

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 *Fresh artichokes, fire-grilled and seasoned in herb butter. With rémoulade* 16

EMERALD COAST SHRIMP *Battered and fried Gulf shrimp* 18

AVOCADO BOMB *Hawaiian tuna, crab salad, thinly sliced avocado, unagi sauce and Sriracha mayonnaise, with tortilla chips* 19

SALADS

In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, White Wine Vinaigrette, Cilantro Vinaigrette.

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

ORIGINAL CAESAR SALAD *Croutons and Reggiano Parmesan (add chicken +6)* 13

GRILLED CHICKEN SALAD *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 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. Burgers and sandwiches are served with French Fries, unless otherwise noted.

VEGGIE BURGER *Our special recipe, made in-house, Monterey Jack cheese, orzo and wild rice* 17

OLD FASHIONED CHEESEBURGER* *Certified Angus Beef® with aged Tillamook cheddar served all the way* 18

STEAK BURGER *Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing* 18

FRENCH DIP* *Sliced Prime Rib, fresh baguette and creamy horseradish* 22

HYDE PARK *Grilled chicken breast topped with Monterey Jack* 17

NASHVILLE HOT CHICKEN SANDWICH *Southern slaw, kosher dill pickles, and ranch dressing* 17

SEAFOOD

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

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

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

PECAN ENCRUSTED TROUT *Pan-fried and finished with a Fallot Dijon mustard sauce. With cole slaw* 28

AHI TUNA FILET* *Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes, and a Toro dipping sauce* 32

ENTRÉES

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

NEW YORK STRIP* *Aged Certified Angus Beef® with Not Your Ordinary mac & cheese* 45

STEAK MAUI* *Marinated ribeye with smashed potatoes* 46

FILET MIGNON WITH BÉARNAISE* *Center cut, one-pound baked potato* 45

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

ROTISSERIE CHICKEN *One-half fresh chicken roasted and seasoned with our special herb blend. Served with smashed potatoes* 24

MR. JACK'S CRISPY CHICKEN PLATTER *South Carolina low country recipe with french fries and Southern cole slaw* 24

BARBECUE BABY BACK RIBS* *Served with Plum Creek bbq sauce, french fries and Southern cole slaw* 35

Alex's or Caesar salad to accompany your entrée 8

SIDES

French Fries | Southern Cole Slaw | Lemon & Reggiano Broccoli | Orzo & Wild Rice

Smashed Potatoes | Not Your Ordinary Mac & Cheese | One Pound Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3.5 per person

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – *California* 12/39
STARMONT – *Napa Valley* 14/46
FOLEY JOHNSON ESTATE – *Napa Valley* 16/52
THREE RIVERS – *Columbia Valley* 30
SEBASTIANI – *Alexander Valle*
FERRARI-CARANO – *Alexander Valley* 46
ROTH ESTATE – *Alexander Valley* 48
SILVERADO VINEYARDS – *Napa Valley* 65
ELIZABETH SPENCER – *Napa Valley* 70
HONIG – *Napa Valley* 70
FRANK FAMILY – *Napa Valley* 80
FAUST – *Napa Valley* 85
RIDGE MONTE BELLO – *Santa Cruz Mountains* 85
ALTVS – *Napa Valley* 90
GROTH – *Oakville, Napa Valley* 90
KULETO ESTATE – *Napa Valley* 95
LANCASTER ESTATE – *Alexander Valley* 95
RAMEY – *Napa Valley* 100
ROUND POND – *Rutherford, Napa Valley* 105
CHALK HILL ESTATE RED – *Chalk Hill* 110
JOSEPH PHELPS – *Napa Valley* 110
CAKEBREAD CELLARS – *Napa Valley* 115
MINER FAMILY – *Napa Valley* 115
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* 13/42
GENESIS – *Columbia Valley* 43
SWANSON – *Napa Valley* 50
DUCKHORN VINEYARDS – *Napa Valley* 90

PINOT NOIR

LUCKY STAR – *California* 10/32
ANGELS INK 2018 – *Monterey, California* 12/39
ELOUAN – *Oregon* 13/42
WILLAMETTE VALLEY “WHOLE CLUSTER” – *Willamette Valley* 15/49
CHALONE ESTATE – *Chalone AVA* 35
BALLETO – *Russian River Valley* 45
MEIOMI – *California* 45
THE FOUR GRACES – *Willamette Valley* 48
FOLEY RANCHO SANTA ROSA – *Sta. Rita Hills* 60
FRANK FAMILY – *Carneros* 60
DOMAINE DROUHIN DUNDEE HILLS – *Oregon* 65
GARY FARRELL – *Russian River Valley* 70
PENNER-ASH – *Willamette Valley* 70
PAPAPIETRO PERRY – *Russian River* 85
ARGYLE “NUTHOUSE” – *Eola-Amity Hills, Oregon* 100

