SOUPS & STARTERS

CHICKEN PASTA SOUP 6

MR. JACK’S CRISPY CHICKEN – Hand-breaded tenders, served with french fries 15

MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 15

EMERALD COAST SHRIMP – Battered and fried Gulf shrimp 17

SALADS

ALEX’S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons 12

ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 12

GRILLED CHICKEN SALAD – Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette 18

CYPRESS SALAD – Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 19

ASIAN AHI TUNA SALAD* – Seared rare with field greens, wasabi in a cilantro vinaigrette 22

BURGERS & SANDWICHES

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

VEGGIE BURGER – Made in-house, topped with Monterey Jack 15

OLD FASHIONED CHEESEBURGER* – Certified Angus Beef® with Tillamook cheddar 16

PRIME RIB SANDWICH* – Served with french fries, au jus 21

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

HYDE PARK – Grilled chicken breast topped with Monterey Jack 16

SHRIMP TACOS – Crispy shrimp, cabbage, red peppers, chives and Thai “Bang Bang” sauce 17

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D’ BUTTER, EXCEPT FOR MARINATED STEAKS.
WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED “MEDIUM WELL” OR ABOVE.

STEAK ‘N’ FRIES* – A French Brasserie style steak with garlic, served with french fries 30

NEW YORK STRIP* – Aged Certified Angus Beef® with NYO mac & cheese 41

STEAK MAUI* – Marinated ribeye with smashed potatoes 41

FILET MIGNON WITH BÉARNESNE* – Center cut, baked potato 42

SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with smashed potatoes 36

SPECIALTIES

TODAY’S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood-grilled seafood daily 0

GRILLED SALMON* – Fresh cold water salmon 28

EMERALD COAST SHRIMP – Battered and fried Gulf shrimp served with french fries and cole slaw 25

ASIAN AHI TUNA FILET* – Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 32

CILANTRO SHRIMP – Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 25

ROTISERIE 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 21

RATTLESNAKE PASTA – Southwestern spices, peppers and chicken 20

GRILLED PORK TENDERLOIN* – Cured in-house with Thai “Bang Bang” sauce and smashed potatoes 25

BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 31

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTREE 7

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Black Beans & Rice ~ Orzo & Wild Rice
Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

*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. We do not recommend and will respectfully not guarantee any meat ordered “medium well” or above.
Please make us aware of any food allergies. An 18% gratuity will be added to parties of six or more. However, gratuity is up to your discretion.

