

SOUPS & STARTERS

CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 7

DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 10

MR. JACK'S CRISPY CHICKEN – Hand-breaded tenders, served with french fries 16

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

FIRE-GRILLED ARTICHOKEs – Seasoned with herb butter. With rémoulade 16

SMOKED SALMON DIP – Smoked in-house 16

SALADS

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

ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 11

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

THAI KAI SALAD – Chicken, mixed greens, peanuts in a cilantro vinaigrette with Thai peanut sauce 18

ASIAN AHI TUNA SALAD – Seared rare with field greens, wasabi in a cilantro vinaigrette 21

BURGERS, SANDWICHES & TACOS

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

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

OLD FASHIONED CHEESEBURGER* – With Tillamook cheddar 16

STEAK BURGER* – Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 17

FRENCH DIP* – Sliced Prime Rib, baguette and horseradish 19

HYDE PARK – Grilled chicken breast topped with Monterey Jack 16

FRESH FISH SANDWICH – Cut fresh daily with french fries 18

STEAK (OR CHICKEN) TACOS – Three hardwood-grilled New York Strip steak (or rotisserie chicken) on grilled tortillas with lettuce, Monterey Jack and fresh pico de gallo 18

FISH TACOS – Daily fish selections, deep-fried, with avocado and jalapeño ranch 18

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 30

STEAK BRAZZO* – Marinated pieces of filet mignon in a wild mushroom Madeira sauce with smashed potatoes 33

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

STEAK MAUI* – Marinated ribeye with smashed potatoes 39

FILET MIGNON WITH BÉARNAISE* – Center cut, baked potato 40

SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with smashed potatoes 34

SPECIALTIES

AHI TUNA FILET – Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes, and a Toro dipping sauce 31

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

GRILLED SALMON – Fresh cold water salmon 26

CILANTRO SHRIMP – Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 27

ROTISSERIE 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 23

RATTLESNAKE PASTA – Southwestern spices, peppers and chicken 19

GRILLED PORK TENDERLOIN – Cured in-house with Thai "Bang Bang" sauce and smashed potatoes 24

BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 30

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 7

SIDE ITEMS

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

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

HOUSEMADE DESSERTS

Suggested tableside by server.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 11/35
AVIARY – Napa Valley 12/39
JOSEPH CARR – Paso Robles 16/52
BUENA VISTA – Napa Valley 17/56*
SEBASTIANI – Alexander Valley 40
STARMOMT – Napa Valley 45
NEWTON “SKYSIDE” CLARET – North Coast 52
FOLEY JOHNSON *ESTATE* – Napa Valley 56*
CLOS PEGASE – Napa Valley 65
STAG’S LEAP CELLARS “ARTEMIS” – Napa Valley 65
SEQUOIA GROVE – Napa Valley 72
HALL – Napa Valley 80
CHALK HILL *ESTATE RED* – Sonoma County 100*
KULETO *ESTATE* – Napa Valley 100*
MINER FAMILY – Oakville, Napa Valley 100
LANCASTER *ESTATE* – Alexander Valley 110*
JOSEPH PHELPS – Napa Valley 115
PAUL HOBBS – Napa Valley 125
CAYMUS – Napa Valley 130
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 175*
SILVER OAK – Napa Valley 195
MERUS – Napa Valley 250*
JOSEPH PHELPS “INSIGNIA” – Napa Valley 350

MERLOT

THE VELVET DEVIL – Washington State 11/35
MARKHAM – Napa Valley 14/46
WENTE “SANDSTONE” – Livermore Valley 30
FERRARI-CARANO – Sonoma 42
DUCKHORN – Napa Valley 80
CAKEBREAD CELLARS – Napa Valley 105
TWOMEY – Napa Valley 105

PINOT NOIR

LUCKY STAR – California 10/32
ELOUAN – Oregon 13/42
FLOWERS – Sonoma Coast 16/52
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 35
ARGYLE – Willamette Valley 40
CHALONE *ESTATE* – Chalone AVA 42*
MEIOMI – California 42
LINCOURT *LINDSAY’S VINEYARD* – Sta. Rita Hills 45*
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 60*
PATZ & HALL – Sonoma Coast 60
CHALK HILL – Sonoma Coast 65*
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 80
GARY FARRELL – Russian River Valley 65
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 80

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 11/35
RAVENSWOOD – Sonoma 12/39
ROSENBLUM CELLARS “VINTERS CUVÉE” – California 30
SEGHEISIO – Sonoma County 38
KLINDER BRICK “OLD GHOST” – Lodi 65

