

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 11/35
STARMONT – Napa Valley 14/46
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 16/52*
THREE RIVERS – Columbia Valley 30*
JOSEPH CARR – Napa Valley 45
SEBASTIANI – Alexander Valley 45*
FERRARI-CARANO – Alexander Valley 46
ROTH *ESTATE* – Alexander Valley/Sonoma County 48*
SILVERADO VINEYARDS *ESTATE GROWN* – Napa Valley 65
ELIZABETH SPENCER – Napa Valley 70
HONIG – Napa Valley 70
FRANK FAMILY – Napa Valley 80
FAUST – Napa Valley 85
RIDGE *ESTATE* – Santa Cruz Mountains 85
GROTH – Oakville, Napa Valley 90
KULETO *ESTATE* – Napa Valley 95*
LANCASTER *ESTATE* – Alexander Valley 95*
CAYMUS – Napa Valley 100
RAMEY – Napa Valley 100
ROUND POND – Rutherford, Napa Valley 105
CHALK HILL *ESTATE RED* – Chalk Hill 110*
MINER FAMILY *STEAGECOACH VINEYARDS* – Napa Valley 115
ALTVS – Napa Valley 130*
NICKEL & NICKEL *SULLENGER VINEYARD* – Napa Valley 145
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 160*
HARTWELL *ESTATE RESERVE* – Stags Leap District 170
MERCURY HEAD *BY ORIN SWIFT* – Napa Valley 200
MERUS – Napa Valley 265*

MERLOT

THE VELVET DEVIL – Washington State 11/35
MARKHAM – Napa Valley 15/49
GENESIS – Columbia Valley 45
SWANSON – Napa Valley 50
FROG’S LEAP – Rutherford, Napa Valley 60
DUCKHORN VINEYARDS – Napa Valley 90

PINOT NOIR

LUCKY STAR – California 10/32
ELOUAN – Oregon 13/42
WILLAMETTE VALLEY “WHOLE CLUSTER” –
Willamette Valley 15/49
SIDURI – Willamette Valley 35
ANGELINE – California 36
BALLETO – Russian River Valley 45
MEIOMI – Monterey/Santa Barbara/Sonoma County 45
THE FOUR GRACES – Willamette Valley 48*
TWO SISTERS *LINDSAY’S VINEYARD* – Sta. Rita Hills 50*
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 60*
FRANK FAMILY – Carneros 60
GARY FARRELL – Russian River Valley 70
PENNER-ASH – Willamette Valley 70
SAINTSBURY – Carneros 70
FLOWERS – Sonoma Coast 85
PAPAPIETRO PERRY – Russian River 85
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 100

ZINFANDEL

ROSENBLUM “VINTNERS CUVÉE” – California 11/35
FROG’S LEAP – Rutherford, Napa Valley 13/42
ARTEZIN “OLD VINES” – Mendocino 36
ST. FRANCIS “OLD VINES” – Sonoma County 40
HENDRY *BLOCK 7 & 22* – Napa Valley 55
SALDO – California 55
RIDGE *GEYERSVILLE* – Alexander Valley 65

DESSERT SELECTIONS

FONSECA ‘BIN 27’ PORT 375 ML BOTTLE – Portugal 8/26

RED WINES CONTINUED...

OTHER INTERESTING REDS

YANGARRA *ESTATE SHIRAZ* – McLaren Vale 11/35
TRAPICHE BROQUEL MALBEC – Argentina 11/35
NEWTON “SKYSIDE” CLARET – North Coast 15/49
SHOOFLY SHIRAZ – South Australia 35
8 YEARS IN THE DESERT *BY ORIN SWIFT* –
California 70
THE PRISONER – Napa Valley 80
NEWTON “THE PUZZLE” – North Coast 110
MOLLYDOOKER “CARNIVAL OF LOVE” SHIRAZ –
McLaren Vale, Australia 140

WHITES

CHAMPAGNE & SPARKLING

DOMAINE CHANDON *SPLIT* – California 12/~
VEUVE CLICQUOT YELLOW LABEL – France 17/56
GLORIA FERRER BLANC DE NOIRS – Carneros 40
DELAMONTTE BRUT – France 70
DUVAL-LEROY BRUT – Reims, France 85
TAITTINGER – Reims, France 85
LOUIS ROEDERER BRUT PREMIER – Reims, France 90
POL ROGER *RESERVE* – Epernay, France 105

