

SOUPS & STARTERS

CHICKEN PASTA SOUP 7

MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 14

FIRE-GRILLED ARTICHOKE – Seasoned with herb butter. With rémoulade 15

SALADS

ALEX'S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons 11

ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 11

FAUCON SALAD – Mixed greens, bacon, bleu cheese, egg, croutons with creamy bleu cheese dressing 14

THAI KAI SALAD – Artisan greens, grilled chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce 17

CYPRESS SALAD – Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 18

GRILLED CHICKEN SALAD – Feta cheese, olives, tomatoes with champagne vinaigrette 17

ASIAN AHI TUNA SALAD* – Seared rare with field greens, wasabi in a cilantro vinaigrette 20

BURGERS, SANDWICHES & SMALL PLATES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS.

VEGGIE BURGER – House-made recipe with fresh beets, black beans and brown rice, with a ginger soy glaze and Monterey Jack 15

OLD FASHIONED CHEESEBURGER* – With Tillamook cheddar 16

FRENCH DIP* – Sliced Prime Rib, baguette and horseradish 20

HYDE PARK – Grilled chicken breast topped with Monterey Jack 15

NASHVILLE HOT CHICKEN SANDWICH – Southern slaw, kosher dill pickle and ranch dressing 15

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.

STEAK 'N' FRIES* – A French Brasserie style steak with garlic, served with french fries 27

FILET KABOB* – Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 33

NEW YORK STRIP* – Aged beef with NYO mac & cheese 38

STEAK MAUI* – Marinated ribeye with smashed potatoes 38

FILET MIGNON WITH BÉARNAISE* – Center cut. Served with a loaded baked potato 40

PRIME RIB SANDWICH* – Served with french fries, au jus 20

SLOW ROASTED PRIME RIB* – Aged and roasted on the bone, served au jus with smashed potatoes 36

SPECIALTIES

AHI TUNA FILET* – Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 30

GRILLED SALMON* – Fresh cold water salmon, with orzo and wild rice 26

CAROLINA CRAB CAKES – Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries and cole slaw (LA) ☺

ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 20

BRASSERIE CHICKEN – Panko-crusted with parmesan cheese and lemon butter caper sauce, smashed potatoes 23

MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 22

RAFFAELE'S OLD WORLD LASAGNA – Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend 19

BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 29

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 6

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Orzo & Wild Rice ~ Broccoli ~ Smashed Potatoes

Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3.5 per person

*THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON *LOT 10* 2019 – California 10/32
JOSEPH CARR 2017 – Paso Robles 14/46
FOLEY JOHNSON *ESTATE* 2018 – Napa Valley 16/52*
LANCASTER ESTATE WINEMAKER'S CUVÉE 2017 –
Alexander Valley 17/56*
THREE RIVERS *ESTATE* 2018 – Columbia Valley 35*
ROTH *ESTATE* 2017 – Alexander Valley 42*
STARMONT 2017 – Napa Valley 46
ELIZABETH SPENCER 2016 – Napa Valley 75
HONIG 2016 – Napa Valley 78
GROTH 2015 – Oakville, Napa Valley 80
KULETO *ESTATE* 2013 – Napa Valley 85*
CHALK HILL *ESTATE RED* 2015 – Chalk Hill AVA 90*
MINER FAMILY “EMILY'S” 2013 – Napa Valley 100
CADE *HOWELL MOUNTAIN* 2016 – Napa Valley 120
LANCASTER *ESTATE* 2015 – Alexander Valley 120*
CAYMUS VINEYARDS 2018 – Rutherford, Napa Valley 128
HEITZ 2014 – Napa Valley 135
SEBASTIANI “CHERRY BLOCK” 2015 – Sonoma Valley 140*
PAUL HOBBS 2014 – Napa Valley 195
SILVER OAK 2015 – Napa Valley 200
MERUS 2008 – Napa Valley 255*

