

SOUPS & STARTERS

CHICKEN PASTA SOUP 7

MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 14

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

SALADS

ALEX'S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons 11

ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 11

FAUCON SALAD – Mixed greens, bacon, bleu cheese, egg, croutons with creamy bleu cheese dressing 14

THAI KAI SALAD – Artisan greens, grilled chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce 17

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 field greens, wasabi in a cilantro vinaigrette 20

BURGERS, SANDWICHES & SMALL PLATES

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 20

HYDE PARK – Grilled chicken breast topped with Monterey Jack 15

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.

STEAK 'N' FRIES* – A French Brasserie style steak with garlic, served with french fries 27

FILET KABOB* – Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 33

NEW YORK STRIP* – Aged beef with NYO mac & cheese 38

STEAK MAUI* – Marinated ribeye with smashed potatoes 38

FILET MIGNON WITH BÉARNAISE* – Center cut. Served with a loaded baked potato 40

PRIME RIB SANDWICH* – Served with french fries, au jus 20

SLOW ROASTED PRIME RIB* – Aged and roasted on the bone, served au jus with smashed potatoes 36

SPECIALTIES

AHI TUNA FILET* – Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 30

GRILLED SALMON* – Fresh cold water salmon, with orzo and wild rice 26

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

ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 20

BRASSERIE CHICKEN – Panko-crust with parmesan cheese and lemon butter caper sauce, smashed potatoes 23

MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 22

BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 29

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 6

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Orzo & Wild Rice ~ Broccoli ~ 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* 2018 – California 10/32
JOSEPH CARR 2017 – Paso Robles 14/46
FOLEY JOHNSON *ESTATE* 2017 – Napa Valley 16/52*
LANCASTER ESTATE WINEMAKER'S CUVÉE 2016 –
Alexander Valley 17/56*
THREE RIVERS *ESTATE* 2017 – Columbia Valley 35*
ROTH *ESTATE* 2017 – Alexander Valley 42*
STARMONT 2017 – Napa Valley 46
ELIZABETH SPENCER 2016 – Napa Valley 75
HONIG 2016 – Napa Valley 78
GROTH 2015 – Oakville, Napa Valley 80
KULETO *ESTATE* 2013 – Napa Valley 85*
CHALK HILL *ESTATE RED* 2015 – Chalk Hill AVA 90*
MINER FAMILY “EMILY'S” 2013 – Napa Valley 100
CADE *HOWELL MOUNTAIN* 2016 – Napa Valley 120
LANCASTER *ESTATE* 2015 – Alexander Valley 120*
CAYMUS VINEYARDS 2018 – Rutherford, Napa Valley 128
HEITZ 2014 – Napa Valley 135
SEBASTIANI “CHERRY BLOCK” 2008 – Sonoma Valley 140*
PAUL HOBBS 2014 – Napa Valley 195
SILVER OAK 2013 – Napa Valley 200
MERUS 2008 – Napa Valley 255*

MERLOT

THE VELVET DEVIL 2018 – Washington State 10/32
GENESIS 2016 – Columbia Valley 32
MARKHAM 2016 – Napa Valley 36
PARCEL 41 2014 – Napa Valley 42
FERRARI-CARANO 2016 – Sonoma County 45

PINOT NOIR

LUCKY STAR 2017 – California 9/28
ELOUAN 2017 – Oregon 13/42
CHALK HILL 2018 – Sonoma Coast 14/46*
FLOWERS 2017 – Sonoma Coast 17/56
ARGYLE 2018 – Willamette Valley 39
MEIOMI 2018 – California 42
WILLAMETTE VALLEY “WHOLE CLUSTER” 2018 –
Willamette Valley 45
CHALONE *ESTATE* 2015 – Chalone AVA 46*
THE FOUR GRACES 2018 – Willamette Valley 48*
GARY FARRELL 2016 – Russian River Valley 70
SLANDER *BY ORIN SWIFT* 2017 – California 70
ROCHIOLI 2017 – Russian River Valley 140
SHEA WINE CELLARS *HOMER* 2014 – Willamette Valley 140
KOSTA BROWNE 2014 – Sonoma Coast 150
KOSTA BROWNE 2017 – Russian River 165
KOSTA BROWNE *KEEFER RANCH* 2016 –
Russian River Valley 210

ZINFANDEL

MARIETTA CELLARS “OLD VINE RED” *LOT 69* –
California 10/32
METTLER “EPICENTER” OLD VINE 2016 – Lodi 14/46
PREDATOR “OLD VINE” 2018 – Lodi 35
SALDO 2018 – California 42
8 YEARS IN THE DESERT *BY ORIN SWIFT* 2018 –
Saint Helena, California 52
HENDRY *BLOCK 7 & 22* 2016 – Napa Valley 54
FROG'S LEAP 2016 – Napa Valley 55

