



## ALDERBROOK FAVORITES

available 2pm to close

### **Alderbrook Razor Clam Chowder**

Cup **12** Bowl **20**

### **Caesar**

Romaine / Parmesan Cheese / White Anchovy

Focaccia Breadcrumbs Half **12** Full **24**

### **Grand Marnier Prawns** *gf / df*

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

### **Fried Oysters** *df*

Cornmeal Dredge / Sriracha Aioli / Greens / Lemon

Half Dozen **25** Full Dozen **50**

### **Campanelle & Cheese** *veg.*

Mornay / Asiago / Focaccia Breadcrumbs **21**

### **Fish Sandwich**

Battered Cod / Shredded Lettuce / Tartar

Potato Bun / Choice of Fries or Salad **21**

### **Raikes Beef Co. Burger**

American Wagyu Beef / Cheddar Cheese / Pickle / Shredded

Lettuce / House Sauce / Potato Bun

Choice of Fries or Salad **21** Add Bacon **2**

### **Alderbrook Fish & Chips**

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

Apple Coleslaw / Choice of Fries or Salad **27**

### **12 oz NY Strip & Frites** *gf*

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 added to your check which will be 100% distributed to employees. Of that 20%, your server will receive 14% with the remaining 6% being distributed to culinary and other food service support employees. **For Take-Out & Room Service** a 20% service charge has been added to your check. 100% of the service charge is paid directly to non-management service, culinary and other food service support employees.



## COCKTAILS

<u>victorian 75</u>	12
empress 1908 gin / lemon / bubbles	
<u>espresso martini</u>	13
vodka / urracco espresso / kahlua / espresso bean	
<u>ruby margarita</u>	14
silver tequila / lime / agave / ruby port	
<u>huckleberry lemondrop</u>	13
heritage distilling co. huckleberry vodka / triple sec / lemon	
<u>spruce &amp; juniper</u>	13
spruce-tip infused gin / cranberry / lime	
<u>hot butter rum</u>	14
spiced rum / house made batter / whipped cream	
<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>pnw sour</u>	14
bourbon / lemon / egg white / red wine cordial	
*contains raw or uncooked food products	

## BARREL AGED COCKTAIL COLLECTION

featuring local spirits aged in casks from heritage distilling co.

<u>apple pie old fashioned</u>	14
<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
festivus / black raven / redmond	7
hefeweizen / dru bru / snoqualmie	6
ski patrol / dru bru / snoqualmie	7
selkie cider / whitewood cider / semi-dry / olympia	8
top cutter / bale breaker / seattle	7
local 66 lager / headless mummy / olympia	6

### **Service Charge:**

A 20% service charge has been added to your check which will be 100% distributed to employees. Of that 20%, your server will receive 14% with the remaining 6% being distributed to culinary and other food service support employees. **For Take-Out & Room Service** a 20% service charge has been added to your check. 100% of the service charge is paid directly to non-management service, culinary and other food service support employees.