

THE ALEX PRESENTS

JAZZ NIGHT

Menu

Elotes | 12

Roasted Corn | Cotija | Red Chile Aioli | Lime

Bruschetta | 17

Sourdough | Ricotta | Olive Oil Poached Tomato

French Fries | 7

crispy fries | salt

***Spicy Tuna Lettuce Wraps | 25**

Saku Tuna | Nori | Seaweed Salad | Cucumber Spicy Mayo | Furikake

***Beef Tenderloin "Tataki" | 22**

Latin- Chimichurri | Pickled Fresno & Shallot

Asian- Ponzu | Pickled Ginger | Sweet Chile | Sesame

Thai Tiger Shrimp Flatbread | 19

Coconut Curry | Fresno | Scallions | Thai Basil

Burrata Tomato Flatbread | 19

Basil | Parmesan | Pesto

Fig & Goat Cheese Flatbread | 19

Black Mission Figs | Roasted Garlic | Arugula Lemon Vinaigrette

Margarita Flatbread | 19

Fresh Mozzarella | Rustic Tomatoes | Basil

Herb Crusted Lamb Chops | 31

Thai Coconut Curry Broth | Carrot & Tomato

Cilantro Lime / Red Sorrell

Sous Vide Beef Tenderloin | 36

Elotes | Charred Broccolini | Chimichurri

Skin-on Salmon | 30

Shaved Korean Style Sprouts | Miso Butter

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*



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Cocktails

Holiday Spiced Mule | 18

Tito's Vodka | All Spice dram | Cinnamon, Nutmeg, Clove | Ginger Beer | Lemon

Roosevelt Island | 18

*Old Forester 86 Proof Bourbon | Vodka | Iced Tea Brown
Sugar | Mint | Fresh Lemon*

Bath Tub Gin & Tonic | 18

House Steeped Gin | House Tonic | Fresh Lime

Gatsby | 19

*Old Forester 1920 Bourbon | Port Carpano Antica Vermouth
| Plum Bitters*

Daisy | 19

*Roca Patron Reposado Tequila | Champagne Aperol |
Toasted Pineapple Liqueur | Lemon | Sugar Dust*

Lord of Light | 20

Old Raj 110 Proof Gin | Yellow Chartreuse Fernet Branca | Bitters

Pigs and Peat | 20

Whistle Pig Rye | Cognac | Sweet Vermouth Drambuie | Laphroaig | Smoke

Violette Times | 20

Ketel One Botanical | Creme de Violette Orgeat | Grapefruit | Egg White



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Classics

Old Fashioned | 18

Woodford Reserve Double Oaked Bourbon Sugar | Bitters

Champs Elysees | 18

*Hennessey VS | Yellow Chartreuse | Lemon | Sugar |
Angostura*

Classic Daiquiri | 18

Rhum Barbancourt 8 year | Fresh Lime Juice | Sugar

White Lady | 18

Gin Lane 1751 Pink Gin | Cointreau | Lemon

Sazerac | 18

High West Double Rye | Peychaud | Sugar Absinthe Rinse

Paloma | 18

*Olmecca Altos Tequila | Dry Curacao | Fresh Grapefruit |
Lime | Black Salt*

Beer

Goose Island 312 | 10

Devil's Backbone, Vienna Lager | 10

Fordham & Dominion, Oak Barrel Stout | 10

Wicked Weed Brewing, Appalachia Session IPA | 10

Victory Sour Monkey. Sour Tripel | 10

Stella Artois | 10

Heavy Seas, Loose Cannon IPA | 10

Becks, Non-Alcoholic | 7



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Sparkling Wine

Glass | Bottle

La Marca Prosecco, Italy 15 | 60

Cheurlin Brut Speciale, France 30 | 120

White Wine

Glass | Bottle

Cantina Kaltern Pinot Grigio, Italy 15 | 60

Jacques Dumont Sancerre, France 17 | 68

Shale and Stone Chardonnay, CA 25 | 100

Textbook Chardonnay, CA 23 | 80

Influence Wines Riesling, NY 16 | 64

Rose Wine

Glass | Bottle

Malene Rose, CA 17 | 64

Francois Montand Brut Rose, France Sparkling 18 | 68

Red Wine

Glass | Bottle

My Favorite Neighbor Red Blend, CA 35 | 140

Harvey and Harriet Red Blend, CA 25 | 100

Sierra Collado Syrah, Spain 15 | 60

El Enemigo Malbec, Spain 19 | 76

Josh Reserve Cabernet, CA 18 | 72

