

SOUPS & STARTERS

CHEF'S DAILY SOUP 8

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

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

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 15

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

SMOKED SALMON DIP Smoked in-house 16

SALADS

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

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 12

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 23

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 17

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

FRENCH DIP* Sliced Prime Rib, baguette and horseradish 21

HYDE PARK Grilled chicken breast topped with Monterey Jack 17

FRESH FISH SANDWICH Cut fresh daily with french fries 18

STEAK (OR CHICKEN) TACOS New York Strip steak (or rotisserie chicken) 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.

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 32

STEAK BRAZZO* Marinated pieces of filet mignon in a wild mushroom Madeira sauce with smashed potatoes 36

NEW YORK STRIP* Aged beef with NYO mac & cheese 43

STEAK MAUI* Marinated ribeye with smashed potatoes 43

FILET MIGNON WITH BÉARNAISE* Center cut, baked potato 44

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 32

GRILLED SALMON Fresh cold water salmon 31

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 22

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 21

GRILLED PORK TENDERLOIN Cured in-house with Thai "Bang Bang" sauce and smashed potatoes 25

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

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

HOUSEMADE DESSERTS

Suggested tableside by server.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 11/37
AVIARY – Napa Valley 12/41
JOSEPH CARR – Paso Robles 16/54
AUSTIN HOPE – Paso Robles 17/58
STARMOMT – Napa Valley 45
NEWTON “SKYSIDE” CLARET – North Coast 52
CHATEAU BUENA VISTA – Napa Valley 58
FOLEY JOHNSON *ESTATE* – Napa Valley 62
CLOS PEGASE – Napa Valley 65
SEQUOIA GROVE – Napa Valley 75
HALL – Napa Valley 85
STAG’S LEAP CELLARS “ARTEMIS” – Napa Valley 90
CHALK HILL *ESTATE RED* – Sonoma County 100
KULETO *ESTATE* – Napa Valley 105
MINER FAMILY – Oakville, Napa Valley 110
JOSEPH PHELPS – Napa Valley 115
LANCASTER *ESTATE* – Alexander Valley 120
PAUL HOBBS – Napa Valley 125
CAYMUS – Napa Valley 135
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 175
SILVER OAK – Napa Valley 195
MERUS – Napa Valley 250
JOSEPH PHELPS “INSIGNIA” – Napa Valley 350

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/37
MARKHAM – Napa Valley 14/48
WENTE “SANDSTONE” – Livermore Valley 30
FERRARI-CARANO – Sonoma 42
DUCKHORN – Napa Valley 80
CAKEBREAD CELLARS – Napa Valley 105
TWOMEY – Napa Valley 105

PINOT NOIR

ANGELS INK – Monterey, California 12/41
ELOUAN – Oregon 13/44
FLOWERS – Sonoma Coast 17/58
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 35
ARGYLE – Willamette Valley 40
CHALONE *ESTATE* – Chalone AVA 42
MEIOMI – California 50
BELLE GLOS “BALADE – Santa Rita Hills 55
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 60
PATZ & HALL – Sonoma Coast 60
CHALK HILL – Sonoma Coast 65
GARY FARRELL – Russian River Valley 70
SLANDER *BY ORIN SWIFT* – California 75
CHERRY PIE *SAN PABLO BAY BLOCK* – Carneros 80
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 82
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 85

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 11/37
RAVENSWOOD – Sonoma 12/41
SEGHESSIO – Sonoma County 38
KLINKER BRICK “OLD GHOST” – Lodi, Mokelumne River 65

OTHER INTERESTING REDS

BROQUEL MALBEC – Argentina 12/41
KLINKER BRICK SYRAH *FARRAH VINEYARD* – Lodi, Mokelumne River AVA 13/44
THE PRISONER – California 17/58
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 60
DISCIPLES – Napa Valley 75
SHAFFER “RELENTLESS” SYRAH/PETITE SYRAH – Napa Valley 150
NEWTON “THE PUZZLE” – Napa Valley 195

HANDCRAFTED MARTINIS \$14

‘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

HAVANA MARTINI

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

FLEUR-DE-LIS

Square One Vodka : St~Germain : Grapefruit Juice : 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

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 11/37
DOMAINE CHANDON *SPLIT* – California 13/~
GLORIA FERRER BLANC DE BLANCS – 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

WENTE *ESTATE GROWN* – Livermore Valley, San Francisco Bay 11/37
NEWTON “SKYSIDE” – North Coast 14/48
ROMBAUER – Carneros, Napa Valley 17/58
CHALONE *ESTATE* – Chalone AVA 38
CLOS PEGAS *MITSUOKO’S VINEYARD* – Carneros 42
STARMONT – Carneros 45
FERRARI-CARANO – Sonoma 50
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 50
MER SOLEIL SILVER – California 55
GARY FARRELL – Russian River Valley 60
CAKEBREAD CELLARS – Napa Valley 75
PATZ & HALL – Sonoma Coast 80
FLOWERS – Sonoma Coast 85
DONUM – Carneros 90
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 95
FAR NIENTE – Napa Valley 105

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 11/37
HONIG – Napa Valley 13/44
SILVERADO *MILLER RANCH* – Napa Valley 35
CHALK HILL *ESTATE* – Chalk Hill 37
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Marlborough, New Zealand 45
CAKEBREAD CELLARS – Napa Valley 55

OTHER WHITES & ROSÉ

CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 12/41
STUDIO ROSÉ *BY MIRAVAL* – France 13/44
SAINT M RIESLING – Pfalz, Germany 11/37
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 11/37
RUDI WEST “GRYPHON CREST” RIESLING – Germany 42
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 50

DESSERT SELECTIONS

GRAHAM’S SIX GRAPES RUBY – Portugal 8/~
WARRE’S “OTIMA” 10 YR. TAWNY – Portugal 9/~

Some wines may contain sulfites.

HANDCRAFTED COCKTAILS

THE “CAPONE” 12

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

THE (210) 12

Bulleit Rye Whiskey : Bittermens Bitters : Fever Tree Ginger Beer

THAI MARGARITA 12

El Mayor Tequila : St~Germain : Fresh Basil

LEMON DROP MOJITO 10

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

KNICKERBOCKER 12

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

DOPPELGÄNGER 12

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

VODKA MULE 10

Tito’s Vodka : Fever Tree Ginger Beer

TEQUILA COCKTAILS \$12

TEQUILA TAKEDOWN

Lemon Bitters : Cherry Syrup : Candied Cherry

MIDNIGHT MARGARITA

Cointreau : Black Cherry Jam : Pink Himalayan Salt

THE MATADOR

Honey Syrup : Fresh Lime Juice : Lime Zest

CANTINA MOJITO

Pineapple Juice : Mint : Fever Tree Elderflower Tonic

JALAPENO WINK

Jalapeños : Fresh Strawberry : Agave : Fever Tree Club Soda

**Made with Corazón Reposado Tequila.*

Olives and Candied Cherries by Filthy Food.