

Served Until 3pm

# RED ALDER

Lunch Menu

grill & lounge

## Small Plates

<b>Jumbo Chicken Wings</b> <sup>GF</sup> Frank Red Hot or Caramel Ginger Sauce	<b>14<sup>(6)</sup> 28<sup>(12)</sup></b>	<b>Cayenne Fried Calamari</b> Chili Aioli, Lemon Wedge	<b>16</b>
<b>Margherita Flatbread</b> <sup>V</sup> Marinara, Basil Pesto Oil, Mozzarella	<b>16</b>	<b>Vietnamese Ribs</b> Hoisin Sauce, Green Onion, Sesame Seed	<b>19</b>
<b>Garlic-Parmesan Fries</b> <sup>V</sup> Roasted Garlic, Parmesan, Remoulade	<b>14</b>	<b>Austin Pulled Pork Sliders</b> Slaw, Brioche Bun, Whole Grain Mustard	<b>15</b>
<b>Carne Asada Tacos (3)</b> <sup>GF</sup> Hanger Steak, Salsa, Sour Cream, Queso Fresco, White Corn Tortilla	<b>20</b>	<b>Charcuterie Board</b> Salami, Capicola, Prosciutto, Baguettes, Beecher, Manchego, Mediterranean Olives, Figs Spread	<b>20<sup>(2 ppl)</sup> 30<sup>(4 ppl)</sup></b>

## Starter Soups and Salads

<b>Tomato Basil Soup</b> <sup>V</sup> Croutons, Herbs	<b>6<sup>cup</sup> 9<sup>bowl</sup></b>	<b>Honey Crisp Apple Salad</b> <sup>GF, V</sup> Honey Crisp Apple, Cherry Tomatoes, Cucumber, Shredded Carrots; Ranch, Italian, Balsamic, or Blue Cheese Dressing Choice	<b>8</b>
<b>Soup of the Day</b> Selection Varies	<b>6<sup>cup</sup> 9<sup>bowl</sup></b>	<b>Classic Caesar</b> Hearts of Romaine, Parmesan, Rustic Croutons, Lemon, Classic Dressing	<b>8</b>

## Signature Salads

<b>Grilled Chicken Cobb</b> <sup>GF</sup> Hearts of Romaine, Hard-Boiled Egg, Peppered Bacon, Cherry Tomatoes, Blue Cheese, Avocado, Roasted Garlic Thyme Vinaigrette	<b>26</b>	<b>Steak &amp; Salted Watermelon Salad</b> <sup>GF</sup> Spring Mix, Pickled Onions, Cherry Tomatoes, Feta, Balsamic Vinaigrette	<b>26</b>
<b>Salmon Teriyaki Salad Bowl</b> Teriyaki Glaze, Soba Noodles, Bell Pepper, Napa, Soy Vinaigrette Sesame Seeds	<b>26</b>	<b>Chicken Caesar Salad</b> Hearts of Romaine, Parmesan, Rustic Croutons, Lemon, Classic Dressing	<b>22</b>

## Burgers & Sandwiches

Served with Freshly Baked Organic Bread, Gluten Free Bread Available (+2)  
Choice of: Fries, House Salad (+2), Cup of Soup (+2), Fruit Cup (+2)

<b>Salmon BLT</b> Peppered Bacon, Avocado, Lettuce, Tomato, Remoulade, Macrina Rye	<b>23</b>	<b>Impossible Burger</b> <sup>V</sup> Remoulade, Lettuce, Tomato, Avocado, Beecher Flagship, Macrina Sesame Brioche	<b>22</b>
<b>Pub Burger</b> Beecher Flagship, Bacon Jam Aioli, Peppered Bacon, Lettuce, Tomato, Avocado, Dill Pickle, Macrina Sesame Brioche	<b>20</b>	<b>California Turkey Sandwich</b> Cranberry Aioli, Avocado, Peppered Bacon, Swiss, Tomato, Lettuce, Macrina White Batard	<b>19</b>
<b>Prime Rib Dip</b> Swiss, Horseradish Cream, Hoagie Roll, Sautéed Onions, Macrina Rustic Baguette, Au Jus	<b>22</b>	<b>Sammamish Patty Melt</b> Burger Patty, Caramelized Onion, Swiss, Relish Aioli, Rye Bread	<b>20</b>
<b>Buffalo Fried Chicken Sandwich</b> Cayenne Marinade, Chipotle Aioli, Cabbage Slaw, Macrina Ciabatta	<b>19</b>		

## Signature Plates

<b>Pacific Cod &amp; Chips</b> Three Piece, Local Lager Beer Battered Tartar Sauce, Coleslaw, Lemon	<b>25</b>	<b>Cajun Penne Pasta</b> Grilled Chicken, Prawn, Tomato, Onion, Spinach Cajun Cream Sauce, Parmesan	<b>25</b>
--	-----------	--	-----------

## Brunch

<b>Ham &amp; Egg Breakfast Sandwich</b> Cheddar Cheese, Fried Egg, Bacon Jam, Brioche, Cup of Fruit	<b>20</b>	<b>Hanger Steaks &amp; Eggs</b> Two Fried Eggs, Savory Au Jus, Home Fried Potatoes	<b>26</b>
<b>Buttermilk Pancake</b> Two Eggs Scrambled, Peppered Bacon, Maple Syrup	<b>22</b>	<b>Peppered Bacon Egg Burrito</b> Pico de Gallo, Cheddar Cheese, Flour Tortilla, Cup of Fruit	<b>21</b>

GF= Gluten Free, V= Vegetarian

Consuming raw or uncooked meat, seafood, shellfish, or eggs may increase risk of food borne illness