



APPETIZERS.

BAGUETTE | 6
salted butter

WARM OLIVES | 6
citrus and garlic

TRUFFLE PARMESAN FRIES | 6
garlic aioli

DEVILED EGGS | 10
feta, green onion, dijon,

JALAPENO POPPERS | 10
pickled pepper cream cheese, bacon,
house steak sauce

CRISPY CHICKEN CONFIT | 10
sweet chili and tamari glaze

HUMMUS | 12
seasonal vegetables, warm pita,
harissa

CHEESE PLATE | 16
daily selection, preserves,
crackers

STARTERS.

DAILY SOUP | 9 / 12
chef's selection

CAESAR SALAD * | 12
romaine lettuce, lemon-garlic parmesan
dressing, croutons
Add: Chicken 6 | Shrimp 10 | Steak 12

OREGON SALAD * | 14
mixed-greens, Oregon blue cheese, toasted
hazelnuts, cranberries, sherry vinaigrette
Add: Chicken 6 | Shrimp 10 | Steak 12

SANDWICHES.

All sandwiches come with fries.
Add truffle parmesan to fries | 1
Sub Caesar salad | 2

CLASSIC BURGER * | 18
cheddar, lettuce, pickles, aioli

VEGGIE BURGER | 18
house-made black bean, brown rice, and
squash patty, goat cheese, pickled onion,
aioli

CHICKEN SANDWICH | 18
chicken breast, hot honey, pickles,
lettuce, aioli

ALDER BURGER * | 21
bacon jam, bleu cheese, lettuce, aioli

SPECIALTIES.

CRISPY CHICKPEA CAKES (V) | 18
carrot puree, seasonal vegetables,
chimichurri

SHRIMP PASTA | 21
lemon cream, seasonal vegetables

STEAK FRITES * | 25
5oz flatiron, fries, house-made steak sauce,
pickled onion, chimichurri

DESSERTS.

CITRUS PANNA COTTA | 6
pistachios

LEMON CAKE | 7
vanilla ice cream

FLOURLESS CHOCOLATE TORTE | 7
whipped cream, fresh berries

SEASONAL COCKTAILS

Cocktails with an asterisk (*) can be made without alcohol | 8

THIS SPARKS JOY | 13

serrano chili infused tequila, blood orange, lime, velvet falernum

LAVENDER ESPRESSO MARTINI | 15

lavender-infused vodka, espresso, demerara gomme syrup

STRAWBERRY SANGRIA | 12

red wine, house-made strawberry sangria mix, sprite

THE ALDER * | 13

vodka, golden beet syrup, lemon juice, sparkling wine

PARK AVE PEAR | 15

VSOP cognac, pear, fresh lemon juice, red wine, aquafaba, lemon twist

FELT CUKE (MIGHT DRINK LATER)* | 14

gin, cucumber shrub, lime juice, aquafaba, soda water

THE COCKTAIL FORMERLY KNOWN AS...* | 15

rum, pineapple, lime, blueberry, coconut, mint, cilantro, ginger beer
order spicy or mild

THERE I GO, BURN THE SAGE * | 14

rye whiskey, pineapple-sage gomme syrup, lemon, soda water

OLD WORLD OLD FASHIONED | 16

VSOP cognac, arbol-cacao tincture, demerara, gomme syrup, aromatic bitters

WINE

SPARKLING

	GLASS	BOTTLE
La Marca, Prosecco (split) Italy	14	

Nicolas Feuillatte, Brut, Champagne, NV		115
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WHITE

	GLASS	BOTTLE
King Estate, Pinot Gris Willamette Valley, OR	13	42

Mer Soliel, Chardonnay California	11	33
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Battle Creek, Chardonnay Oregon	12	36
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Emmolo, Sauvignon Blanc California	10	30
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Battle Creek, Rose Oregon	12	36
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RED

	GLASS	BOTTLE
Chehalem, Pinot Noir Willamette Valley, OR	15	45

Lange Estate, Pinot Noir Willamette Valley, OR	18	54
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Battle Creek, Pinot Noir Oregon	15	45
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Franciscan, Cabernet Sauvignon California	12	36
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Bonanza, Cabernet Sauvignon California	14	42
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DRAFT BEER | 8

RIP CITY REMIX IPA

Backwoods Brewing, WA
6.5% ABV

PILSNER

pFreim, OR
4.9% ABV

TURN THE HAZE HAZY IPA

Double Mountain, OR
6.3% ABV

WHOOPTY WHOOP HEFE

Wild Ride, OR 5.5%
ABV

WILD WASHINGTON DRY CIDER

Tieton Cider Works, WA
6.9% ABV

RPM IPA

Boneyard, OR
6.5% ABV

BREAKFAST STOUT - NITRO

Barley Brown's Beer, OR
6.5% 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