

SOUPS & STARTERS

- CHEF’S DAILY SOUP 8
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- FIRE–GRILLED ARTICHOKES Rémoulade 16
- TUNA STACK* Hand-cut Ahi tuna, crab salad, avocado, Sriracha and unagi sauce, crispy wontons 20
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19

SALADS

ADD CHICKEN +6, SALMON OR SHRIMP +10

- ALEX’S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 14
- Made in-house salad dressings: Honey Dijon, Bleu Cheese, Kiawah Island, Ranch, Vinaigrette, Cilantro Vinaigrette
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- THE WEDGE Iceberg, bacon, tomatoes, bleu cheese dressing 14
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumber, bacon, cheese, cornbread croutons, ranch 19
- ROASTED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 18
- THAI KAI CHICKEN SALAD Roasted chicken, mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19
- ASIAN AHI TUNA SALAD* Seared rare, mixed greens, avocado, wasabi, wonton strips, red onions, cilantro vinaigrette 24
- STEAK SALAD* Seared filet, avocado, bacon, bleu cheese, tomatoes, vinaigrette 28

BURGERS & SANDWICHES

WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND–PATTIED BURGERS. BURGERS AND SANDWICHES SERVED WITH FRENCH FRIES.

- VEGGIE BURGER In-house recipe, Monterey Jack 18
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, served all the way, aged Tillamook cheddar 19
- DOUBLE–STACK BURGER* Two crispy patties, onion, kosher dill pickles, American cheese 19
- FRENCH DIP* Thinly sliced, baguette, horseradish 24
- NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, ranch dressing 18
- COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise 18
- CRISPY FISH SANDWICH Cut fresh daily, rémoulade, pickles, lettuce 18

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D’ BUTTER, EXCEPT FOR MARINATED STEAKS.

- STEAK ‘N’ FRIES* Aged Certified Angus Beef®, French Brasserie style, maître d butter 33
- STEAK MAUI* Marinated ribeye, smashed potatoes 46
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 46
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 47
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 41



SEAFOOD

- TROUT ALMONDINE Brown butter, toasted almonds, broccoli, couscous 30
- GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice 34 (lunch cut available until 4PM)
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw MKT
- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 34
- CILANTRO SHRIMP Tiger shrimp, cilantro oil, cajun spices, couscous, Southern coleslaw 28

SPECIALTIES

- BRASSERIE CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, smashed potatoes, broccoli 26
- OVEN ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 24
- GRILLED PORK TENDERLOIN* Cured in-house, Thai “Bang Bang” sauce, smashed potatoes 26
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 33
- ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDE ITEMS

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice | Seasonal Vegetable
Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Couscous

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. We do not recommend and will respectfully not guarantee any meat ordered ‘medium well’ or above
Please make us aware of any food allergies. An 18% gratuity will be added to parties of six or more. However, gratuity is up to your discretion.

WINES WE LOVE TO DRINK

ROMBAUER CHARDONNAY – Carneros 17/66
HONIG SAUVIGNON BLANC – Napa Valley 14/54
CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 13/50
PLUMPJACK *RESERVE* CHARDONNAY – Napa Valley 94
POL ROGER *RESERVE* CHAMPAGNE – Epernay, France 85
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 (*liter bottle*)
FLOWERS PINOT NOIR – Sonoma Coast 17/66
THE PRISONER RED BLEND – California 18/70
PAPILLON *BY ORIN SWIFT* CABERNET SAUVIGNON – Napa Valley 100
ETUDE *GRACE BENOIST RANCH* PINOT NOIR – Carneros 75

WHITES

CHAMPAGNE & SPARKLING

GRUET – New Mexico 12/46
LUCIEN ALBRECHT ROSÉ – AOC Crémant d’Alsace 12/46
ZARDETTO – Prosecco, DOC 12/46
POL ROGER *RESERVE* – Epernay, France 85
TAITTINGER – Á Reims, France 110
VEUVE CLICQUOT YELLOW LABEL – Reims, France 115

CHARDONNAY

CHALK HILL – Sonoma Coast 13/50
THE PRISONER – Carneros 14/54
FRANK FAMILY – Carneros 16/62
ROMBAUER – Carneros 17/66
ZD – Carneros 68
PATZ & HALL *DUTTON RANCH* – Russian River Valley 75
FLOWERS – Sonoma Coast 78
CAKEBREAD CELLARS – Napa Valley 88
PLUMPJACK *RESERVE* – Napa Valley 94
RAMEY *RITCHIE VINEYARD* – Russian River Valley 95
FAR NIENTE *ESTATE BOTTLED* – Napa Valley 98