MERLOT

THE VELVET DEVIL 2018 – Washington State 10/32
GENESIS 2016 – Columbia Valley 32
MARKHAM 2017 – Napa Valley 36
PARCEL 41 2014 – Napa Valley 42
FERRARI-CARANO 2016 – Sonoma County 45*

PINOT NOIR

LUCKY STAR 2018 – California 9/28
ELOUAN 2018 – Oregon 13/42
CHALK HILL 2018 – Sonoma Coast 14/46*
FLOWERS 2018 – Sonoma Coast 17/56
ARGYLE 2018 – Willamette Valley 39
MEIOMI 2019 – California 42
WILLAMETTE VALLEY “WHOLE CLUSTER” 2019 –
Willamette Valley 45
CHALONE *ESTATE* 2015 – Chalone AVA 46*
THE FOUR GRACES 2018 – Willamette Valley 48*
GARY FARRELL 2016 – Russian River Valley 70
SLANDER *BY ORIN SWIFT* 2017 – California 70
ROCHIOLI 2017 – Russian River Valley 140
SHEA WINE CELLARS *HOMER* 2014 – Willamette Valley 140
KOSTA BROWNE 2014 – Sonoma Coast 150
KOSTA BROWNE 2017 – Russian River 165
KOSTA BROWNE *KEEFER RANCH* 2016 –
Russian River Valley 210

ZINFANDEL

MARIETTA CELLARS “OLD VINE RED” 2020 *LOT 71* –
California 10/32
METTLER “EPICENTER” OLD VINE 2018 – Lodi 14/46
PREDATOR “OLD VINE” 2018 – Lodi 35
SALDO 2018 – California 42
8 YEARS IN THE DESERT *BY ORIN SWIFT* 2018 –
Saint Helena, California 52
HENDRY *BLOCK 7 & 22* 2016 – Napa Valley 54
FROG'S LEAP 2016 – Napa Valley 55

OTHER INTERESTING REDS

YANGARRA *ESTATE SHIRAZ* 2019 –
Kangarilla, McLaren Vale 10/32
THE SEEKER MALBEC 2019 – Mendoza, Argentina 12/39
THE PRISONER 2018 – Napa Valley 18/60
MATCHBOOK SYRAH 2015 – Dunnigan Hills 35
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ 2018 –
McLaren Vale, South Australia 45
EDWIN DYER SYRAH 2012 – Rogue Valley, Oregon 46
ABSTRACT *BY ORIN SWIFT* 2018 – Napa, California 60
ROTH “HERITAGE” 2016 – Sonoma County 70*
SHAFER TD-9 2017 – Napa Valley 85
QUILCEDA CREEK “CVR” 2012 – Columbia Valley 110

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 10/32
MIONETTO PROSECCO – Treviso 11/35
LUCIEN ALBRECHT BRUT ROSÉ –
AOC Crémant d'Alsace 13/42*
MUMM CUVÉE NAPA BRUT NV – Napa Valley 34
LOUIS ROEDERER BRUT PREMIER –
Á Reims, France 56
VEUVE CLICQUOT YELLOW LABEL –
Á Reims, France 75
TAITTINGER – Á Reims, France 95

CHARDONNAY

ST. FRANCIS 2018 – Sonoma County 11/35
FERRARI-CARANO 2018 – Sonoma County 12/42*
CHALK HILL 2018 – Sonoma Coast 13/45*
ZD 2018 – Napa Valley 15/49
ROMBAUER 2019 – Carneros 16/52
CATENA 2018 – Mendoza, Argentina 32
CHATEAU STE. MICHELLE *CANOE RIDGE* 2016 –
Horse Heaven Hills 38
CLOS PEGASE *MITSUKO'S VINEYARD* 2017 –
Napa Valley 39
MIRA 2013 – Napa Valley 43
CHALONE *ESTATE* 2015 – Chalone AVA 45*
PINE RIDGE “DIJON CLONES” 2014 –
Carneros, Napa Valley 45
GARY FARRELL 2016 – Russian River Valley 50
FOLEY *RANCHO SANTA ROSA* 2016 – Sta. Rita Hills 54*
THE PRISONER 2019 – Carneros 55
SHEA WINE CELLARS *SHEA VINEYARD* 2015 –
Willamette Valley 55
RAMEY 2016 – Russian River Valley 60
BURLY 2016 – Napa Valley 65
PATZ & HALL *DUTTON RANCH* 2016 –
Russian River Valley 70
PAUL HOBBS 2017 – Russian River Valley 75
DONUM 2008 – Carneros 85
FLOWERS 2016 – Sonoma Coast 85
CHALK HILL *ESTATE BOTTLED* 2011 –
Chalk Hill, Sonoma County 88*
CHALK HILL “CAROL ANN” 2014 –
Chalk Hill, Sonoma County 130*

