SOUPS & STARTERS
CHICKEN PASTA SOUP  8
MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips  14
SMOKED SALMON DIP – Smoked in-house  15
FIRE-GRILLED ARTICHOKES – Seasoned with herb butter and served with rémoulade  15

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  17
CYPRESS SALAD – Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing  20
THAI KAI SALAD – Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce  18
ASIAN AHI TUNA SALAD* – Seared rare with artisan greens, wasabi in a cilantro vinaigrette  23

BURGERS & SANDWICHES
WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL BURGERS AND SANDWICHES ARE SERVED WITH FRENCH FRIES.
VEGGIE BURGER – House-made recipe with fresh beets, black beans and brown rice with a ginger soy glaze and melted Monterey Jack  16
OLD FASHIONED CHEESEBURGER* – Toasted egg washed bun served all the way with Tillamook cheddar  17
STEAK BURGER* – Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing  17
FRENCH DIP* – Thinly sliced roasted prime rib on a toasted baguette with creamy horseradish  22
HYDE PARK – Grilled chicken breast topped with Monterey Jack  16

STEAKS & PRIME RIB
ALL STEAKS ARE FINISHED WITH MAÎTRE D’ BUTTER, EXCEPT FOR MARINATED STEAKS.
WE DO NOT RECOMMEND ANY 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  32
STEAK MAUI* – Marinated ribeye with smashed potatoes  45
STEAK BRAZZO* – Marinated pieces of filet mignon in a wild mushroom Madeira sauce with “Smashed Potatoes”  37
NEW YORK STRIP* – Aged beef with NYO mac & cheese  43
FILET MIGNON WITH BÉARNESAISE* – Center cut, baked potato  43
SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with smashed potatoes  37

SPECIALTIES
TODAY’S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood grilled seafood every day  9
GRILLED SALMON* – Fresh cold water salmon  29
AHÍ TUNA FILET* – Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 31
PANÉED PECAN TROUT – Pan-fried and finished with a Fallot Dijon mustard sauce. With cole slaw  26
MR. JACK’S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw  25
ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 25
BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw  35
ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE  8 SPLIT PLATE CHARGE  4

SIDE ITEMS
French Fries ~ Southern Cole Slaw ~ Broccoli ~ Ripened Tomatoes ~ Orzo & Wild Rice ~ Daily Vegetable
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.
RED WINES CONTINUED...

OTHER INTERESTING REDS
YANGARRA ESTATE SHIRAZ – McLaren Vale 11/35
TRAPICHE BROQUEL MALBEC – Argentina 11/35
NEWTON “SKYSIDE” CLARET – North Coast 15/49
SHOOFLY SHIRAZ – South Australia 35
8 YEARS IN THE DESERT BY ORIN SWIFT – California 70
THE PRISONER – Napa Valley 80
NEWTON “THE PUZZLE” – North Coast 110
MOLLYDOOKER “CARNIVAL OF LOVE” SHIRAZ – McLaren Vale, Australia 140

WHITES

CHAMPAGNE & SPARKLING
LUMINORE BY LA MARCA PROSECCO – Italy 11/35
DOMAIN CHANDON – California 12/–
VEUVE CLICQUOT YELLOW LABEL – France 17/56
GLORIA FERRER BLANCO DE NOIRS – Carneros 40
DELMONTE BRUT – France 70
DUVAL-LEROY BRUT – Reims, France 85
TAITTINGER – Reims, France 85
LOUIS ROEDERER BRUT PREMIER – Reims, France 90
POL ROGER RESERVE – Epernay, France 105

CHARDONNAY
ST. FRANCIS – Sonoma County 11/35
CHALK HILL – Sonoma Coast 13/42*
ROMBAUER – Carneros 17/56
LINCOURT “STEEL” – Sta. Rita Hills 35/
SEBASTIANI – North Coast 35*
WENTE – Livermore Valley 35
STARMONT – Carneros 40
NEWTON “SKYSIDE” – North Coast 42
CHALONE ESTATE – Chalone AVA 45+
CLOS PEGASE MITSUKO’S VINEYARD – Carneros 45
MER SOEIL “SILVER” – Monterey County 45
SANFORD – Sta. Rita Hills 45
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 50*
GARY FARRELL – Russian River Valley 55
ZD – California 60
FRANK FAMILY – Carneros 60
TWO SISTERS COURTNEYS – Sta. Rita Hills 60*
PINE RIDGE “DIJON CLONES” – Carneros 65
FLOWERS – Sonoma Coast 70
PATZ & HALL DUTTON RANCH – Russian River Valley 70
CHALK HILL ESTATE BOTTLED – Chalk Hill 75*
LEWIS CELLARS – Sonoma County 90
FAR NIENTE – Napa Valley 95
JOSEPH DROUHIN PULIGNY-MONTRACHET – Cote de Beaune 105
KISTLER LES NOSETIERS – Sonoma Coast 105
SEA SMOKE – Sta. Rita Hills 110

SAUVIGNON BLANC & FUMÉ BLANC
CLIFFORD BAY – New Zealand 10/32*
NOBILO – Marlborough, New Zealand 11/35
HONIG – Napa Valley 13/42
FERRARI-CARANO FUMÉ BLANC – Sonoma 36
GROTH – Napa Valley 40
CRAGGY RANGE TE MUNA ROAD – New Zealand 42
CAKEBREAD – Napa Valley 55

