

## SOUPS & STARTERS

CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 7

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

FIRE-GRILLED ARTICHOKE – Seasoned with herb butter. With rémoulade 15

## ARTISAN PIZZAS

MARGHERITA – Tomato sauce, fresh mozzarella and fresh basil 14

SAUSAGE – In-house made fennel sausage, panna, caramelized onions and scallions 16

BBQ – Homemade barbecue sauce, roasted chicken, smoked Gouda cheese, caramelized onions and fresh mozzarella cheese 15

ITALIAN MEATS – Homemade tomato sauce, seasoned ground beef, bacon, fennel sausage and pepperoni 17

## SALADS

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

ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 11

FAUCON SALAD – Mixed greens, bacon, bleu cheese, egg, croutons with creamy bleu cheese dressing 14

THAI KAI SALAD – Artisan greens, grilled chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce 17

CYPRESS SALAD – Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 18

GRILLED CHICKEN SALAD – Feta cheese, olives, tomatoes with champagne vinaigrette 17

ASIAN AHI TUNA SALAD\* – Seared rare with field greens, wasabi in a cilantro vinaigrette 20

## BURGERS, SANDWICHES & SMALL PLATES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS.

VEGGIE BURGER – House-made recipe with fresh beets, black beans and brown rice, with a ginger soy glaze and Monterey Jack 15

OLD FASHIONED CHEESEBURGER\* – With Tillamook cheddar 16

FRENCH DIP\* – Sliced Prime Rib, baguette and horseradish 20

HYDE PARK – Grilled chicken breast topped with Monterey Jack 15

## STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS. ALL OF OUR STEAKS AND PRIME RIB ARE CERTIFIED ANGUS BEEF®.

STEAK 'N' FRIES\* – A French Brasserie style steak with garlic, served with french fries 27

FILET KABOB\* – Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 33

NEW YORK STRIP\* – Aged beef with NYO mac & cheese 38

STEAK MAUI\* – Marinated ribeye with smashed potatoes 38

FILET MIGNON WITH BÉARNAISE\* – Center cut, baked potato 40

SLOW ROASTED PRIME RIB\* – Aged Mid-Western beef served au jus with smashed potatoes 33 16 oz. Extra cut 38

## SPECIALTIES

AHI TUNA FILET\* – Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 30

TODAY'S FEATURED FISH – A wide selection of fresh panéed or hardwood-grilled fresh seafood ☐

GRILLED SALMON\* – Fresh cold water salmon 26

CAROLINA CRAB CAKES – Coastal recipe. 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” 20

MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 22

GRILLED PORK TENDERLOIN\* – Cured in-house with Thai “Bang Bang” sauce and smashed potatoes 23

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 6

## SIDE ITEMS

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

Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

## HOUSEMADE DESSERTS

Suggested tableside by server.

**FRENCH PRESS COFFEE 3.5 per person**

# REDS

## CABERNET SAUVIGNON & BLENDS

GRAYSON 2018 – California 10/32  
CHATEAU STE. MICHELLE “INDIAN WELLS” 2017 –  
Columbia Valley 13/42  
JOSEPH CARR 2017 – Paso Robles 14/46  
FOLEY JOHNSON *ESTATE* 2017 – Napa Valley 16/52\*  
LANCASTER ESTATE WINEMAKER’S CUVÉE 2016 –  
Alexander Valley 17/56\*  
THREE RIVERS 2017 – Columbia Valley 35\*  
FRANCISCAN 2018 – Napa Valley 46  
SEBASTIANI 2016 – Alexander Valley 48\*  
STARMONT 2017 – Napa Valley 48  
CHATEAU ST. JEAN 2014 – Sonoma 50  
ELIZABETH SPENCER 2016 – Napa Valley 65  
HONIG 2016 – Napa Valley 72  
SILVERADO 2016 – Napa Valley 72  
CLOS PEGASE 2016 – Napa Valley 75  
MINER 2017 – Napa Valley 87  
GROTH 2015 – Oakville, Napa Valley 88  
KULETO *ESTATE* 2013 – Napa Valley 95\*  
HEITZ 2014 – Napa Valley 105  
LANCASTER *ESTATE* 2014 – Alexander Valley 120\*  
CAYMUS 2018 – Napa Valley 130  
SEBASTIANI “CHERRY BLOCK” 2015 – Sonoma Valley 140\*  
SILVER OAK 2014 – Napa Valley 180  
RIDGE MONTE BELLO 2014 – California 215

