



Alder wood bistro
Wood-fired Northwest Cuisine

LUNCH MENU

We use the finest local, organic and sustainably produced ingredients.

“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 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

— WARM SANDWICHES —

Comes with your choice of: Cup of soup, simple salad, zesty cabbage slaw or house fries

Substitute Gluten-free bread 1.5 □ Upgrade to truffle fries 1.5

Bistro Burger

Short’s grass-fed beef*, crispy onions, smoked mozzarella, aioli*, whole-grain mustard, house focaccia bread 17. Add **Niman Ranch** bacon 3.5

Portabella & Veggie

Portabella mushroom, wood-fired seasonal vegetables, pesto aioli, goat cheese, house levain **Nash’s** wheat bread 16.

Beet & Sunchoke “Burger”

Beet-sunchoke-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, nitrate-free bacon, smoked mozzarella, caramelized onions, pesto aioli*, house levain **Nash’s** wheat bread 17.

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 17.

— LUNCH ENTREES —

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, house French fries, aioli*
half pound 18.5 / one pound 28.5

Seafood Paella

Local rockfish and mussels, saffron fire-roasted tomato fumet, short grain rice, mirepoix, aioli, lemon, **Itsy Bitsy** micro greens 21. Add chorizo 3.

Focaccia Pizza of the Day

House focaccia, chef’s toppings, served with salad 15.

Winter Squash + Root + Leaf

Warm **Red Dog Farms** spaghetti squash, sautéed greens, brown butter vinaigrette, garbanzos, house beet hummus, crispy onions 14. Add Rockfish or Calamari 7.

—SALADS—

Add local Rockfish or Calamari 7.

Add house-made levain 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 17.

Calamari Salad

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

Pickled Beet

Pickled beets, goat cheese, toasted sunflower seeds, mixed winter greens, sherry vinaigrette 15.

Citrus & Blue

Citrus, French blue cheese, shaved fennel, **Holmquist** hazelnuts, mixed winter greens, sherry vinaigrette 16.

—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* 12.5

Seasonal Wood-Fired Vegetables 9.

House Kimchee 3.5

—BEVERAGES—

Organic Tea

ICED black tea 3.5 ■ **HOT** black, earl grey, green, mint, blackberry-hibiscus & 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

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.

—WINES BY THE GLASS—

White

House White, Wind Rose Cellars (Sequim), Washington 7.

Chenin Blanc, Kiona Vineyards, WA 8.5

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 (Bainbridge Island), WA 8.5

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

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