RIPE CHAT
**REDS**

**CABERNET SAUVIGNON & CABERNET BLENDS**

- GRAYSON CELLARS – California 11/35
- JOSEPH CARR – Paso Robles 14/46

**STARMONT** – Napa Valley 15/49

**ROTH ESTATE** – Alexander Valley 42*

**HEDGES** – Columbia Valley 45

**SEBASTIANI** – Alexander Valley 48*

**FOLEY JOHNSON ESTATE** – Napa Valley 50*

**HONIG** – Napa Valley 60

- SEQUOIA GROVE – Napa Valley 65
- FREEMARK ABBEY – Napa Valley 78

**JORDAN** – Alexander Valley 90

**CHALK HILL ESTATE RED** – Chalk Hill 100*

**CAYMUS** – Napa Valley 120

**SILVER OAK** – Alexander Valley 125

**PAUL HOBBES** – Napa Valley 160

**LEWIS CELLARS** – Napa Valley 170

**CAYMUS SPECIAL SELECTION** – Napa Valley 280

**MERLOT**

- MARKHAM – Napa Valley 14/46

**WENTE SANDSTONE** – Livermore Valley, San Francisco 30

- CHATEAU STE. MICHELLE – Columbia Valley 34

- NEWTON “UNFILTERED” – Napa Valley 78

- DUCKHORN – Napa Valley 105

**PINOT NOIR**

- LUCKY STAR – California 10/32
- ELOUAN – Oregon 13/42

**ANGLERS INK** – Monterey, California 14/46

**MEIOMI** – California 42

- CHALONE ESTATE – Chalone AVA 45*

**LINCOURT** – Sta. Rita Hills 45*

**WILLAMETTE VALLEY** “WHOLE CLUSTER” – Oregon 45

**THE FOUR GRACES** – Willamette Valley 48*

**ROCHIOLI** – Russian River Valley 49

**SLANDER BY ORIN SWIFT** – California 55

**SIDIURI** – Willamette Valley 65

**GARY FARRELL** – Russian River Valley 72

- DOMAINE SERENE “YAMHILLE CUVEE” – Willamette Valley 75

**FLOWERS** – Sonoma Coast 77

- FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 80*

**ZINFANDEL**

- JOEL GOTT – California 12/39

**FROG’S LEAP** – Napa Valley 15/49

**SEGHESIO** – Sonoma 40

**SALDO** – California 42

**8 YEARS IN THE DESERT BY ORIN SWIFT** – California 60

**OTHER INTERESTING REDS**

**CLINE “CASHMERE”** – California 11/35

**CATENA MALBEC** – Argentina 12/39

**YANGARRA SHIRAZ** – McLaren Vale 12/39

**TREANA MERITAGE** – Paso Robles 48

**THE PRISONER** – California 60

**ABSTRACT BY ORIN SWIFT** – California 65

**INDIA INK BY KULETO** – Napa Valley 65*

**MOLLYDOOKER “BLUE EYED BOY” SHIRAZ** – McLaren Vale, Australia 80

**MOLLYDOOKER “ENCHANTE PATH” SHIRAZ** – McLaren Vale, Australia 120

**HANDCRAFTED COCKTAILS**

- THE “CAPONE” - Bulleit Rye Whiskey 12
- ELDERFLOWER MOJITO – Prichard’s Rum 10
- THE (423) - Bulleit Rye Whiskey 12

**THAI MARGARITA** – El Mayor Tequila 12

**KNICKERBOCKER** – Angel’s Envy Bourbon 12

**LEMON DROP MOJITO** – Wheatley Vodka 10

**DOPPELGÄNGER** – Angel’s Envy Bourbon 12

**MOSCOW MULE** – Tito’s Vodka 10

*Drinks and Candied Cherries by Filthy Food.*

**WHITES**

**CHAMPAGNE & SPARKLING**

**GRUET BRUT** – New Mexico 11/35

**LUCIEN ALBRECHT BRUT ROSÉ** – AOC Crémant d’Alsace 13/42

**GLORIA FERRER BLANC DE NOIRS** – Carneros 38

**TAITTINGER** – Reims, France 85

**CHARDONNAY**

- ST FRANCIS – Sonoma County 11/35
- CHALK HILL – Sonoma Coast 14/46*

**ROMBAUER** – Carneros, Napa Valley 16/52

**LINCOURT “STEEL” – St. Rita Hills 30**

**CATENA – Mendoza, Argentina 35**

**WENTE** – Livermore Valley, San Francisco Bay 35

**CLOS PEGASE MITUSUKO’S VINEYARD** – Napa Valley 38

**CHATEAU STE. MICHELLE CANOE RIDGE ESTATE** – Horse Heaven Hills 40

**LINCOURT COURTNEY’S – Sta. Rita Hills 40**

**NEWTON “SKYSIDE” – Sonoma County 40**

**SEBASTIANI – North Coast 40**

**ZD – Carneros 42**

- CHALONE ESTATE – Chalone AVA 45*

**FOLEY RANCHO SANTA ROSA** – Sta. Rita Hills 48*

**FERRARI-CARANO RESERVE** – Napa Valley 50

**TWO SISTERS COURTNEY’S VINEYARD** – Sta. Rita Hills 50*

- SHEA WINE CELLARS ESTATE – Willamette Valley 55

**GARY FARRELL** – Russian River Valley 57

- PINE RIDGE “DIJON CLONES” – Carneros 60

**WALTER HANSEL CALI LANE VINEYARD** – Russian River Valley 65

**CAKEBREAD CELLARS** – Napa Valley 70

- MER SOLEIL – Santa Lucia Highlands 75

- PATZ & HALL DUTCHON RANCH – Russian River Valley 75

**LEWIS CELLARS** – Napa Valley 80

- CHALK HILL ESTATE BOTTLED – Chalk Hill 85*

**FLOWERS** – Sonoma Coast 85

**SAUVIGNON BLANC / FUMÉ BLANC**

**FERRARI-CARANO FUMÉ BLANC** – Sonoma County 11/35*

**HONIG** – Napa Valley 13/42

**CRAIGG RANGE” TE MUNA ROAD VINEYARD” – Martinborough, New Zealand 35

**CAKEBREAD CELLARS** – Napa Valley 48

**CHALK HILL** – Sonoma County 65*

**OTHER WHITES & ROSÉ**

**FLEUR DE MER ROSÉ** – Côte de Provence 12/39

**SCHLOSS VOLLARD RIESLING** – Germany 12/39

**CIELO PINOT GRIGIO** – Vento, Italy 10/32

**MARCO FELLUGA PINOT GRIGIO** – Collio, Italy 13/42

**THE FOUR GRACES PINOT GRIS** – Willamette Valley 38*

**EROICA MICHELLE LOUSEN RIESLING** – Columbia Valley 40

**SANTA MARGHERITA PINOT GRIGIO** – Alto Adige, Italy 45

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

* CWC

**HANDCRAFTED MARTINIS**

**THE SPARKLING ROSE** – Corzo Tequila 14

- ’21 MANHATTAN – Bulleit Rye Whiskey 14

**PEAR MARTINI** – Grey Goose La Poire 14

**THE DUKE** – Bombay Sapphire Gin or Belvedere Vodka 14

**FLEUR-DE-LIS** – Rain Handcrafted Vodka 14

**RED-HEADED RITA** – El Mayor Tequila 14

**CINDY’S LEMON DROP** – Ketel One Citron 14

**ENGLISH MARTINI** – Plymouth English Gin 14