

Alder

BRUNCH

START LIGHT

CONTINENTAL BREAKFAST | 12

daily muffin, fresh fruit

OVERNIGHT OATS | 12

fresh fruit, toasted almonds,
golden raisins, chia seeds, oat milk

AVOCADO TOAST | 15

radish, toasted seeds, herbs
country toast, fresh fruit

YOGURT & GRANOLA | 12

fresh berries

ESSENTIALS

DOSSIER PLATE | 15*

2 eggs cooked to order,
honey cured bacon, bistro potatoes

BREAKFAST SANDWICH | 16

over hard egg, cheddar, bacon,
parsley aioli, roasted onions,
bistro potatoes

BAKED FRENCH TOAST | 14

seasonal berries &
whipped cream

SPECIALTIES

CLASSIC OMELET | 19

3 egg omelet with herbs and choice of two toppings,
served with bistro potatoes

COUNTRY STYLE HASH | 18*

2 eggs cooked to order, roasted onions,
bistro potatoes and choice of two toppings

omelet & hash options - choose 2 | additional selections \$3

bacon, chicken sausage
avocado, summer squash, marinated tomatoes, roasted peppers
cheddar & goat cheeses

ALDER BENEDICT | 18*

poached eggs, grilled tomato
hollandaise, brioche, bistro potatoes
Add | Bacon 6 Avocado 3 Dungeness Crab 12

SALADS

TOMATO & GOAT CHEESE SALAD | 16

arugula, cucumber, tahini dressing,
toasted sourdough, pistachio

ENDIVE "CAESAR" | 15*

olive caper persillade, garlic crisp, preserved lemon,
smoked garlic & anchovy dressing

add chicken | 8 crab | 14

SANDWICHES

GRILLED CHEESE | 19

cheddar, provolone,
grilled vegetables, country bread

ALDER BURGER | 22*

short rib & brisket blend,
cheddar fondue, special sauce,
lettuce, tomato, onion, pickles

A LA CARTE

Eggs* cooked to order | 3 each
Bacon, Chicken Sausage | 6
Fresh Fruit | 6

Toast | Sourdough or Wheat | 3
Daily Muffin | 5
Bistro Potatoes | 5

*Consuming raw or undercooked meats, eggs, poultry, seafood or shellfish increases your risk of contracting a food borne illness, especially if you have certain medical conditions
Parties of 6 or more will incur a 20% automatic gratuity. Checks can only be split up to 4 times on one table.

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FRESH JUICE

ORANGE OR GRAPEFRUIT | 7

APPLE CIDER | 6

MILK

WHOLE | 4.5

OAT MILK | 4.5

Water Avenue

COFFEE COMPANY

REGULAR OR DECAFFEINATED COFFEE | 4

ESPRESSO | SINGLE 4 | DOUBLE 6

CAPPUCCINO | 6

LATTE | 6

ADD | VANILLA, HAZELNUT, CARAMEL | 2

CAFE MOCHA | 8

HOT CHOCOLATE | 6

SEASONAL COCKTAILS

THE ALDER | 13

vodka, golden beet syrup, fresh lemon juice, sparkling wine

RHU(BARB) THE DAY | 14

aperol, vodka, rhubarb syrup, strawberry, soda water

PARK AVE PEAR | 14

brandy, pear, fresh lemon juice, red wine, egg whites, lemon twist

ROUGE ET VERT | 14

el jimador blanco, tomatillo, fresh lime juice, watermelon juice

OHH YEEEAH | 14

fino sherry, sake, fresh Oregon marionberry syrup, pineapple, lime, flamed absinthe

THE COCKTAIL FORMERLY KNOWN AS... | 15

serrano chili infused aged caribbean rum, pineapple, lime, blueberry, coconut, mint, cilantro, ginger beer

OLD WORLD OLD FASHIONED | 16

maison rouge cognac, arbol-cacao tincture, demerara, gomme syrup, aromatic bitters

THERE I GO, BURN THE SAGE | 14

rye whiskey, pineapple-sage gomme syrup, lemon, soda water

COCKTAILS

BLOODY MARY | 15

vodka, house made bloody mary mix, espelette salted rim, celery, olive, pepperoncini

MIMOSA | 15

sparkling wine, choice of fresh orange or grapefruit juice