**STARTERS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN PASTA SOUP</td>
<td>$7</td>
</tr>
<tr>
<td>SPINACH CON QUESO</td>
<td>$13</td>
</tr>
<tr>
<td>FIRE-GRILLED ARTICHOSES</td>
<td>$13</td>
</tr>
<tr>
<td>CALAMARI</td>
<td>$17</td>
</tr>
</tbody>
</table>

**SALADS**

In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, White Wine Vinaigrette, Cilantro Vinaigrette.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ALEX’S SALAD With bacon, cheese, tomatoes, cucumbers and rustic croutons</td>
<td>$10</td>
</tr>
<tr>
<td>ORIGINAL CAESAR SALAD Grated Reggiano parmesan, rustic croutons (add rotisserie chicken +$6, add salmon +$7)</td>
<td>$10</td>
</tr>
<tr>
<td>CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing</td>
<td>$17</td>
</tr>
<tr>
<td>THAI KAI SALAD Grilled chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce</td>
<td>$17</td>
</tr>
<tr>
<td>ASIAN AHI TUNA SALAD* Seared, rare with field greens, wasabi in a cilantro vinaigrette</td>
<td>$20</td>
</tr>
</tbody>
</table>

**BURGERS, SANDWICHES & ETC.**

We grind fresh chuck daily for our hand-pattied burgers.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>VEGGIE BURGER Made in-house. Served all the way with Monterey Jack</td>
<td>$14</td>
</tr>
<tr>
<td>OLD FASHIONED CHEESEBURGER* Served all the way with aged Tillamook cheddar</td>
<td>$15</td>
</tr>
<tr>
<td>STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing</td>
<td>$16</td>
</tr>
<tr>
<td>FRENCH DIP* Sliced Prime Rib, soft baguette, creamy horseradish, served au jus</td>
<td>$19</td>
</tr>
<tr>
<td>STEAK TACOS* Lettuce, roasted jalapeño sauce, Monterey Jack, fresh cilantro and pico de gallo salsa</td>
<td>$15</td>
</tr>
</tbody>
</table>

**STEAKS & PRIME RIB**

Steaks finished with Maître d’ butter. All of our steaks and prime rib are Certified Angus Beef.*

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>STEAK ‘N’ FRIES A French Brasserie style steak with garlic, served with fries</td>
<td>$24</td>
</tr>
<tr>
<td>FILET MIGNON WITH BÉARNAISE* 10 oz. Center cut, loaded baked potato</td>
<td>$36</td>
</tr>
<tr>
<td>NEW YORK STRIP* 16 oz. Aged beef with NYO mac &amp; cheese</td>
<td>$38</td>
</tr>
<tr>
<td>SLOW ROASTED PRIME RIB* Aged and roasted on the bone, served au jus with smashed potatoes</td>
<td>$36</td>
</tr>
</tbody>
</table>

**ENTRÉES**

**TODAY’S FRESH FISH** We offer a selection of panéed, pan-roasted, or hardwood grilled seafood

**JUMBO FRIED SHRIMP** French fries, cole slaw, cocktail and remoulade sauces

**AHI TUNA FILET** Wasabi mayonnaise. Served with smashed potatoes, tomatoes, and a Toro dipping sauce

**CAROLINA CRAB CAKES** Jumbo lump crab meat, chili mayonnaise and Fallot mustard sauce.

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

**ROTISserie CHICKEN** Special herb blend with smashed potatoes and a chicken demi-glace

**MR. JACK’S CRISPY CHICKEN PLATTER** South Carolina low country recipe with french fries and cole slaw

**BARBECUE BABY BACK RIBS** Plum Creek bbq sauce, french fries and Southern cole slaw

**SIDES & SMALL PLATES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>French Fries</td>
<td>Southern Cole Slaw</td>
</tr>
</tbody>
</table>
**REDS**

**CABERNET SAUVIGNON**
- GRAYSON CELLARS – California 11/35
- SEBASTIANI – Sonoma County 13/42
- FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 17/56
- ROTH ESTATE – Alexander Valley 55
- CHÂTEAU GAUDIN PAUILLAC – Bordeaux, France 65
- STARMONT – Napa Valley 65
- HONIG – Napa Valley 80
- MINER FAMILY – Napa Valley 90
- MOUNT VEEDER – Napa Valley 90
- PALMAZ CEDAR KNOLL VINEYARD – Napa Valley 100
- CHALK HILL ESTATE RED – Chalk Hill 120
- NICKEL & NICKEL BRANDING IRON VINEYARD – Oakville, Napa Valley 185
- SILVER OAK – Napa Valley 185
- SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 230
- CHAPPELLET PRITCHARD HILL – Napa Valley 310
- DIAMOND CREEK VOLCANIC HILL – Napa Valley 325
- SHAFAER HILLSIDE SELECT – Stags Leap District 425

**MERLOT**
- THE VELVET DEVIL – Washington State 13/42
- FERRARI-CARANO – Sonoma County 14/46
- ROTH ESTATE – Sonoma County 48
- MARKHAM – Napa Valley 50
- DUCKHORN – Napa Valley 90

**PINOT NOIR**
- LUCKY STAR – California 11/35
- ELOUAN – Oregon 13/42
- CHALK HILL – Sonoma Coast 16/52
- MOMMESSIN LA CLÉ SAINT-PIERRE – Bourgogne 40
- MEIOMI – California 50
- LINCOURT RANCHO SANTA ROSA – Sta. Rita Hills 50
- CHALONE ESTATE – Chalone AVA 65
- THE FOUR GRACES – Willamette Valley 65
- TRIONE VINEYARDS RIVER ROAD RANCH – Russian River Valley 75

