



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**

Grand Marnier Prawns *gf / df*

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

Campanelle & Cheese *veg.*

Mornay / Asiago / Focaccia Breadcrumb **21**

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 / Roasted Garlic Butter / Fries **38**

ADD ONS

Grilled Chicken **8** NY Strip Steak **19** Salmon **15**
Prawns **12** Tofu **6** Truffle Oil **3**

Service Charge:

A 20% service charge has been applied to your restaurant dining check of which 75% will be paid directly to your server & the remaining 25% will be paid to food & beverage support staff.

For take-out & room service orders an 18% service charge has been applied to your check of which 100% will be paid directly to food & beverage support staff.



COCKTAILS

<u>lemoncello spritz</u>	12
caravella lemoncello / sparkling wine / soda	
<u>kicking mule</u>	14
vodka / lime juice / muddled jalapeno & mint / ginger beer	
<u>espresso martini</u>	13
vodka / urracco espresso / kahlua / espresso bean	
<u>pomegranate margarita</u>	14
silver tequila / lime / agave / la pinta pomegranate liqueur	
<u>huckleberry lemondrop</u>	13
heritage distilling co. huckleberry vodka / triple sec / lemon	
<u>hood canal breeze</u>	13
absolut grapefruit vodka / orange curacao / cranberry / lime	
<u>queen of the forest</u>	13
gin / rose & hibiscus simple / orange blossom water / champagne	
<u>victorian gin and tonic</u>	13
empres 1908 gin / lemon / fevertree elderflower tonic	
<u>staircase</u>	14
basil hayden bourbon / canton ginger liquor / punt e mes	
<u>chocolate manhattan</u>	14
heritage cocoa bomb whiskey / merlot / orange bitters / brandied cherry	
<u>canal sunset</u>	14
rye whiskey / lemon juice / orange juice / red wine cordial	
<u>mt. olympus</u>	14
mezcal / pineapple juice / lemon juice / agave / egg white	
*contains raw or uncooked food products	

BARREL AGED COCKTAIL COLLECTION

featuring local spirits aged in casks from heritage distilling co.

<u>angel's share old fashioned</u>	14
<u>perfect manhattan</u>	14

ROTATING DRAFT BEER & CIDER

african amber / mac & jacks / seattle	6
bodhizafa ipa / georgetown / seattle	7
kitty kat blues / black raven / redmond	6
hefeweizen / dru bru / snoqualmie	6
oktoberfest / silvercity / silverdale	7
selkie cider / whitewood cider / semi-dry / olympia	8
little town lager / backwoods / carson	6
juicy ipa / talking cedar / rochester	7

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