

## SNACKS, BITES, STARTERS

- CITRUS-POACHED **SHRIMP COCKTAIL** WITH TITO'S SPIKED COCKTAIL SAUCE (6) \$14 🍷
- CHARCUTERIE BOARD** - CHEF'S SELECTION OF MEATS, CHEESES AND ACCOUTREMENTS \$22
- LOUISIANA STYLE **CRAB CAKES** (2) WITH SPICY CAPER AIOLI \$19
- KUNG PAO CAULIFLOWER** WITH STIR-FRIED VEGGIES \$16
- MUSSELS**-PEI MUSSELS, WHITE WINE, BUTTER, SAFFRON, TOMATO, OLIVES & GARLIC WITH HOUSE MADE **BAGUETTE** \$18
- CRISPY **BRUSSEL SPROUTS**, SWEET CHILI LIME \$12 🍷
- LEMON-VERMOUTH **FIGS WITH BAKED BRIE** & THYME WITH CROSTINI \$18
- LOAF OF FRESH HOUSE **FOCACCIA** WITH FRESH SEMI-DRIED TOMATO & BASIL \$7.5
- LOBSTER MAC & CHEESE**, 5 oz. **LOBSTER TAIL MEAT** \$29

## VINES AND GREENS

**CHOPPED HOUSE-STYLE SALAD**, ARTISAN ROMAINE, RED ONION, BACON, BLUE CHEESE, GARLIC GRANOLA, HEIRLOOM CHERRY TOMATOES, GREEN GODDESS DRESSING \$9

*\*ADD GRILLED CHICKEN \$9, \*ADD BEEF TENDERLOIN \$30, ADD SALMON \$25*

*\*ADD GRILLED SHRIMP \$3 EACH \*ADD BROILED LOBSTER TAIL \$29*

**SOUP DU JOUR** \$8

STRAWBERRY **SPINACH SALAD**, CANDIED PECANS, TEXAS GOAT CHEESE, CHARRED RED ONION VINAIGRETTE \$12

## ENTRÉE PLATES

SEARED **SCOTTISH FAROE ISLAND SALMON**, SOUTHWEST CORN/QUINOA SALAD  
TOPPED WITH CUCUMBER, TOMATO, AVOCADO & QUESO FRESCO \$37 🍷

CREOLE **SHRIMP & GRITS**- GULF SHRIMP, BLISTERED TOMATOES, SMOKED BACON, PEPPERS & ONIONS, OVER  
GRISTMILL BLUE GRITS \$26

PAN ROASTED DOUBLE BONE **PORK CHOP (TEXAS-SIZE)**, BLUEBERRY BOURBON CHUTNEY, THREE CHEESE  
MAC & CHEESE & GARLIC SAUTÉED BROCCOLINI \$34

ALEXANDER SPICE RUBBED AND **GRILLED 44 FARMS RIBEYE**, ROASTED GARLIC YUKON MASHED POTATOES,  
HARICOT VERTS, GREEN GODDESS BUTTER \$49 🍷

GARLIC-MINT MARINATED & GRILLED LAMB LOIN CHOPS, CANNELINI BEANS WITH TASSO HAM,  
AND MINT-PEA PUREE \$42 🍷

**PAN-SEARED BEEF TENDERLOIN**, TWICE BAKED POTATO, ROASTED ASPARAGUS,  
WILD MUSHROOM DEMI \$48 🍷

## SWEETS

CLASSIC **CRÈME BRULÉE** WITH MACERATED BERRIES \$8

ALEXANDER'S **BREAD PUDDING**, VANILLA GELATO & SALTED CARAMEL \$10

**CHOCOLATE MOUSSE 'MARTINI'** WITH COFFEE WHIP & KAHLUA SYRUP \$8

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

## Spring Cocktails

JAMMIN' ON THE CREEK Empress Gin, Strawberry jam, Lemon, Simple, Zest
CUCUMBER MELON MARGARITA Camarena, Midori, Lime, Agave, Cucumber
THE SPICY DESERT MARTINI Tito's, Prickly Pear, Lime, Calabrian Pepper Simple
THE SPRING BEE Angel's Envy, Lavender bitters, Honey Simple, Lemon
THE SOUTHERN PEACH Woodford, Peach, Lemon, Simple, Basil
GREEN TEA ME Deep Eddy Grapefruit, Lemon, St. Germaine, Green Tea & Mint Simple, Soda
SALADO STORM Kula Toasted Coconut Rum, Lime, Orange Juice, Pineapple Juice, Passionfruit, Kula Dark Rum Floater

## 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

### SPARKLING:

	Glass	Bottle
Josh, Prosecco		\$34
La Marca Sparkling Rosé	\$9	\$34
Monkey Snooze, House Sparkling draught	\$9	
<b>Tattinger, Champagne</b>		\$75

### CHARDONNAY:

Sonoma Cutrer		\$50
Phantom, by Bogle		\$60
<b>Cakebread</b>		\$75
Wente, Estate	\$9	\$34

### OTHER WHITE:

Barone Fini, Pinot Grigio	\$9	\$34
Ruffino Moscato d'asti		\$34
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
Artesa, Sauvignon Blanc		\$42
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

### CABERNET SAUVIGNON:

	Glass	Bottle
Drumheller	\$10	\$37
Decoy, by Duckhorn		\$55
Barossa Valley, Cabernet	\$9	\$34
Stags Leap, Artemis		\$165
Quilt, Napa		\$65
<b>Caravan, by Darioush</b>		\$95
<b>Daou, Reserve</b>		\$90

### OTHER REDS:

Elouan, Pinot Noir	\$11	\$39
Belle Glos Balade, Pinot Noir		\$70
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
<b>The Prisoner</b>		\$95
Eternally Silenced, by Prisoner		\$85
Orin Swift, 8 yrs. In the desert		\$90
Saldo, by Prisoner		\$85
Pessimist, BY DAOU		\$45
Casadei, Bogno Mediterranto		\$50
Fontanafredda, Rosasto Langhe		\$45
Bodyguard, BY DAOU		\$85

### 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