

EST.  2015

# ALDER & BIRCH

COCKTAILS | DINING

## SOCIAL HOUR

*4pm - 6pm Only*

**\*Kobe Beef Meatballs \$9**

*Ricotta, Tomato Sauce, Grilled Baguette*

**Hot Pretzel Bites \$9**

*Sweet Hot Mustard*

**Bacon Wrapped Dates \$9**

*Bleu Cheese, Balsamic*

**Tempura Fried Calamari \$9**

*Pepperoncini, Tomato Sauce*

**\*Seasonal Oyster Selection ½ DOZ \$10**

*Cocktail Sauce, Fresh Horseradish, Lemon*

**Braised Beef Short Rib \$10**

*Portobellini Mushroom, Horseradish Crème*

**Tempura Rock Shrimp \$11**

*Sweet Chili Glaze, Chives, Shaved Greens*

*An 18% service charge will be added to parties of 8 or more*

\*Clark County Health District Advisory 96.03.038: Thoroughly cooking foods of animal origin such as beef, eggs, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

## BEER ON DRAUGHT 140Z

<b>Stone Cali-Belgique, Stone Brewery</b> <i>Belgian IPA 6.9 abv</i>	6
<b>Shock Top Wheat Ale, Anheuser-Busch</b> <i>Witbier 5.2 abv</i>	6
<b>Black Butte Porter, Deschutes Brewery</b> <i>American Porter, 5.2 abv</i>	6
<b>Lagunitas Pils, Lagunitas Brewery</b> <i>Czech Pilsner, 6 abv</i>	6
<b>Sculpin IPA, Ballast Point Brewery</b> <i>American IPA, 7 abv</i>	6
<b>Seasonal Draught</b>	6

## LONG-NECK BOTTLES

<b>Domestic Beer</b> <i>Bud, Bud Light, Coors Light, Miller Lite, Michelob Ultra, O'Doul's</i>	5
<b>Import Beer</b> <i>Corona, Corona Light, Dos Equis, Heineken</i>	6
<b>Craft Beer</b> <i>#9 Magic Hat, Full Sail Amber Ale, Ghost Rider White IPA, Golden Monkey, Samuel Adams Cherry Wheat, Stone IPA, Widmer Hefeweizen</i>	6

See Your Server For Full Craft Beer Menu

## SIGNATURE COCKTAILS

<b>Alder &amp; Birch Maple Manhattan</b> <i>Crown Royal Whisky, Maple Syrup, Angostura Bitters, Sweet Vermouth, Candied Bacon Strip</i>	8
<b>Blackberry Bramble</b> <i>Ketel One Vodka, Blackberry Balsamic Syrup, Cointreau</i>	8
<b>The Winter Sangria</b> <i>DaVinci Chianti, Sour Apple, Lemon, Handcrafted Cherry Sherry</i>	8
<b>The Social</b> <i>Bluecoat Gin, Cointreau, Peychaud's Bitters, Orange</i>	8
<b>Desert Remedy</b> <i>Dewar's White Label, Drambuie, Dogfish IPA, Strawberry Peppercorn Syrup</i>	8
<b>Lavender Kiss</b> <i>Dehydrated Lavender Flower, Ketel One Vodka, Grand Marnier, Champagne</i>	8
<b>And The Mule You Rode In On</b> <i>Choose your Stoli Vodka Moscow Mule with flavored Ginger Beer: Meyer Lemon, Raspberry, Blackberry, Blood Orange or Classic Style</i>	8

## WINE

Bin		Glass / Bottle
<b>Sparkling Wine</b>		
4	<i>Domaine Ste. Michelle, Columbia Valley, WA</i>	7   35
<b>Pinot Grigio</b>		
425	<i>Barone Fini, Italy</i>	11   35
<b>Sauvignon Blanc</b>		
214	<i>Matanzas Creek, Sonoma, CA</i>	11   35
213	<i>Santa Carolina, Chile</i>	7   30
<b>Chardonnay</b>		
147	<i>Rodney Strong, Russian River Valley, CA</i>	14   45
143	<i>Mouton Noir, "Knock on Wood", OR</i>	12   40
148	<i>Josh Cellars, Russian River Valley, CA</i>	7   35
<b>Viognier</b>		
472	<i>Cline, Carneros, CA</i>	7   30
<b>Fruit Wines</b>		
497	<i>Riesling, Heinz Eifel Kabinett, Mosel, Germany</i>	10   38
<b>Pinot Noir</b>		
668	<i>Mouton Noir, "Other People's Pinot", Willamette, OR</i>	14   45
681	<i>Meiomi, Central Coast, CA</i>	7   30
<b>Merlot</b>		
612	<i>Sterling "Vintner's Reserve", CA</i>	10   38
603	<i>Francis Ford Coppola "Diamond", CA</i>	7   30
<b>Cabernet Sauvignon</b>		
566	<i>Educated Guess, Napa, CA</i>	14   40
559	<i>Seven Falls, Wahluke Slope, WA</i>	7   33
<b>Red Zinfandel</b>		
682	<i>Beran, CA</i>	14   45
<b>Full Body Reds</b>		
569	<i>Daou "The Pessimist", Paso Robles, CA</i>	17   50
815	<i>Sangiovese, Banfi Chianti, Tuscany, Italy</i>	7   33
861	<i>Shiraz, Rosemount, "Diamond Label", Australia</i>	7   33

Full Wine List Available