SAUVIGNON BLANC

ELIZABETH SPENCER – Mendocino 13/50
HONIG – Napa Valley 14/54
CLOUDY BAY – Marlborough, New Zealand 55
CRAGGY RANGE *TE MUNA ROAD* – Martinborough, New Zealand 45
CAKEBREAD CELLARS – Napa Valley 64

OTHER WHITES & ROSÉ

CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 13/50
SCHLOSS VOLLRADS REISLING – Rhinegau, Germany 13/50
FERRARI–CARANO PINOT GRIGIO – Sonoma County 12/46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14
Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus

SPARKLING PALOMA 13
Corazón Blanco Tequila : Gran Gala Liqueur : Fever Tree Sparkling Pink Grapefruit

DOPPELGÄNGER 15
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

WHALE FLOWER 14
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda

VODKA MULE 13
Wheatley Vodka : Fever Tree Ginger Beer

THE (210) 15
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer

LEMON DROP MOJITO 13
Wheatley Vodka : St~Germain : Mint : Pineapple Juice

TEQUILA COCKTAILS

SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

MIDNIGHT MARGARITA 14
Corazón Reposado Tequila, Aged in a Buffalo Trace Bourbon Barrel
Cointreau : Black Cherry Jam : Pink Himalayan Salt

TEQUILA FACTOR 14
Corazón Reposado Tequila, Aged in a Buffalo Trace Bourbon Barrel
Fresh Lemon : Angostura Bitters : Sparkling Wine

THE MATADOR 14
Corazón Reposado Tequila, Aged in a Buffalo Trace Bourbon Barrel
Honey Syrup : Fresh Lime Juice : Lime Zest

JALAPENO WINK 14
Corazón Reposado Tequila, Aged in a Buffalo Trace Bourbon Barrel
Jalapeños : Strawberry : Agave : Fever Tree Club Soda

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 12/46
QUILT – Napa Valley 15/58
AUSTIN HOPE – Paso Robles 17/83 (*liter bottle*)
CHATEAU BUENA VISTA – Napa Valley 70
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 80
SEQUOIA GROVE – Napa Valley 80
HONIG – Napa Valley 82
HALL – Napa Valley 95
PAPILLON *BY ORIN SWIFT* – Napa Valley 100
STAG’S LEAP CELLARS “ARTEMIS” – Napa Valley 120
GHOST BLOCK *ESTATE* – Oakville, Napa Valley 125
CAYMUS VINEYARDS – Napa Valley 155
CADE *HOWELL MOUNTAIN* – Napa Valley 175
SILVER OAK – Napa Valley 195
MERUS – Napa Valley 250
CAYMUS “SPECIAL SELECTION” – Napa Valley 280

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46
FERRARI–CARANO – Sonoma County 14/54
FROG’S LEAP – Rutherford, Napa Valley 75
DUCKHORN VINEYARDS – Napa Valley 95

PINOT NOIR

A TO Z – Oregon 13/50
ELOUAN – Oregon 14/54
FLOWERS – Sonoma Coast 17/66
THE FOUR GRACES – Willamette Valley 50
BREWER–CLIFTON – Sta. Rita Hills 58
SLANDER *BY ORIN SWIFT* – California 72
ETUDE *GRACE BENOIST RANCH* – Carneros 75
BELLE GLOS “DAIRYMAN” – Russian River Valley 85
PENNER–ASH – Willamette Valley 105
ROCHIOLI *ESTATE* – Russian River Valley 152

ZINFANDEL

KLINKER BRICK – Lodi, Mokelumne River AVA 13/50
SEGHECIO – Sonoma County 55
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 84

OTHER INTERESTING REDS

ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 11/42
THE PRISONER – California 18/70
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 17/66
ABSTRACT *BY ORIN SWIFT* – California 70
CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH – California 75

DESSERT SELECTIONS

FONSECA BIN 27 PORT 9/~
TAYLOR FLADGATE 10 YR. TAWNY PORT 10/~

Tastings of our wines by the glass are available. Please ask your server.
Corkage fee, \$25.

HANDCRAFTED MARTINIS

THE DUKE
Classic Martini : Twist or Olives : Your choice of Vodka or Gin

‘21’ MANHATTAN
Sweet Vermouth : Bitters : Your choice of Bourbon or Whiskey

RED–HEADED RITA MARTINI 16
El Mayor Blanco Tequila : Pomegranate Juice

OUT OF TIME MANHATTAN 16
Buffalo Trace Bourbon : Black Cherry Jam : Honey Syrup : Angostura Bitters

ENGLISH MARTINI 16
Plymouth Gin : Cucumber : Fresh Mint

FLEUR–DE–LIS MARTINI 16
Tito’s Handmade Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

PEAR MARTINI 16
Grey Goose La Poire Vodka : Domain de Canton Ginger : Candied Ginger

Spirit substitutions for handcrafted martinis and cocktails may affect menu price.