CHARDONNAY

ST. FRANCIS – Sonoma County 10/32
CHALK HILL – Sonoma Coast 13/42*
ROMBAUER – Carneros 17/56
LINCOURT “STEEL” – Sta. Rita Hills 35*
SEBASTIANI – North Coast 35*
WENTE – Livermore Valley 35
STARMONT – Carneros 40
NEWTON “SKYSIDE” – North Coast 42
CHALONE *ESTATE* – Chalone AVA 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
ZD – California 60
FRANK FAMILY – Carneros 60
TWO SISTERS *COURTNEY’S* – Sta. Rita Hills 60*
PINE RIDGE “DIJON CLONES” – Carneros 65
FLOWERS – Sonoma Coast 70
PATZ & HALL *DUTTON RANCH* –
Russian River Valley 70
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75*
LEWIS CELLARS – Sonoma County 90
FAR NIENTE – Napa Valley 95
JOSEPH DROUHIN *PULIGNY-MONTRACHET* –
Cote de Beaune 105
KISTLER *LES NOISETIERS* – Sonoma Coast 105
SEA SMOKE – Sta. Rita Hills 110

SAUVIGNON BLANC & FUMÉ BLANC

CLIFFORD BAY – New Zealand 10/32*
NOBILO – Marlborough, New Zealand 10/32
HONIG – Napa Valley 13/42
FERRARI-CARANO FUMÉ BLANC – Sonoma 36
GROTH – Napa Valley 40
CRAGGY RANGE *TE MUNA ROAD* – New Zealand 42
CAKEBREAD – Napa Valley 55

OTHER WHITES & ROSÉ

CAPOSALDO PINOT GRIGIO – Italy 10/32
MINUTY M ROSÉ 2018 – Côtes de Provence 11/35
CLEAN SLATE RIESLING – Mosel, Germany 11/35
JERMANN PINOT GRIGIO – Italy 28
MARCO FELLUGA PINOT GRIGIO – Italy 40
FOUR GRACES PINOT GRIS – Willamette Valley 45*

SOUPS & STARTERS

CHICKEN PASTA SOUP 8

MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 14

SMOKED SALMON DIP – Smoked in-house 14

CALAMARI – Seasoned, breaded and deep fried. Served with a marinara sauce 18

FIRE-GRILLED ARTICHOKEs – Seasoned with herb butter and served with rémoulade 15

SALADS

ALEX'S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons 11

ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 11

GRILLED CHICKEN SALAD – Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette 17

CYPRESS SALAD – Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 20

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

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

STEAK BURGER* – Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 16

FRENCH DIP* – Thinly sliced roasted prime rib on a toasted baguette with creamy horseradish 21

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.

WE DO NOT RECOMMEND ANY 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

STEAK MAUI* – Marinated ribeye with smashed potatoes 42

STEAK BRAZZO* – Marinated pieces of filet mignon in a wild mushroom Madeira sauce with "Smashed Potatoes" 36

NEW YORK STRIP* – Aged beef with NYO mac & cheese 41

FILET MIGNON WITH BÉARNAISE* – Center cut, baked potato 41

SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with smashed potatoes 35

SPECIALTIES

TODAY'S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood grilled seafood every day ☉

GRILLED SALMON* – Fresh cold water salmon 27

AHI TUNA FILET* – Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 31

CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) ☉

MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 25

ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 25

BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 34

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 7 SPLIT PLATE CHARGE 4

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Ripened Tomatoes ~ Orzo & Wild Rice ~ Daily Vegetable 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.

HANDCRAFTED COCKTAILS

THE "CAPONE" 12

Bulleit Rye Whiskey : Fernet Branca
Angostura Bitters

ELDERFLOWER MOJITO 9

Bacardi Light Rum : St~Germain : Fresh Mint

THE (248) 12

Bulleit Rye Whiskey : Bittermens Bitters
Blueberry Jam : Fever Tree Ginger Beer

THAI MARGARITA 12

El Mayor Tequila : St~Germain : Fresh Basil

KNICKERBOCKER 12

Angel's Envy Bourbon : Angostura Bitters
Luxardo Cherry

THE SPARKLING ROSE 12

Corzo Tequila : Grapefruit Bitters
Sparkling Wine

DOPPELGÄNGER 12

Angel's Envy Bourbon : Disaronno
Luxardo Cherry : Fever Tree Ginger Ale

MOSCOW MULE 9

Tito's Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED 12

Bulleit Whiskey : Angostura Bitters
Regan's Orange Bitters

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

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

POMEGRANATE MARTINI

Ketel One Vodka : Pomegranate Juice : Orange Juice