

## LATE NIGHT OFFERING

Available from 11PM – 6:30AM

### Snacks

Available to go

Grilled Vegetable Wrap  ..... \$12

Spinach tortilla, grilled balsamic marinated portabella mushroom, caramelized onion, spinach, zucchini, spicy honey mustard, pepper jack cheese

Alexander Hummus  ..... \$8

Lemon, basil, roasted peppers, grilled pita

Cheese and Meat Snack Pack  ..... \$16

Selection of locally sourced cheeses, meats, mustards, accompaniments

Latitude Chopped Salad  ..... \$13

Sweet corn, organic romaine, bacon, feta, cherry tomato, roasted pepper truffle vinaigrette

### Desserts

Da Vinci Gelato  ..... \$8

Rotating flavors

Dark Chocolate Torte  ..... \$8

Cheesecake  ..... \$8

## BREAKFAST


Available from 6:30AM – 11AM

### Fruits & Cereals

Seasonal Fruit  ..... \$8

Fresh Berries  ..... \$9

Seasonal selection

House Made Granola Parfait  ..... \$8

Dried berries, nuts, greek yogurt, honey

Steel Cut Irish Oats  ..... \$7

Dried berries, almond milk, walnuts, brown sugar

Assorted Breakfast Cereals  ..... \$7

Gluten-free Cheerios, Frosted Mini Wheats, Rice Krispies, Fruit Loops, Granola, Corn Flakes

### Thoughtful Foods

Jumpstart Smoothie  ..... \$7

Strawberry, mango, ginger, banana, vanilla yogurt

Vegan Breakfast  ..... \$11

Brown rice, chickpea, tofu hash, baby green salad

Salmon Lox and Bagel  ..... \$16

Toasted everything bagel, whipped cream cheese, smoked salmon, dill vinaigrette, fried capers, pickled onion

\*Avocado Toast  ..... \$11


Choice of toast, smashed avocado, fried egg, sriracha honey, cherry tomato, arugula, cider vinaigrette

### Cage-Free Eggs & Omelets

Served with breakfast potatoes

\*American Breakfast  ..... \$18

Two eggs, choice of: natural uncured bacon, seasonal house made sausage or grilled ham, choice of toast, chilled juice, coffee or hot tea

\*Three Egg Omelet  ..... \$15

Choice of 3 Swiss, cheddar, mozzarella cheese, bacon, ham, peppers, mushrooms, spinach, sun-dried tomatoes, onion or tofu


### Breakfast Specialties

\*Chorizo Hash  ..... \$15

Sunny side up fried eggs, roasted poblano peppers, caramelized onions, shredded potatoes, salsa roja

\*Midwest Skillet  ..... \$15

Bacon, eggs, cheddar, fried potatoes, bell peppers, roasted tomato salsa

Harvest Grain Pancakes  ..... \$11

Blueberries, almond butter, hickory syrup

\*Pardo Breakfast Sandwich  ..... \$14

Scrambled eggs, sausage, cheddar cheese, pretzel roll

\*Breakfast Burrito ..... \$14

Fried potatoes, scrambled egg, salsa verde,

shredded pepper jack, avocado spread

Add bacon ..... \$3

French Toast  ..... \$14

Maple bourbon whipped cream, maple syrup, pecans

### On The Side

Natural bacon, sausage, or ham ..... \$5

Jowl bacon ..... \$6

Turkey bacon ..... \$5

Veggie patty ..... \$4

Croissant, scone or muffin ..... \$5

Toasted bagel with cream cheese ..... \$5

Toast or english muffin ..... \$3



THE  
ALEXANDER  
A DOLCE HOTEL

A \$3.00 in room charge per order, appropriate tax and 20% service charge will be added to your bill.  
\*Thoroughly cooking meats, seafood, poultry, and eggs reduces the risk of food borne illness.

## ALL DAY DINING

Available from 11AM – 11PM

### Appetizers

Chicken Noodle Soup  ..... \$7

Fingerling potatoes, basil penne

Vegetarian Yellow Curry  ..... \$6

Coconut yellow curry, white rice, scallions, chopped cashews

Local Charcuterie Board  ..... \$16


Selection of Smoking Goose salumi, house cured meats, accompaniments

Local Cheese Board  ..... \$16

Selection of locally sourced cheeses, accompaniments

Deviled Scotch Eggs..... 3 for \$5, 5 for \$7

Andouille sausage, breaded fried egg

Alexander Hummus  ..... \$8

Lemon, basil, roasted peppers, grilled pita


Poblano Crab Mac And Cheese  ..... \$12

Smoked gouda and pepper jack cheese, lemon cracker crumbs, penne noodles

### Salads

Latitude Chopped Salad  ..... \$13

Sweet corn, organic romaine, bacon, feta cheese, cherry tomato, roasted pepper truffle vinaigrette

Grilled BLT Salad  ..... \$11

Organic romaine heart, Smoking Goose jowl bacon, pickled shallot, cherry tomato, bleu cheese dressing

Greek Salad  ..... \$12

Chopped romaine, olives, cucumber, tomato, red onion, feta cheese, red wine vinaigrette

Caesar Salad  ..... \$13

Caeser dressing, romaine, roasted garlic croutons, parmesan cheese, blistered cherry tomatoes

Grilled chicken or salmon ..... \$4

### