

## SOUPS, STARTERS & ARTISAN PIZZAS

CHEF'S DAILY SOUP 8

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 14

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

MARGHERITA PIZZA Tomato sauce, fresh mozzarella and fresh basil 15

WILD MUSHROOM PIZZA Homemade panna sauce, wild mushrooms, roasted garlic and parmesan cheese 15

SAUSAGE PIZZA In-house made fennel sausage, panna, caramelized onions and scallions 16

BBQ PIZZA Homemade barbecue sauce, roasted chicken, smoked Gouda cheese, caramelized onions and fresh mozzarella cheese 16

ITALIAN MEATS PIZZA Homemade tomato sauce, seasoned ground beef, bacon, fennel sausage and pepperoni 18

## 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 & TACOS

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 pickles and ranch dressing 17

COUNTRY CLUB Ham, turkey, Monterey Jack and cheddar cheese, bacon and mayonnaise 16

STEAK TACOS\* Lettuce, roasted jalapeño sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 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 31

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

STEAK MAUI\* Marinated ribeye with smashed potatoes 41

FILET MIGNON\* Center cut, baked potato 42

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

## SPECIALTIES

TODAY'S FEATURED FISH A wide selection of fresh panéed or hardwood-grilled fresh seafood MKT

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

GRILLED SALMON\* Fresh cold water salmon MKT

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

ROASTED CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with "Smashed Potatoes" 23

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 – California 11/35  
CHATEAU STE. MICHELLE “INDIAN WELLS” – Columbia Valley 13/42  
JOSEPH CARR – Paso Robles 14/46  
FOLEY JOHNSON *ESTATE* – Napa Valley 16/52  
LANCASTER ESTATE WINEMAKER’S CUVÉE – Alexander Valley 17/56  
THREE RIVERS – Columbia Valley 35  
FRANCISCAN – Monterey County 46  
STARMONT – Napa Valley 48  
CHATEAU ST. JEAN – Sonoma 50  
ELIZABETH SPENCER – Napa Valley 65  
HONIG – Napa Valley 72  
SILVERADO – Napa Valley 72  
MINER – Napa Valley 87  
GROTH – Oakville, Napa Valley 88  
KULETO *ESTATE* – Napa Valley 95  
HEITZ – Napa Valley 105  
LANCASTER *ESTATE* – Alexander Valley 120  
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 140  
SILVER OAK – Napa Valley 180  
RIDGE *MONTE BELLO* – California 215

## MERLOT

THE VELVET DEVIL – Washington State 11/35  
FERRARI-CARANO – Sonoma 13/42  
CHATEAU ST. JEAN – Sonoma County 45  
MARKHAM – Napa Valley 50  
PRIDE MOUNTAIN – Sonoma County 95

## PINOT NOIR

ANGELS INK – Monterey, California 12/39  
ELOUAN – Oregon 13/42  
CHALK HILL – Sonoma Coast 14/46  
BELLE GLOS “BALADE” – Santa Rita Hills 15/49  
ARGYLE – Oregon 42  
MEIOMI – California 42  
THE FOUR GRACES – Willamette Valley 48  
SHEA WINE CELLARS *ESTATE* – Willamette Valley 55  
SLANDER *BY ORIN SWIFT* – California 70  
GARY FARRELL – Russian River Valley 72  
FLOWERS – Sonoma Coast 90  
KOSTA BROWNE – Russian River Valley 165

## ZINFANDEL

PREDATOR “OLD VINE” – Lodi 11/35  
JOEL GOTT – California 12/39  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 18/60  
MARIETTA CELLARS “OLD VINE RED” *LOT 69* – California 32  
HENDRY BLOCK 7 & 22 – Napa Valley 60

## OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina 10/32  
ALTA VISTA “VIVE” MALBEC – Argentina 11/35  
SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 13/42  
THE PRISONER – California 18/60  
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH –  
Suisun Valley, California 45  
ABSTRACT *BY ORIN SWIFT* – Napa, California 60  
ROTH *ESTATE* “HERITAGE” – Sonoma County 60  
SHAFER TD-9™ – Napa Valley 95  
QUILCEDA CREEK “CVR” – Columbia Valley 90

