

ALEXANDER'S
CRAFT COCKTAILS & KITCHEN

SIGNATURE COCKTAILS ★ BEER & WINE ★ GREAT FOOD

LUNCH/BRUNCH OFFERINGS
11 AM- 3 PM

AKAUSHI NEW YORK STRIP LOIN WITH MELTED SHALLOT-WILD MUSHROOM JUS, **TRUFFLE**
POMME FRITES \$36, ADD FRIED EGG \$4

PORK BELLY CARNITAS WITH SMOKED CHILI HOLLANDAISE, RED BLISS POTATO FRIES, POACHED
EGGS ON ENGLISH MUFFIN \$15

AVOCADO TOAST WITH BASIL PESTO, SLICED BEEF STEAK TOMATO, RED PEPPER FLAKES,
POACHED EGG EXTRA VIRGIN OLIVE OIL, SEA SALT & BLACK PEPPER AND BALSAMIC GLAZE
\$16

LIGHTLY ROSEMARY CITRUS CURED SALMON, KALE AND ROMAINE SALAD WITH AVOCADO,
PUMPKIN SPICED BUTTERNUT SQUASH, PECANS, CRANBERRIES, GOAT CHEESE, ROASTED RED
ONION VINAIGRETTE \$28

ADD EGGS, COOKED TO YOUR DESIRE ONE FOR \$4, TWO FOR \$6

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK FOR FOOD-
BORNE ILLNESS

Summer Cocktails

JUST PEACHY

Peach Crown, Peach puree, lemon,
simple, soda

BLUEBERRY LEMONADE

Camarena Silver, Cointreau, lemon, agave,
blueberry puree

BASIL VODKA SMASH

Absolut Citron, honey, lemon, basil, orange

WINDSOR GARDEN

Empress Gin, Rosemary-honey simple,
lemon, soda, rosemary

THE SPICY DRAGON

Dragonberry Bacardi, simple, lime, jalapeño

GOT THYME?

Absolut Citron, lemon, huckleberry, thyme
simple

WATERMELON RUSH

Bulleit Rye, lemon, watermelon puree

BEER SELECTIONS

Bud light	Budweiser
Shiner Bock	Dos XX
Sierra Nevada Pale Ale	
Coors light	Guinness
Miller lite	Corona
Michelob Ultra	Blue moon
Stella Artois	Heineken
Lagunitas IPA	Sam Adams
Stone IPA	Draft- Changes regularly

White Wines

Glass Bottle

SPARKLING:

Josh, Prosecco		\$32
La Marca Sparkling Rosé	\$9	\$32
Monkey Snooze, House Sparkling draught	\$9	
Tattinger, Champagne		\$75

CHARDONNAY:

Sonoma Cutrer		\$50
Phantom, by Bogle		\$60
Cakebread		\$75
Wente, Estate	\$9	\$32

OTHER WHITE:

Barone Fini, Pinot Grigio	\$9	\$34
Blue Quail, Pinot Gris		\$36
Ruffino Moscato d'asti		\$32
Ely, Sauvignon Blanc		\$55
Dr. Loosen, Blue Slate Riesling		\$52
Chateau Ste. Michelle, Riesling		\$60
Charles Smith, Kung Fu Girl, Riesling		\$34
Caymus Conundrum		\$45
Vavasour, Sauvignon Blanc		\$36
La Fête du Rosé	\$12	\$44
Kim Crawford Rosé		\$37

PORTS/DESSERT:

Dow, Tawny Port	\$18	
Dow, White Port	\$14	
Antinori, Muffato Della Sala	\$22	\$115

Red Wines

Glass Bottle

CABERNET SAUVIGNON:

Drumheller	\$10	\$37
Decoy, by Duckhorn		\$55
Barossa Valley, Cabernet	\$9	\$32
Stags Leap		\$95
Quilt, Napa		\$65
Caravan, by Darioush		\$95
Daou, Reserve		\$90

OTHER REDS:

Elouan, Pinot Noir	\$11	\$38
Daou, Pinot Noir		\$45
Stags Leap, Petit Sirah		\$79
Siduri, Pinot Noir		\$49
Antigal Uno, Malbec	\$11	\$39
Rodney Strong, Pinot Noir		\$65
Edmeades, Zinfandel		\$38
Petite Petit, Syrah		\$40
Catena, Malbec		\$45
The Prisoner		\$79
Eternally Silenced, by Prisoner		\$85
Orin Swift, 8 yrs. In the desert		\$90
Saldo, by Prisoner		\$85
Daou, Pessimist		\$45
Casadei, Bogno Mediterranto		\$50
Fontanafredda, Rosasto Langhe		\$45

RESERVE LIST:

Chateau Montelana, Cabernet	\$120
Trefethen Dragons Tooth, Blend	\$125
Ken Wright, Shea Vineyards	\$120
Duckhorn, Three Palms, Merlot	\$180
Frogs Leap, Cabernet Estate	\$125
Darioush, Cabernet	\$215
Darius II	\$750