

ALDER WOOD BISTRO

CURBSIDE PICK-UP ONLY

for MARCH 25 - 28

We have condensed both our menu and hours of operation from last week. In an effort to help stock your kitchen more efficiently while reducing trips out we are moving away from individual hot cooked meals. We have added cold and bake-at-home options. Trying to work out the kinks, we have modified our order and pick up system by adding an order by email option as well as pick up from a safer physical distance.

— NEW HOURS —

Wed *thru* Sat 4 to 7

PLACE YOUR ORDER *by* PHONE *or* Email

(see below for full instructions)

360.683.4321

*Please know that restaurant kitchens have always had higher sanitation requirements than the standard home kitchen such as sanitizer, gloves, food temperature logging etc. We are taking this situation very seriously. Extreme hand washing all the time, bleach sanitizing of all surfaces, door knobs, light switches, pens...multiple times per day. No staff allowed who have any signs of illness, including anyone in their household, increased physical distancing. We are following the CDC and WHO guidelines. We are doing our best in a very difficult time to provide an essential service - good, healthy, local food to our community. **We are so grateful for your support. Thank you.***

ORDERING INSTRUCTIONS

Call 360-638-4321 to order and pay by phone (tips are welcome).

Please allow at least 20 minutes to process your order.

Please Note: Call us any time of day; you may always leave us a voicemail.

If you get the voicemail during our pick-up hours we are probably on the other line helping another customer. Wait a few minutes and try calling back.

or

Order in advance via email to order@alderwoodbistro.com

Provide your name, phone, order and desired pick up time.

We will call you to confirm the order details and get payment information.

**If you would kindly like to add a tip please tell us while ordering, as we will not bring out a cc slip to sign in order to increase physical distancing.*

**Please let us know if we should include napkins or compostable cutlery in your to-go bag.*

PICK UP INSTRUCTIONS

Please park in one of our designated parking spaces at your designated time.

Don't worry, we can see you! We will put your order clearly labeled with your name on a table in the front pathway for you to pick up.

Upon your arrival call 360-683-7177 to let us know you are here.

***** Special quarantine discount! *****
40% & 25% off bottles of wine & 50¢ off beer & cider TO GO

— WOOD-FIRED PIZZA 12" —

Pepperoni, Mushroom & Olive Pizza

Creminelli pepperoni, mushrooms, olives, red sauce, quattro formaggi, parsley 20.

Chorizo, Peppers & Onion Pizza

Spanish chorizo, **Mama Lil's** pickled peppers, caramelized onions, quattro formaggi, red sauce 18.

Miso Funghi Pizza

Shiitake, portabella & crimini mushrooms, miso crème fraiche, **Red Dog Farm** Kuri squash, caramelized onions, quattro formaggi, **Chi's Farm** greens, herbs 21.

Fired Veggie Pizza

Wood-fired vegetables, truffled goat cheese, quattro formaggi, red sauce, Pecorino, pickled red onions, parsley 20.

— SALAD —

Turkey Chop

Applegate turkey, bacon, olives, garbanzo beans, smoked mozzarella, radish, **Chi's Farm** mixed greens, creamy sherry vinaigrette*, crispy onions 17.

Citrus & Blue

Citrus, French blue cheese, **Holmquist** hazelnuts, **Chi's Farm** mixed greens, sherry vinaigrette 16.

Pickled Beet

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

Crispy Calamari Salad

Fried calamari, **Chi's Farm** mixed greens, **Mama Lil's** pickled peppers**, makrut-lime vinaigrette 17.

COMFORT FOOD FOR TWO \$33.

Three course shared dinner for two people

STARTER

Simple Salad with sherry vinaigrette

Upgrade to Full Pickled Beet Salad add 6.5 or Full Citrus & Blue Salad add 7.5

MAIN

Any wood-fired pizza from our menu

DESSERT

Two **Nash's** oat-**Theo** dark chocolate-currant cookies

— COLD FAMILY MEALS — TO HEAT AT HOME

Comes in an aluminum 8.5"x6" pan for putting directly into the oven.
Heating instructions are included.

Bacon-wrapped Meatloaf (Serves 4 = \$14/serving)

20 oz. Bacon wrapped **Short's** grass-fed beef & **Nash's** pork meatloaf, mushroom-Madeira gravy, buttermilk mashed potatoes, sautéed greens 56.

Beef Bourguignon Pot Pie (Serves 4 = \$11.25/serving)

Slow-braised pasture-raised natural steak, mushrooms, potatoes, carrot, tomato, onion, celery, red wine, **Nash's** freshly-milled flour & butter flaky crust 45.

Mushroom & Lentil Pot Pie (Serves 4 = \$9./serving)

Porcini, shiitake, crimini & oyster mushrooms, lentils, **Red Dog Farm** parsnips & leeks, **Nash's** rutabagas & sun chokes, tomatoes, carrots, fennel, **Nash's** quinoa, creamy herb gravy, **Nash's** flour-smoked paprika-butter crust 35.

