

SOUPS & STARTERS

CHEF'S DAILY SOUP OR 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

ARTISAN PIZZAS

MARGHERITA – Tomato sauce, fresh mozzarella and fresh basil 14

SAUSAGE – In-house made fennel sausage, panna, caramelized onions and scallions 16

BBQ – Homemade barbecue sauce, roasted chicken, smoked Gouda cheese, caramelized onions and fresh mozzarella cheese 15

ITALIAN MEATS – Homemade tomato sauce, seasoned ground beef, bacon, fennel sausage and pepperoni 17

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

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS. ALL OF OUR STEAKS AND PRIME RIB ARE CERTIFIED ANGUS BEEF®.

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, baked potato 40

SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with smashed potatoes 33 16 oz. Extra cut 38

SPECIALTIES

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

TODAY'S FEATURED FISH – A wide selection of fresh panéed or hardwood-grilled fresh seafood ☉

GRILLED SALMON* – Fresh cold water salmon 26

CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) ☉

ROASTED CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with “Smashed Potatoes” 20

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

GRILLED PORK TENDERLOIN* – Cured in-house with Thai “Bang Bang” sauce and smashed potatoes 23

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 ~ Broccoli ~ Orzo & Wild Rice ~ Daily Vegetable

Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3.5 per person

REDS

CABERNET SAUVIGNON & BLENDS

GRAYSON 2019 – California 10/32
CHATEAU STE. MICHELLE “INDIAN WELLS” 2017 –
Columbia Valley 13/42
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 2018 – Columbia Valley 35*
FRANCISCAN 2018 – Napa Valley 46
SEBASTIANI 2018 – Alexander Valley 48*
STARMONT 2018 – Napa Valley 48
CHATEAU ST. JEAN 2014 – Sonoma 50
ELIZABETH SPENCER 2016 – Napa Valley 65
HONIG 2017 – Napa Valley 72
SILVERADO 2017 – Napa Valley 72
CLOS PEGASE 2016 – Napa Valley 75
MINER 2017 – Napa Valley 87
GROTH 2016 – Oakville, Napa Valley 88
KULETO *ESTATE* 2013 – Napa Valley 95*
HEITZ 2015 – Napa Valley 105
LANCASTER *ESTATE* 2017 – Alexander Valley 120*
CAYMUS 2018 – Napa Valley 130
SEBASTIANI “CHERRY BLOCK” 2015 – Sonoma Valley 140*
SILVER OAK 2015 – Napa Valley 180
RIDGE MONTE BELLO 2017 – California 215

MERLOT

THE VELVET DEVIL 2018 – Washington State 10/32
GENESIS 2016 – Columbia Valley 10/32
CHATEAU ST. JEAN 2017 – Sonoma County 45
FERRARI-CARANO 2016 – Sonoma 45*
MARKHAM 2017 – Napa Valley 50
PRIDE MOUNTAIN 2016 – Sonoma County 95

PINOT NOIR

LUCKY STAR 2018 – California 9/28
ELOUAN 2018 – Oregon 13/42
CHALK HILL 2018 – Sonoma Coast 14/46*
CHALONE *ESTATE* 2018 – Chalone AVA 15/49*
LINCOURT RANCHO SANTA ROSA 2016 – Sta. Rita Hills 40*
ARGYLE 2018 – Oregon 42
MEIOMI 2019 – California 42
THE FOUR GRACES 2019 – Willamette Valley 48*
SHEA WINE CELLARS *ESTATE* 2016 – Willamette Valley 55
SLANDER BY ORIN SWIFT 2017 – California 70
GARY FARRELL 2017 – Russian River Valley 72
FLOWERS 2018 – Sonoma Coast 90
MIURA ROCHIOLI VINEYARD 2015 – Russian River Valley 115
KOSTA BROWNE 2014 – Santa Lucia Highlands 150
KOSTA BROWNE 2017 – Russian River Valley 165

ZINFANDEL

PREDATOR “OLD VINE” 2019 – Lodi 11/35
JOEL GOTT 2018 – California 12/39
8 YEARS IN THE DESERT BY ORIN SWIFT 2018 –
California 18/60
MARIETTA CELLARS “OLD VINE RED” LOT 71 2017 –
California 32
HENDRY BLOCK 7 & 22 2016 – Napa Valley 60

OTHER INTERESTING REDS

TILIA MALBEC 2018 – Mendoza, Argentina 9/28
YANGARRA SHIRAZ 2019 – McLaren Vale, South 10/32
THE SEEKER MALBEC 2019 – Mendoza, Argentina 11/35
THE PRISONER 2018 – Napa Valley 18/60
MATCHBOOK SYRAH 2015 – Dunnigan Hills 32
SIXTH SENSE SYRAH 2017 – Lodi 37
DOMAINE RASPAIL 2016 – Ay Gigondas, Rhone 50
ABSTRACT BY ORIN SWIFT 2018 – Napa, California 60
ROTH *ESTATE* “HERITAGE” 2016 – Sonoma County 60*
SHAFER TD-9™ 2017 – Napa Valley 95
QUILCEDA CREEK “CVR” 2014 – Columbia Valley 110

DESSERT SELECTIONS

FONSECA BIN 27 375 ML BOTTLE – Portugal 8/26

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 11/35
LUCIEN ALBRECHT BRUT ROSÉ –
AOC Crémant d’Alsace 13/42*
VEUVE CLICQUOT YELLOW LABEL – France 18/60
GLORIA FERRER BLANC DE NOIRS – Carneros 35
LOUIS ROEDERER BRUT PREMIER –
Á Reims, France 80
TAITTINGER – Á Reims, France 95
DOM PÉRIGNON 2008 – France 200

