



COCKTAILS ON THE TERRACE

seasonal renditions of classic cocktails

<u>Gin / Ginger French 75</u>	12
heritage distilling co. gin / brovo ginger liqueur / sparkling wine lemon / sugar	
<u>Tequila / Smokey Mezcal Margarita</u>	14
mezcal / lime / agave	
<u>Vodka / Pomegranate Lemondrop</u>	13
heritage distilling co. pomegranate vodka / triple sec / lemon sugar	
<u>Vodka / White Cranberry Cosmopolitan</u>	14
coastal cranberry vodka / triple sec / lime / white cranberry juice	
<u>Whiskey / Alderbrook Manhattan</u>	15
alderbrook private label blue ox whiskey by oola distillery / brovo jammy red vermouth / brovo boomerang / bitters blend	

WARM FEELINGS

stay warm and toasty with these hot beverages concocted behind the
alderbrook bar

<u>Vintage Coffee</u>	12
baileys / tuaca / hot coffee / cinnamon	
<u>Peppermint Hot Cocoa</u>	11
peppermint schnapps / kahlua / hot cocoa / whip cream	
<u>Hot Buttered Rum</u>	12
spiced rum / hot buttered rum mix	
<u>Toasted Coconut Mocha</u>	12
coconut rum / brovo chocolate liqueur / disaronno / whip cream toasted coconut shavings	

BARREL-AGED COCKTAIL COLLECTION

featuring local spirits from woodinville whiskey co and heritage distilling
co

<u>Whiskey / Angel's Share Old Fashioned</u>	14
whiskey / cognac / aged rum / rich demerara syrup / bitters blend aged with a vanilla bean	
<u>Whiskey / Blood Orange Boulevardier</u>	14
whiskey / campari / aperol / sweet vermouth / aged with blood orange rind	

Dietary Concerns:

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.

WINE BY THE STEM

<u>House Wines</u>	7
red / white / bubbles	
<u>Bubbles</u>	
prosecco / lamarca / italy	11
brut rosé / domaine ste. michelle / columbia valley	12
<u>White</u>	
chardonnay / canoe ridge / horse heaven hills	9
riesling / chateau ste. michelle / columbia valley	11
sauvignon blanc / kerloo / columbia valley	11
<u>Red</u>	
red blend / alderbrook "pandion" / columbia valley	16
pinot noir / weather station / columbia valley	12
cabernet / browne "heritage" / columbia valley	13

LOCAL DRAFT BEER

african amber / mac & jacks / redmond	7
bavarian hefeweizen / silver city / bremerston	7
manny's pale ale / georgetown / seattle	7
top cutter ipa / bale breaker / yakima	7
rotating seasonal selection	7

LOCAL BEER AND CIDER

bodhizafa ipa / georgetown brewery / seattle	6
field 41 pale ale / bale breaker / yakima	6
imperial hazy / 7 seas brewing co. / tacoma	6
irish death / iron horse brewery / ellensburg	6
kolsch / dru Bru / snoqualmie	6
rambling route apple cider / tieton / yakima	6
rambling route pear cider / tieton / yakima	6
selkie cider 500ml / finn river / chimacum	16

Service Charge:

Due to the ongoing challenges posed by Covid-19, a 20% service charge has been applied to your restaurant dining check of which 75% will be paid directly to your server & the remaining 25% will be paid to food & beverage support staff.
For **take-out & room service orders** an 18% service charge has been applied to your check of which 100% will be paid directly to food & beverage support staff.