

## SOUPS & STARTERS

CHICKEN PASTA SOUP 8

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 14

FIRE-GRILLED ARTICHOKE Seasoned with herb butter. With rémoulade 15

SMOKED SALMON DIP Smoked in-house 15

## SALADS

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers and croutons 13

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 13

THAI KAI SALAD Artisan greens, grilled chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce 18

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 artisan greens, wasabi in a cilantro vinaigrette 23

## BURGERS & SANDWICHES

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 21

HYDE PARK Grilled chicken breast topped with Monterey Jack 16

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickle and ranch dressing 15

## 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 31

NEW YORK STRIP\* Aged beef with NYO mac & cheese 41

STEAK MAUI\* Marinated ribeye with smashed potatoes 41

FILET MIGNON\* Center cut. Served with a loaded baked potato 42

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

SLOW ROASTED PRIME RIB\* Aged Mid-Western beef served au jus with smashed potatoes 38

## SPECIALTIES

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

GRILLED SALMON\* Fresh cold water salmon, with orzo and wild rice MKT

CAROLINA CRAB CAKES Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries and cole slaw (LA) MKT

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 23

BRASSERIE CHICKEN Panko-crust with parmesan cheese and lemon butter caper sauce, smashed potatoes 24

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and cole slaw 23

RAFFAELE'S OLD WORLD LASAGNA Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend 22

ROASTED PORK CHOP Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli 29

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

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

## 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 & CABERNET BLENDS

GRAYSON *LOT 10* – California 11/35  
JOSEPH CARR – Paso Robles 14/46  
FOLEY JOHNSON *ESTATE* – Napa Valley 16/52  
LANCASTER ESTATE WINEMAKER’S CUVÉE – Alexander Valley 17/56  
ROTH *ESTATE* – Alexander Valley 42  
STARMONT – Napa Valley 46  
ELIZABETH SPENCER – Napa Valley 75  
HONIG – Napa Valley 78  
GROTH – Oakville, Napa Valley 80  
KULETO *ESTATE* – Napa Valley 85  
CHALK HILL *ESTATE RED* – Chalk Hill AVA 90  
MINER FAMILY “EMILY’S” – Napa Valley 100  
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 100  
SEA SMOKE *SOUTHING* – Santa Rita Hills 120  
CADE *HOWELL MOUNTAIN* – Napa Valley 120  
HEITZ – Napa Valley 135  
PAUL HOBBS – Napa Valley 195  
SILVER OAK – Napa Valley 200

## MERLOT

THE VELVET DEVIL – Washington State 11/35  
GENESIS – Columbia Valley 32  
MARKHAM – Napa Valley 36  
FERRARI-CARANO – Sonoma County 45

## PINOT NOIR

LUCKY STAR – California 10/32  
ELOUAN – Oregon 13/42  
ANGELS INK – Monterey, California 14/46  
FLOWERS – Sonoma Coast 17/56  
ARGYLE – Willamette Valley 39  
MEIOMI – California 42  
BELLE GLOS “BALADE” – Santa Rita Hills 45  
WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 45  
THE FOUR GRACES – Willamette Valley 48  
GARY FARRELL – Russian River Valley 70  
SLANDER *BY ORIN SWIFT* – California 70  
KOSTA BROWNE – Sonoma Coast 130  
ROCHIOLI – Russian River Valley 140  
SHEA WINE CELLARS *HOMER* – Willamette Valley 140  
KOSTA BROWNE *KEEFER RANCH* – Russian River Valley 190

## ZINFANDEL

MARIETTA CELLARS “OLD VINE RED” *LOT 72* – California 11/35  
METTLER “EPICENTER” OLD VINE – Lodi 46  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 18/60  
HENDRY *BLOCK 7 & 22* – Napa Valley 54  
FROG’S LEAP – Napa Valley 55

## DESSERT SELECTIONS

FONSECA BIN 27 *375 ML BOTTLE* – Portugal 8/26  
*Tastings of our wines by the glass are available. Please ask your server.  
To expedite service, we open wine at the pub, unless otherwise requested.*

