



**Alder wood bistro**  
Wood-fired Northwest Cuisine

## **CURBSIDE TAKE-OUT MENU**

**Wednesday-Saturday 4:00 pm - 8:00 pm**

139 W Alder St., Sequim, WA 98382

**360-683-4321**

- **ONLINE:** Browse our menu, order and pay online through our website
- **PICK UP** from your parking spot at the bistro
- **CALL:** If you are paying by gift certificate or online ordering is not working please call in your order during business hours

In order to keep our staff and families safe we are following physical distancing guidelines. Please know that we continue to use the highest cleanliness and sanitation practices as established by the CDC and our local health department. We love our community and are taking precautions so that we can continue to be open. Stay safe, wash your hands and wear a face mask in public. Thank you!

### **— WOOD-FIRED 12" PIZZA —**

Add **gluten-free CAULIFLOWER crust** 3. / Add fresh local hot peppers 2. / Add chanterelles 7.  
Add assorted toppings with the pizza add-ons button

#### **Wild Mushroom Pizza**

*Locally foraged Porcini, chanterelle and cauliflower mushrooms,  
Joy Farm tomatoes, Red Dog Farm radicchio, caramelized onions, red sauce, quattro formaggi* 23.

#### **Ratatouille & Chanterelle Pizza**

*Local chanterelles, grilled Joy Farm zucchini, Brancato's eggplant & peppers,  
Nash's tomatoes, capers, olives, basil, red sauce, quattro formaggi* 23.

#### **Pepperoni, Mushroom & Olive Pizza**

*Creminelli pepperoni, mushrooms, olives, red sauce, quattro formaggi, fresh herbs* 21.

#### **Chorizo, Peppers & Onion Pizza**

*Spanish chorizo, Mama Lil's pickled peppers, caramelized onions, quattro formaggi, red sauce, fresh herbs* 19.

#### **Fired Veggie Pizza**

*Seasonal wood-fired veggies, truffled goat cheese, red sauce, quattro formaggi, pickled onions* 20.

#### **Funghi Bianca Pizza**

*Shiitake, portabella & crimini mushrooms, crème fraiche,  
caramelized onions, quattro formaggi, simple green salad on top* 21.

#### **Cheese Pizza**

*Quattro formaggi (mozzarella, Pecorino, fontina, provolone), red sauce* 14.

## — ENTRÉE —

### **Smoked Black Cod Collard Rolls**

House smoked fresh black cod, **Red Dog Farm** potatoes, ginger, turmeric, mustard seed, curried red sauce, **Beanstalk Farm** collard green leaf wrap, served with wood-fired veggies 25.

### **Grilled Ribeye**

**Short's** grass-fed 10 oz. Ribeye\*, blue cheese-tarragon butter or miso-kimchi butter, sauteed **Beanstalk Farm** greens, fresh cut fries, aioli\* 45.  
Add chanterelles 7.

### **Slow Braised Nash's Pork Shank**

Brined & braised bone-in 30 oz. **Nash's** pork shank, fennel pollen-porcini jus, wood-fired tomatoes & peppers, buttermilk mashed potatoes, served with sautéed greens 44.

### **Cedar Planked Black Cod**

Wood-fired local black cod, muhammara (roasted pepper-hazelnut-pomegranate molasses sauce), seasonal wood-fired vegetables, crispy **Lazy J's** fingerling potatoes, aioli\* 27.

### **Bacon-Wrapped Meatloaf**

**Hempler's** bacon wrapped **Short's** grass-fed beef & **Nash's** pork meatloaf, mushroom-Madeira gravy, sautéed local greens, buttermilk mashed potatoes, crispy onions 19.

### **Fish & Chips (GF)**

Crispy fried local rockfish, served with zesty local cabbage-carrot-green onion slaw, house fries and remoulade\* three pieces (4.5 oz) 18. / four pieces (6oz.) 21.

\*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.

## — APPETIZERS & SIDES —

\* Aioli is a garlic, oil, Dijon, lemon & raw egg emulsified sauce similar to mayonnaise.

### **Eggplant Caponata Tartine**

Eggplant-roasted pepper caponata, pepperjack cheese, toasted sesame, aioli\*, grilled house sourdough bread 11. Add fried egg 3.

### **Nash's Artichokes**

Wood-fired **Nash's** artichokes, lemon, aioli\*, gremolata (bread crumbs, herbs, Pecorino, lemon zest) 11.

### **Crispy Calamari Appetizer**

Calamari, **Mama Lil's** pickled peppers, aioli\* 11.5

### **Truffled French Fries**

House fries, **Ritrovo** truffle salt, Pecorino, parsley & aioli\* 11.

### **French Fries**

Fresh-cut organic fries & aioli\* 9.

### **Buttermilk Mashed Potatoes**

Mashed potatoes, buttermilk, butter, crispy onions 8.5

### **Sautéed Local Greens**

Sautéed **Beanstalk Farms** kale & chard, red onion, **Nash's** carrots, white wine, butter, herbs, garlic 8.