— SIDES —

Simple Salad

Mixed winter greens, radish, sherry vinaigrette 8.5

French Fries

House-made & fresh-cut, served with aioli* 8.5

Truffle Fries

House fries, **Ritrovo** truffle salt, Pecorino, parsley & aioli* 10.

Crispy Calamari

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

— STOCK *the* KITCHEN —

Wood-Fired Organic Bread

Chef Gabriel's house sourdough bread with **Nash's** grain, available starting Thursday
Turmeric-Semolina-Sesame or Rye-Cocoa Nib-Caraway one pound loaf 6.

Quart of Black Bean Chili

Black Bean Chili with pork & beef 15.

Quart of Berbere Lentil & Turmeric SOUP

(vegan) 15.

NASH'S farm fresh EGGS

(direct from farm, no mark-up) 8. doz

Local Sequim HONEY (limited quantity)

Hawthorn & Burdock, good for allergies & immune system 1lb 6oz 25.

Chocolate-Oat-Currant COOKIES

Nash's naked oats & soft white wheat, **Theo's** dark chocolate chunks & nibs, Zante currants, coconut oil, house 6-spice, orange zest 2. each / 10. half doz.

Par-Baked Wood-Fired PIZZA

Ask for any of our pizzas par-baked. We will cook it in the wood-fired oven but pull it out just before its done. You can refrigerate or freeze it at home and crisp it up in the oven when your ready to eat. We do this with our family all the time and it holds up to Chef Gabriel's standards. **We will include heating instructions.**

*According to our friends at the Health Department consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. ** Not organic

***** Special quarantine discount! *****

**40% off bottles of wine under \$70 & 25% off bottles of wine over \$70
50¢ off beer & cider TO GO**

— WINE, BEER & CIDER TO GO —

~ Beer ~

- Peach Millie Sour Ale Wander Brewing / 500 ml / Bellingham, WA 12.5*
Champagne Toast Berliner Weisse Wander Brewing / 500 ml / Bellingham, WA 18.
Session Lager Full Sail Brew Company / 11 oz / Oregon 3.5
Scrimshaw Pilsner North Coast Brew Company / 12 oz / California 4.5
Haywire Hefeweizen Pyramid Brew Company / 12 oz / Seattle, Washington 4.
Amber Ale Full Sail Brew Company / 12 oz / Oregon 4.
Gimme Mo IPA Crux Fermentation Project / 12 oz / Bend, Oregon 4.5
Black Butte Porter Deschutes Brew Co / 12 oz. / Oregon 4.
Ashes in the Fall London Stout Aslan Brew Co / 12.8% ABV/500 ml/Bellingham, WA 19.
Old Rasputin Imperial Stout North Coast Brew Co / 9% ABV / 12 oz / CA 6.
Non alcoholic beer Kaliber / 11.2 oz. / UK 3.5
GLUTEN-FREE Grapefruit IPA Ghostfish Brewing / 12 oz. / Seattle, WA 6.5

~ Hard Cider ~

- Northwest Apple OR Sour Cherry Cider Longdrop Cider Co. / 12 oz / Leavenworth, WA 5.*
Blueberry Pomegranate Cider Alter Ego Cider / 12 oz / Portland, Oregon 5.
*Pear or Black Currant Cider *Finnriver/500 ml / Chimacum, Washington 19.*

~ Sparkling Wine ~

- Francois Montand Blanc de Blancs Brut / 187.5 ml / France 12.*
Adami Garbèl Prosecco Brut / 375 ml / Treviso, Italy 19.
Fleuraison Blanc de Blanc Brut / Côte D'Or, France 31.
Jean-Baptiste ADAM Sparkling Brut Rosé / Cremant d'Alsace, France 48.
Lombard Champagne Extra Brut Premier Cru / A Epernay, Champagne, France 59.

~ White Wine ~

- Idilico Albariño 2017 / Yakima Valley, Washington 32.*
** Harbinger Chardonnay 2018 / Piper Vineyard, Columbia Valley, Washington 39.*
Kiona Vineyards Chenin Blanc 2018 / Columbia Valley, WA 33.
** Wind Rose Cellars Pinot Grigio 2018 / Yakima Valley, WA 39.*
Soléna Pinot Gris 2018 / Willamette Valley, Oregon 31.
Shaya Arindo Verdejo 2017 / Rueda, Spain 29.
** Harbinger Albariño 2018 / Rattlesnake Hills, Washington 41.*
** Perennial Vintners Melon de Bourgogne 2016 / Puget Sound, WA 49.*
Novelty Hill Sauvignon Blanc 2018 / Stillwater Creek, Yakima Valley, WA 35.
Jean Marie Reverdy & Fils Terres Blanches Sauvignon Blanc 2018 / Sancerre, France 55.
L'Ecole Luminesce Sauvignon Blanc-Semillon 2017 / Walla Walla Valley, WA 46.
Harbinger Viognier 2017 / Rattlesnake Hills, WA 39.
** Eagle Harbor Goldfinch Chardonnay-Viognier / Columbia Valley, Washington 41.*
Pomum Cellars Chardonnay 2017 / Columbia Valley, Washington 49.
Abeja Chardonnay 2016 / Washington 75.

