**Ultimate Nachos $10**
Crisp Tortilla Chips Topped with Refried Black Beans, Nacho Cheese Sauce, Pico de Gallo, Sour Cream and Guacamole
*Add Chicken...$3 Add Steak...$5*

**Quesadilla $9**
Griddled Flour Tortilla stuffed with Oaxaca & Monterey Jack Cheese. Served with Pico de Gallo, Sour Cream and Guacamole
*Add Chicken...$3 Add Steak...$5*

**Chicken or Pulled Pork Tacos (2) $8**
Corn Tortillas with Grilled Chicken or Pulled Pork, Shredded Cabbage and Pico Di Gallo Topped with Siracha Sour Cream

**Salads**

- **House Salad $7**
  Mixed Greens with your Choice of Dressing

- **Caesar Salad $9**
  Crisp Romaine Lettuce, Croutons, Shaved Parmesan and Caesar Dressing
  *Add Chicken Skewers - $5  Add Salmon - $8  Add Steak Skewers - $6*

- **Chef Salad $15**
  Chopped Mixed Greens with Juliannette Slices of Honey Ham, Roasted Turkey, Swiss and Cheddar Cheese, Tomato Wedges and Hard Boiled Egg. Choice of Dressing

**Sandwiches & Wraps**

- **Alexis Park Burger $12**
  Half Pound Char Grilled Angus Beef with Lettuce, Tomato, Red Onion, Bacon and Cheddar Cheese

- **California Club Sandwich $14**
  Turkey Breast, Bacon, Swiss Cheese, Lettuce, Tomato and Mayonnaise on Toasted Sourdough.

- **Bistro Sandwich $14**
  Roasted Turkey Breast, Ham, Bacon, Cheddar and Swiss Cheese, Lettuce and Sliced Tomato on Multi Grain Bread.

- **Pulled Pork Sandwich $13**
  Slow Roasted Pulled Pork topped with Cole Slaw, Pickle Chips, and BBQ Sauce

- **Crispy Chicken Club Wrap $14**
  Crisp Fried Chicken, Bacon, Cheddar Cheese, Lettuce, Tomato with Peppercorn Ranch in a Flour Tortilla

**Chicken Wings $11**
Choice of Hot, Mild, BBQ, Garlic Parmesan or Teriyaki. Carrot & Celery Sticks and Served with Ranch Dressing

**Chicken Fingers $11**
Dipped in Buttermilk and Coated with Bread Crumbs. Carrot & Celery Sticks and Served with Ranch Dressing

**Classic Cheeseburger Sliders $11**
Grilled Angus Beef Patties, Caramelized Onion, Applewood Smoked Bacon, Cheddar Cheese & Pickle Chip

**Grilled Chicken Cobb Salad $15**
Chopped Mixed Greens with Grilled Chicken Breast, Tomatoes, Avocado, Crumbled Bacon, Blue Cheese, Hard Boiled Egg and Diced Red Onion.
Served with Choice of Dressing

**Chicken Mandarin Salad $15**
Grilled Chicken Breast with Chopped Mixed Greens, Cilantro, Sesame Seeds, Carrots, Mandarin Oranges and Crunchy Noodles.
Served with an Asian Rice Wine Vinegar Dressing.

- **Heart Healthy**

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Many of our products contain or may come into contact with common allergens, including wheat, peanuts, soy, tree nuts, milk, eggs, fish and shellfish. Before placing your order, please inform your server if a person in your party has a food allergy.
Entrees
All Entrees Served With Choice of House or Side Caesar Salad

❤️ Salmon with Pineapple Salsa $20
Served with Cilantro Lime Rice and Vegetable of the Day

Angel Hair Shrimp Pasta $24
Jumbo Gulf Shrimp Tossed with fresh Tomato, Garlic, Basil White Wine Butter Sauce over Angel Hair Pasta. Served with Garlic Bread
(Can be made with Grilled Chicken)

Chicken Piccata $20
Chicken Breast Sautéed with Capers and Lemon Butter Sauce.
Served with Mashed Potatoes and Vegetable of the Day

Marinated Flat Iron Steak $20
Topped with a Cherry Tomato Salad.
Served with Mashed Potatoes and Vegetable of the Day

Desserts
New York Style Cheese Cake or Chocolate Bundt Cake - $6.50

Wine

<table>
<thead>
<tr>
<th>WHITE WINE</th>
<th>Bottle</th>
<th>Glass</th>
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<tbody>
<tr>
<td>Chardonnay, Kendall Jackson,</td>
<td>38.00</td>
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<tr>
<td>Chardonnay, Beringer,</td>
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<td>7.00</td>
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<tr>
<td>Pinot Grigio, Beringer,</td>
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<th>SPARKLING WINE</th>
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<tr>
<td>Korbel Brut 750 ml Bottle</td>
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<tr>
<td>Kenwood, Cuvee Brut, California, 187 ml split</td>
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<th>RED WINE</th>
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<tr>
<td>Cabernet, Robert Mondavi</td>
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<tr>
<td>Cabernet, Black Oak</td>
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</tr>
<tr>
<td>Merlot CK Mondavi</td>
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<tr>
<td>Pinot Noir, Mark West</td>
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</tbody>
</table>

Beer

FEATURED DRAFT BEERS - $5.00
Bud Light * Shock Top * Negra Model

DOMESTIC BOTTLED BEER - $6.00
Bud Light *Bud * Coors Light * Michelob Ultra

IMPORTED BOTTLED BEER - $7.00
Corona * Corona Light *XX Amber *XX Lager * Heineken * Goose Island IPA

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