**ZINFANDEL**
- JOEL GOTT – California 14/46
- FROG’S LEAP – Napa Valley 16/52
- SEBASTIANI – Sonoma County 42
- SALDO – California 65
- FRANK FAMILY – Napa Valley 75
- RIDGE LYTON SPRINGS – Dry Creek Valley 78

**OTHER INTERESTING REDS**
- THE SEEKER MALBEC – Mendoza, Argentina 11/35
- 8 YEARS IN THE DESERT BY ORIN SWIFT – California 19/63
- THE PRISONER RED BLEND – Napa Valley 20/67
- MAS PICOSA GRENACHE MONTSANT TINTO – Catalonia, Spain 45
- CANTINE POVERO BAROLO “PRIORE” – Piemonte, Italy 55
- CARLO REVELLO E FIGLI BAROLO – Piemonte, Italy 65
- MOLLYDOOKER “BLUE EYED BOY” SHIRAZ – McLaren Vale, South Australia 100
- SHAFAER TD-9 RED BLEND – Napa Valley 125
- GAJA BARBARESCO – Piemonte, Italy 275

**WHITES**

**CHAMPAGNE & SPARKLING**
- DE PERRIERE BRUT ROSE – France 10/32
- MIONETTO PROSECCO – Treviso DOC 12/39
- GRUET BRUT – New Mexico 13/42
- LUCIEN ALBRECHT BRUT ROSE – AOC Crémant d’Alsace 13/42
- VEUVE CLICQUOT YELLOW LABEL – Reims, France 18/60
- TAITTINGER – Reims, France 95
- PERRIER-JOUËT GRAND BRUT – Epernay, France 105
- POL ROGER RESERVE – Epernay, France 105

**CHARDONNAY**
- ST. FRANCIS – Sonoma County 11/35
- CHÂTEAU ST. JEAN – North Coast, Sonoma County 13/42
- RAMEY – Russian River Valley 16/52
- ROTH ESTATE – Russian River Valley 45
- CHALK HILL – Sonoma Coast 52
- WENTE RIVA RANCH – Arroyo Seco, Monterey 55
- MINER FAMILY – Napa Valley 58
- WALTER HANSEL THE MEADOWS VINEYARD – Russian River Valley 60
- GARY FARRELL – Russian River Valley 68
- ROMBAUER – Carneros 70
- ZD – California 75
- PATZ & HALL DUTTON RANCH – Russian River Valley 82
- FLOWERS – Sonoma Coast 90
- CHALK HILL ESTATE BOTTLED – Chalk Hill AVA 95
- PLUMBJACK RESERVE – Napa Valley 105
- KISTLER LES NOISETIERS – Sonoma Coast 120

**SAUVIGNON BLANC**
- CLIFFORD BAY – Marlborough, New Zealand 11/35
- ELIZABETH SPENCER – Mendocino 12/39
- HONIG – Napa Valley 50
- CHALK HILL ESTATE BOTTLED – Chalk Hill AVA 55
- CAKEBREAD CELLARS – Napa Valley 65

**OTHER WHITES & ROSÉ**
- CHÂTEAU VAL-JOANIS ROSÉ – AOP Luberon 13/42
- FIRESTONE RIESLING FIRST ESTATE – Santa Barbara County 12/39
- CIELO PINOT GRIGIO – IGT Delle Venezie 9/28
- MARCO FELLUGA PINOT GRIGIO – Collio, Italy 14/46
- PINE RIDGE CHENIN BLANC/VIognier – California 37
- SCHLOSS VOLLRADS RIESLING – Rhineland, Germany 60
- JJ PRÜM WEHLENER SONNENUHR SPÄTLESE RIESLING – Mosel, Germany 65

**DESSERT SELECTIONS**
- FONSECA BIN 27 – Portugal 13/42

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 “Capone” 10
Bulleit Rye Whiskey : Fernet Branca
Angostura Bitters

Kentucky Old Fashioned 10
Bulleit Bourbon : Angostura Bitters
Regan’s Orange Bitters

Elderflower Mojito 9
Bacardi Light Rum : St~Germain : Fresh Mint

Knickerbocker 10
Angel’s Envy Bourbon : Angostura Bitters
Candied Cherry

Elite Margarita 10
El Jimador Silver Tequila : Lime Juice

Honeysuckle Sparkle 9
Sparkling Wine : Cointreau : Wildflower Honey

Doppelgänger 10
Angel’s Envy Bourbon : Disaronno
Candied Cherry : Fever Tree Ginger Ale

The (610) 10
Bulleit Rye Whiskey : Bittermens Bitters
Blueberry Jam : Fever Tree Ginger Beer

Vanilla Sky 9
Stoli Vanil : Crème de Violette : Lemon Juice
Fever Tree Club Soda

Moscow Mule 9
Tito’s Vodka : Fresh Lime : Fever Tree Ginger Beer

Modern Mule 9
Tito’s Vodka : St~Germain : Fresh Lime : Mint
Fever Tree Ginger Beer

Bourbon Mule 9
Bulleit Bourbon : Fresh Lime
Fever Tree Ginger Beer

HANDCRAFTED MARTINIS $14

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

The Duke
Classic Martini : Bombay Sapphire Gin or
Belvedere Vodka

21’ Manhattan
Knob Creek Rye : Sweet Vermouth : Bitters

Fleur-de-lis
Tito’s Vodka : St~Germain : Grapefruit Juice
Sparkling Wine

Red-Headed Rita
El Jimador Silver Tequila : Pomegranate Juice

Cindy’s Lemon Drop
Ketel One Citroen Vodka : Lemon Juice

Route 66
Miller’s Gin : Rhubarb Bitters : Strawberry Jam

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

Sparkling Rose
Corzo Tequila : Grapefruit Bitters : Sparkling Wine

English
Plymouth Gin : Cucumber : Fresh Mint

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