SAUVIGNON BLANC & FUMÉ BLANC

CLIFFORD BAY 2019 –
Marlborough, New Zealand 9/28*
HONIG 2019 – Napa Valley 13/42
FERRARI-CARANO FUMÉ BLANC 2019 –
Sonoma County 9/28
SILVERADO *MILLER RANCH* 2017 –
Yountville, Napa Valley 38
ELIZABETH SPENCER 2018 – Mendocino 40
CRAGGY RANGE *TE MUNA ROAD VINEYARD* 2019 –
Martinborough, New Zealand 45

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ 2019 –
Côtes de Provence 11/35
MIRAVAL ROSÉ 2019 – Côtes De Provence 13/42
SINGLE POST RIESLING 2018 – Germany 9/28
SCHLOSS VOLLRADS RIESLING 2018 –
Rheingau, Germany 12/39
CIELO PINOT GRIGIO 2019 –
Delle Venezie, Italy 9/28
MARCO FELLUGA PINOT GRIGIO 2018 –
Collio, Italy 36
FOUR GRACES PINOT GRIS 2018 –
Willamette Valley 37*
CAYMUS CONUNDRUM WHITE TABLE WINE 2015 –
California 40

DESSERT SELECTIONS

FONSECA BIN 27 375 ML BOTTLE – Portugal 8/26

Tastings of our wines by the glass are available. Please ask your server.
To expedite service, we open wine at the pub, unless otherwise requested. * CWC

HANDCRAFTED COCKTAILS

THE (615) 12

Bulleit Rye Whiskey : Bittermens Bitters
Blueberry Jam : Fever Tree Ginger Beer

ELDERFLOWER MOJITO 9

Prichard's Rum : St~Germain : Fresh Mint

THAI MARGARITA 12

El Mayor Tequila : St~Germain : Fresh Basil

KNICKERBOCKER 12

Angel's Envy Bourbon : Angostura Bitters
Candied Cherry

LEMON DROP MOJITO 9

Wheatly Vodka : St~Germain : Mint
Pineapple Juice

THE SPARKLING ROSE 12

Corzo Tequila : Grapefruit Bitters
Sparkling Wine

DOPPELGÄNGER 12

Angel's Envy Bourbon : Disaronno
Candied Cherry : Fever Tree Ginger Ale

MOSCOW MULE 9

Wheatley Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED 12

Bulleit Whiskey : Angostura Bitters
Regan's Orange Bitters

HANDCRAFTED MARTINIS \$14

'21' MANHATTAN

Sazarac Rye Whiskey : Sweet Vermouth
Angostura Bitters

PEAR MARTINI

Grey Goose La Poire Vodka : Candied Ginger
Domain de Canton Ginger

THE DUKE

Classic Martini : Bombay Sapphire Gin or
Belvedere Vodka

FLEUR-DE-LIS

Square One Vodka : St~Germain
Grapefruit Juice : Sparkling Wine

RED-HEADED RITA

El Mayor Blanco Tequila : Pomegranate Juice

CINDY'S LEMON DROP

Ketel One Citroen Vodka : Lemon Juice

ENGLISH MARTINI

Plymouth English Gin: Cucumber
Fresh Mint

OUT OF TIME

Buffalo Trace : Honey Syrup
Angostura Bitters : Black Cherry Jam