

EST. 2015

# ALDER & BIRCH

COCKTAILS DINING

## APPETIZERS

\*Seasonal Oyster Selection ½ DOZ \$12  
*Cocktail Sauce, Fresh Horseradish, Lemon*

\*Sushi Grade Ahi Tuna \$14  
*Cucumber Relish, Ponzu, Sesame Oil, Cucumber Sorbet, Wasabi and Pickled Ginger*

\*Chilled Wild Baja Prawns \$14  
*Cocktail Sauce, Shaved Greens, Lemon*

Lump Crab Cake \$14  
*Rémoulade Sauce, Lemon*

\*Beef Carpaccio \$12  
*Arugula, Parmesan, Lemon Mustard, Capers*

Braised Beef Short Rib \$12  
*Portobellini Mushroom, Horseradish Crème*

Tempura Rock Shrimp \$14  
*Sweet Chili Glaze, Chives, Shaved Greens*

\*Kobe Beef Meatballs \$10  
*Ricotta, Tomato Sauce, Grilled Baguette*

## SOUPS

Roast Tomato and Basil Bisque \$7  
*Grilled Sourdough White Cheddar Cheese Croutons*

Three Onion Soup \$7  
*Crouton, Gruyère, Apple Cider*

## SALADS

ABCD Wedge \$8  
*Iceberg, Crisp Applewood Smoked Bacon, Vine Tomatoes, Maytag Bleu Cheese Dressing*

Watermelon Salad \$7  
*Goat Cheese, EVOO, Sea Salt*

Chopped Vegetable Salad \$8  
*Root Vegetables, Snap Peas, Crispy Quinoa, Creamy Avocado Dressing*

Classic Caesar Salad \$8  
*Romaine, Shaved Parmesan, Crouton*

## HOUSE DRY AGED STEAKS

\*Filet Mignon  
8 oz. \$27 12 oz. \$35

\*Signature A&B Porter \$35  
14 oz.

\*Grass-Fed Ribeye \$41  
16 oz.

\*Wagyu Coulette Sirloin \$31  
12 oz.

## PRIME STEAKS

\*Bone-In Ribeye \$49  
22 oz.

\*Flat Iron \$27  
12 oz.

\*New York Strip Steak \$41  
14 oz.

## ENTRÉES

\*Double Cut Kurobuta Pork Chop \$26  
*Pan Fried Apples, Natural Herb Jus*

\*Jidori Chicken Breast \$24  
*Herb-Crusted, Pan Gravy, Roast Carrot*

Boneless Beef Short Rib \$29  
*Red Wine Demi, Jardinière Garnish*

\*Colorado Lamb Rack \$36  
*Served Single Bone, Lamb Jus, Serrano Mint Gelatin*

## SEAFOOD

\*Oven-Roasted Sea Bass \$35  
*Herb-Crusted, Lemon Spinach Purée*

\*Wild Pacific Salmon \$29  
*Grilled, Baked on Alder Plank, Lemon Butter, Birch Syrup*

\*Diver Scallops \$31  
*Pan Seared, Basil Emulsion, Cauliflower Purée*

Australian Lobster Tails \$58  
*Clarified Butter, Grilled Lemon*

\*Surf and Turf \$58  
*Lobster, Petit Filet*

## SIDES

\$7 Baked Potato

\$7 Grilled Asparagus *Asiago Parmesan*

\$7 Pommes Frites *Truffle Sea Salt*

\$7 Fried Quinoa

\$7 Roasted Root Vegetable *Olive Oil, Sea Salt*

\$7 Sautéed Brussels Sprouts *Onion, Pecans*

\$7 Bleu Cheese Scalloped Potatoes

\$7 Button Mushrooms, Sweet Onions

\$7 Grilled Cream of Corn *Birch Syrup Crust*

\$12 \*Roasted Bone Marrow *Huckleberry Jam*

\$12 Lobster Mac *Truffle Oil*

## STEAK TOPPINGS

\$3 \*Fried Organic Egg

\$3 Grilled Portobellini Mushrooms

\$4 Maytag Bleu Cheese

\$9 Oscar Style

\$12 Sautéed Bone Marrow

## STEAK SAUCES

\$2 Béarnaise Sauce

\$2 Red Wine Demi-Glace

\$2 Madagascar Peppercorn Sauce

\$2 Creamed Horseradish Sauce

\$2 Mustard Cabernet Sauce

\*Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish & eggs may increase the risk of food borne related illness.