OTHER WHITES & ROSÉ
CAPOSALDO PINOT GRIGIO – Italy 10/32
MINUTY M ROSÉ 2018 – Côtes de Provence 11/35
CLEAN SLATE RIESLING – Mosel, Germany 11/35
JERMANN PINOT GRIGIO – Italy 28
MARCO FELLUGA PINOT GRIGIO – Italy 40
FOUR GRACES PINOT GRIS – Williamette Valley 45*

RED CABERNET SAUVIGNON & CABERNET BLENDS
GRAYSON CELLARS – California 12/39
STARMONT – Napa Valley 14/46
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 16/52*
THREE RIVERS – Columbia Valley 30*
JOSEPH CARR – Napa Valley 45
SEBASTIANI – California Valley 45*
FERRARI-CARANO – Alexander Valley 46
ROTH ESTATE – Alexander Valley/Sonoma County 48*
SILVERADO VINEYARDS ESTATE GROWN – Napa Valley 65
ELIZABETH SPENCER – Napa Valley 70
HONIG – Napa Valley 70
FRANK FAMILY – Napa Valley 80
FAUST – Napa Valley 85
RIDGE ESTATE – Santa Cruz Mountains 85
GROTH – Oakville, Napa Valley 90
KULETO ESTATE – Napa Valley 95*
LANCASTER ESTATE – Alexander Valley 95*
CAYMUS – Napa Valley 100
RAMEY – Napa Valley 100
ROUND POND – Rutherford, Napa Valley 105
CHALK HILL ESTATE RED – Chalk Hill 110*
MINER FAMILY STEAGEOACH VINEYARDS – Napa Valley 115
ALTVS – Napa Valley 130*
NICKEL & NICKEL SULLenger VINEYARD – Napa Valley 145
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 160*
HARTWELL ESTATE RESERVE – Stags Leap District 170*
MERCURY HEAD BY ORIN SWIFT – Napa Valley 200
MERUS – Napa Valley 265*

MERLOT
THE VELVET DEVIL – Washington State 11/35
MARKHAM – Napa Valley 15/49
GENESIS – Columbia Valley 45
SWANSON – Napa Valley 50
FROG’S LEAP – Rutherford, Napa Valley 60
DUC HKORN VINEYARDS – Napa Valley 90

PINOT NOIR
LUCKY STAR – California 10/32
ELOQUAN – Oregon 13/42
ANGELS INK – Monterey, California 14/46
WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 15/49
SIDURI – Willamette Valley 35
ANGELINE – California 36
BALLETTRO – Russian River Valley 45
MEIOMI – Monterey/Santa Barbara/Sonoma County 45
THE FOUR GRACES – Willamette Valley 48*
TWO SISTERS LINDSAY’S VINEYARD – Sta. Rita Hills 50*
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 60*
FRANK FAMILY – Carneros 60
GARY FARRELL – Russian River Valley 70
PENNER-ASH – Willamette Valley 70
SAINTSBURY – Carneros 70
FLOWERS – Sonoma Coast 85
PAPAPIETRO PERRY – Russian River 85
ARYGIE “NUTHOUSE” – Eola-Amity Hills, Oregon 100

ZINFANDEL
ROSENBLUM “VINTNERS CUVEE” – California 11/35
FRANK FAMILY – Napa Valley 14/46
ARTZIN “OLD VINES” – Mendocino 36
ST. FRANCIS “OLD VINES” – Sonoma County 40
HENDRY BLOCK 7 & 22 – Napa Valley 55
SALDO – California 55
RIDGE GEYERSVILLE – Alexander Valley 65

DESSERT SELECTIONS
FONSECA ‘BIN 27’ PORT 375 ML BOTTLE – Portugal 8/26

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

APEROL SPRITZER  10
Luminore by La Marca Prosecco : Aperol
Fever Tree Club Soda

ELDERFLOWER MOJITO  9
Bacardi Light Rum : St~Germain : Fresh Mint

THE (248)  12
Bulleit Rye Whiskey : Bittermens Bitters
Blueberry Jam : Fever Tree Ginger Beer

THAI MARGARITA  12
El Mayor Tequila : St~Germain : Fresh Basil

NEGRONI  12
Oxley Gin : Campari

BOULEVARDIER  12
Belle Meade Bourbon : Campari

DOPPELGÄNGER  12
Angel’s Envy Bourbon : Disaronno
Candied Cherry : Fever Tree Ginger Ale

MOSCOW MULE  9
Tito’s Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED  12
Bulleit Whiskey : Angostura Bitters
Regans’ Orange Bitters

LEMON DROP MOJITO  9
Tito’s Vodka : St~Germain : Mint : Pineapple Juice

HANDCRAFTED MARTINIS $14

HALF PAST THREE
Wheatley Vodka : Green Tea : Clover Honey Syrup

‘21’ MANHATTAN
Bulleit Rye Whiskey : Sweet Vermouth : 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
Prairie Organic 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

POMEGRANATE MARTINI
Ketel One Vodka : Pomegranate Juice : Orange Juice

THE SPARKLING ROSE
Corzo Tequila : Grapefruit Bitters
Sparkling Wine

Olives and Candied Cherries by Filthy Food.