

## 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 15

## 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

NASHVILLE HOT CHICKEN SANDWICH – Southern slaw, kosher dill pickle and ranch dressing 15

## 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 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. Served with a loaded baked potato 40

PRIME RIB SANDWICH\* – Served with french fries, au jus 20

SLOW ROASTED PRIME RIB\* – Aged and roasted on the bone, served au jus with smashed potatoes 36

## SPECIALTIES

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

GRILLED SALMON\* – Fresh cold water salmon, with orzo and wild rice 26

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

ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 20

BRASSERIE CHICKEN – Panko-crusted with parmesan cheese and lemon butter caper sauce, smashed potatoes 23

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

RAFFAELE'S OLD WORLD LASAGNA – Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend 19

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 ~ Orzo & Wild Rice ~ Broccoli ~ Smashed Potatoes

Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

## HOUSEMADE DESSERTS

Suggested tableside by server.

**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.

# REDS

## CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON *LOT 10* 2018 – California 10/32  
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 *ESTATE* 2017 – Columbia Valley 35\*  
ROTH *ESTATE* 2017 – Alexander Valley 42\*  
STARMONT 2017 – Napa Valley 46  
ELIZABETH SPENCER 2016 – Napa Valley 75  
HONIG 2016 – Napa Valley 78  
GROTH 2015 – Oakville, Napa Valley 80  
KULETO *ESTATE* 2013 – Napa Valley 85\*  
CHALK HILL *ESTATE RED* 2015 – Chalk Hill AVA 90\*  
MINER FAMILY "EMILY'S" 2013 – Napa Valley 100  
CADE *HOWELL MOUNTAIN* 2016 – Napa Valley 120  
LANCASTER *ESTATE* 2015 – Alexander Valley 120\*  
CAYMUS VINEYARDS 2018 – Rutherford, Napa Valley 128  
HEITZ 2014 – Napa Valley 135  
SEBASTIANI "CHERRY BLOCK" 2008 – Sonoma Valley 140\*  
PAUL HOBBS 2014 – Napa Valley 195  
SILVER OAK 2013 – Napa Valley 200  
MERUS 2008 – Napa Valley 255\*

## MERLOT

THE VELVET DEVIL 2018 – Washington State 10/32  
GENESIS 2016 – Columbia Valley 32  
MARKHAM 2016 – Napa Valley 36  
PARCEL 41 2014 – Napa Valley 42  
FERRARI-CARANO 2016 – Sonoma County 45

## PINOT NOIR

LUCKY STAR 2018 – California 9/28  
ELOUAN 2017 – Oregon 13/42  
CHALK HILL 2018 – Sonoma Coast 14/46\*  
FLOWERS 2017 – Sonoma Coast 17/56  
ARGYLE 2018 – Willamette Valley 39  
MEIOMI 2018 – California 42  
WILLAMETTE VALLEY "WHOLE CLUSTER" 2018 –  
Willamette Valley 45  
CHALONE *ESTATE* 2015 – Chalone AVA 46\*  
THE FOUR GRACES 2018 – Willamette Valley 48\*  
GARY FARRELL 2016 – Russian River Valley 70  
SLANDER *BY ORIN SWIFT* 2017 – California 70  
ROCHIOLI 2017 – Russian River Valley 140  
SHEA WINE CELLARS *HOMER* 2014 – Willamette Valley 140  
KOSTA BROWNE 2014 – Sonoma Coast 150  
KOSTA BROWNE 2017 – Russian River 165  
KOSTA BROWNE *KEEFER RANCH* 2016 –  
Russian River Valley 210

## ZINFANDEL

MARIETTA CELLARS "OLD VINE RED" *LOT 69* –  
California 10/32  
METTLER "EPICENTER" OLD VINE 2016 – Lodi 14/46  
PREDATOR "OLD VINE" 2018 – Lodi 35  
SALDO 2018 – California 42  
8 YEARS IN THE DESERT *BY ORIN SWIFT* 2018 –  
Saint Helena, California 52  
HENDRY *BLOCK 7 & 22* 2016 – Napa Valley 54  
FROG'S LEAP 2016 – Napa Valley 55

## OTHER INTERESTING REDS

YANGARRA *ESTATE SHIRAZ* 2017 –  
Kangarilla, McLaren Vale 10/32  
THE SEEKER MALBEC 2018 – Mendoza, Argentina 12/39  
THE PRISONER 2018 – Napa Valley 18/60  
MATCHBOOK SYRAH 2015 – Dunnigan Hills 35  
MOLLYDOOKER "BLUE EYED BOY" SHIRAZ 2018 –  
McLaren Vale, South Australia 45  
EDWIN DYER SYRAH 2012 – Rogue Valley, Oregon 46  
ABSTRACT *BY ORIN SWIFT* 2017 – Napa, California 60  
ROTH "HERITAGE" 2016 – Sonoma County 70\*  
SHAFER TD-9 2017 – Napa Valley 85  
QUILCEDA CREEK "CVR" 2012 – Columbia Valley 110

