

SOUPS & STARTERS

CHICKEN PASTA SOUP 8

DEVILED EGGS Finished with sugar-cured bacon and homemade pickle relish 12

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 15

FIRE-GRILLED ARTICHOKE Seasoned with herb butter. With rémoulade 16

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 18

STEAK ROLLS With jalapeño Ranch 19

SALADS

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers and croutons 12

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 12

CYPRESS SALAD Crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheddar cheese and buttermilk ranch dressing 19

GRILLED CHICKEN SALAD Tortilla chips, Feta cheese, olives, tomatoes with a white wine vinaigrette 17

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

ASIAN AHI TUNA SALAD* Seared rare with field 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 Made in-house, topped with Monterey Jack 17

OLD FASHIONED CHEESEBURGER* Certified Angus Beef® with Tillamook cheddar 18

FRENCH DIP* Thinly sliced roasted prime rib on a toasted baguette with creamy horseradish 23

HYDE PARK Grilled chicken breast topped with Monterey Jack 17

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles and ranch dressing 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 34

STEAK MAUI* Marinated ribeye with mashed potatoes 45

NEW YORK STRIP* Aged Certified Angus Beef® with NYO mac & cheese 45

FILET MIGNON WITH BÉARNAISE* Center cut, baked potato 44

SLOW ROASTED PRIME RIB* Aged Mid-Western beef served au jus with mashed potatoes 39

SPECIALTIES

TODAY'S FEATURED FISH* We offer a wide selection of fresh paned or hardwood grilled seafood everyday MKT

GRILLED SALMON* Fresh cold water salmon MKT

AHI TUNA STEAK* Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 31

PECAN ENCRUSTED TROUT* Pan-fried and finished with a Fallot Dijon mustard sauce. With cole slaw 26

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes 22

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

ROASTED PORK CHOP* Hardwood-grilled double pork chop with apricot horseradish sauce. Served with mashed 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 ~ Lemon & Reggiano Broccoli ~ Orzo & Wild Rice

Seasonal Vegetable ~ Mashed 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
AUSTIN HOPE – Paso Robles 16/52
HALL VINEYARDS – Napa Valley 17/56
QUILT – Napa Valley 20/67
ROTH “HERITAGE” – Sonoma County 55
FERRARI-CARANO – Alexander Valley 60
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 65
SILVERADO VINEYARDS – Napa Valley 68
CLOS PEGASE – Napa Valley 75
FAUST – Napa Valley 95
CAKEBREAD CELLARS – Napa Valley 110
CHALK HILL *ESTATE RED* – Chalk Hill 110
MINER FAMILY *STAGECOACH VINEYARD* – Napa Valley 122
CAYMUS – Napa Valley 125
GROTH – Oakville, Napa Valley 125
LANCASTER *ESTATE* – Alexander Valley 125
SILVER OAK – Napa Valley 210
MERUS – Napa Valley 250

MERLOT

THE VELVET DEVIL – Washington State 10/32
MARKHAM – Napa Valley 46
FERRARI-CARANO – Sonoma County 50
PRIDE MOUNTAIN – Napa Valley 95
DUCKHORN – Napa Valley 100

PINOT NOIR

ANGELS INK – Monterey County 11/35
ELOUAN – Oregon 13/42
BELLE GLOS “BALADE” – Santa Rita Hills 16/52
FLOWERS – Sonoma Coast 17/56
CHALONE *ESTATE* – Chalone AVA 42
A TO Z – Oregon 45
MEIOMI – California 45
ARGYLE – Willamette Valley 59
BELLE GLOS *CLARK & TELEPHONE* – Santa Maria Valley 70
SLANDER *BY ORIN SWIFT* – Napa Valley 75
GARY FARRELL – Russian River Valley 78
CHALK HILL *ESTATE BOTTLED* – Sonoma Coast 80

ZINFANDEL

FOUR VINES “OLD VINES” *CUVEE* – California 10/32
RIDGE *GEYSERVILLE* – Sonoma County 16/52
ARTEZIN – Mendocino County 35
SEGHESIO – Sonoma County 38
DUCKHORN PARADUXX – Napa Valley 60
ROBERT BIALE “BLACK CHICKEN” – Napa Valley 65

