

# 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 Brussel 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

## 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'Douls</i>	
Import Beer .....	6
<i>Corona, Corona Light, Dos Equis, Heineken</i>	
Craft Beer .....	7
<i>Full Sail Amber Ale, Tennent's Whisky Oak, Rocky Mountain IPA, Stone IPA, Golden Monkey, #9 Magic Hat, Ghost Rider White IPA, Samuel Adam's Cherry Wheat, Widmer Hefeweizen</i>	

See your server for full craft beer menu.

## SIGNATURE COCKTAILS

Alder And Birch Maple Manhattan .....	10
<i>Knob Creek Smoked Maple Bourbon, Maple Syrup, Angostura Bitters, Sweet Vermouth, Candied Bacon Strip</i>	
Crimson Beauty .....	10
<i>Tres Agaves Reposado, Cartron Ginger, Strawberry, Pomegranate Juice, Lime, Egg Whites, Dehydrated Lime Wheel</i>	
The Winter Sangria.....	10
<i>DaVinci Chianti, Sour Apple, Lemon, Handcrafted Cherry Sherry</i>	
The Spruce Goose.....	10
<i>Blue Coat Gin, Elderflower Liqueur, Birch Syrup, Lime, Grapefruit Bitters</i>	
Modernista Colada.....	10
<i>Spice-Infused Botran Reserva Rum, Pineapple Gomme, Lemon, Calahua Cream of Coconut, Espresso Foam</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 White, 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, 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, Rhone Blend, Carneros, CA.....</i>	8   30
Fruit Wines	
<i>Heinz Eifel Kabinett, Mosel, Germany .....</i>	10   38
Pinot Noir	
<i>Mouton Noir, "Other People's Pinot", OR.....</i>	14   45
<i>Meiomi, Central Coast, CA .....</i>	9   33
Merlot	
<i>Sterling "Vintners Reserve", CA .....</i>	10   38
<i>Francis Coppola "Diamond", Napa, CA .....</i>	8   30
Cabernet Sauvignon	
<i>Educated Guess, Alexander Valley, CA .....</i>	14   45
<i>Seven Falls, Wahluke Slope, WA .....</i>	9   33
Red Zinfandel	
<i>Beran, CA.....</i>	14   45
Full Body Reds	
<i>Orin Swift, "The Prisoner" .....</i>	19   79
<i>Malbec, Trapiche, Argentina .....</i>	9   33
<i>DaVinci, Banfi, Tuscany, Italy .....</i>	9   33
<i>Rosemount Diamond Shiraz, Australia .....</i>	9   33
Full Wine List Available	