~ Rose Wine ~

Fabre Montmayou Malbec Rosé 2019 / Mendoza, Argentina 25.

Balancing Act Rosé 2018 / Washington 29.

**Wind Rose Cellars Rosato 2018 / Yakima Valley, Washington 37.*

~ Red Wine ~

Cooper Mountain Biodynamic 'Cooper Hill' Pinot Noir 2017 / Willamette Valley, OR 39.

** Harbinger El Jefe Syrah-Mourvedre-Grenache 2014 / Rattlesnake Hills, WA 53.*

** Camaraderie Cellars Cabernet Franc 2015 / Columbia Valley, WA 42.*

Rock Point Pinot Noir 2018 / Rogue River, Oregon 35.

Domaine des 7 Terroirs Pinot Noir 2015 / Bourgogne, France 39.

Apolloni Vineyards Pinot Noir Cuvee 2016 / Willamette Valley, OR 45.

Cristom Mt Jefferson Cuvée Pinot Noir 2017 / Willamette Valley, Oregon 69.

Januik Merlot 2015 / Columbia Valley, Washington 48.

**Eagle Harbor Founders Merlot 2015 / Dwelley Vineyard, Walla Walla Valley, WA 65.*

Duckhorn Vineyards Merlot 2015 / Napa Valley, CA 69.

Kiona Vineyards Lemberger 2016 / Red Mountain, Washington 35.

** Perennial Vineyards Lemberger 2016 / Red Mountain, Washington 55.*

Juan Gil Monastrell 2014 / Jumilla, Spain 33.

Laya Garnacha-Monastrell 2017 / Almansa, Spain 29.

Syncline Subduction Red Syrah Blend 2016 / Columbia Valley, Washington 39.

Reininger Winery Helix Syrah 2012 / Columbia Valley, Washington 44.

** Harbinger Syrah 2012 / Elephant Mountain & Sagemoor Vineyards, Washington 57.*

Marietta Román Zinfandel-Petite Sirah-Barbera 2015 / North Coast, California 45.

** Wind Rose Cellars Primitivo 2013 / Wahluke Slope, Washington 49.*

Ridge Pagani Ranch Zinfandel Blend 2015 / Sonoma County, CA 79.

Brotte Les Hauts de Barville 2016 / Châteauneuf-du-Pape, France 79.

Ghiomo Nebbiolo d'Alba Superiore 2015 / Piedmont, Italy 49.

Giuseppe Lonardi Privilegia Valpolicella 2011 / Veneto, Italy 79.

Zenato Amarone della Valpolicella Classico 2012 / Italy 119.

** Wind Rose Cellars Dolcetto 2014 / Columbia Valley, Washington 38.*

Animale Dolcetto 2012 / Columbia Valley, Washington 49.

Walla Walla Vintners Sangiovese 2016 / Columbia Valley, Washington 54.

Santa Julia ORGANIC Malbec 2018 / Mendoza, Argentina 31.

Milbrandt Vineyards Malbec 2017 / Wahluke Slope, Washington 42.

** Camaraderie Cellars Malbec 2008 / Crawford Vineyard, Yakima Valley, WA 49.*

Codice Tempranillo 2014 / Castilla, Spain 25.

Volver Single Vineyard Tempranillo 2015 / La Mancha, Spain 35.

Idilico Tempranillo 2014 / Columbia Valley, WA 42.

** Camaraderie Cellars Tempranillo 2014 / Yakima Valley, Washington 49.*

** Eagle Harbor Cabernet Franc 2014 / Red Mountain, Washington 55.*

Walla Walla Vintners Cabernet Franc 2016 / Washington 69.

Elizabeth Rose Chockablock Red 2016 / Napa Valley, California 39.

** Olympic Cellars Winemaker's Signature Red Bordeaux Blend 2016 / Yakima, WA 52.*

JM Cellars Margaret's Vineyard Red Bordeaux Blend 2014 / Walla Walla Valley, WA 69.

** Eagle Harbor Raptor 2013 / Walla Walla Valley, Washington 75.*

Alexandria Nicole A2 Cabernet Sauvignon 2016 / Horse Heaven Hills, WA 42.

*** Eagle Harbor Cabernet Sauvignon 2014 / Walla Walla, Washington 59.*

Pomum Cellars Shya Cabernet Sauvignon 2013 / Yakima Valley, Washington 79.

Walla Walla Vintners Cabernet Sauvignon 2015 / Walla Walla, Washington 89.

Abeja Cabernet Sauvignon 2012 / Columbia Valley, Washington 105.

Den Hoed Andreas Cabernet Sauvignon 2008 / Horse Heaven Hills, Washington 115.

** Olympic Peninsula Winery / vintages may vary*