



WINES BY THE GLASS

<u>bubbles</u>	<u>gl / btl</u>
house bubbles	9
prosecco / lamarca / Italy	11 / 40
brut / domaine ste. michelle / columbia valley	12 / 35
 <u>white / blush</u>	
house white	9
chardonnay / canoe ridge / horse heaven hills	10 / 36
rosé / maryhill / columbia valley	10 / 36
pinot gris / cooper hill / willamette valley	11 / 40
sauvignon blanc / wither hills / new zealand	11 / 45
 <u>red</u>	
house red	9
malbec / alamos / mendoza	11 / 48
pinot noir / cooper mt. vineyards / willamette valley	12 / 48
cabernet sauvignon / browne heritage / columbia valley	12 / 50
merlot / cht. st. michelle / columbia valley	14 / 58
red blend / alderbrook pandion / columbia valley	16 / 64

LOCAL BEER AND CIDER - CANS

field 41 pale ale / bale breaker / yakima	6
hefeweizen / dru bru / snoqualmie	6
irish death stout / iron horse brewery / ellensburg	6
rogers pilsner / georgetown / seattle	6
bodhizafa ipa / georgetown / seattle	7
crikey ipa / reuben's / seattle	7
ride the spiral ipa / silver city brewing co. / bremerton	7
rambling route pear cider / tieton / yakima	7
dry cider / yonder / seattle	9

LOCAL BEER AND CIDER - DRAFT

oyster stout / potlatch brewing / hoodsport	7
selkie cider / whitewood cider / semi-dry / olympia	8

SPIRIT FREE CRAFT BEVERAGES

run wild n/a ipa / athletic brewing / connecticut	5
draft root beer / deep draft brewing / bremerton	5
green tea kombucha / magic kombucha / olympia	6



ALDERBROOK FAVORITES

available 2pm to close

Alderbrook Clam Chowder

Cup **8** Bowl **16**

Caesar

Romaine / Parmesan Cheese / White Anchovy

Focaccia Breadcrumb Half **10** Full **13**

Gran Marnier Prawns *gf / df*

Arugula / Citrus Vinaigrette / Mandarin Orange **18**

Raikes Beef Co. Burger

American Wagyu Beef / Cheddar Cheese / Pickled Onion

Roasted Tomato / Pickle / Shredded Lettuce / House Sauce

Potato Bun / Choice of Fries or Salad **21** Add Bacon **2**

Alderbrook Fish & Chips

Beer-Battered Rockfish / Fennel-Dill Tartar Sauce / Radicchio &

Apple Coleslaw / Choice of Fries or Salad **21**

12 oz NY Strip & Frites

Smoked Blue Cheese / Whiskey Demi / Fries **38**

ADD ONS

Grilled Chicken **6** NY Strip Steak **19** Salmon **15**

Prawns **12** Tofu **5** Crab **24** Truffle Oil **2**



COFFEE & TEA

available hot (8oz, 12oz, 16oz) or iced (12oz, 16oz)

single espresso	3.25
double espresso	4.25
drip coffee	3.25 / 4.00 / 4.50
cold brew	3.75 / 5.00
latte	4.25 / 5.00 / 5.75
americano	3.50 / 4.25 / 4.75
mocha	4.50 / 5.25 / 5.75
white mocha	4.50 / 5.25 / 5.75
caramel macchiato	4.50 / 5.25 / 5.75
cappuccino	4.25 / 5.00 / 5.75
steamer	2.75 / 3.50 / 3.75
hot chocolate	3.25 / 3.50 / 3.75
hot spiced cider – 12oz only	3.50
chai tea	4.25 / 4.75 / 5.25
hot tea	4.00
iced tea	3.75
<i>black / green / passionfruit papaya</i>	
extra shot	.75
add sauce	.75
add syrup	.50
alternate milk – almond, coconut, soy	1.00



ALL DAY BITES

Hot Sandwiches – served on ciabatta bread, add chips + \$2

BLT

maple-bacon aioli / alderwood smoked bacon / roasted tomato / greens **12**

Steak & Swiss

NY strip / house pickled veggies / swiss cheese / greens **14**

Grilled Cheese

cheddar / provolone / mozzarella / garlic cream
tomato **12** add bacon **2**

Bakery Items - based on availability

seasonal muffin veg.	3.00
house-made granola bar <i>gf / df</i>	3.00
croissant veg.	3.00
seasonal breakfast bread veg.	2.50
chocolate chip market cookie veg.	2.00
s'mores market cookie veg.	2.00
dark chocolate brownie <i>gf</i>	2.00

Grab & Go - based on availability

yogurt parfait veg.	7.00
hummus <i>vegan</i>	5.00
protein box	14.00
caesar salad	10.00