STARTERS & SUSHI

CHICKEN PASTA SOUP  8
MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips  14
SMOKED SALMON DIP – Smoked in-house  15
CALIFORNIA ROLL  Crab salad, asparagus, sesame, avocado, chives, red pepper  12
SPICY TUNA ROLL Ahi tuna, cucumber, jicama, avocado, sesame, unagi sauce, Sriracha mayonnaise  16
STEAK ROLLS – With Chimichurri sauce and spicy Ranch dressing  19
AVOCADO BOMB* – Hawaiian tuna, crab salad, thinly sliced avocado, unagi sauce and Sriracha mayonnaise, with tortilla chips  19

SALADS

ALEX’S SALAD Bacon, cheese, tomatoes, cucumbers and croutons  11
ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan  11
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  17
ASIAN AHI TUNA SALAD* – Seared rare with field greens, wasabi in a cilantro vinaigrette  20

BURGERS & SANDWICHES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL BURGERS AND SANDWICHES ARE SERVED WITH FRENCH FRIES

Veggie Burger – House-made recipe with fresh beets, black beans and brown rice with a ginger soy glaze and melted Monterey Jack  15
OLD FASHIONED CHEESEBURGER* – Toasted egg washed bun served all the way with Tillamook cheddar  16
FRENCH DIP* – Thinly sliced roasted prime rib on a toasted baguette with creamy horseradish  19
HYDE PARK Grilled chicken breast topped with Monterey Jack  16

STEAKS & PRIME RIB

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  30
FILET KABOB* – Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice  28
STEAK MAUI* – Marinated ribeye with smashed potatoes  42
NEW YORK STRIP* – Aged beef with NYO mac & cheese  41
FILET MIGNON WITH BÉARNaise* – Center cut, baked potato  41
SLOW ROASTED PRIME RIB* – Aged and roasted on the bone served au jus with smashed potatoes  36

SPECIALTIES

TODAY’S FEATURED FISH – We offer a wide selection of fresh paned or hardwood grilled seafood everyday  0
GRILLED SALMON* – Fresh cold water salmon  26
AHİ TUNA FILET* – Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce  30
CAROLINA CRAB CAKES Coastal recipe. 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  21
GRILLED PORK TENDERLOIN* – Cured in-house with Thai “Bang Bang” sauce and smashed potatoes  21
RAFFAELE’S OLD WORLD LASAGNA Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend  19

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE  7

SIDE ITEMS

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

HOUSEMADE DESSERTS

Suggested tableside by server.

*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 make us aware of any food allergies.

RE/PE EAS
**REDS**

**CABERNET SAUVIGNON & CABERNET BLENDS**
- GRAYSON CELLARS – California 10/32
- FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 15/49*
- THREE RIVERS – Columbia Valley 42*
- FRANCISCAN – Napa Valley 44
- STARMONT – Napa Valley 45
- JOSEPH CARR – Napa Valley 50
- HONIG – Napa Valley 65
- CLOS PEGASE – Napa Valley 70
- SILVERADO – Napa Valley 70
- KULETO ESTATE – Napa Valley 95*
- CHALK HILL ESTATE RED – Chalk Hill 100*
- MINER FAMILY “EMILY’S CUVEE” – Napa Valley 110
- CAYMUS – Napa Valley 120
- LANCASTER ESTATE – Alexander Valley 130*
- PAUL HOBBs – Napa Valley 135
- DARIOUSH “SIGNATURE” – Napa Valley 160
- SILVER OAK – Napa Valley 200
- CAYMUS SPECIAL SELECTION – Napa Valley 250
- MERUS – Napa Valley 250*

**MERLOT**
- THE VELVET DEVIL – Washington State 10/32
- WENTE “SANDSTONE” – Livermore Valley 32
- MARKHAM – Napa Valley 46
- FERRARI–CARANO – Sonoma County 65
- DUCKHORN VINEYARDS – Napa Valley 70

**PINOT NOIR**
- LUCKY STAR – California 10/32
- ELOUAN – Oregon 13/42
- ARGYLE – Willamette Valley 40
- MEIOMI – California 42
- CHALONE ESTATE – Chalone AVA 45*
- WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 45
- THE FOUR GRACES – Willamette Valley 55*
- GARY FARRELL – Russian River Valley 65
- SIDURI – Willamette Valley 70
- CHALK HILL – Sonoma County 78*
- ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 80
- FLOWERS – Sonoma Coast 80

**ZINFANDEL**
- PREDATOR “OLD VINE” – Lodi 10/32
- JOEL GOTT – California 40
- SALDO – California 50
- RIDGE LYTTON SPRINGS – Dry Creek Valley 70

