

SOUPS & STARTERS

- CHEF’S DAILY SOUP 8
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- FIRE–GRILLED ARTICHOKES Rémoulade 16
- TUNA STACK* Hand-cut Ahi tuna, crab salad, avocado, Sriracha and unagi sauce, crispy wontons 20
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19

SALADS

ADD CHICKEN +6, SALMON OR SHRIMP +10

- ALEX’S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 14
- Made in-house salad dressings: Honey Dijon, Bleu Cheese, Kiawah Island, Ranch, Vinaigrette, Cilantro Vinaigrette
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- THE WEDGE Iceberg, bacon, tomatoes, bleu cheese dressing 14
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumber, bacon, cheese, cornbread croutons, ranch 19
- ROASTED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 18
- THAI KAI CHICKEN SALAD Roasted chicken, mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19
- ASIAN AHI TUNA SALAD* Seared rare, mixed greens, avocado, wasabi, wonton strips, red onions, cilantro vinaigrette 24
- STEAK SALAD* Seared filet, avocado, bacon, bleu cheese, tomatoes, vinaigrette 28

BURGERS & SANDWICHES

WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND–PATTIED BURGERS. BURGERS AND SANDWICHES SERVED WITH FRENCH FRIES.

- VEGGIE BURGER In-house recipe, Monterey Jack 18
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, served all the way, aged Tillamook cheddar 19
- DOUBLE–STACK BURGER* Two crispy patties, onion, kosher dill pickles, American cheese 19
- FRENCH DIP* Thinly sliced, baguette, horseradish 24
- NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, ranch dressing 18
- COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise 18
- CRISPY FISH SANDWICH Cut fresh daily, rémoulade, pickles, lettuce 18

STEAKS & PRIME RIB

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

- STEAK ‘N’ FRIES* Aged Certified Angus Beef®, French Brasserie style, maître d butter 33
- STEAK MAUI* Marinated ribeye, smashed potatoes 46
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 46
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 47
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 41



SEAFOOD

- TROUT ALMONDINE Brown butter, toasted almonds, broccoli, couscous 30
- GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice 34 (lunch cut available until 4PM)
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw MKT
- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 34
- CILANTRO SHRIMP Tiger shrimp, cilantro oil, cajun spices, couscous, Southern coleslaw 28

SPECIALTIES

- BRASSERIE CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, smashed potatoes, broccoli 26
- OVEN ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 24
- GRILLED PORK TENDERLOIN* Cured in-house, Thai “Bang Bang” sauce, smashed potatoes 26
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 33
- ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDE ITEMS

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice | Seasonal Vegetable
Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Couscous

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.

WINES WE LOVE TO DRINK

ROMBAUER CHARDONNAY – Carneros, Napa Valley 17/66
HONIG SAUVIGNON BLANC – Napa Valley 13/50
CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 12/46
GARY FARRELL CHARDONNAY – Russian River Valley 60
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France 130
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 *(liter bottle)*
FLOWERS PINOT NOIR – Sonoma Coast 17/66
THE PRISONER RED BLEND – California 17/66
SEQUOIA GROVE CABERNET SAUVIGNON – Napa Valley 85
BELLE GLOS “BALADE” PINOT NOIR – Santa Rita Hills 55

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46
DOMAINE CHANDON *SPLIT* – California 13/~
GLORIA FERRER BLANC DE BLANCS – Carneros 35
MOËT BRUT IMPERIAL – Epernay, France 80
TAITTINGER – Reims, France 100
VEUVE CLICQUOT YELLOW LABEL – Reims, France 130

CHARDONNAY

WENTE *ESTATE GROWN* – Livermorve Valley, San Francisco Bay 12/46
FRANK FAMILY – Carneros 16/62
ROMBAUER – Carneros, Napa Valley 17/66
CLOS PEGAS *MITSUKO’S VINEYARD* – Carneros 42
STARMONT – Carneros 45
FERRARI–CARANO – Sonoma 50
MER SOLEIL SILVER – California 55
GARY FARRELL – Russian River Valley 60
PATZ & HALL – Sonoma Coast 80
ZD – California 82
CAKEBREAD CELLARS – Napa Valley 85
FLOWERS – Sonoma Coast 98

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46
HONIG – Napa Valley 13/50
SILVERADO *MILLER RANCH* – Napa Valey 35
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Marlborough, New Zealand 45
CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ

CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 12/46
STUDIO ROSÉ *BY MIRAVAL* – France 13/50
SAINT M RIESLING – Pfalz, Germany 12/46
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 12/46
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 50
JOH. JOS. PRUM WEHLENER SONNENUHR SPÄTLESE RIESLING – Mosel, Germany 70

