

STARTERS

- CHICKEN PASTA SOUP 8
- MEXICO SPINACH CON QUESO *Served with tortilla chips* 14
- FIRE-GRILLED ARTICHOKEs *Fresh artichokes, fire-grilled and seasoned in herb butter. With rémoulade* 15
- SMOKED SALMON DIP *Smoked in-house* 14
- CALAMARI *Seasoned, breaded and deep fried. Served with marinara sauce* 18
- AVOCADO BOMB *Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly sliced avocado with tortilla chips* 19

SALADS

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

- ALEX'S SALAD *With bacon, cheese, tomatoes, cucumbers and croutons* 11
- ORIGINAL CAESAR SALAD *With croutons and Reggiano Parmesan (add chicken +6)* 11
- GRILLED CHICKEN SALAD *Feta cheese, olives, tomatoes with white wine vinaigrette* 17
- 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* 18
- AHI TUNA SALAD* *Seared, rare with artisan greens, wasabi in a cilantro vinaigrette* 22

BURGERS, SANDWICHES & SMALL PLATES

We grind fresh chuck daily for our hand-pattied burgers. Burgers and sandwiches served with french fries, unless otherwise noted.

- VEGGIE BURGER *Our special recipe, made in-house, Monterey Jack cheese, orzo and wild rice* 16
- OLD FASHIONED CHEESEBURGER* *Certified Angus Beef® with aged Tillamook cheddar served all the way* 16
- STEAK BURGER* *Ground beef tenderloin and ribeye, aged Tillamook cheddar, grilled onions and Kiawah Island dressing* 17
- FRENCH DIP* *Sliced Prime Rib, fresh baguette and creamy horseradish* 21
- NASHVILLE HOT CHICKEN SANDWICH *Southern slaw, kosher dill pickles, and ranch dressing* 16

SEAFOOD

- TODAY'S FEATURED FISH *We offer a wide selection of fresh panéed or hardwood grilled seafood everyday* Q
- GRILLED SALMON* *Fresh cold water, Norwegian salmon served with orzo and wild rice* 27
- CILANTRO SHRIMP *Tiger shrimp with cilantro oil and cajun spices, served with cole slaw* 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)* Q

ENTRÉES

We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above.

- STEAK 'N' FRIES* *10 oz. French Brasserie style steak with garlic, served with french fries* 31
- NEW YORK STRIP* *Aged Certified Angus Beef® with Not Your Ordinary mac & cheese* 41
- STEAK MAUI* *Marinated ribeye with smashed potatoes* 42
- FILET MIGNON WITH BÉARNAISE* *Center cut, one-pound baked potato* 41
- SLOW ROASTED PRIME RIB* *Aged Certified Angus Beef® roasted on the bone, served au jus with smashed potatoes* 36
- ROTISSERIE CHICKEN *One-half fresh chicken roasted and seasoned with our special herb blend. Served with smashed potatoes* 22
- MR. JACK'S CRISPY CHICKEN PLATTER *South Carolina low country recipe with french fries and Southern cole slaw* 23
- BARBECUE BABY BACK RIBS* *Served with Plum Creek bbq sauce, french fries and Southern cole slaw* 31

SIDES, ETC.

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Heirloom Beets

Smashed Potatoes | Not Your Ordinary Mac & Cheese | One Pound Loaded Baked Potato

HOUSEMADE DESSERTS

- OUR FAMOUS CARROT CAKE *Served warm with cream cheese icing* 8
- VERY BEST CHOCOLATE CAKE *Served with vanilla ice cream* 9
- KEY LIME PIE *Classic recipe in a graham cracker crust* 9

Alex's or Caesar salad to accompany your entrée 7

FRENCH PRESS COFFEE
3.5 per person

*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 let us know of any food allergies.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – *California* 11/35
STARMONT – *Napa Valley* 14/46
FOLEY JOHNSON ESTATE – *Napa Valley* 16/52*
THREE RIVERS – *Columbia Valley* 30*
SEBASTIANI – *Alexander Valley* 45*
FERRARI-CARANO – *Alexander Valley* 46
ROTH ESTATE – *Alexander Valley* 48*
SILVERADO VINEYARDS – *Napa Valley* 65
ELIZABETH SPENCER – *Napa Valley* 70
HONIG – *Napa Valley* 70
FRANK FAMILY – *Napa Valley* 80
FAUST – *Napa Valley* 85
RIDGE MONTE BELLO – *Santa Cruz Mountains* 85
GROTH – *Oakville, Napa Valley* 90
KULETO ESTATE – *Napa Valley* 95*
LANCASTER ESTATE – *Alexander Valley* 95*
RAMEY – *Napa Valley* 100
ROUND POND – *Rutherford, Napa Valley* 105
CHALK HILL ESTATE RED – *Chalk Hill* 110*
JOSEPH PHELPS – *Napa Valley* 110
CAKEBREAD CELLARS – *Napa Valley* 115
MINER FAMILY – *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* 10/32
MARKHAM – *Napa Valley* 13/42
GENESIS – *Columbia Valley* 43
SWANSON – *Napa Valley* 50
DUCKHORN VINEYARDS – *Napa Valley* 90
NEWTON UNFILTERED – *Napa Valley* 90

