



Alder wood bistro
Wood-fired Northwest Cuisine

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.

"At Alder Wood Bistro, sustainability goes into every plate we serve and beyond. It includes the way we contribute to the livelihoods of local farmers and farmworkers, preserving farmland and improving soils through organic farming, practicing conscientious harvests of foraged food products. We sustain food traditions, honoring centuries of knowledge by agrarian people, who understand the cycles of season and harvest to bring food to the table in its most flavorful and nutritious forms. We provide sustenance, when fresh, nutritious food enters your body, nourishing you with natural ingredients, satisfying you with flavor and substance."

~ Bob Steelquist, friend, author, coastal explorer

—SALAD—

Add fresh local Rockfish or Calamari 7.5

Add **Hungry Hollow Farm** confit of chicken 7.5

Add house-made bread & lemon thyme butter 3.5

Turkey Chop

Applegate turkey, **Niman Ranch** bacon, olives, garbanzo beans, smoked mozzarella, radish, **Chi's Farm** mixed greens, creamy sherry vinaigrette, crispy onions 16.5

Fig, Chorizo, & Rhubarb Panzanella

Port & balsamic poached figs, cured chorizo, pickled rhubarb, toasted house bread, Pecorino, **Chi's Farm** mixed greens, creamy sherry vinaigrette 17.

Calamari Salad

Fried calamari, **Mama Lil's** pickled peppers**, **Chi's Farm** mixed greens, Makrut-lime vinaigrette 17.

Pickled Beet

Pickled **Nash's** beets, goat cheese, toasted sunflower seeds, **Chi's Farm** mixed greens, sherry vinaigrette 15.

Bistro Caesar

River Run Farm romaine, **Chi's Farm** mixed greens, Pecorino, turmeric-sesame croutons, pink peppercorn-lime Caesar dressing 16.

—PANINI—

This warm sandwich comes on our house-made bread with your choice of:
soup, simple green salad, zesty **Nash's** cabbage slaw or house fries

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 3.

Portabella & Veggie

Portabella mushroom, wood-fired seasonal vegetables, pesto aioli, goat cheese, house levain **Nash's** wheat bread 15.5

Beet & carrot "Burger"

Beet-carrot-onion fritter (GF), macha aioli* (dried chili, toasted seeds & almond pesto), zesty slaw, smoked mozzarella, house focaccia bread 16.5

Fish Banh Mi

Crispy fresh local Rockfish, zesty Vietnamese cabbage-carrot-cilantro slaw, aioli*, **Mama Lil's** pickled peppers**, house focaccia bread 16.

Turkey, Bacon & Pesto

Applegate turkey, **Niman Ranch** nitrate-free bacon, smoked mozzarella, caramelized onions, pesto aioli*, house levain **Nash's** wheat bread 15.5

Crispy Oyster

Fried fresh local **Hama Hama** oysters (GF), remoulade*, zesty Vietnamese cabbage-carrot-cilantro slaw, **Mama Lil's** pickled peppers**, house levain **Nash's** wheat bread 16.

—MUST TRY'S—

Fish & Chips

Crispy fresh local Rockfish (GF), zesty **Nash's** cabbage-carrot-cilantro slaw, **Mama Lil's** pickled peppers**, fresh-cut house fries, remoulade*
4.5 oz. (3 pieces) 16.5 / 6 oz. (4 pieces) 19.5

Moules et Frites

Local mussels, white wine, mirepoix, fennel pollen, cream, French fries, aioli* 18.

Focaccia Pizza of the Day

House focaccia, chef's toppings, served with salad 14.

—SIDES—

Soup du Jour Cup 5. Bowl 8.

House Bread & lemon thyme Butter 3.5 Gluten-free bread & lemon thyme butter 4.

Simple Salad mixed greens, sherry vinaigrette, radish 8.5

French Fries Organic house-made & fresh-cut, aioli* 8.5

Truffled French Fries **Ritrovo** truffle salt, Pecorino, fines herbes & aioli* 10.

Crispy Fried Local Oysters **Mama Lil's** pickled peppers**, aioli* 11.5

Crispy Fried Calamari **Mama Lil's** pickled peppers**, aioli* 11.5

Seasonal Wood-Fired Vegetables 9.

House Kimchee 3.5

—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

Hibiscus Cooler 3.5 ■ **Organic Lemonade** 3.5 **Izze** Assorted sparkling Juice 3.5

Brew Dr. Kombucha 6.5 ■ **Sparkling Water** (1/2 Liter) 4. (1 Liter) 7.

Blue Sky Cola, Root Beer, Ginger Ale, Lemon-Lime, Diet Root Beer or Diet Cola 3.

—WINE BY THE GLASS—

White & Rosé

Wild Coast White Sauvignon Blanc Blend, Wind Rose Cellars (Sequim), Washington 7.

Chenin Blanc, Kiona Vineyards, WA 8.5

Chardonnay, Harbinger (Port Angeles), WA 9.

Albariño, Idilico Cellars 8.

Rosato, Wind Rose Cellars 8.5

Red

Pinot Noir, Cooper Mountain, OR 9.

Pub Red, Cabernet Sauvignon-Merlot, Eagle Harbor Cellars (Bainbridge Island), WA 8.5

El Jefe Syrah-Mourvedre-Grenache Red Blend, Harbinger WA 11.5

Tempranillo, Idilico Cellars, WA 9.5

Cabernet Franc, Camaraderie Cellars (Port Angeles), WA 9.5

*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