



# ALCOVE

## Shareables

### **Charcuterie Board**

artisan cheeses and meats, seasonal jam, mustard, pickled vegetables 24  
*cheese board only 16 v*

### **Bread Board v**

toasted baguette, whipped butter, sea salt 9

### **Fried Cauliflower v/GF**

cilantro tahini yogurt, za'atar 10

### **Smoked Trout Spread**

pickled onions, dill, toasted bread 13

### **Mussels**

fennel, sausage, white wine broth, toasted bread 16

## Sandwiches

*All sandwiches are served with Bistro Fries*

### **Fried Chicken Sandwich**

marinated cucumbers, honey chili crisp, greens, lemon aioli 16

### **Smashburger**

two beef patties, greens, american cheese, pickles, special sauce 16

### **Cod Sandwich**

happy amber battered cod, greens, tartar sauce 16

### **Tofu Banh Mi v/DF**

ginger glazed crispy tofu, cabbage slaw, cilantro, spicy mayo 15

*Substitute GF bun + \$2*

## Mains

### **Seared Salmon GF/DF**

jasmine rice, brussels sprouts, cauliflower, herbs, curry sauce 25

### **Steak Frites GF**

12oz butcher's cut, frites, roasted shallot aioli 32

### **Braised Chicken Pot Pie**

carrots, mushrooms, peas, onions 18

### **Pork Shank GF**

fried polenta, lemon arugula salad, banana peppers, honey chili crisp 28

### **Roasted Cabbage & Tofu v/GF/DF**

mushrooms, pumpkin seed granola, miso glaze, paprika oil 18



## Salads

### **House v/GF**

mixed greens, pickled onions, carrots, radish, herb ranch dressing 7/12

### **Caesar**

romaine, parmesan crumble, \*caesar dressing 6/11

### **Seasonal v**

mixed greens, apple, pumpkin seed granola, fried quark ball, apple cider vinaigrette 7/12

*Add Chicken or Tofu + \$5*

*Add Salmon + \$8*

## Sides

### **Gnocchi v**

brussels sprouts, crispy shallots, black garlic aioli 12

### **Brussels Sprouts v/GF/DF**

calabrian chili vinaigrette, herb gremolata 11

### **Mac & Cheese**

smoked gouda, sausage 11

### **Bistro Fries v/GF/DF**

7



## MadTree Draft Beer

### **PsychOPathy**

*IPA - 7*  
ABV: 6.9% IBU: 60

### **Tropical PsychOPathy**

*Tropical IPA - 7*  
ABV: 6.9% IBU: 50

### **Phantom Forest**

*Juicy Imperial IPA - 10oz/8*  
ABV: 8.0% IBU: 65

### **1873 House Lager**

*Lager - 7*  
ABV: 5.9% IBU: 16

### **Firefly Nightlight**

*Citrus Wheat - 7*  
ABV: 4.9% IBU: 20

### **Seeing Colors**

*Hazy IPA - 7*  
ABV: 6.5% IBU: 50

### **Happy Amber**

*Amber Ale - 7*  
ABV: 6.0% IBU: 30

### **42 Mile**

*Hard Apple Cider - 7*  
ABV: 5.2%

### **Shade**

*Blackberry Tart Ale - 7*  
ABV: 4.6% IBU: 10

## Specialty Cocktails

### **Scratch Mule**

vodka, cranberry & ginger  
simple, ginger soda *14*  
*pitcher 40*

### **Pear Martini**

gin, pear, rosemary  
simple, sparkling *12*

### **Spicy Cucumber Paloma**

blanco tequila,  
jalapeño-cucumber,  
simple, grapefruit juice,  
fresh lime *12*  
*pitcher 40*

### **Vodka Smash**

vodka, fresh lemon,  
strawberry, honey *11*  
*pitcher 40*

### **Fireside Sangria**

cinnamon & apple infused rye  
bourbon, white wine, maple,  
apple cider *14*

### **Spiced Manhattan**

infused rye whiskey,  
sweet vermouth, rosemary  
simple, bitters *14*

### **Double Dirty Chai**

vanilla infused bourbon, chai,  
espresso, choice of milk *12*

### **Red Sangria**

red wine, spiced rum, orange  
liqueur, blackberry simple *12*  
*pitcher 40*

### **Old Fashioned**

bourbon, orange peel,  
simple, bitters *14*

### **Espresso Martini**

vanilla vodka, amaretto,  
espresso, bourbon  
cream, simple *14*

### **Sway by MadTree**

canned vodka soda *7*  
mango & dragon fruit  
strawberry & guava  
blackberry & hibiscus  
raspberry & lemon

## Wine

### White

**Sparkling**, Raventos i Blanc  
"Blanc de Blancs" 2018, Spain *13/50*

**Brut Rosé**, McBride Sisters NV,  
Hawkes Bay, New Zealand *14/54*

**Champagne**, Paul Laurent NV,  
Champagne, France *100*

**Pinot Noir Rosé**, Stoller 2020,  
Willamette, Oregon *11/42*

**Riesling**, Von Winning  
"Winnings" 2020, Germany *11/42*

**Sauvignon Blanc**, Huia Vineyards  
2020, Marlborough *12/46*

**Sancerre**, Paul Thomas 2020,  
Loire, France *82*

**Pinot Grigio**, Altamonte 2020,  
Italy *9/34*

**Unoaked Chardonnay**, Chehalem  
Inox, 2022 Columbia Valley,  
Washington *12/46*

**Chardonnay**, Bogle Vineyards  
"20 Acres" 2020, California *9/34*

**Chardonnay**, Poseidon 2020,  
Carneros, Napa Valley, California *88*

### Red

**Pinot Noir**, Cono Sur 2018, Chile *9/34*

**Pinot Noir**, Chemistry 2019,  
Willamette, Orgeon *14/54*

**Pinot Noir**, Maysara Winery 2014,  
Oregon *85*

**Malbec**, Zorzal "Terroir Unico  
Tupungato" 2019, Mendoza *10/38*

**Tempranillo**, Finca Torremilanos,  
"Tinto Montecastrillo" 2019,  
Spain *10/38*

**Rioja**, La Roija Alta 2015,  
Rioja, Spain *95*

**Brunello di Montalcino**, Mocali 2017,  
Tuscany, Italy *105*

**Cabernet Sauvignon**, Requiem 2019,  
Columbia Valley, Washington *8/30*

**Cabernet Sauvignon**, Daou 2020,  
Paso Robles, California *11/42*

**Cabernet Sauvignon**, Cultivar 2019,  
California *80*

**Cabernet Sauvignon**, Volker Eisele  
Family Estate 2015,  
Napa, California *125*

*All wines are sourced from vineyards that practice organic, biodynamic and/or sustainable farming. No chemical pesticides or fertilizers are used in production of any of our wines.*