## BEER ON DRAUGHT 14OZ

Stone Cali-Belgique, Stone Brewery .....	7
<i>Belgian IPA 6.9 abv</i>	
Shock Top Wheat Ale, Anheuser-Busch, .....	7
<i>Witbier 5.2 abv</i>	
Joseph James Lager, Joseph James Brewery.....	7
<i>American Lager 5.2 abv</i>	
Dogfish Head 60 Minute, Dogfish Head Brewery.....	7
<i>American Ipa 6.0 abv</i>	
Big Blue Van, College Street Brewhouse & Pub.....	7
<i>American Pale Ale, 5.8 abv</i>	
Black Butte Porter, Deschutes Brewery.....	7
<i>American Porter, 5.2 abv</i>	

## LONG-NECK BOTTLES

Domestic Beer .....	5
<i>Bud, Bud Light, Coors Light, Miller Lite, Michelob Ultra, O'Doul's</i>	
Import Beer .....	6
<i>Corona, Corona Light, Dos Equis, Heineken</i>	
Craft Beer .....	7
<i>#9 Magic Hat, Full Sail Amber Ale, Ghost rider White IPA, Golden Monkey, Rocky Mountain IPA, Samuel Adams Cherry Wheat, Stone IPA, Tennent's Whisky Oak, Widmer Hefeweizen</i>	

See Your Server For Full Craft Beer Menu

## SIGNATURE COCKTAILS

Alder & Birch Maple Manhattan .....	10
<i>Crown Royal Maple Whisky, Maple Syrup, Angostura Bitters, Sweet Vermouth, Candied Bacon Strip</i>	
Creole Burro .....	10
<i>IXÁ Organic Reposado Tequila, Creole Shrub Rhum, Watermelon, Jalapeño</i>	
The Winter Sangria.....	10
<i>DaVinci Chianti, Sour Apple, Lemon, Handcrafted Cherry Sherry</i>	
The Spruce Goose.....	10
<i>Bluecoat Gin, Elderflower Liqueur, Birch Syrup, Lime, Grapefruit Bitters</i>	
Modernista.....	10
<i>Spice-Infused Botran Reserva Rum, Pineapple Gomme, Lemon, Brown Sugar</i>	
Lavender Kiss.....	10
<i>Dehydrated Lavender Flower, Ketel One Vodka, Grand Marnier, Champagne</i>	
The Madeiran .....	10
<i>Sailor Jerry Spiced Rum, Crown Royal Whisky, Leacock's Rainwater Madeira</i>	
*Bourbon Street.....	10
<i>Four Roses Bourbon, Chocolate Bitters, Fresh Lemon, Egg Froth, Handcrafted Cherry Sherry</i>	
And The Mule You Rode In On.....	10
<i>Choose your Stoli Vodka Moscow Mule with flavored Ginger Beer: Meyer Lemon, Raspberry, Blackberry, Blood Orange or Classic Style</i>	

## WINE

*Glass / Bottle*

Sparkling Wine	
<i>Domaine Ste. Michelle, Columbia Valley, WA.....</i>	
	11   35
Pinot Grigio	
<i>Barone Fini, Italy .....</i>	
	11   35
Sauvignon Blanc	
<i>Matanzas Creek, Sonoma, CA.....</i>	
	11   35
<i>Santa Carolina, Chile .....</i>	
	8   30
Chardonnay	
<i>Rodney Strong, Russian River Valley, CA.....</i>	
	14   45
<i>Mouton Noir, "Knock on Wood", OR.....</i>	
	12   40
<i>Josh Cellars, Russian River Valley, CA .....</i>	
	10   35
Viognier	
<i>Cline, Carneros, CA.....</i>	
	8   30
Fruit Wines	
<i>Riesling, Heinz Eifel Kabinett, Mosel, Germany.....</i>	
	10   38
Pinot Noir	
<i>Mouton Noir, "Other People's Pinot", Willamette, OR.....</i>	
	14   45
<i>Meiomi, Central Coast, CA .....</i>	
	9   30
Merlot	
<i>Sterling "Vintners Reserve", CA.....</i>	
	10   38
<i>Francis Ford Coppola "Diamond", CA .....</i>	
	8   30
Cabernet Sauvignon	
<i>Educated Guess, Napa, CA.....</i>	
	14   40
<i>Seven Falls, Wahluke Slope, WA .....</i>	
	9   33
Red Zinfandel	
<i>Beran, CA.....</i>	
	14   45
Full Body Reds	
<i>Daou "The Pessimist", Paso Robles, CA.....</i>	
	17   50
<i>Malbec, Trapiche, Mendoza, Argentina .....</i>	
	9   33
<i>Sangiovese, Banfi Chianti, Tuscany, Italy.....</i>	
	9   33
<i>Shiraz, Rosemount, "Diamond Label", Australia .....</i>	
	9   33

Full Wine List Available