### **Wood-Fired Vegetables**

**River Run Farm** cauliflower, **Kurt's Crop** squash, **Nash's** carrots, fennel, red onion, olive oil, garlic & herbs 9.

## **— SALAD —**

### **BLT Panzanella**

Bacon, **Red Dog Farm** mixed greens, local tomatoes, toasted house bread, Pecorino, creamy sherry vinaigrette, Port & balsamic poached figs, radish 17.

### **Pear & Blue Salad**

Local apple, grilled local plum, French blue cheese, **Holmquist** hazelnuts, **Red Dog Farm** salad greens, sherry vinaigrette 17.

### **Crispy Calamari Salad**

Fried calamari, **Red Dog Farm** salad greens, **Mama Lil's** pickled peppers, makrut-lime vinaigrette 17.

### **Pickled Beet**

Pickled beets, toasted sunflower seeds, goat cheese, **Red Dog Farm** salad greens, sherry vinaigrette, radish 16.

### **Simple Salad**

Organic **Red Dog Farm** salad greens, toasted sunflower seeds, local radish, sherry vinaigrette 8.5

## **—COLD & PANTRY—**

### **Frozen Pizza Dough Ball \$4**

Make your own pizza at home! Remove plastic wrap and thaw in a covered container (2 hrs) to allow to proof, dip in flour, pull &/or roll to approximately 12 inches. Add your own toppings and cook as hot as your oven will go on a baking stone or preheated sheet pan for 5-10 minutes until desired crispness is achieved.

### **Cold Bacon-wrapped Meatloaf Meal**

**Hempler's** bacon wrapped **Short's** grass-fed beef & **Nash's** pork meatloaf, mushroom-Madeira gravy, sautéed local greens, buttermilk mashed potatoes, crispy onions  
Heating instructions included; 350 degrees for 30 minutes / Serves 4 – 60.

### **Quart of Black Bean Chili**

Organic black beans, **Short's** grass-fed beef, **Nash's** pork, tomato, spices 15.

### **Quart of Lentil & Turmeric**

Organic lentils, turmeric, ginger, coconut milk, vegan and delicious 15.

### **Local Wildflower Honey**

From the fields of Sequim and Dungeness, 1 lb. 6 oz. jar 25.

## **Wood-Fired Sourdough Levain Bread**

*Levain or sourdough is the ancient method of making bread in which the dough is fermented overnight instead of using quick-rising yeast, making it not only tastier but more nutritious and easier to digest. We incorporate **Nash's** flours which are cultivated down the street and freshly milled before they arrive at the bistro. The bread dough is lovingly handled by Chef Gabriel and baked at 600 degrees in our wood-fired oven.*

*Available at **Alder Wood Bistro, Chi's Farm Stand, Nash's Farm Stand and Agnew Store.***

*One pound loaf 7.*

### **Turmeric-Semolina-Sesame:**

*Turmeric, sesame seeds, fennel seed, semolina, **Nash's** hard white flour, 00 flour*

### **Rye-Cocoa Nib-Caraway:**

***Nash's** Rye, **Nash's** hard red wheat, caraway, **Theo's** cocoa nibs, 00 flour,  
**Nash's** oats, sea salt, organic molasses, non-GMO safflower & olive oil*

### **Rosemary-Quinoa-Sunflower:**

*100% **Nash's** grain! **Nash's** quinoa, **Nash's** whole red wheat,  
**Nash's** whole hard white wheat, rosemary, sea salt, sunflower seeds*

## **—DESSERTS—**

### **Organic Carrot Cake**

*Organic **Nash's** carrots, **Holmquist** hazelnuts, raisins, candied ginger,  
house six spice, maple cream cheese frosting 8.*

### **Chocolate Bliss (GF)**

*Two layers of **Theo's** dark chocolate flourless brownie, chocolate ganache,  
raspberry puree, cocoa nibs, **Holmquist** hazelnuts, comes with whipped cream 9.*

### **Naked Oat-Chocolate-Currant Cookies (GF)**

***Nash's** naked oats, **Theo's** dark chocolate chunks, organic currants, GF flour, six spice  
2.5 each / 13. Half Dozen*

## **—SPECIAL WINE DEAL OF THE WEEK—**

**Three wine pack \$79. Save the trip. Save the shipping charges.  
Carefully selected locally produced wine we LOVE at winery prices.**

*A small selection of some of the BEST RED wines from our Olympic Peninsula winemakers.*

### **Peninsula Red Three Wine Pack**

**Camaraderie Cellars Malbec, Crawford Vineyard Yakima Valley 2010**

*Ripe flavors of plum & blackberry, rich vanilla, little bit of pepper, smooth, rich finish*

**Wind Rose Cellars Primitivo, Columbia Valley 2013**

*Aromas of garden herbs, tobacco & mulberry, red fruit & fresh fig flavors, finishes with cocoa & raspberry, 92 pts*

*The Primitivo varietal is a clone of the Zinfandel grape like a distant cousin. A rare find indeed, its shorter clusters are harvested earlier than the Zinfandel grape.*

