

# Alder

## SOUP

### KABOCHA SQUASH SOUP | 8

roasted kabocha squash, fresno chile, ginger, coconut milk

### FRENCH ONION SOUP | 9

gruyere, emmental & crouton

## SMALL PLATES

### BAGUETTE | 6

salted butter

### GOAT CHEESE DEVEILED EGGS | 9

herbs, dijon, crispy shallots

### POMMES FRITES | 9

garlic parsley mayonnaise

### BROCCOLINI | 8

toasted garlic, sesame seeds, espelette, chives

### MUSSELS VADOUVAN | 22

curry coconut broth, crispy shallots, baguette

## SALAD

### BOSTON LETTUCE | 14

butter lettuce, radish, fine herbs, mustard vinaigrette

### WARM GOAT CHEESE | 16

goat cheese crottin, mixed greens, herbs de provence, country toast

### ENDIVE "CAESAR" | 16\*

smoked anchovy-lemon dressing, grana padano, capers, parsley, garlic herb sourdough crouton

add

braised, pulled chicken | 8  
seared steak | 12

## ENTREES

### BUCATINI PASTA | 24

arugula, asparagus, basil, olive oil, garlic, feta cheese, grana padano, marinated tomatoes

### SEARED CHICKEN BREAST | 32

white wine, cream, mushrooms, onions, roasted carrots & potatoes

### PORK LOIN CHOP | 36\*

riebe farms pork, roasted onions, raisin & honey sweet and sour, parsley, lentils, bacon

### STEAK FRITES | 37\*

8 oz flat iron steak, red wine, tarragon shallot butter, pommes frites

### BOUILLABAISSE | 28

smoked tomato & fennel broth, market fish, shrimp, mussels, potatoes, toasted baguette, saffron rouille

## SANDWICHES

### CROQUE\*

monsieur | 21

madame (sunny up egg) | 24

ham, gruyere, bechamel, dijon, brioche

### GRILLED CHEESE | 19

cheddar & grana padano, arugula pesto, asparagus, roasted onions, country bread

### BACON BURGER | 24\*

two, 4 oz smash style patties, parsley aioli, roasted onions, cheddar, brioche bun

*\*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.*



## 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

### SNAP SOUR | 15

dolin genepy le chamois, vodka, snap pea syrup, fresh lime juice

### TOKYO TIKI | 15

shochu, sake, pineapple, galangal, plum shrub, aromatic bitters

### OLD WORLD OLD FASHIONED | 16

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

### ARBEQUINA | 15

flor de cana 7 year aged rum, cream, durant arbequina olive oil, cake crumbs

## DRAFT BEER

### HAZY IPA | 8

Pfriem Family Brewers

### IPA | 8

Breakside Brewery "Wanderlust"

### PILSNER | 8

Occidental Brewing Company

### CASCADIAN DARK ALE | 8

Ferment Brewing Co. "Doug the Dark"

### EXTRA SPECIAL BITTER | 8

Ferment Brewing Company

### LAGER | 7

10 Barrel Brewing, "Pub Beer"

### NITRO KOLSCH | 8

Gigantic Brewing Co. "Kolschtastic"

### BLACKBERRY CURRANT CIDER | 8

Avid Cider Company

## BOTTLES & CANS

### DOMESTIC | 6

Budweiser, Bud Light, Coors Banquet, Coors Light

### IMPORT | 7

Corona, Heineken

### SPECIALTY

Seasonal Cider | 8

Block 15 "Gloria" Unfiltered Pilsner | 9

Block 15 "Squirrel Stash" Nut Brown | 9

Ferment Brewing Co. Red Eye Lager | 9

Athletic Brewing Co. Non-Alcoholic | 7

## WINES BY THE GLASS

### WHITE WINE

CLOUDVEIL VINEYARDS, Pinot Gris, Oregon 2020 | 10

SAUVION, Muscadet, Loire Valley 2019 | 12

PASCAL JOLIVET "Attitude", Sauvignon Blanc, Loire Valley 2019 | 15

ELOUAN, Chardonnay, Oregon 2020 | 12

FLEUR DE MER, Syrah/Grenache Rosé, Côtes de Provence 2020 | 14

### RED WINE

STÉPHANE AVIRON, Gamay,

Beaujolais Villages 2019 | 12

WINE BY JOE, Pinot Noir, Oregon 2020 | 14

CHATEAU SAINT-SULPICE, Cabernet/Merlot Blend, Bordeaux 2019 | 13

CHATEAU MONT-REDON, Syrah/Grenache Blend, Côte du Rhône 2019 | 12

### SPARKLING

FREIXENET (split) Prosecco, Veneto NV | 12

NICOLAS FEUILLATTE (split) Brut, NV, France | 21

*Inquire with your server for list of wines offered by the bottle*