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 remoulade 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, blue cheese, egg, croutons with creamy blue 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

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 BÉARNAAISE* - 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

AH 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) 26

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

BRASSERIE CHICKEN - Panko-crusted 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

RAFFAELE’S OLD WORLD LASAGNA - Homemade fennel sausage and marinara, with creamy ricotta, mozzarella and parmesan cheese blend 19

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

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTREE 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

* THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
**REDS**

**CABERNET SAUVIGNON & CABERNET BLENDS**

- **GRAYSON LOT 10 2019** – California 10/32
- **JOSEPH CARR 2017** – Paso Robles 14/46
- **FOLEY JOHNSON ESTATE 2018** – Napa Valley 16/52*
- **LANCASTER ESTATE WINEMAKER’S CUVÉE 2017** – 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 HOMESTEAD MOUNTAIN 2016** – Napa Valley 120
- **LANCASTER ESTATE 2012** – Alexander Valley 120*
- **CAYMUS VINEYARDS 2018** – Rutherford, Napa Valley 128
- **HEITZ 2014** – Napa Valley 135
- **SEBASTIANI “CHERRY BLOCK” 2015** – Sonoma County 140*
- **PAUL HOBBS 2014** – Napa Valley 195
- **SILVER OAK 2015** – Napa Valley 200
- **MERUS 2008** – Napa Valley 255*

**MERLOT**

- **THE VELVET DEVIL 2018** – Washington State 10/32
- **GENESIS 2016** – California 32
- **MARKHAM 2017** – Napa Valley 36
- **PARCEL 41 2014** – Napa Valley 42
- **FERRARI-CARANO 2016** – Sonoma County 45*

**PINOT NOIR**

- **Lucky Star 2018** – California 9/28
- **ELOUAN 2018** – Oregon 13/42
- **CHALK HILL 2018** – Sonoma Coast 14/46*
- **FLOWERS 2018** – Sonoma Coast 17/56
- **ARGYLE 2018** – Willamette Valley 39
- **MEIOMI 2019** – California 42
- **WILLAMETTE VALLEY “WHOLE CLUSTER” 2019** – Alexander Valley 45
- **CHALONE ESTATE 2015** – Chalona AVA 46*
- **THE FOUR GRACES 2018** – Willamette Valley 48*
- **GARY FARRELL 2017** – 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” 2020 LOT 69** – California 10/32
- **METTLER “EPICENTER” OLD VINE 2018** – 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 2011** – Rogue Valley, Oregon 46
- **ABSTRACT OR INR SWIFT 2018** – Napa, California 60
- **ROTH “HERITAGE” 2016** – Sonoma County 70*
- **SHAFER TD-9 2017** – Napa Valley 85
- **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**
  - Á Reims, France 56
  - VEUVE CLICQUOT YELLOW LABEL
  - Á Reims, France 75
- **TAITTINGER**
  - Á 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 14/52
- **CATENA 2018** – Mendoza, Argentina 52
- **CHATEAU STE. MICHELLE CANOE RIDGE 2016**
  - Horse Heaven Hills 38
- **CLOS PEGASE MITSUHO’S VINEYARD 2017**
  - Napa Valley 39
- **MIRA 2013** – Napa Valley 43
- **CHALONE ESTATE 2015** – Chalona AVA 45*
- **PINE RIDGE “DIJON CLONES” 2014**
  - Carneros, Napa Valley 45
- **GARY FARRELL 2016** – Russian River Valley 50
- **FOLEY RANCHO SANTA ROSA 2016** – Sta. Rita Hills 54*
- **THE PRISONER 2019** – Carneros 55
- **SHEA WINE CELLARS SHEA VINEYARD 2019**
  - Willamette Valley 55
- **RAEY 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” 2019**
  - Chalk Hill, Sonoma County 130*

**SAUVIGNON BLANC & FUMÉ BLANC**

- **CLIFFORD BAY 2019** – Marlborough, New Zealand 9/28*
- **HONIG 2019** – Russian River 13/42
- **FERRARI-CARANO FUMÉ BLANC 2019**
  - Napa Valley 28
- **ZD 2018** – Carneros 14/52*
- **LOUIS ROEDERER BRUT PREMIER**
  - Á Reims, France 40
  - MIONETTO PROSECCO
  - Treviso 40
  - **GRUET BRUT NV**
  - New Mexico 40
  - **CHAMPAGNE**
  - Á Reims, France 40

**OTHER WHITES & ROSÉ**

- **TE MUNA ROAD VINEYARD 2019**
  - New Mexico 40
- **CRAGGY RANGE TE MUNA ROAD VINEYARD 2019**
  - Martinborough, New Zealand 45

**DESSERT SELECTIONS**

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

* 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 : Honey Syrup
Angostura Bitters : Black Cherry Jam