## MERLOT

THE VELVET DEVIL 2018 – Washington State 10/32  
GENESIS 2016 – Columbia Valley 10/32  
MONTEVINA 2013 – California 30  
CHATEAU ST. JEAN 2015 – Sonoma County 45  
FERRARI-CARANO 2014 – Sonoma 45  
MARKHAM 2016 – Napa Valley 50  
PRIDE MOUNTAIN 2016 – Sonoma County 95

## PINOT NOIR

LUCKY STAR 2017 – California 9/28  
ELOUAN 2017 – Oregon 13/42  
CHALK HILL 2018 – Sonoma Coast 14/46\*  
CHALONE *ESTATE* 2017 – Chalone AVA 15/49\*  
LINCOURT RANCHO SANTA ROSA 2014 – Sta. Rita Hills 40\*  
ARGYLE 2018 – Oregon 42  
MEIOMI 2018 – California 42  
THE FOUR GRACES 2017 – Willamette Valley 48\*  
SHEA WINE CELLARS *ESTATE* 2016 – Willamette Valley 55  
SLANDER BY ORIN SWIFT 2016 – California 70  
GARY FARRELL 2016 – Russian River Valley 72  
FLOWERS 2017 – Sonoma Coast 90  
PAPAPIETRO PERRY *ELSBREE VINEYARDS* 2015 –  
Russian River Valley 100  
MIURA *ROCHIOLI VINEYARD* 2015 – Russian River Valley 115  
KOSTA BROWNE 2014 – Santa Lucia Highlands 150  
KOSTA BROWNE 2017 – Russian River Valley 165

## ZINFANDEL

PREDATOR “OLD VINE” 2018 – Lodi 11/35  
JOEL GOTT 2017 – California 12/39  
8 YEARS IN THE DESERT BY ORIN SWIFT 2018 –  
California 18/60  
MARIETTA CELLARS “OLD VINE RED” LOT 68 2017 –  
California 32  
HENDRY BLOCK 7 & 22 2015 – Napa Valley 60

## OTHER INTERESTING REDS

TILIA MALBEC 2018 – Mendoza, Argentina 9/28  
YANGARRA *SHIRAZ* 2017 – McLaren Vale, South 10/32  
THE SEEKER MALBEC 2018 – Mendoza, Argentina 11/35  
THE PRISONER 2018 – Napa Valley 18/60  
MATCHBOOK SYRAH 2015 – Dunnigan Hills 32  
SIXTH SENSE SYRAH 2017 – Lodi 37  
DOMAINE RASPAIL 2016 – Ay Gigondas, Rhone 50  
ABSTRACT BY ORIN SWIFT 2018 – Napa, California 60  
ROTH *ESTATE* “HERITAGE” 2016 – Sonoma County 60\*  
SHAFER TD-9™ 2017 – Napa Valley 95  
QUILCEDA CREEK “CVR” 2014 – Columbia Valley 110

# WHITES

## CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 11/35  
LUCIEN ALBRECHT BRUT ROSÉ –  
AOC Crémant d’Alsace 13/42\*  
VEUVE CLICQUOT YELLOW LABEL – France 18/60  
GLORIA FERRER BLANC DE NOIRS – Carneros 35  
LOUIS ROEDERER BRUT PREMIER –  
Á Reims, France 80  
TAITTINGER – Á Reims, France 95  
DOM PÉRIGNON 2008 – France 200

## CHARDONNAY

STEPHEN VINCENT 2018 – California 10/32  
ST. FRANCIS 2018 – Sonoma County 11/35  
CHALK HILL 2018 – Sonoma Coast 13/42\*  
CHALONE *ESTATE* 2016 – Chalone AVA 14/46\*  
ROMBAUER 2018 – Carneros 17/56  
CATENA 2016 – Mendoza, Argentina 35  
WENTE *RIVA RANCH* 2018 –  
Arroyo Seco, Monterey 35  
LINCOURT *COURTNEY’S* 2013 – Sta. Rita Hills 40\*  
J. LOHR “ARROYO VISTA” 2017 – Monterey 45  
NEWTON “SKYSIDE” 2018 – Sonoma County 45  
ZD 2017 – California 45  
TWO SISTERS *COURTNEY’S* 2015 – Sta. Rita Hills 50\*  
FOLEY RANCHO SANTA ROSA 2013 – Sta. Rita Hills 55\*  
SHEA WINE CELLARS *ESTATE* 2015 –  
Willamette Valley 55  
FRANK FAMILY 2017 – Carneros 56  
PINE RIDGE “DIJON CLONES” 2014 – Carneros 58  
GARY FARRELL 2017 – Russian River Valley 60  
BURLY 2016 – Napa Valley 65  
FERRARI-CARANO *RESERVE* 2016 – Carneros 65  
PATZ & HALL *DUTTON RANCH* 2016 –  
Russian River Valley 65  
CHALK HILL *ESTATE BOTTLED* 2017 – Chalk Hill 70\*  
PAUL HOBBS 2016 – Russian River Valley 80  
PLUMPJACK 2015 – Napa Valley 80  
DONUM 2014 – Carneros 85  
SHAFER *RED SHOULDER RANCH* 2017 – Napa Valley 85  
RAMEY *HYDE VINEYARD* 2015 – Napa Valley 100  
JOSEPH DROUHIN PULIGNY-MONTRACHET 2014 –  
France 105  
KOSTA BROWNE “ONE SIXTEEN” 2013 –  
Russian River Valley 110  
CHALK HILL “CAROL ANN” 2014 – Chalk Hill 130\*