HANDCRAFTED MARTINIS

THE DUKE
Classic Martini : Twist or Olives : Your choice of Vodka or Gin
‘21’ MANHATTAN
Sweet Vermouth : Bitters : Your choice of Bourbon or Whiskey
PEAR MARTINI 16
Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger
FLEUR–DE–LIS 16
Square One Organic Vodka : St~Germain : Grapefruit Juice : Sparkling Wine
RED–HEADED RITA 16
El Mayor Blanco Tequila : Pomegranate Juice
CINDY’S LEMON DROP 16
Ketel One Citroen Vodka : Lemon Juice
ENGLISH MARTINI 16
Plymouth English Gin : Cucumber : Fresh Mint

TEQUILA COCKTAILS

THAI MARGARITA 14
El Mayor Tequila : St~Germain : Fresh Basil
MIDNIGHT MARGARITA 14
*Corazón Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt
THE MATADOR 14
*Corazón Reposado Tequila : Honey Syrup : Fresh Lime Juice : Lime Zest
SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
JALAPENO WINK 14
*Corazón Reposado Tequila : Jalapeños : Fresh Strawberry
Agave : Fever Tree Club Soda

** Aged in a Buffalo Trace Bourbon Barrel*

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 12/46
AVIARY – Napa Valley 13/50
DAOU – Paso Robles 16/62
AUSTIN HOPE – Paso Robles 17/83 *(liter bottle)*
CHATEAU BUENA VISTA – Napa Valley 18/70
STARMOMT – Napa Valley 45
FOLEY JOHNSON *ESTATE* – Napa Valley 80
SEQUOIA GROVE – Napa Valley 85
THE PRISONER – Napa Valley 87
HALL – Napa Valley 98
JOSEPH PHELPS – Napa Valley 125
STAG’S LEAP CELLARS “ARTEMIS” – Napa Valley 128
LANCASTER *ESTATE* – Alexander Valley 135
CAYMUS – Napa Valley 155
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 185
SILVER OAK – Napa Valley 215

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46
MARKHAM – Napa Valley 14/54
FERRARI–CARANO – Sonoma 42
DUCKHORN – Napa Valley 90
CAKEBREAD CELLARS – Napa Valley 115

PINOT NOIR

A TO Z – Oregon 12/46
ELOUAN – Oregon 13/50
FLOWERS – Sonoma Coast 17/66
ARGYLE – Willamette Valley 40
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 45
MEIOMI – California 50
BELLE GLOS “BALADE” – Santa Rita Hills 55
SLANDER *BY ORIN SWIFT* – California 75
GARY FARRELL – Russian River Valley 82
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 82
CHERRY PIE *SAN PABLO BAY BLOCK*– Carneros 90
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 98

ZINFANDEL

SALDO – Dry Creek, Lodi 15/58
SEGHECIO – Sonoma County 38
KLINKER BRICK “OLD GHOST” – Lodi, Mokelumne River 65

OTHER INTERESTING REDS

CATENA “VISTA FLORES” MALBEC – Mendoza, Argentina 12/46
KLINKER BRICK SYRAH *FARRAH VINEYARD* – Lodi, Mokelumne River AVA 13/50
THE PRISONER – California 17/66
CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH – Suisun Valley 65
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 75
SHAFER “RELENTLESS” SYRAH/PETITE SYRAH – Napa Valley 170

DESSERT SELECTIONS

GRAHAM’S SIX GRAPES RUBY – Portugal 8/~
WARRE’S “OTIMA” 10 YR. TAWNY – Portugal 9/~

Some wines may contain sulfites. Corkage fee, \$25.

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14
Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus
THE “CAPONE” 15
Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters
THE (210) 15
Bulleit Rye Whiskey : Bittermens Bitters : Fever Tree Ginger Beer
LEMON DROP MOJITO 13
Wheatley Vodka : St~Germain : Mint : Pineapple Juice
CITRUS CRUSH 14
Ten To One White Rum : Wheatley Vodka : Orange Juice : Pineapple Juice
WHALE FLOWER 14
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda
DOPPELGÄNGER 15
Angel’s Envy Bourbon : Disaronno : Fever Tree Ginger Ale
VODKA MULE 14
Tito’s Handmade Vodka : Fever Tree Ginger Beer

Spirit substitutions for handcrafted martinis and cocktails may affect menu price.

Olives and Candied Cherries by Filthy Food.