**OTHER INTERESTING REDS**
- THE SEEKER MALBEC – Mendoza, Argentina 11/35
- SKYSIDE RED BLEN – North Coast 12/39
- TILIA MALBEC/SYRAH – Mendoza, Argentina 30
- YANGARRA ESTATE SHIRAZ – McLaren Vale, South Australia 40
- SEBASTIANI “GRAVEL BED” – Sonoma County 42*
- 8 YEARS IN THE DESERT BY ORIN SWIFT – California 60
- ROTH “HERITAGE” – Sonoma County 60*
- THE PRISONER – Napa Valley 72
- ANDREW WILL CHAMPOUX VINEYARD RED WINE – Horse Heaven Hills, Washington 110
- QUINTESSA MERITAGE – Rutherford 165

**WHITES**

**CHAMPAGNE & SPARKLING**
- GRUET BRUT – New Mexico 11/35
- MUMM NAPA CUVEE M – Napa Valley 40
- LOUIS ROEDERER BRUT PREMIER – Reims, France 85
- NV DUVAL–LEROY BRUT – Reims, France 85
- TAITTINGER – Reims, France 90
- POL ROGER RESERVE – Epernay, France 100

**CHARDONNAY**
- ST. FRANCIS – Sonoma County 11/35
- CHALK HILL – Sonoma Coast 14/46*
- FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 30*
- CHATEAU STE. MICHELLE – Columbia Valley 35
- SEBASTIANI – North Coast 35*
- LINCOLT COURTNEY’S – Sta. Rita Hills 40*
- MEYER FAMILY DONNELLY CREEK VINEYARD – Anderson Valley 40
- WENTE RIVA RANCH – Arroyo Seco, Monterey 40
- CHALONE ESTATE – Chalone AVA 42*
- CLOS PEGASE MITSUKO’S VINEYARD – Napa Valley 42
- MER SOLEIL “SILVER” – Monterey 44
- FERRARI–CARANO RESERVE – Carneros, Napa Valley 45
- GARY FARRELL – Russian River Valley 50
- FRANK FAMILY – Carneros 52
- MINER “WILD YEAST” – Napa Valley 60
- WALTER HANSEL – Russian River Valley 65
- CHALK HILL ESTATE BOTTLED – Chalk Hill 75*
- FLOWERS – Sonoma Coast 75
- PATZ & HALL DUTTON RANCH – Russian River Valley 75
- CAKEBREAD CELLARS – Napa Valley 80

**SAUVIGNON BLANC & FUMÉ BLANC**
- CLIFFORD BAY – Marlborough, New Zealand 10/32*
- HONIG – Napa Valley 13/42
- CHASING VENUS – Marlborough, New Zealand 30
- FERRARI–CARANO FUMÉ BLANC – Sonoma County 32
- Craggy Range TE MUNA ROAD VINEYARD – Martinborough, New Zealand 40
- CAKEBREAD CELLARS – Napa Valley 50

**OTHER WHITES & ROSE**
- THE FOUR GRACES ROSÉ – Willamette Valley11/35*
- SAINT M RIESLING – Pfalz, Germany 10/32
- MARCO FELLUGA PINOT GRIGIO – Collio, Italy 12/39
- THE FOUR GRACES PINOT GRIS – Willamette Valley 30*

**DESSERT SELECTIONS**
- FONSECA BIN 27 375 ML BOTTLE – Portugal 40

To expedite service, we open our wine at the pub, unless otherwise requested.

* CWC
HANDCRAFTED COCKTAILS

ELDERFLOWER MOJITO  9
Bacardi Light Rum : St~Germain : Fresh Mint

THE (614)  12
Bulleit Rye Whiskey : Bittermens Bitters
Fever Tree Ginger Beer

ELITE MARGARITA  12
El Mayor Tequila : Grand Marnier : Lime Juice

KNICKERBOCKER  12
Angel’s Envy Bourbon : Angostura Bitters
Candied Cherry

CENTENNIAL KIR ROYAL  11
Gruet Sparkling Wine : Chambord Liqueur

LEMON DROP MOJITO  9
Tito’s Vodka : St~Germain : Mint
Pineapple Juice

DOPPELGÄNGER  12
Angel’s Envy Bourbon : Disaronno
Candied Cherry : Fever Tree Ginger Ale

BOURBON MULE  9
Buffalo Trace Whiskey : Fever Tree Ginger Beer
Lime Juice : Mint

MOSCOW MULE  9
Tito’s Vodka : 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

‘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

APPLETINI
Absolut Vodka : Sour Apple Liqueur

FLEUR-DE-LIS
Prairie Organic 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 : Black Cherry Jam
Honey Syrup : Angostura Bitters

POMEGRANATE MARTINI
Ketel One Vodka : Pomegranate Juice : Orange Juice

MARTINI AU CHOCOLAT
Grey Goose Vodka : Godiva Dark Chocolate Liqueur
French Vanilla Cream

TUACA DREAM
Tuaca : Frangelico : Kahlúa