



## **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>espresso martini</u>	13
vodka / urracco espresso / kahlua / espresso bean	
<u>huckleberry lemondrop</u>	13
heritage distilling co. huckleberry vodka / triple sec / lemon	
<u>la nina</u>	13
reposado tequila / aperol / lemon	
<u>victorian gin and tonic</u>	14
empres 1908 gin / lemon / fevertree elderflower tonic	
<u>peach &amp; peppercorn margarita</u>	14
silver tequila / white peach / lemon / firewater bitters / agave	
<u>hibiscus whiskey mule</u>	14
whiskey / blackberry hibiscus syrup / lemon / ginger beer	
<u>sundae old fashioned</u>	14
rye whiskey / banana liquor / chocolate bitters	
<u>high tide spritz</u>	14
gin / spirulina / plum vodka / elderflower liquor	
lemon / plum bitters / aquafaba / bubbles	
<u>staircase</u>	15
basil hayden bourbon / canton ginger liquor / punt e mes	
<u>rose amour</u>	15
vodka / elderflower liquor / aperol / brut champagne	
strawberry / aquafaba / lemon juice / rose petals	

## BARREL AGED COCKTAIL COLLECTION

featuring local spirits aged in casks for up to 12 weeks.

<u>angel's share old fashioned</u>	15
<u>perfect manhattan</u>	15

## ROTATING DRAFT BEER & CIDER

african amber / mac & jacks / seattle	6
bodhizafa ipa / georgetown / seattle	7
oyster stout / potlatch / hoodsport	7
hefeweizen / dru bru / snoqualmie	6
sky kraken / freemont / seattle	7
selkie cider / whitewood cider / semi-dry / olympia	8
juicy ipa / talking cedar / grand mound	7
local 66 lager / headless mummy / olympia	6

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