



**ALDER WOOD BISTRO**  
Wood-fired Northwest Cuisine

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**winter LUNCH MENU**

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**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 house-made bread & lemon thyme butter 3.5

**Turkey Chop**

**Applegate** turkey, **Niman Ranch** bacon, olives, garbanzo beans, smoked mozzarella, radish, 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, mixed greens, creamy sherry vinaigrette 17.

**Calamari Salad**

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

**Pickled Beet**

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

**Apple & Blue**

Dad's apples, French blue cheese, curried almonds, mixed greens, sherry vinaigrette 15.

**—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, carrot salsa, goat cheese, house levain **Nash's** wheat bread 15.

**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 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\* 17.5

### 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—

For bottles please see our wine list

### White

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

Sauvignon Blanc, Novelty Hill, WA 8.

Chardonnay, Harbinger (Port Angeles), WA 9.

Albariño, Idilico Cellars 8.

### Red

Pinot Noir, Cooper Mountain, OR 9.

Pub Red, Cabernet Sauvignon-Merlot, Eagle Harbor Cellars, WA 8.

Merlot-Cab-Grenache-Syrah Brother's Red Blend, Milbrandt Vinyards, WA 8.

Tempranillo, Idilico, WA 9.5

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\*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