CHARDONNAY

STEPHEN VINCENT 2018 – California 10/32
ST. FRANCIS 2018 – Sonoma County 11/35
CHALK HILL 2018 – Sonoma Coast 13/42*
CHALONE *ESTATE* 2018 – Chalone AVA 14/46*
ROMBAUER 2019 – Carneros 17/56
CATENA 2018 – Mendoza, Argentina 35
WENTE RIVA RANCH 2019 –
Arroyo Seco, Monterey 35
LINCOURT COURTNEY’S 2013 – Sta. Rita Hills 40*
J. LOHR “ARROYO VISTA” 2017 – Monterey 45
NEWTON “SKYSIDE” 2018 – Sonoma County 45
ZD 2017 – California 45
TWO SISTERS COURTNEY’S 2015 – Sta. Rita Hills 50*
THE PRISONER 2019 – Carneros 55
FOLEY RANCHO SANTA ROSA 2013 – Sta. Rita Hills 55*
SHEA WINE CELLARS *ESTATE* 2015 –
Willamette Valley 55
FRANK FAMILY 2017 – Carneros 56
PINE RIDGE “DIJON CLONES” 2014 – Carneros 58
GARY FARRELL 2017 – Russian River Valley 60
BURLY 2016 – Napa Valley 65
FERRARI-CARANO RESERVE 2016 – Carneros 65*
PATZ & HALL DUTTON RANCH 2017 –
Russian River Valley 65
CHALK HILL *ESTATE BOTTLED* 2017 – Chalk Hill 70*
PAUL HOBBS 2017 – Russian River Valley 80
PLUMPJACK 2018 – Napa Valley 80
DONUM 2016 – Carneros 85
SHAFER RED SHOULDER RANCH 2018 – Napa Valley 85
RAMEY HYDE VINEYARD 2015 – Napa Valley 100
JOSEPH DROUHIN PULIGNY-MONTRACHET 2017 –
France 105
KOSTA BROWNE “ONE SIXTEEN” 2017 –
Russian River Valley 110
CHALK HILL “CAROL ANN” 2014 – Chalk Hill 130*

SAUVIGNON BLANC

CLIFFORD BAY 2019 –
Marlborough, New Zealand 9/28*
FERRARI-CARANO FUMÉ BLANC 2019 –
Sonoma County 11/35
HONIG 2019 – Napa Valley 13/42
ELIZABETH SPENCER 2018 – Mendocino 35
SILVERADO MILLER RANCH 2018 – Napa Valley 35
CRAGGY RANGE TE MUNA ROAD VINEYARD 2019 –
Martinborough, New Zealand 40
CAKEBREAD CELLARS 2019 – Napa Valley 46

OTHER WHITES & ROSÉ

FLUER DE MER 2019 – Côtes de Provence 11/35*
SINGLE POST RIESLING 2019 – Germany 9/28
SCHLOSS VOLLRADS RIESLING 2018 –
Rheingau, Germany 12/39
CIELO PINOT GRIGIO 2019 –
Delle Venezie, Italy 8/26
MARCO FELLUGA PINOT GRIGIO 2019 –
Collio, Italy 13/42
FOUR GRACES PINOT GRIS 2019 –
Willamette Valley 12/39*
SANTA MARGHERITA PINOT GRIGIO 2019 –
Italy 60

* CWC

To expedite service, we open wine at the pub, unless otherwise requested.

HANDCRAFTED COCKTAILS

THE "CAPONE" 12

Sazerac Rye Whiskey : Fernet Branca
Angostura Bitters

ELDERFLOWER MOJITO 9

Prichard's Rum : St~Germain : Fresh Mint

THE (615) 12

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

DOG DAY AFTERNOON 11

Tito's Vodka : Clifford Bay Sauvignon Blanc

KNICKERBOCKER 12

Angel's Envy Bourbon : Angostura Bitters
Candied Cherry

DOPPELGÄNGER 12

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

MOSCOW MULE 9

Wheatley Vodka : Fever Tree Ginger Beer

MODERN MULE 9

Wheatley Vodka : St~Germain
Fever Tree Ginger Beer

GIN & GINGER 9

Hendrick's Gin : Domain de Canton Ginger
Sparkling Wine

THE FINAL WALK 12

Weller Antique 107 Single Barrel Bourbon
Grand Marnier

SILENT CRUSHER 12

1792 Single Barrel Bourbon : Cynar
Maple Syrup : Lemon Juice

KENTUCKY OLD FASHIONED 12

Bulleit Whiskey : Angostura Bitters
Regan's Orange Bitters

HANDCRAFTED MARTINIS \$14

HALF PAST THREE

Wheatley Vodka : Green Tea : Clover Honey Syrup

HUMMINGBIRD

Cathead Honeysuckle Vodka : Honey Syrup
Fresh Basil : Jalapeños

HAVANA

Myer's Dark Rum : Malibu Rum : Honey Syrup
Indian Orange Bitters

THE EDEN

Square One Basil Vodka : St~Germain : Pear Liquor

HONKY TONK

Buffalo Trace Bourbon : Sweet Tea
Fever Tree Ginger Beer

LAST CALL

Knob Creek Bourbon : Solerno Blood Orange
Liqueur : Fever Tree Ginger Beer

THE VINTAGE

Bulleit Rye Bourbon : Angostura Bitterb
Chocolate Bitters : Herbsaint

SPARKLING ROSE

Corzo Tequila : Grapefruit Bitters : Sparkling Wine

THE PEAR

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

FLEUR-DE-LIS

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

RED-HEADED RITA

El Mayor Blanco Tequila : Pomegranate Juice

OUT OF TIME

Buffalo Trace Single Barrel : Black Cherry Jam
Honey Syrup : Angostura Bitters