



ALDER WOOD BISTRO
Wood-fired Northwest Cuisine

fall LUNCH MENU

We use the finest local, organic and sustainably produced ingredients.
All fruits, nuts, vegetables, grains and flours are organic and sourced as local as possible.
Our meat & poultry is antibiotic- and hormone-free.
We only serve sustainably harvested seafood.

— SALAD —

Market Fish Salad

Pan-seared fish of the day, **Red Dog Farm** mixed greens, sherry vinaigrette
market price.

Pear & Blue Salad

Dad's pear, French Blue cheese, **Red Dog Farm** mixed greens,
toasted **Holmquist** hazelnuts, sherry vinaigrette 15.

Crispy Calamari Salad

Fried calamari, **Red Dog Farm** mixed greens,
Mama Lil's pickled peppers**, kaffir-lime vinaigrette 15.

Pickled Beet

Pickled **Nash's** beets, **CB's Nuts** Oregon pumpkin seeds,
goat cheese, **Red Dog Farm** mixed greens, sherry vinaigrette 13.5

— PANINI —

This warm sandwich comes on our house-made bread with your choice of:
Red Dog Farm mixed green salad, zesty **Nash's** cabbage slaw, house fries, OR soup

Substitute Gluten-free bread 1.5

Bistro Burger

Short's grass-fed beef*, crispy onions, smoked mozzarella, aioli*,
whole-grain mustard, focaccia bread 16. Add **Niman Ranch** bacon 2.5

Veggie & Mushroom

Wood-fired seasonal vegetables, sautéed mushrooms,
goat cheese, pesto aioli*, house levain **Nash's** wheat bread 14.

Bahn Mi

Short's grass-fed meatloaf, zesty Vietnamese cabbage-carrot-
cilantro slaw, aioli*, pickled onions, house focaccia bread 16.5

Turkey, Bacon & Pesto

Applegate turkey, **Niman Ranch** nitrate-free bacon, smoked mozzarella,
caramelized onions, pesto aioli*, house levain **Nash's** wheat bread 15.

Crispy Oyster

Fried local oysters, remoulade*,
Mama Lil's pickled peppers**, house levain **Nash's** wheat bread 16.

Fresh Fish

Crispy Rockfish (GF), remoulade*,
Mama Lil's pickled peppers**, house levain **Nash's** wheat bread 15.5

— MUST TRY'S —

Fish & Chips

Crispy Rockfish (GF), zesty **Nash's** cabbage-carrot-cilantro slaw,
Mama Lil's pickled peppers**, fresh-cut house fries, remoulade*
Four ounce 16. / six ounce 19.

Moules et Frites

Local mussels, white wine, mirepoix, fennel pollen, cream, French fries, aioli* 16.

Focaccia Pizza of the Day

House focaccia, chef's choice toppings, served with simple green salad 13.

— SIDES —

Soup du Jour

Cup 5. / Bowl 8.

Add House Bread & Butter 2.5 Gluten-free bread & butter 3.

Simple Salad **Red Dog Farm** mixed greens, sherry vinaigrette 8.

French Fries Organic house-made & fresh-cut, aioli* 8.

Truffled French Fries **Ritrovo** truffle salt, **Vella** dry jack, parsley & aioli* 9.5

Crispy Fried Local Oysters **Mama Lil's** pickled peppers**, aioli* 11.

Crispy Fried Calamari **Mama Lil's** pickled peppers**, aioli* 11.

Sweet Potato Fries** aioli* 8.

Seasonal Wood-Fired Vegetables 9.

— BEVERAGES —

Organic Tea

ICED black tea 3.5 ■ **HOT** black, earl grey, green, mint & chamomile tea 3.5

Organic Coffee

Sunrise Coffee Co. Alder Wood Bistro Blend freshly roasted in Port Townsend
Bottomless Cup 3.5 ■ French Press (sm) 4. ■ French Press (lg) 8.

Juice ■ Sparkling ■ Soda

House-made Hibiscus Cooler 3.5

Organic Lemonade 3.5

Brew Dr. Kombucha 6.5

Izze Sparkling Blackberry or Clementine Juice 3.5

Sparkling Water (1/2 Liter) 4. (1 Liter) 7.

Blue Sky Lemon-Lime, **Zevia** Diet Cola,

Hansen's Diet Tangerine-Lime or Diet Root Beer 2.5

Virgil's Root Beer, Cola 3.5

— WINE BY THE GLASS —

For bottles please see our wine list

White

Pinot Grigio, Wind Rose Cellars, WA 7.

Sauvignon Blanc, Novelty Hill, WA 8.

Chardonnay, Maryhill, WA 7.5

"Birdie" Riesling, Sparkman Cellars, WA 8.

Red

Pinot Noir, Cooper Mountain, OR 9.

Dolcetto, Wind Rose Cellars, WA 7.5

Merlot, Independent Producers, WA 7.5

Cabernet Franc, Camaraderie Cellars, WA 9.

*According to our friends at the Health Department consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

** Not organic