# HANDCRAFTED COCKTAILS

OLD NUMBER FIVE 12  
Belle Meade Bourbon : Aperol : Bitters : Brown Sugar Syrup : Fever Tree Tonic  
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  
DOG DAY AFTERNOON 11  
Tito’s Vodka : Clifford Bay Sauvignon Blanc : Grapefruit Juice : Lemon : Mint Flower  
KNICKERBOCKER 12  
Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry  
DOPPELGÄNGER 12  
Angel’s Envy Bourbon : Disaronno : Fever Tree Ginger Ale  
MODERN MULE 10  
Wheatley Vodka : St~Germain : Fever Tree Ginger Beer  
GIN & GINGER 10  
Hendrick’s Gin : Domain de Canton Ginger : Sparkling Wine  
THE FINAL WALK 12  
Buffalo Trace Bourbon : Grand Marnier  
SILENT CRUSHER 12  
1792 Small Batch Bourbon : Cynar : Maple Syrup : Lemon Juice

# WHITES

## CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 11/35  
LUMINORE *BY LA MARCA PROSECCO* – Valdobbiadene, Italy 12/39  
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/42  
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 18/60  
GLORIA FERRER BLANC DE NOIRS – Carneros 35  
LOUIS ROEDERER BRUT PREMIER – Á Reims, France 80  
TAITTINGER – Á Reims, France 95

## CHARDONNAY

STEPHEN VINCENT – California 11/35  
ST. FRANCIS – Sonoma County 12/39  
CHALK HILL – Russian River Valley 13/42  
WENTE *ESTATE GROWN* – Livermore Valley, San Francisco Bay 14/46  
ROMBAUER – Carneros 17/56  
CATENA – Mendoza, Argentina 35  
LINCOURT *COURTNEY’S* – Sta. Rita Hills 40  
J. LOHR “ARROYO VISTA” – Monterey 45  
ZD – California 45  
TWO SISTERS *COURTNEY’S* – Sta. Rita Hills 50  
THE PRISONER – Carneros 55  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 55  
SHEA WINE CELLARS *ESTATE* – Willamette Valley 55  
FRANK FAMILY – Carneros 56  
PINE RIDGE “DIJON CLONES” – Carneros 58  
GARY FARRELL – Russian River Valley 60  
BURLY – Napa Valley 65  
FERRARI-CARANO *RESERVE* – Carneros 65  
PATZ & HALL *DUTTON RANCH* – Russian River Valley 65  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 70  
PAUL HOBBS – Russian River Valley 80  
PLUMPJACK – Napa Valley 80  
DONUM – Carneros 85  
SHAFER *RED SHOULDER RANCH* – Napa Valley 85  
RAMEY *HYDE VINEYARD* – Napa Valley 100  
KOSTA BROWNE “ONE SIXTEEN” – Russian River Valley 110  
CHALK HILL “CAROL ANN” – Chalk Hill 130

## SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 11/35  
FERRARI-CARANO FUMÉ BLANC – Sonoma County 11/35  
HONIG – Napa Valley 13/42  
ELIZABETH SPENCER – Mendocino 35  
SILVERADO *MILLER RANCH* – Napa Valley 35  
CAKEBREAD CELLARS – Napa Valley 46

## OTHER WHITES & ROSÉ

FLUER DE MER – Côtes de Provence 11/35  
DR. LOOSEN “DR. L” RIESLING – Germany 11/35  
SCHLOSS VOLLRADS RIESLING – Rheingau, Germany 12/39  
CIELO PINOT GRIGIO – Delle Venezie, Italy 10/32  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/42  
SANTA MARGHERITA PINOT GRIGIO – Italy 60

## DESSERT SELECTIONS

FONSECA BIN 27 375 ML BOTTLE – Portugal 8/26

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

# HANDCRAFTED MARTINIS \$14

HUMMINGBIRD  
Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños  
HAVANA  
Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters  
THE EDEN  
Square One Basil Vodka : St~Germain : Pear Liquor  
ENGLISH MARTINI  
Plymouth English Gin : Cucumber : Fresh Mint  
THE SPARKLING ROSE  
Corzo Tequila : Grapefruit Bitters : Sparkling Wine  
POMEGRANATE MARTINI  
Ketel One Vodka : Pomegranate Juice : Orange Juice  
FLEUR-DE-LIS  
Square One Vodka : St~Germain : Grapefruit : Sparkling Wine  
RED-HEADED RITA  
El Mayor Blanco Tequila : Pomegranate Juice  
OUT OF TIME MARTINI  
Buffalo Trace : Honey Syrup : Bitters : Black Cherry Jam  
ESPRESSO MARTINI  
Stolichnaya Vanil Vodka : Espresso : Kahlúa : Bailey’s Irish Cream

*Olives and Candied Cherries by Filthy Food.*