# WHITES

## CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 10/32  
MIONETTO PROSECCO – Treviso 11/35  
LUCIEN ALBRECHT BRUT ROSÉ –  
AOC Crémant d'Alsace 13/42\*  
MUMM CUVÉE NAPA BRUT NV – Napa Valley 34  
LOUIS ROEDERER BRUT PREMIER –  
Á Reims, France 56  
VEUVE CLICQUOT YELLOW LABEL –  
Á Reims, France 75  
TAITTINGER – Á Reims, France 95

## CHARDONNAY

ST. FRANCIS 2018 – Sonoma County 11/35  
FERRARI-CARANO 2018 – Sonoma County 12/42  
CHALK HILL 2018 – Sonoma Coast 13/45\*  
ZD 2018 – Napa Valley 15/49  
ROMBAUER 2019 – Carneros 16/52  
CATENA 2018 – Mendoza, Argentina 32  
CHATEAU STE. MICHELLE *CANOE RIDGE* 2016 –  
Horse Heaven Hills 38  
CLOS PEGASE *MITSUKO'S VINEYARD* 2017 –  
Napa Valley 39  
MIRA 2013 – Napa Valley 43  
CHALONE *ESTATE* 2015 – Chalone AVA 45\*  
PINE RIDGE "DIJON CLONES" 2014 –  
Carneros, Napa Valley 45  
GARY FARRELL 2016 – Russian River Valley 50  
FOLEY *RANCHO SANTA ROSA* 2015 – Sta. Rita Hills 54\*  
SHEA WINE CELLARS *SHEA VINEYARD* 2015 –  
Willamette Valley 55  
RAMEY 2015 – Russian River Valley 60  
BURLY 2016 – Napa Valley 65  
PATZ & HALL *DUTTON RANCH* 2016 –  
Russian River Valley 70  
PAUL HOBBS 2015 – Russian River Valley 75  
DONUM 2008 – Carneros 85  
FLOWERS 2016 – Sonoma Coast 85  
CHALK HILL *ESTATE BOTTLED* 2011 –  
Chalk Hill, Sonoma County 88\*  
CHALK HILL "CAROL ANN" 2014 –  
Chalk Hill, Sonoma County 130\*

## SAUVIGNON BLANC & FUMÉ BLANC

CLIFFORD BAY 2019 –  
Marlborough, New Zealand 9/28\*  
HONIG 2019 – Napa Valley 13/42  
FERRARI-CARANO FUMÉ BLANC 2019 –  
Sonoma County 9/28  
SILVERADO *MILLER RANCH* 2017 –  
Yountville, Napa Valley 38  
ELIZABETH SPENCER 2018 – Mendocino 40  
CRAGGY RANGE *TE MUNA ROAD VINEYARD* 2019 –  
Martinborough, New Zealand 45

## OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ 2019 –  
Côtes de Provence 11/35  
MIRAVAL ROSÉ 2019 – Côtes De Provence 13/42  
SINGLE POST RIESLING 2018 – Germany 9/28  
SCHLOSS VOLLRADS RIESLING 2018 –  
Rheingau, Germany 12/39  
CIELO PINOT GRIGIO 2018 –  
Delle Venezie, Italy 9/28  
MARCO FELLUGA PINOT GRIGIO 2018 –  
Collio, Italy 36  
FOUR GRACES PINOT GRIS 2018 –  
Willamette Valley 37\*  
CAYMUS CONUNDRUM WHITE TABLE WINE 2015 –  
California 40

## DESSERT SELECTIONS

FONSECA BIN 27 375 ML BOTTLE – Portugal 8/26

\* CWC

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 (615) 12

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

### ELDERFLOWER MOJITO 9

Prichard's Rum : St~Germain : Fresh Mint

### THAI MARGARITA 12

El Mayor Tequila : St~Germain : Fresh Basil

### KNICKERBOCKER 12

Angel's Envy Bourbon : Angostura Bitters  
Candied Cherry

### LEMON DROP MOJITO 9

Wheatly Vodka : St~Germain : Mint  
Pineapple Juice

### 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

Wheatley Vodka : Fever Tree Ginger Beer

### KENTUCKY OLD FASHIONED 12

Bulleit Whiskey : Angostura Bitters  
Regan's Orange Bitters

## HANDCRAFTED MARTINIS \$14

### '21' MANHATTAN

Sazarac Rye Whiskey : Sweet Vermouth  
Angostura 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

Square One 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

### OUT OF TIME

Buffalo Trace : Honey Syrup  
Angostura Bitters : Black Cherry Jam