OTHER INTERESTING REDS

TILIA MALBEC/SYRAH – Mendoza, Argentina 10/32
BROQUEL MALBEC – Argentina 11/35
THE PRISONER – California 17/56
BECKMEN “CUVEE LE BEC” RHÔNE BLEND – Santa Ynez Valley 36
SHOOFLY SHIRAZ – McLaren Vale, South Australia 32
SKYSIDE RED BLEND – North Coast 42
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 70
DELILLE CELLARS “D2” RED WINE – Columbia Valley 80
LEWIS CELLARS “ALEC’S BLEND” – Napa Valley 95
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ – South Australia 100

HANDCRAFTED MARTINIS \$14

HAVANA

Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters

‘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

THE SPARKLING ROSE

El Mayor Blanco Tequila : Grapefruit Bitters : Sparkling Wine

FLEUR-DE-LIS

Tito’s Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

RED-HEADED RITA

El Mayor Blanco Tequila : Pomegranate Juice

CINDY’S LEMON DROP

Ketel One Citroen : Lemon Juice

ENGLISH MARTINI

Plymouth Gin : Cucumber : Fresh Mint

POMEGRANATE MARTINI

Ketel One Vodka : “Pom” Wonderful Pomegranate Juice

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 11/35
MIONETTO PROSECCO *SPLIT* – DOC, Treviso 10/~
DOMAINE CHANDON *SPLIT* – California 12/~
CHANDON ROSÉ *SPLIT* – California 13/~
DOMAINE CHANDON BRUT – California 35
MUMM “BRUT PRESTIGE” – Napa Valley 45
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 80
TAITTINGER – Á Reims, France 100
LOUIS ROEDERER BRUT PREMIER – Á Reims, France 110

CHARDONNAY

CATENA – Mendoza, Argentina 12/39
CHALK HILL – Sonoma 13/42
ROMBAUER – Carneros 17/56
WENTE *ESTATE GROWN* – Livermore Valley, San Francisco Bay 35
LINCOURT “STEEL” UNOAKED – Sta. Rita Hills 37
CHALONE *ESTATE* – Chalone AVA 40
NEWTON “SKYSIDE” – Sonoma 40
CLOS PEGASE *MITSUKO’S VINEYARD* – Carneros 42
STARMONT – Carneros 42
CHATEAU STE. MICHELLE – Columbia Valley 44
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 45
MER SOLEIL SILVER “UNOAKED” – Monterey County, California 45
FRANCISCAN – Napa/Monterey County 50
THE PRISONER – Carneros 55
GARY FARRELL – Russian River Valley 55
MER SOLEIL – Santa Lucia Highlands 65
PATZ & HALL – Sonoma Coast 70
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75
LEWIS CELLARS – Sonoma 80
PAUL HOBBS *RICHARD DINNER VINEYARD* – Sonoma Mountain 90
FAR NIENTE – Napa Valley 115

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 11/35
HONIG – Napa Valley 12/39
CRAGGY RANGE *TE MUNA ROAD* – Martinborough, New Zealand 14/46
FERRARI-CARANO FUMÉ BLANC – Sonoma County 35
KIM CRAWFORD – Marlborough, New Zealand 40
GROTH – Napa Valley 49
CAKEBREAD CELLARS – Napa Valley 55

OTHER WHITES & ROSÉ

CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 10/32
CHATEAU STE. MICHELLE RIESLING – Columbia Valley 10/32
FERRARI-CARANO PINOT GRIGIO – Sonoma County 11/35
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 14/46
PINE RIDGE CHENIN BLANC/VIOGNIER – California 30
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 50

DESSERT SELECTIONS

FONSECA BIN 27 – Portugal 6/~

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

HANDCRAFTED COCKTAILS

ELDERFLOWER MOJITO 10

Bacardi Light Rum : St~Germain : Fresh Mint

THE (312) 12

Koval Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer

THAI MARGARITA 12

El Mayor Blanco Tequila : St~Germain : Fresh Basil

KNICKERBOCKER 12

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

APEROL SPRITZER 11

Mionetto Prosecco : Aperol : Fever Tree Club Soda

LEMON DROP MOJITO 10

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

DOPPELGÄNGER 12

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

VODKA MULE 10

Tito’s Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED 12

Bulleit Whiskey : Angostura Bitters : Regans’ Orange Bitters

THE QUIET MAN 12

Duke Bourbon : Lemon Bitters & Peychaud’s Bitters

Olives and Candied Cherries by Filthy Food.