

SOUPS & STARTERS

CHICKEN PASTA SOUP 7

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

FIRE-GRILLED ARTICHOKE – 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

CYPRESS 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 ☉

GRILLED SALMON – Fresh cold water salmon 27

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

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

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

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 7 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*
LANCASTER ESTATE WINEMAKER'S CUVÉE –
Alexander Valley 18/60*
THREE RIVERS – Columbia Valley 35*
CHAPPELLET "MOUNTAIN CUVÉE" – Napa Valley 45
MONTES ALPHA – Colchagua Valley 45
SEBASTIANI – Lake County/Sonoma Coast 45*
FRANCISCAN – Napa Valley 48
STARMONT – Napa Valley 50
ROTH *ESTATE* – Alexander Valley 52
HONIG – Napa Valley 68
KULETO *ESTATE* – Napa Valley 90*
LANCASTER *ESTATE* – Alexander Valley 90*
GROTH – Napa Valley 100
CHALK HILL *ESTATE RED* – Chalk Hill 100*
ALTVS – Napa Valley 145*
NICKEL & NICKEL C.C. RANCH – Rutherford, Napa Valley 160
SEBASTIANI "CHERRY BLOCK" – Sonoma 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 CUVÉE" – California 10/32
FROG'S LEAP – Napa Valley 14/46
RIDGE "THREE VALLEYS CUVÉE" – Sonoma County 40
SEGHEISIO "OLD VINES" – Sonoma 45
TURLEY *ESTATE* – Napa Valley 70

DESSERT SELECTIONS

DOWS VINTAGE PORT 375 ML BOTTLE – Portugal 13/42

* CWC
To expedite service, we open wine at the pub, unless otherwise requested.
Some wines may contain sulfites.

RED WINES CONTINUED...

OTHER INTERESTING REDS

BROQUEL MALBEC – Mendoza, Argentina 11/35
DON NICANOR "NIETO SENETINER" MALBEC –
Mendoza, Argentina 12/39*
THE PRISONER – California 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" –
McLaren Vale, South Australia 85
MINER "ORACLE" – Napa Valley 120

WHITES

CHAMPAGNE & SPARKLING

FRANCOIS MONTAND BLANC DE BLANC –
France 11/35
LUCIEN ALBRECHT BRUT ROSÉ –
AOC Crémant d'Alsace 13/42*
VEUVE CLICQUOT "YELLOW LABEL" – 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 *COURTNEY'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 *COURTNEY'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
PAHLMAYER – Napa Valley 120

SAUVIGNON BLANC

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

OTHER WHITES & ROSÉ

AIX ROSÉ – AOP Coteaux d'Aix-en-Provence 12/39
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/46
CLEAN SLATE RIESLING – Germany 11/35
SCHLOSS VOLLRADS RIESLING – Germany 13/42
CIELO PINOT GRIGIO – Delle Venezie, Italy 10/32
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/42
FOUR GRACES PINOT GRIS – Willamette Valley 12/39*
CONUNDRUM WHITE TABLE WINE – California 48
SANTA MARGHERITA PINOT GRIGIO –
Alto Adige, Italy 50

HANDCRAFTED COCKTAILS

THE "CAPONE" 12

Bulleit Rye Whiskey : Fernet Branca
Angostura Bitters

ELDERFLOWER MOJITO 9

Owney's Rum : St~Germain : Fresh Mint

THE (561) 12

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

THAI MARGARITA 12

El Mayor Tequila : St~Germain : Fresh Basil

LEMON DROP MOJITO 9

Wheatly Vodka : St~Germain : Mint
Pineapple Juice

KNICKERBOCKER 12

Angel's Envy Bourbon : Angostura Bitters
Candied Cherry

THE SPARKLING ROSE 12

Corzo Tequila : Grapefruit Bitters : Sparkling Wine

DOPPELGÄNGER 12

Angel's Envy Bourbon : Disaronno
Candied 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

VANILLA SKY 9

Absolut Vanilia : Crème de Violette : Lemon Juice
Fever Tree Club Soda

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

Tito's 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