STARTERS

CHICKEN PASTA SOUP  8
MEXICO SPINACH CON QUESO  Served with tortilla chips  14
FIRE-GRILLED ARTICHOKEs  Fresh artichokes, fire-grilled and seasoned in herb butter. With rémoulade  15
SMOKED SALMON DIP  Smoked in-house  14
CALAMARI  Seasoned, breaded and deep fried. Served with marinara sauce  18
AVOCADO BOMB  Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly sliced avocado 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  With bacon, cheese, tomatoes, cucumbers and croutons  11
ORIGINAL CAESAR SALAD  With croutons and Reggiano Parmesan (add chicken +6)  11
GRILLED CHICKEN SALAD  Feta cheese, olives, tomatoes with white wine vinaigrette  17
REDWOOD SALAD  Rotisserie chicken, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing  18
THAI KAI SALAD  Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce  18

BURGERS, SANDWICHES & SMALL PLATES

We grind fresh chuck daily for our hand-pattied burgers. Burgers and sandwiches served with french fries, unless otherwise noted.

VEGGIE BURGER  Our special recipe, made in-house, Monterey Jack cheese, orzo and wild rice  16
OLD FASHIONED CHEESEBURGER*  Certified Angus Beef® with aged Tillamook cheddar served all the way  16
STEAK BURGER*  Ground beef tenderloin and ribeye, aged Tillamook cheddar, grilled onions and Kiawah Island dressing  17
FRENCH DIP*  Sliced Prime Rib, fresh baguette and creamy horseradish  21

SEAFOOD

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

GRILLED SALMON*  Fresh cold water, Norwegian salmon served with orzo and wild rice  27
CILANTRO SHRIMP  Tiger shrimp with cilantro oil and cajun spices, served with cole slaw  27

ENTRÉES

We do not recommend and will respectfully not guarantee any meat ordered ‘medium well’ or above.

STEAK ‘N’ FRIES*  10 oz. French Brasserie style steak with garlic, served with french fries  31
NEW YORK STRIP*  Aged Certified Angus Beef® with Not Your Ordinary mac & cheese  41
STEAK MAUI*  Marinated ribeye with smashed potatoes  42
FILET MIGNON WITH BÉARNaise*  Center cut, one-pound baked potato  41
SLOW ROASTED PRIME RIB*  Aged Certified Angus Beef® roasted on the bone, served au jus with smashed potatoes  36
MR. JACK’S CRISPY CHICKEN PLATTER  South Carolina low country recipe with french fries and Southern cole slaw  23

SIDES, ETC.

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Heirloom Beets
Smashed Potatoes | Not Your Ordinary Mac & Cheese | One Pound Loaded Baked Potato

HOUSEMADE DESSERTS

OUR FAMOUS CARROT CAKE  Served warm with cream cheese icing  8
VERY BEST CHOCOLATE CAKE  Served with vanilla ice cream  9
KEY LIME PIE  Classic recipe in a graham cracker crust  9

Alex’s or Caesar salad to accompany your entrée  7

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. Please let us know of any food allergies.
To expedite service, we open our wine at the pub, unless otherwise requested.

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**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 – Napa Valley  80

**WHITES**

**CHAMPAGNE & SPARKLING**

DOMAINE CHANDON SPLIT – California 13/-

VEUVE CLICQUOT YELLOW LABEL – France 17/56

GLORIA FERRER BLANC DE NOIRS – Carneros 40

DUVAL-LEROY BRUT – Reims, France 85

TAITTINGER – Reims, France 85

LOUIS ROEDERER BRUT PREMIER – France 90

POL ROGER RESERVE – Epernay, France  105

**CHARDONNAY**

ST. FRANCIS – Sonoma County 12/39

CHALKE 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

TWO SISTERS COURTNEY’S – Sta. Rita Hills 60*

ZD – California 60

PINE RIDGE “DION CLONES” – Carneros 65

FLOWERS – Sonoma Coast 70

PATZ & HALL DUTTON RANCH – Russian River Valley 70

**OTHER WHITES & ROSÉ**

**SAUVIGNON BLANC & FUMÉ BLANC**

CLIFFORD BAY – New Zealand 10/32*

FERRARI-CARANO FUMÉ BLANC – Sonoma County 10/32

HONIG – Napa Valley 13/42

NOBILIO – Marlborough, New Zealand 32

GROTH – Napa Valley 40

CRAGGY RANGE TE MUNA ROAD – New Zealand 42

CAKEBREAD – Napa Valley 55

**OTHER INTERESTING WHITES**

MINUTY M ROSÉ 2018 – Côtes de Provence 11/35

CLEAN SLATE RIESLING – Mosel, Germany 10/32

CAPOSALDO PINOT GRIGIO – Italy 10/32

MARCO FELLUGA PINOT GRIGIO – Italy 14/49

FOUR GRACES PINOT GRIS – Willamette Valley 45*

JERMANN PINOT GRIGIO – Italy 46
HANDCRAFTED COCKTAILS

The “Capone”  12
Bulleit Rye Whiskey : Fernet Branca
Angostura Bitters

Elderflower Mojito   9
Brugal 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
Maker’s Mark Bourbon : Disaronno
Candied Cherry : Fever Tree Ginger Ale

Moscow Mule   9
Tito’s Vodka : 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 : Crème de Violette : Lemon Juice
Fever Tree Club Soda

HANDCRAFTED MARTINIS $14

Half Past Three
Wheatley Vodka : Green Tea : Clover Honey Syrup

Gin Garden
Hendrick’s Gin : St~Germain : Fresh Arugula

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

English
Plymouth English 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

Sparkling Rose
Corzo Tequila : Grapefruit Bitters : Sparkling Wine

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

Fleur-de-lis
Prairie Organic Vodka : St~Germain : Grapefruit Juice
Sparkling Wine

Red-Headed Rita
El Mayor Blanco Tequila : Pomegranate Juice