



**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.*

— SALAD —

Add Market Fish MP.  
Add local Rockfish or Calamari 5.  
Add house-made levain bread & butter 2.5

**Roots**

Vadouvan spiced & roasted **Nash's** carrots & parsnips, grated carrot-parsnip & pickled currants, creamy sherry vinaigrette, spiced parsnip chips, **Itsy Bitsy** sunflower sprouts & seeds 13.

**Warm Apple, Cabbage & Blue Salad**

**Dad's** apples, French Blue cheese, wilted **Red Dog Farm** savoy cabbage, apple balsamic vinegar, toasted **Holmquist** hazelnuts, sherry vinaigrette 14.

**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 13.5

— PANINI —

*This warm sandwich comes on our house-made bread with your choice of:  
Curried carrot-parsnip-potato 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

**Portabella & Veggie**

Portabella mushroom, wood-fired seasonal vegetables, roasted **Nash's** carrot romesco sauce, goat cheese, aioli\*, house levain 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 bread 15.

**Crispy Oyster**

Fried local oysters, remoulade\*, zesty Vietnamese cabbage-carrot-cilantro slaw, **Mama Lil's** pickled peppers\*\*, house levain 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.

## Focaccia Pizza of the Day

House focaccia, chef's toppings, served with curried carrot-parsnip-potato salad 13.

### — SIDES —

#### Soup du Jour

Cup 5. / Bowl 8.

Add House Bread & Butter 2.5    Gluten-free bread & 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

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.

Bravo Rosso, Wind Rose Cellars, WA 8.

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