SOUPS & STARTERS

CHICKEN PASTA SOUP  7
MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips  14
FIRE-GRILLED ARTICHOKES – Seasoned with herb butter. With rémoulade  14
AVOCADO BOMB* – Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly sliced avocado with tortilla chips  19

SALADS

ALEX’S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons  11
ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan  11
GRILLED CHICKEN SALAD – Feta cheese, olives, tomatoes with white wine vinaigrette  18
CYPRRESS SALAD – Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing  18
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  22

BURGERS, SANDWICHES & SMALL PLATES

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 16
FRENCH DIP – Sliced Prime Rib, baguette and horseradish  22
HYDE PARK – Grilled chicken breast topped with Monterey Jack  16

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  26
NEW YORK STRIP – Aged beef with NYO mac & cheese  40
STEAK MAUI – Marinated ribeye with smashed potatoes  40
FILET MIGNON WITH BÉARNAISE – Center cut, baked potato  41
SLOW ROASTED PRIME RIB – Aged Mid-Western beef served au jus with smashed potatoes  31  Extra cut  39

SPECIALTIES

TODAY’S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood grilled seafood everyday  0
GRILLED SALMON – Fresh cold water salmon  27
ahi tuna filet – Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce  0
CAROLINA CRAB CAKES – Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA)  0
ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes  23
MR. JACK’S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw  23
ROASTED PORK CHOP – Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli  29
BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw  29

SPLIT PLATE CHARGE  3

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Daily Vegetable
Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Ripened Tomatoes

HOUSEMADE DESSERTS

Suggested tableside by server.
REDs

CABERNET SAUVIGNON & CABERNET BLENDS
JOSEPH CARR – Paso Robles 13/42
MT. VEEDER – Napa Valley 15/49
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 15/49*
THREE RIVERS – Columbia Valley 35*
CHAPPELLET “MOUNTAIN CUVEE” – Napa Valley 45
MONTES ALPHA – Colchagua Valley 45
SEBASTIANI – Lake County/Sonoma Coast 45*
FRANCISCAN – Napa Valley 48
STORMONT – Napa Valley 50
ROTH ESTATE – Alexander Valley 52
HONIG – Napa Valley 68
KULETO ESTATE – Napa Valley 90*
LANCASTER ESTATE – Alexander Valley 90*
LANCASTER WINEMAKERS CUVEE – Alexander Valley 90*
GROTH – Napa Valley 100
CHALK HILL ESTATE RED – Chalk Hill 100*
ALTYS – Napa Valley 145*
NICKEL & NICKEL C.C. RANCH – Rutherford, Napa Valley 160
DUNN VINEYARDS – Napa Valley 200
MERUS – Napa Valley 225*
DIAMOND CREEK VOLCANIC HILL – Napa Valley 260

MERLOT

THE VELVET DEVIL – Washington State 12/39
MARKHAM – Napa Valley 14/46
SANTA EMA RESERVE – Maipo Valley, Chile 35
KEENAN – Napa Valley 68
ROMBAUER – Carneros 70
DUCKHORN – Napa Valley 80
PRIDE MOUNTAIN – Napa Valley 105

PINOT NOIR

LUCKY STAR – California 10/32
ELOUAN – Oregon 13/42
CHALK HILL – Sonoma Coast 14/46*
FLOWERS – Sonoma Coast 17/56
ANGELINE RESERVE – Mendocino County 32
LINCOURT LINDSAY’S VINEYARD – Sta. Rita Hills 40*
WILLAMETTE “WHOLE CLUSTER” – Willamette Valley 40
THE FOUR GRACES – Willamette Valley 45*
CHALONE ESTATE – Chalone AVA 46*
ARGYLE – Willamette Valley 48
MORGAN “CLONE 12” – Santa Lucia Highlands 58
SAINTSBURY – Carneros 60
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 65*
GARY FARRELL – Russian River Valley 65
TWO SISTERS LINDSAY’S VINEYARD – Sta. Rita Hills 90*
FLOWERS SEA VIEW RIDGE – Sonoma Coast 105

ZINFANDEL

FOUR VINES “OLD VINE CUVEE” – California 10/32
FROG’S LEAP – Napa Valley 14/46
RIDGE “THREE VALLEYS’ CUVEE” – Sonoma County 40
SEGHESIO “OLD VINES” – Sonoma 45
TURLEY ESTATE – Napa Valley 70

OTHER INTERESTING REDS

BROQUEL MALBEC – Mendoza, Argentina 11/35
DON NICANOR “NIELO SENETINER” MALBEC – Mendoza, Argentina 12/39*
THE PRISONER – Napa Valley 18/60
SKYSIDE RED BLEND – North Coast 42
8 YEARS IN THE DESERT BY ORIN SWIFT – California 50
ROTH “HERITAGE” – Sonoma County 60*
MOLLYDOOKER “BLUE EYED BOY” – Australia 85
MINER “ORACLE” – Napa Valley 120

WHITES

CHAMPAGNE & SPARKLING
FRANCOIS MONTAND BLANC DE BLANC – France 11/35
LUCIEN ALBRECHT BRUT ROSE – AOC Crémant d’Alsace 13/42*
VEUVE CLICQUOT “YELLOW LABEL” – Reims, France 16/52
GLORIA FERRER BLANC DE NOIR – Carneros 42
TAITTINGER BRUT NV – Reims, France 100