## SAUVIGNON BLANC

CLIFFORD BAY 2019 –  
Marlborough, New Zealand 9/28\*  
FERRARI-CARANO FUMÉ BLANC 2019 –  
Sonoma County 11/35  
HONIG 2018 – Napa Valley 13/42  
ELIZABETH SPENCER 2018 – Mendocino 35  
SILVERADO *MILLER RANCH* 2018 – Napa Valley 35  
CRAGGY RANGE *TE MUNA ROAD VINEYARD* 2019 –  
Martinborough, New Zealand 40  
CAKEBREAD CELLARS 2018 – Napa Valley 46

## OTHER WHITES & ROSÉ

FLUER DE MER 2019 – Côtes de Provence 11/35\*  
SINGLE POST RIESLING 2018 – Germany 9/28  
SCHLOSS VOLLRADS RIESLING 2018 –  
Rheingau, Germany 12/39  
CIELO PINOT GRIGIO 2018 –  
Delle Venezie, Italy 8/26  
MARCO FELLUGA PINOT GRIGIO 2018 –  
Collio, Italy 13/42  
FOUR GRACES PINOT GRIS 2018 –  
Willamette Valley 12/39\*  
SANTA MARGHERITA PINOT GRIGIO 2018 –  
Italy 60

## DESSERT SELECTIONS

FONSECA BIN 27 375 ML BOTTLE – Portugal 8/26

## HANDCRAFTED COCKTAILS

### THE "CAPONE" 12

Sazerac Rye Whiskey : Fernet Branca  
Angostura Bitters

### ELDERFLOWER MOJITO 9

Prichard's Rum : St~Germain : Fresh Mint

### THE (615) 12

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

### DOG DAY AFTERNOON 11

Tito's Vodka : Clifford Bay Sauvignon Blanc

### KNICKERBOCKER 12

Angel's Envy Bourbon : Angostura Bitters  
Candied Cherry

### DOPPELGÄNGER 12

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

### MOSCOW MULE 9

Wheatley Vodka : Fever Tree Ginger Beer

### MODERN MULE 9

Wheatley Vodka : St~Germain  
Fever Tree Ginger Beer

### GIN & GINGER 9

Hendrick's Gin : Domain de Canton Ginger  
Sparkling Wine

### THE FINAL WALK 12

Weller Antique 107 Single Barrel Bourbon  
Grand Marnier

### SILENT CRUSHER 12

1792 Single Barrel Bourbon : Cynar  
Maple Syrup : Lemon Juice

### 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

### HUMMINGBIRD

Cathead Honeysuckle Vodka : Honey Syrup  
Fresh Basil : Jalapeños

### HAVANA

Myer's Dark Rum : Malibu Rum : Honey Syrup  
Indian Orange Bitters

### THE EDEN

Square One Basil Vodka : St~Germain : Pear Liquor

### HONKY TONK

Buffalo Trace Bourbon : Sweet Tea  
Fever Tree Ginger Beer

### LAST CALL

Knob Creek Bourbon : Solerno Blood Orange  
Liqueur : Fever Tree Ginger Beer

### THE VINTAGE

Bulleit Rye Bourbon : Angostura Bitterb  
Chocolate Bitters : Herbsaint

### SPARKLING ROSE

Corzo Tequila : Grapefruit Bitters : Sparkling Wine

### THE PEAR

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

### FLEUR-DE-LIS

Square One Vodka : St~Germain : Grapefruit Juice  
Sparkling Wine

### RED-HEADED RITA

El Mayor Blanco Tequila : Pomegranate Juice

### OUT OF TIME

Buffalo Trace Single Barrel : Black Cherry Jam  
Honey Syrup : Angostura Bitters