ZINFANDEL

KLINKER BRICK “OLD VINE” – *Lodi* 13/42
ROSENBLUM “VINTNERS CUVEE” – *California* 32
ARTEZIN – *Mendocino* 35
ST. FRANCIS “OLD VINES” – *Sonoma County* 40
HENDRY BLOCK 7 & 22 – *Napa Valley* 55
SALDO – *California* 55
ROBERT BIALE “BLACK CHICKEN” – *Napa Valley* 70

DESSERT SELECTIONS

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

HANDCRAFTED MARTINIS \$14

GIN GARDEN

Hendrick’s Gin : St~Germain : Fresh Arugula

HAVANA MARTINI

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

ENGLISH

Plymouth Gin : Cucumber : Fresh Mint

LAST CALL

Knob Creek Bourbon : Fever Tree Ginger Beer : Solerno Blood Orange Liqueur

THE VINTAGE

Bulleit Rye Bourbon : Herbsaint : Angostura Bitters : Chocolate Bitters

THE SPARKLING ROSE

Corzo Tequila : Grapefruit Bitters : Sparkling Wine

PEAR MARTINI

Grey Goose La Poire Vodka : Domain de Canton Ginger : Candied Ginger

FLEUR-DE-LIS

Prairie Organic Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

RED-HEADED RITA

El Mayor Blanco Tequila : Pomegranate Juice

Olives and Candied Cherries by Filthy Food.

RED WINES CONTINUED...

OTHER INTERESTING REDS

SHOOFLY SHIRAZ – *South Australia* 10/32
BROQUEL MALBEC – *Mendoza, Argentina* 11/35
FOUR SISTERS SHIRAZ – *Australia* 40
YANGARRA ESTATE SHIRAZ – *McLaren Vale* 40
NEWTON CLARET “SKYSIDE” – *North Coast* 42
8 YEARS IN THE DESERT BY ORIN SWIFT – *California* 70
THE PRISONER – *California* 80

WHITES

CHAMPAGNE & SPARKLING

DOMAINE CHANDON SPLIT – *California* 13/~
VEUVE CLICQUOT YELLOW LABEL – *Á Reims, France* 18/60
GLORIA FERRER BLANC DE NOIRS – *Carneros* 40
DUVAL-LEROY BRUT – *Á Reims, France* 85
TAITTINGER – *Á Reims, France* 85
LOUIS ROEDERER BRUT PREMIER – *Á Reims, France* 90
POL ROGER RESERVE – *Epernay, France* 105

CHARDONNAY

ST. FRANCIS – *Sonoma County* 12/39
CHALK HILL – *Sonoma Coast* 13/42
ROMBAUER – *Carneros* 17/56
LINCOURT “STEEL” – *Sta. Rita Hills* 35
WENTE ESTATE GROWN – *Livermore Valley* 35
NEWTON “SKYSIDE” – *Sonoma County* 40
STARMONT – *Carneros* 40
CHALONE ESTATE – *Chalone AVA* 45
CHATEAU STE. MICHELLE CANOE RIDGE – *Horse Heaven Hills* 45
CLOS PEGASE MITSUKO’S VINEYARD – *Carneros* 45
MER SOLEIL “SILVER” – *Monterey County* 45
SANFORD – *Sta. Rita Hills* 45
FOLEY RANCHO SANTA ROSA – *Sta. Rita Hills* 50
GARY FARRELL – *Russian River Valley* 55
FRANK FAMILY – *Carneros* 60
ZD – *California* 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 NOISETIERS – *Sonoma Coast* 105

SAUVIGNON BLANC & FUMÉ BLANC

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

OTHER WHITES & ROSÉ

MINUTY M ROSÉ 2018 – *Côtes de Provence* 11/35
CLEAN SLATE RIESLING – *Germany* 10/32
CAPOSALDO PINOT GRIGIO – *Italy* 10/32
MARCO FELLUGA PINOT GRIGIO – *Italy* 14/49
JERMANN PINOT GRIGIO – *Italy* 46

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

HANDCRAFTED COCKTAILS

THE “CAPONE” 12

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

ELDERFLOWER MOJITO 10

Prichard’s Rum : St~Germain : Fresh Mint

THE (248) 12

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

DOG DAY AFTERNOON 11

Tito’s Vodka : Clifford Bay Sauvignon Blanc

KNICKERBOCKER 12

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

DOPPELGÄNGER 12

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

VODKA MULE 10

Wheatley Vodka : Fresh Lime : Fever Tree Ginger Beer

MODERN MULE 9

Tito’s Vodka : St~Germain : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED 12

Bulleit Whiskey : Angostura Bitters : Regan’s Orange Bitters

VANILLA SKY 9

Stoli Vanil Vodka : Crème de Violette : Lemon Juice : Fever Tree Club Soda