CHARDONNAY

CHALONE ESTATE – Chalone AVA 11/35*
NEWTON “SKYSIDE” – North Coast 12/39
CHALK HILL – Sonoma Coast 13/42*
FRANK FAMILY – Carneros 15/49
WENTE “MORNING FOG” – San Francisco Bay 30
GLEN CARLOU – South Africa 35
CATENA – Mendoza, Argentina 37
SEBASTIANI – North Coast 38*
LINCOURT COUNTRY’S – Sta. Rita Hills 40*
LINCOURT “STEEL” – Sta. Rita Hills 40*
CHATEAU STE. MICHELLE CANOE RIDGE – Horse Heaven Hills 44
CLOS PEGASE MITSUKO’S VINEYARD – Napa Valley 45
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 48*
GARY FARRELL – Russian River Valley 57
PINE RIDGE “DIJON CLONES” – Carneros 58
ROMBAUER – Napa Valley 60
PATZ & HALL DUTTON RANCH – Russian River Valley 65
TWO SISTERS COUNTRY’S VINEYARD – Sta. Rita Hills 65*
CAKEBREAD – Napa Valley 68
CHATEAU MONTELENA – Napa Valley 75
CHALK HILL ESTATE BOTTLED – Chalk Hill 80*
HOLLYWOOD & VINE “2480” – Napa Valley 80
PAHLMEYER – Napa Valley 120

SAUVIGNON BLANC

CLIFFORD BAY – New Zealand 10/32*
HONIG – Napa Valley 13/42
CRAIGY RANGE TE MUNA ROAD – Martinborough, New Zealand 14/46
SEBASTIANI – Sonoma County 27*
ROTH ESTATE – Sonoma County 34*
ST. SUPREY ESTATE – Napa Valley 60

OTHER WHITES & ROSE

AIX ROSE – AOP Coteaux d’Aix-en-Provenc 12/39
CHATEAU MIRVAL ROSE – Côtes de Provence 14/46
CLEAN SLATE RIESLING – Germany 11/35
SCHLOSS VOLLARDS RIESLING – Rheingau, Germany 13/42
CIELO PINOT GRIGIO – Delle Venezie, Italy 13/42
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 10/32
FOUR GRACES PINOT GRIS – Willamette Valley 12/39*
CONUNDRUM WHITE TABLE WINE – California 48
SANTA MARGHERITA PINOT GRIGIO – Colchagua Valley

DESSERT SELECTIONS

DOWS VINTAGE PORT 375 ML BOTTLE – Portugal 13/42

* Out
To expedite service, we serve wine at the pub, unless otherwise requested.
Some wines may contain sulfites.
### HANDCRAFTED COCKTAILS

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
<th>Base Liquor</th>
<th>Additional Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>THE “CAPONE” 12</strong></td>
<td>Bulleit Rye Whiskey : Fernet Branca Angostura Bitters</td>
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<tr>
<td><strong>ELDERFLOWER MOJITO 9</strong></td>
<td>Prichard’s Rum : St~Germain : Fresh Mint</td>
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<tr>
<td><strong>THE (561) 12</strong></td>
<td>Bulleit Rye Whiskey : Bittermens Bitters Blueberry Jam : Fever Tree Ginger Beer</td>
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<tr>
<td><strong>THAI MARGARITA 12</strong></td>
<td>El Mayor Tequila : St~Germain : Fresh Basil</td>
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<tr>
<td><strong>LEMON DROP MOJITO 9</strong></td>
<td>Wheatly Vodka : St~Germain : Mint Pineapple Juice</td>
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<tr>
<td><strong>KNICKERBOCKER 12</strong></td>
<td>Angel’s Envy Bourbon : Angostura Bitters Candied Cherry</td>
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<tr>
<td><strong>THE SPARKLING ROSE 12</strong></td>
<td>Corzo Tequila : Grapefruit Bitters : Sparkling Wine</td>
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</tr>
<tr>
<td><strong>DOPPELGÄNGER 12</strong></td>
<td>Angel’s Envy Bourbon : Disaronno Candied Cherry : Fever Tree Ginger Ale</td>
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</tr>
<tr>
<td><strong>MOSCOW MULE 9</strong></td>
<td>Tito’s Vodka : Fever Tree Ginger Beer</td>
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<tr>
<td><strong>KENTUCKY OLD FASHIONED 12</strong></td>
<td>Bulleit Whiskey : Angostura Bitters Regan’s Orange Bitters</td>
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</tr>
<tr>
<td><strong>VANILLA SKY 9</strong></td>
<td>Absolut Vanilia : Crème de Violette : Lemon Juice Fever Tree Club Soda</td>
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### MARTINIS $14

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Base Liquor</th>
<th>Additional Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HALF PAST THREE</strong></td>
<td>Wheatley Vodka : Green Tea : Clover Honey Syrup</td>
<td></td>
</tr>
<tr>
<td><strong>‘21’ MANHATTAN</strong></td>
<td>Bulleit Rye Whiskey : Sweet Vermouth : Bitters</td>
<td></td>
</tr>
<tr>
<td><strong>PEAR MARTINI</strong></td>
<td>Grey Goose La Poire Vodka : Candied Ginger Domain de Canton Ginger</td>
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<tr>
<td><strong>THE DUKE</strong></td>
<td>Classic Martini : Bombay Sapphire Gin or Belvedere Vodka</td>
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<tr>
<td><strong>FLEUR-DE-LIS</strong></td>
<td>Tito’s Vodka : St~Germain : Grapefruit Juice Sparkling Wine</td>
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<tr>
<td><strong>RED-HEADED RITA</strong></td>
<td>El Mayor Blanco Tequila : Pomegranate Juice</td>
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<tr>
<td><strong>CINDY’S LEMON DROP</strong></td>
<td>Ketel One Citroen Vodka : Lemon Juice</td>
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</tr>
<tr>
<td><strong>ENGLISH MARTINI</strong></td>
<td>Plymouth English Gin : Cucumber : Fresh Mint</td>
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