OTHER INTERESTING REDS

BROGUEL MALBEC – Argentina 12/39
KLINKER BRICK *FARRAH SYRAH* – Lodi 13/42
MOLLYDOOKER “THE BOXER” – Australia 16/52
THE PRISONER – Napa Valley 17/56
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 60
DISCIPLES – Napa Valley 75
NEWTON “THE PUZZLE” – Napa Valley 85
SHAFFER “RELENTLESS” SYRAH/PETITE SYRAH –
Napa Valley 150

HANDCRAFTED COCKTAILS

THE “CAPONE” - Bulleit Rye Whiskey 12
ELDERFLOWER MOJITO - Mount Gay Rum 9
THE (210) - Bulleit Rye Whiskey 12
THAI MARGARITA - El Mayor Tequila 12
LEMON DROP MOJITO - Tito’s Vodka 9
KNICKERBOCKER - Angel’s Envy Bourbon 12
THE SPARKLING ROSE - Corzo Tequila 12
DOPPELGÄNGER - Angel’s Envy Bourbon 12
MOSCOW MULE - Tito’s Vodka 9

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 10/32
GLORIA FERRER BLANC DE NOIR – Carneros 35
MOËT BRUT IMPERIAL – Epernay, France 65
DUVAL-LEROY BRUT – Epernay, France 78
TAITTINGER – Reims, France 85
VEUVE CLICQUOT YELLOW LABEL –
Reims, France 110

CHARDONNAY

DARCIE KENT – Livermore Valley 11/35
NEWTON “SKYSIDE” – North Coast 14/46
ROMBAUER – Carneros, Napa Valley 16/52
LINCOURT “STEEL” – St. Rita Hills 32*
SEBASTIANI – North Coast 35*
STARMONT – Carneros 36
CHALONE *ESTATE* – Chalone AVA 38*
LINCOURT *COURTNEY’S* – Sta. Rita Hills 40*
CLOS PEGAS *MITSUKO’S VINEYARD* – Carneros 42
CATENA – Mendoza, Argentina 45
FERRARI-CARANO – Sonoma 45
MER SOLEIL SILVER – California 46
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 50*
GARY FARRELL – Russian River Valley 55
FERRARI-CARANO *RESERVE* – Napa Valley 58
WALTER HANSEL *ESTATE* – California 55
CAKEBREAD CELLARS – Napa Valley 70
TWO SISTERS *COURTNEY’S VINEYARD* – Sta. Rita Hills 70*
PATZ & HALL – Sonoma Coast 75
LEWIS CELLARS – Sonoma 80
FLOWERS – Sonoma Coast 81
DONUM – Carneros 85
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 95*
FAR NIENTE – Napa Valley 105

SAUVIGNON BLANC

CLIFFORD BAY – New Zealand 10/32
HONIG – Napa Valley 13/42
SILVERADO *MILLER RANCH* – Napa Valley 35
CHALK HILL *ESTATE* – Chalk Hill 37*
CRAGGY RANGE *TE MUNA ROAD VINEYARD* –
Marlborough, New Zealand 40
CAKEBREAD CELLARS – Napa Valley 52

OTHER WHITES & ROSÉ

SAINT M RIESLING – Pfalz, Germany 10/32
CHATEAU VAL-JOANIS ROSÉ –
AOP Luberon 11/35*
MARCO FELLUGA PINOT GRIGIO –
Collio, Italy 12/39
STUDIO ROSÉ *BY MIRAVAL* – France 13/42
RUDI WEST “GRYPHON CREST” RIESLING –
Germany 35
THE FOUR GRACES PINOT GRIS –
Willamette Valley 38*
SANTA MARGHERITA PINOT GRIGIO –
Alto Adige, Italy 44

DESSERT SELECTIONS

GRAHAM’S SIX GRAPES RUBY – Portugal 6/~
WARRE’S “OTIMA” 10 YR. TAWNY – Portugal 8/~

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

Some wines may contain sulfites.

* CWC

HANDCRAFTED MARTINIS

HALF PAST THREE - Wheatley Vodka 14
‘21’ MANHATTAN - Bulleit Rye Whiskey 14
PEAR MARTINI - Grey Goose La Poire 14
THE DUKE - Bombay Sapphire Gin or Belvedere Vodka 14
HAVANA MARTINI - Meyer’s Dark Rum 14
FLEUR-DE-LIS - Square One Vodka 14
RED-HEADED RITA - El Mayor Tequila 14
CINDY’S LEMON DROP - Ketel One Citroen 14
ENGLISH MARTINI - Plymouth English Gin 14