

Alder BRUNCH

START LIGHT.

HUMMUS TOAST | 10

sourdough, spinach, marinated tomatoes, seeds

CONTINENTAL BREAKFAST | 12

daily muffin, fresh fruit

OVERNIGHT OATS | 12

fresh berries, toasted almonds, golden raisins, chia seeds, oat milk

YOGURT & GRANOLA | 12

fresh berries

ESSENTIALS.

Topping options - choose 2 | additional selections \$3:

bacon, chicken sausage, marinated tomatoes, mushrooms, spinach, roasted peppers, cheddar, goat cheese

COUNTRY STYLE HASH * | 18

2 eggs cooked to order, roasted onions, bistro potatoes, and choice of two toppings

CLASSIC OMELET * | 19

3 egg omelet with herbs and choice of two toppings, served with bistro potatoes

SCRAMBLE * | 19

3 egg scramble with herbs and choice of two toppings, served with bistro potatoes

A LA CARTE

EGGS* | 3 EACH
cooked to order

TOAST | 3
sourdough or wheat

BISTRO POTATOES | 5

HOUSE MADE BISCUIT | 5

DAILY MUFFIN | 5

CHICKEN SAUSAGE | 6

FRESH FRUIT | 6

BACON | 6

FAVORITES.

BREAKFAST BURRITO | 14

flour tortilla, eggs, potatoes, cheese, salsa verde, sour cream

add chicken sausage or bacon | 2

BAKED FRENCH TOAST | 14

seasonal fruit & whipped cream

DOSSIER PLATE* | 15

2 eggs cooked to order, honey cured bacon, bistro potatoes

BREAKFAST SANDWICH | 16

over hard egg, cheddar, bacon, parsley aioli, roasted onions, bistro potatoes

SPECIALTIES.

SHRIMP & GRITS | 14

cheesy cheddar grits, shrimp, roasted red pepper coulis

add fried egg | 3

BISCUITS & GRAVY | 14

house made biscuits, choice of sausage or mushroom gravy

add fried egg | 3

STEAK & EGGS* | 24

mid rare seared flat iron, bistro potatoes, 2 eggs up, chimichurri

DESSERTS.

CITRUS PANNA COTTA | 6

pistachios

LEMON CAKE | 7

vanilla ice cream

FLOURLESS CHOCOLATE TORTE | 7

whipped cream, fresh berries

*Consuming raw or undercooked meats, eggs, poultry, seafood or shellfish increases your risk of contracting a food borne illness, especially if you have certain medical conditions

Parties of 5 or more will incur a 20% automatic gratuity. Checks can only be split up to 4 times on one table.

Alder BRUNCH

NON-ALCOHOLIC

JUICE

ORANGE OR GRAPEFRUIT | 7
APPLE CIDER | 6

MILK

WHOLE | 4.5
OAT | 4.5

WATER AVENUE COFFEE

add | Vanilla, Hazelnut, Caramel | 2

REGULAR OR DECAFFEINATED COFFEE | 4

ESPRESSO | SINGLE 4 | DOUBLE 6

CAPPUCCINO | 6

LATTE | 6

CAFE MOCHA | 8

HOT CHOCOLATE | 6

STEVEN SMITH TEA | 6

GREEN

SPRING GREENS

HERBAL

MEADOW

PEPPERMINT LEAVES

BLACK

LORD BERGAMOT

PORTLAND BREAKFAST

BLACK LAVENDER

MASALA CHAI

BRUNCH COCKTAILS

MIMOSA | 12

sparkling wine, choice of orange or grapefruit juice

BLOODY MARY | 15

vodka, house-made bloody mary mix, espelette salted rim, celery, olive, pepperoncini

WINE

SPARKLING

LA MARCA, PROSECCO (SPLIT)

GLASS 14

NICOLAS FEUILLATTE, BRUT

BOTTLE 11

WHITE

KIM CRAWFORD, SAUVIGNON BLANC

GLASS 10 BOTTLE 30

MER SOLIEL, CHARDONNAY

GLASS 11 BOTTLE 33

BATTLE CREEK, CHARDONNAY

GLASS 12 BOTTLE 36

BATTLE CREEK, ROSE

GLASS 12 BOTTLE 36

KING ESTATE, PINOT GRIS

GLASS 13 BOTTLE 42

RED

FRANCISCAN, CABERNET SAUVIGNON

GLASS 12 BOTTLE 36

BONANZA, CABERNET SAUVIGNON

GLASS 14 BOTTLE 42

CHEHALEM, PINOT NOIR

GLASS 15 BOTTLE 45

LANGE ESTATE, PINOT NOIR

GLASS 18 BOTTLE 54

DRAFT BEER | 8

RIP CITY REMIX IPA

Backwoods Brewing, WA
6.5% ABV

WILD WASHINGTON DRY CIDER

Tieton Cider Works, WA
6.9% ABV

PILSNER

pFreim, OR
4.9% ABV

RPM IPA

Boneyard, OR
6.5% ABV

TURN THE HAZE HAZY IPA

Double Mountain, OR
6.3% ABV

BREAKFAST STOUT - NITRO

Barley Brown's Beer, OR
6.5% ABV

WHOOPTY WHOOP HEFE

Wild Ride, OR
5.5% ABV

HELLES LAGERBIER

Wayfinder, OR
4.7% ABV

BOTTLES & CANS

DOMESTIC | 6

Coors Light
Sam Adams
Athletic Brewing NA

IMPORT/CRAFT | 7

Corona
Heineken
Vedett Extra White