OTHER INTERESTING REDS

YANGARRA *ESTATE SHIRAZ* 2017 –
Kangarilla, McLaren Vale 10/32
THE SEEKER MALBEC 2018 – Mendoza, Argentina 12/39
THE PRISONER 2018 – Napa Valley 18/60
MATCHBOOK SYRAH 2015 – Dunnigan Hills 35
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ 2018 –
McLaren Vale, South Australia 45
EDWIN DYER SYRAH 2012 – Rogue Valley, Oregon 46
ABSTRACT *BY ORIN SWIFT* 2017 – Napa, California 60
ROTH “HERITAGE” 2016 – Sonoma County 70*
SHAFER TD-9 2017 – Napa Valley 85
MAGARI “CA'MARCANDA” RED BLEND 2015 –
Bolgheri, Italy 110
QUILCEDA CREEK “CVR” 2012 – Columbia Valley 110

WHITES

CHAMPAGNE & SPARKLING

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

CHARDONNAY

ST. FRANCIS 2018 – Sonoma County 11/35
FERRARI-CARANO 2018 – Sonoma County 12/42
CHALK HILL 2018 – Sonoma Coast 13/45*
ZD 2018 – Napa Valley 15/49
ROMBAUER 2019 – Carneros 16/52
CATENA 2016 – Mendoza, Argentina 32
CHATEAU STE. MICHELLE *CANOE RIDGE* 2016 –
Horse Heaven Hills 38
CLOS PEGASE *MITSUKO'S VINEYARD* 2017 –
Napa Valley 39
MIRA 2013 – Napa Valley 43
CHALONE *ESTATE* 2015 – Chalone AVA 45*
PINE RIDGE “DIJON CLONES” 2014 –
Carneros, Napa Valley 45
GARY FARRELL 2016 – Russian River Valley 50
FOLEY *RANCHO SANTA ROSA* 2015 – Sta. Rita Hills 54*
SHEA WINE CELLARS *SHEA VINEYARD* 2015 –
Willamette Valley 55
RAMEY 2015 – Russian River Valley 60
BURLY 2016 – Napa Valley 65
PATZ & HALL *DUTTON RANCH* 2016 –
Russian River Valley 70
PAUL HOBBS 2015 – Russian River Valley 75
DONUM 2008 – Carneros 85
FLOWERS 2016 – Sonoma Coast 85
CHALK HILL *ESTATE BOTTLED* 2011 –
Chalk Hill, Sonoma County 88*
CHALK HILL “CAROL ANN” 2014 –
Chalk Hill, Sonoma County 130*

SAUVIGNON BLANC & FUMÉ BLANC

CLIFFORD BAY 2019 –
Marlborough, New Zealand 9/28*
HONIG 2019 – Napa Valley 13/42
FERRARI-CARANO FUMÉ BLANC 2019 –
Sonoma County 9/28
SILVERADO *MILLER RANCH* 2017 –
Yountville, Napa Valley 38
ELIZABETH SPENCER 2018 – Mendocino 40
CRAGGY RANGE *TE MUNA ROAD VINEYARD* 2019 –
Martinborough, New Zealand 45

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ 2019 –
Côtes de Provence 11/35
MIRAVAL ROSÉ 2019 – Côtes De Provence 13/42
SINGLE POST RIESLING 2018 – Germany 9/28
SCHLOSS VOLLRADS RIESLING 2018 –
Rheingau, Germany 12/39
CIELO PINOT GRIGIO 2018 –
Delle Venezie, Italy 9/28
MARCO FELLUGA PINOT GRIGIO 2018 –
Collio, Italy 36
FOUR GRACES PINOT GRIS 2018 –
Willamette Valley 37*
CAYMUS CONUNDRUM WHITE TABLE WINE 2015 –
California 40

DESSERT SELECTIONS

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

* CWC

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 (615) 12

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

ELDERFLOWER MOJITO 9

Prichard's Rum : St~Germain : Fresh Mint

THAI MARGARITA 12

El Mayor Tequila : St~Germain : Fresh Basil

KNICKERBOCKER 12

Angel's Envy Bourbon : Angostura Bitters
Candied Cherry

LEMON DROP MOJITO 9

Wheatly Vodka : St~Germain : Mint
Pineapple Juice

THE SPARKLING ROSE 12

Corzo Tequila : Grapefruit Bitters
Sparkling Wine

DOPPELGÄNGER 12

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

MOSCOW MULE 9

Wheatley Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED 12

Bulleit Whiskey : Angostura Bitters
Regan's Orange Bitters

HANDCRAFTED MARTINIS \$14

'21' MANHATTAN

Sazarac Rye Whiskey : Sweet Vermouth
Angostura Bitters

PEAR MARTINI

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

THE DUKE

Classic Martini : Bombay Sapphire Gin or
Belvedere Vodka

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

OUT OF TIME

Buffalo Trace Single Barrel : Honey Syrup
Angostura Bitters : Black Cherry Jam