

Cocktail Menu

Alderbrook Resort & Spa has been a destination for gatherings since 1913. We offer seasonal, Northwest fare through thoughtfully-sourced partners and inspired service.

SEASONAL LIBATIONS

Coconut Mojito 12

Coconut Rum / Fresh Squeezed Lime Juice / House-made Sour Mix / Lime Juice / Mint

Huckleberry Lemon Drop 14

Heritage Distilling Co. Huckleberry Vodka / Triple Sec / House-made Sour Mix / Fresh Lemon Juice / Simple Syrup

Blackberry Mezcal Margarita 14

Mezcal / Agave Syrup / Fresh Squeezed Lime Juice / Blackberries

Rhubarb Basil Lemonade 12

Vodka / Rhubarb Bitters / Muddled Basil and Lemons / Soda Water / Fresh Squeezed Lemon Juice / Simple Syrup

Oaxaca Old Fashioned 13

Reposado Tequila / Mezcal / Agave Syrup / Angostura Bitters

Peach Mule 13

Orange Vodka / Peach Liqueur / Fresh Squeezed Lime Juice / Angostura Bitters / Ginger Beer

Mai Tai 14

Rum / Cointreau / Fresh Squeezed Lime Juice / Giffard Orgeat / Simple Syrup

Sparkling Grapefruit Margarita 13

Blanco Tequila / Giffard Pamplemousse Rose / Elderflower Liqueur / Fresh Squeezed Grapefruit Juice / Rose Bubbles

Blood Orange Spritzer 13

Heritage Distilling Co. Blood Orange Vodka / Aperol / Blood Orange Soda / Fresh Squeezed Lemon Juice

SIGNATURE COCKTAILS

Angel's Share Old Fashioned 14

Alderbrook's Signature Barrel-Aged Old Fashioned

1913 Sour 13

Gin / Fresh Squeezed Lemon Juice / Simple Syrup / Egg White / Angostura Bitters

Cosmopolitan 14

Orange Vodka / Triple Sec / Fresh Squeezed Lime Juice / Lime Cordial / Cranberry Juice

Pacific Northwest Manhattan 14

Local Whiskey / Sweet Vermouth / Alderbrook Bitters Blend



Please make your server aware of any dietary allergies or restrictions. We are happy to accommodate additional gluten free, vegetarian, vegan and nut free requests. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For restaurant dining a 20% service charge has been applied to your check of which 75% will be paid directly to servers, and 25% to support staff.

For take-out and room service orders an 18% service charge has been applied to your check of which 100% will be paid directly to support staff.

ALDERBROOK

RESORT & SPA

Wine List

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	Glass/Bottle
BUBBLES	
Blanc de Blanc / Treveri / Columbia Valley / WA / NV	10/40
Prosecco / Avissi / Italy / NV	10/40
Brut / Domaine Ste. Michelle / Columbia Valley / WA / NV	9/36
Brut Rose / Domaine Ste. Michelle / Columbia Valley / WA / NV	12/48
WHITE	
Pinot Gris / Ponzi / Willamette Valley / OR	15/52
Pinot Gris / Canoe Ridge Expedition / Horse Heaven Hills / WA	10/40
Riesling / Dunham Cellars / Lewis Estate / Columbia Valley / WA	10/40
Rosé / Canoe Ridge Expedition / Yakima Valley / WA	9/40
Sauvignon Blanc / Matthews / Columbia Valley / WA	13/50
Chardonnay / Canoe Ridge Expedition / Horse Heaven Hills / WA	9/36
Chardonnay / Duckhorn / Napa Valley / CA	x/65
RED	
Pinot Noir / Marshall Davis / Yamhill-Carlton / OR	13/52
Pinot Noir / Gran Moraine / Yamhill-Carlton / OR	x/85
Merlot / Canoe Ridge Expedition / Horse Heaven Hills / WA	10/40
Syrah / Fletcher Bay Winery / Columbia Valley / WA / 2015	15/54
Syrah / Dusted Valley / "Stained Tooth" / Columbia Valley / WA	x/80
Malbec / Altos Del Plata / Mendoza / Argentina	10/40
Zinfandel / Terra d' Oro / Amador County / CA	10/40
Red Blend / Alderbrook "Pandion" / Columbia Valley / WA	16/64
Cabernet / Canoe Ridge Expedition / Horse Heaven Hills / WA	10/40
Cabernet / Canvasback by Duckhorn / Red Mountain / WA	x/60

Beer

DRAFT BEER	6.50
Ask Your Server About Our Rotating Seasonal Handles	
HARD CIDER	
Selkie Cider 500 ml	16
Angry Orchard	5.50
BOTTLED BEER	
Budweiser / Bud light / Coors Light / Blue Moon / Corona / Pyramid Hefeweizen / Alaskan Amber / Black Butte Porter / Guinness	5.50
NON-ALCOHOLIC	
St. Pauli Girl	4



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