PINOT NOIR

LUCKY STAR – *California* 10/32
ELOUAN – *Oregon* 13/42
WILLAMETTE VALLEY “WHOLE CLUSTER” –
Willamette Valley 15/49
BALLETO – *Russian River Valley* 45
SIDURI – *Willamette Valley* 35
CHALONE ESTATE – *Chalone AVA* 45*
MEIOMI – *California* 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
DOMAINE DROUHIN DUNDEE HILLS – *Oregon* 65
GARY FARRELL – *Russian River Valley* 70
PENNER-ASH – *Willamette Valley* 70
PAPAPIETRO PERRY – *Russian River* 85
ARGYLE “NUTHOUSE” – *Eola-Amity Hills, Oregon* 100

ZINFANDEL

KLINKER BRICK “OLD VINE” – *Lodi* 13/42
ROSENBLUM “VINTNERS CUVÉE” – *California* 32
ARTEZIN – *Mendocino* 35
ST. FRANCIS “OLD VINES” – *Sonoma County* 40
HENDRY BLOCK 7 & 22 – *Napa Valley* 55
SALDO – *California* 55
ROBERT BIALE “BLACK CHICKEN” – *Napa Valley* 70

DESSERT SELECTIONS

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

RED WINES CONTINUED...

OTHER INTERESTING REDS

SHOOFLY SHIRAZ – *South Australia* 10/32
BROQUEL MALBEC – *Mendoza, Argentina* 11/35
FOUR SISTERS SHIRAZ – *Australia* 40*
YANGARRA ESTATE SHIRAZ – *McLaren Vale* 40
NEWTON CLARET “SKYSIDE” – *North Coast* 42
8 YEARS IN THE DESERT BY ORIN SWIFT –
California 70
THE PRISONER – *Napa Valley* 80

WHITES

CHAMPAGNE & SPARKLING

DOMAINE CHANDON SPLIT – *California* 13/~
VEUVE CLICQUOT YELLOW LABEL –
France 17/56
GLORIA FERRER BLANC DE NOIRS –
Carneros 40
DUVAL-LEROY BRUT – *Reims, France* 85
TAITTINGER – *Reims, France* 85
LOUIS ROEDERER BRUT PREMIER – *France* 90
POL ROGER RESERVE – *Epernay, France* 105

CHARDONNAY

ST. FRANCIS – *Sonoma County* 12/39
CHALK HILL – *Sonoma Coast* 13/42*
ROMBAUER – *Carneros* 17/56
LINCOURT “STEEL” – *Sta. Rita Hills* 35*
WENTE ESTATE GROWN – *Livermore Valley* 35
NEWTON “SKYSIDE” – *Sonoma County* 40
STARMONT – *Carneros* 40
CHALONE ESTATE – *Chalone AVA* 45*
CHATEAU STE. MICHELLE CANOE RIDGE –
Horse Heaven Hills 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
FRANK FAMILY – *Carneros* 60
TWO SISTERS COURTNEY’S – *Sta. Rita Hills* 60*
ZD – *California* 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

SAUVIGNON BLANC & FUMÉ BLANC

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

OTHER WHITES & ROSÉ

MINUTY M ROSÉ 2018 – *Côtes de Provence* 11/35
CLEAN SLATE RIESLING – *Mosel, Germany* 10/32
CAPOSALDO PINOT GRIGIO – *Italy* 10/32
MARCO FELLUGA PINOT GRIGIO – *Italy* 14/49
FOUR GRACES PINOT GRIS –
Willamette Valley 45*
JERMANN PINOT GRIGIO – *Italy* 46

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

*CWC

HANDCRAFTED COCKTAILS

The “Capone” 12

*Bulleit Rye Whiskey : Fernet Branca
Angostura Bitters*

Elderflower Mojito 9

Brugal Rum : St~Germain : Fresh Mint

The (248) 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

*Maker’s Mark Bourbon : Disaronno
Candied Cherry : Fever Tree Ginger Ale*

Moscow Mule 9

Tito’s Vodka : Fever Tree Ginger Beer

Modern Mule 9

Tito’s Vodka : St~Germain : 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

Gin Garden

Hendrick’s Gin : St~Germain : Fresh Arugula

Havana

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

English

Plymouth English Gin : Cucumber : Fresh Mint

Last Call

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

The Vintage

*Bulleit Rye Bourbon : Herbsaint
Angostura Bitters : Chocolate Bitters*

Sparkling Rose

Corzo Tequila : Grapefruit Bitters : Sparkling Wine

The Pear

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

Fleur-de-lis

*Prarie Organic Vodka : St~Germain : Grapefruit Juice
Sparkling Wine*

Red-Headed Rita

El Mayor Blanco Tequila : Pomegranate Juice