

Alder

STARTER PLATES

BAGUETTE | 9

compound butter, radish

DEVILED EGGS | 11

espelette pepper, herbs, dijon, crispy shallots

FRENCH ONION SOUP | 9

gruyere, emmental & crouton

CATALAN MEATBALLS | 15

pork & beef, spanish paprika, peppers, green olives, tomato

CHICKPEA VEGETABLE BEIGNETS | 12

cucumber and tomato raita

DUNGENESS CRABCAKE | 22

green onion remoulade, endive

BISTRO BOARD | 17

charcuterie, cheese, pickles, seasonal vegetables, fruit, olives

SALADS

TOMATO & GOAT CHEESE | 16

arugula, cucumber, tahini dressing, toasted sourdough, pistachio

ENDIVE "CAESAR" | 15*

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

BUTTER LETTUCE SALAD | 14

dijon vinaigrette, summer herbs, sliced radish, sea salt

A LA CARTE MAINS

RIEBEN FARMS PORK CHOP | 29*

honey shallot aigre doux, roasted stone fruit

FLAT IRON STEAK 9 OZ | 32*

with cafe de paris butter, arugula, grana padano

HALF CHICKEN | 28

duck fat seared, roasted shallots, blackberry-urfa chile demi glace

CAST IRON SEARED NW SALMON | 34*

marinated tomatoes, sweet corn, sauce verte

SEASONAL SIDES | 6

PARSLEY GARLIC FRIES

SUMMER BEANS, CHARRED LEMON, GRANA PADANO

SMASHED FINGERLING POTATOES, BUTTER, HERBS

GRILLED CORN, CAFE DE PARIS BUTTER, SMOKED SALT

SPECIALTIES

BUCATINI PASTA | 24

charred peppers and summer beans, grana padano, arugula pesto

ALDER BURGER | 22*

short rib & brisket blend, lettuce, tomato, onion, pickle, 3 cheese fondue, special sauce, parsley garlic fries

CHICKPEA CREPE | 21

smoked tomato, collards, green chickpeas, tahini eggplant, summer squash, olive tapenade

*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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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

THERE I GO, BURN THE SAGE | 14

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

OLD WORLD OLD FASHIONED | 16

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

WINE

SPARKLING

La Marca, Prosecco, Italy (split)
Nicolas Feuillatte, Brut,
Champagne, NV

GLASS BOTTLE

14

115

WHITE

King Estate, Pinot Gris,
Willamette Valley
J Vineyards, Chardonnay,
California
Argyle, Chardonnay, Oregon
Kim Crawford, Sauvignon Blanc,
Marlborough
Pascal Jolivet "Attitude",
Sauvignon Blanc, Loire Valley
Daou "Discovery", Rose,
Paso Robles

GLASS BOTTLE

13

42

13

46

16

56

13

45

15

52

16

56

RED

Chehalem, Pinot Noir,
Willamette Valley
Lange Estate Winery & Vineyards,
Pinot Noir, Willamette Valley
Intrinsic, Cabernet Sauvignon,
Columbia Valley
Franciscan, Cabernet Sauvignon,
California
Daou "Pessimist", Red Blend,
Paso Robles

GLASS BOTTLE

15

55

18

63

16

56

12

42

14

48

BOTTLES & CANS

DOMESTIC | 6

Bud Light, Coors Light,

IMPORT/CRAFT | 7

Corona, Heineken, Sam Adams

DRAUGHT BEER | 8

HAZY IPA

Pfriem Family Brewers

IPA

Breakside Brewery "Wanderlust"

PILSNER

Occidental Brewing Company

CAPELLA PORTER

Ecliptic Brewing

EXTRA SPECIAL BITTER

Ferment Brewing Company

LAGER

10 Barrel Brewing, "Pub Beer"

NITRO KOLSCH

Gigantic Brewing Co. "Kolschtastic"

BLACKBERRY CURRANT CIDER

Avid Cider Company