## **Olympic Cellars Winemaker's Signature Red, Yakima Valley 2016**

*Cabernet Franc, Cabernet Sauvignon, Malbec, Merlot, Petit Verdot, Carmenère  
Rich & bold flavors, great structure, balanced silky tannins - our favorite from Olympic Cellars!*

### **— WINE —**

## **Special Discount to-go pricing**

All Wine half off dine-in prices

### **White Wine – 750ml**

- Arindo Verdejo Rueda, Spain WA / 17.
- Novelty Hill Sauvignon Blanc WA / 17.5
- Reverty & Fils Sancerre Sauvignon Blanc France / 27.5
- \*\* Eagle Harbor Goldfinch Chardonnay-Viognier WA / 20.5
- Kiona Chenin Blanc WA / 16.5
- \*\* Harbinger Albarino WA / 21.
- \*\* Harbinger Chardonnay WA / 19.5
- Pomum Chardonnay WA / 24.5
- Abeja Chardonnay WA / 37.5

### **Red Wine – 750ml**

- Rock Point Pinot Noir OR / 17.5
- Cooper Mountain Biodynamic Pinot Noir OR / 19.5
- Marietta Zinfandel CA / 22.5
- RIDGE Zinfandel CA / 39.5
- Walla Walla Vintners Sangiovese WA / 27.
- \*\* Harbinger El Jefe Rhone Blend WA / 26.5
- Brotte Chateauneuf-du-Pape France / 55.
- Volver Tempranillo Spain / 17.5
- \*\* Camaraderie Cabernet Franc WA / 21.
- M100 Red Cabernet Blend WA / 17.
- Abeja Cabernet Sauvignon WA / 65.

### **Sparkling Wine & Rosé**

- Francois Montand Brut Blanc de Blanc, France 187 ml / 7.5
- Adami Prosecco Italy 375 ml / 9.5
- Champagne Lombard Extra Brut Premier Cru France 750 ml / 29.5
- Jean Baptist ADAM Brut Rose Cremant d'Alsace, France 750 ml / 24.
- Olivares Rosado Spain 750 ml / 15.
- \*\* Wind Rose Rosato WA 750 ml / 18.5

### **— HARD CIDER —**

## **Special Discount to-go pricing**

Beer & Cider 15% off dine-in prices

\*\* Finnriver Pear Cider, Chimacum, WA 500 ml / 15.

\*\* Finnriver Black Currant Cider, Chimacum, WA 500 ml / 15.

Blueberry-Pomegranate Cider, Alter Ego Cider, OR 12 oz. / 4.5

\*\* Local Olympic Peninsula winery/cidery

## **— BEER —**

**FRESH BEER GROWLERS 64 oz – includes the reusable glass bottle**

**Ride the Spiral Double IPA / Silver City Brewery - Silverdale, WA**

*Hazy IPA / 8% ABV / \$28*

*Aggressive, yet approachable, packing a tropical punch of fruit flavor*

*with the addition of natural pineapple and orange essences within an intensely hopped IPA*

**Pecan Joy Brown Ale / Urban Family Brewery - Seattle**

*Brown Ale with Brown Sugar, Vanilla Beans & Pecans / 5.7% ABV / \$23*

*Light and nutty, touches of malt and vanilla, crispy dry finish, like getting ready for the Fall holidays*

**Belgian Dubbel / San Juan Brewery – San Juan Island, WA**

*6.9% ABV / \$23*

*The dubbel was first produced by Trappist monks in the middle ages. The style still being made today is a testament to its deliciousness. This beer is rich and rounded yet very refreshing, complex flavors and moderate alcohol balance perfectly.*

## **Cans / Bottles**

Session Lager, Full Sail Brew Co., OR 11 oz. / 3.

Scrimshaw Pilsner, North Coast Brew Co., CA 12 oz. / 4.

Haywire Hefeweizen, Pyramid Brew Co., Seattle 12 oz. / 4.

Amber Ale, Full Sail Brew Co. OR 12 oz. / 3.5

IPA, Crux Fermentation Project, OR 12 oz. / 4.

Black Butte Porter, Deschutes Brew Co., OR 12 oz. / 3.5

Old Rasputin Imperial Stout, North Coast Brew Co., CA 9% ABV / 12 oz. / 5.5

Non-Alcoholic Beer Kalibur, UK 11.2 oz. / 3.

Gluten-Free Grapefruit IPA, Ghostfish Brew Co., Seattle 12 oz. / 5.85

## **— BEVERAGES —**

**Blue Sky Soda \$2**

Root Beer / Cola / Ginger Ale / Zero Root Beer / Zero Cola

12 oz. can

**Izze Sparkling Juice \$2.5**

Blackberry / Clementine / Apple / Peach

8.4 oz. can

**Blue Mountain Sparkling Water**

One Liter \$5.5 / ½ Liter \$3

**Brew Dr Kombucha \$5**

Clear Mind / Superberry / Ginger Lemon / Tropical Uplift

**Just Water**

Alkaline Water pH 9.5 plus electrolytes – 20 oz. \$2

Box Water 1 liter - \$3