



ALDER WOOD BISTRO
Wood-fired Northwest Cuisine

summer 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 —

Add fresh Dungeness crab 9.
Add local Rockfish or Calamari 5.
Add house-made levain bread & lemon thyme butter 3.

Strawberry, Fennel & Tomme

Local **Vivian's** strawberries, **Chimacum Valley Creamery** raw milk tomme, crouton, toasted sunflower seeds, shaved fennel, **Chi's Farm** mixed greens, sherry vinaigrette 16.

Rhubarb, Fig & Blue

Pickled **Lazy J's** rhubarb, port-balsamic poached figs, French blue cheese, **Holmquist** hazelnuts, **Chi's Farm** mixed greens, sherry vinaigrette 15.

Calamari Salad

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

Pickled Beet

Pickled **Nash's** beets, **CB's Nuts** Oregon pumpkin seeds, goat cheese, mixed greens, sherry vinaigrette 14.

— 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 2.5

Portabella & Veggie

Portabella mushroom, wood-fired seasonal vegetables, roasted carrot-hazelnut romesco sauce, goat cheese, aioli*, house levain **Nash's** wheat bread 14.5

Fish Banh Mi

Crispy 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 **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 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* 16.5

Focaccia Pizza of the Day

House focaccia, chef's toppings, served with salad 13.5

— SIDES —

Soup du Jour Cup 5. Bowl 8.

House Bread & lemon thyme Butter 3. Gluten-free bread & lemon thyme butter 3.

Simple Salad mixed greens, sherry vinaigrette, radish 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* 10.

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

Hibiscus Cooler 3.5 ■ Organic Lemonade 3.5

Izze Sparkling Blackberry or Clementine Juice 3.5

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

Blue Sky Lemon-Lime 2.5 ■ **Virgil's** Root Beer or Cola 3.5

Hansen's Diet Tangerine-Lime or Diet Root Beer or **Zevia** Diet Cola 2.5

— WINE BY THE GLASS —

For bottles please see our wine list

White

Pinot Grigio, Wind Rose Cellars (Sequim), Washington 7.

Sauvignon Blanc, Novelty Hill, WA 8.

Chardonnay, Harbinger (Port Angeles), WA 9.

Birdie Riesling, Sparkman Cellars, WA 8.

Red

Pinot Noir, Cooper Mountain, OR 9.

Bravo Rosso, Wind Rose Cellars, WA 8.

"Roble" Tempranillo-Garnacha-Gracino, Idilico Cellars, WA 9.

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