# HANDCRAFTED COCKTAILS

THE CONFIDENTIAL 12  
Belle Meade Bourbon : Allspice : Regans’ Orange Bitters : Brown Sugar Syrup  
THE (615) 12  
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer  
ELDERFLOWER MOJITO 10  
Prichard’s Rum : St-Germain : Fresh Mint  
THAI MARGARITA 12  
El Mayor Tequila : St-Germain : Fresh Basil  
THE QUIET MAN 12  
Duke Bourbon : Lemon Bitters & Peychaud’s Bitters  
TRUE GRIT 11  
Duke Bourbon : Angostura Bitters : Turbinado Sugar : Candied Cherry  
DOPPELGÄNGER 12  
Angel’s Envy Bourbon : Disaronno : Fever Tree Ginger Ale  
VODKA MULE 10  
Wheatley Vodka : Fever Tree Ginger Beer  
KENTUCKY OLD FASHIONED 12  
Bulleit Whiskey : Angostura Bitters : Regans’ Orange Bitters

*Olives and Candied Cherries by Filthy Food.*

# RED WINES CONTINUED...

## OTHER INTERESTING REDS

SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 12/39  
ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 12/39  
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – California 45  
EDWIN DYER SYRAH – Rogue Valley, Oregon 46  
ABSTRACT *BY ORIN SWIFT* – Napa, California 60  
SHAFER TD-9 – Napa Valley 85

# WHITES

## CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 10/32  
MIONETTO PROSECCO – Treviso DOC 11/35  
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/42  
MUMM CUVÉE NAPA BRUT NV – Napa Valley 34  
LOUIS ROEDERER BRUT PREMIER – Á Reims, France 56  
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 75  
TAITTINGER – Á Reims, France 95

## CHARDONNAY

ST. FRANCIS – Sonoma County 11/35  
FERRARI-CARANO – Sonoma County 12/42  
CHALK HILL – Russian River Valley 13/45  
ZD – Napa Valley 15/49  
ROMBAUER – Carneros 16/52  
CATENA – Mendoza, Argentina 32  
CHATEAU STE. MICHELLE *CANOE RIDGE* – Horse Heaven Hills 38  
CHALONE *ESTATE* – Chalone AVA 45  
GARY FARRELL – Russian River Valley 50  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 54  
THE PRISONER – Carneros 55  
SHEA WINE CELLARS *SHEA VINEYARD* – Willamette Valley 55  
RAMEY – Russian River Valley 60  
PATZ & HALL *DUTTON RANCH* – Russian River Valley 70  
PAUL HOBBS – Russian River Valley 75  
DONUM – Carneros 85  
FLOWERS – Sonoma Coast 85  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill, Sonoma County 88  
CHALK HILL “CAROL ANN” – Chalk Hill, Sonoma County 130

## SAUVIGNON BLANC & FUMÉ BLANC

CLIFFORD BAY – Marlborough, New Zealand 10/31  
HONIG 2021 – Napa Valley 13/42  
FERRARI-CARANO FUMÉ BLANC – Sonoma County 10/32  
SILVERADO *MILLER RANCH* – Yountville, Napa Valley 38  
ELIZABETH SPENCER – Mendocino 40

## OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 11/35  
MIRAVAL ROSÉ – Côtes De Provence 13/42  
LUCIEN ALBRECHT *RESERVE RIESLING* – Alsace, France 11/35  
SCHLOSS VOLLRADS RIESLING – Rheingau, Germany 12/39  
FERRARI-CARANO PINOT GRIGIO – Sonoma County 10/32  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 36

# HANDCRAFTED MARTINIS \$14

‘21’ MANHATTAN  
Sazarac Rye Whiskey : Sweet Vermouth : Bitters  
PEAR MARTINI  
Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger  
THE SPARKLING ROSE  
Corzo Tequila : Grapefruit Bitters : Sparkling Wine  
THE DUKE  
Classic Martini : Bombay Sapphire Gin or Belvedere Vodka  
FLEUR-DE-LIS  
Square One Vodka : St-Germain : Grapefruit : 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  
HAVANA  
Meyer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters  
POMEGRANATE MARTINI  
Ketel One Vodka : Pomegranate Juice : Orange Juice  
OUT OF TIME MARTINI  
Buffalo Trace : Honey Syrup : Bitters : Black Cherry Jam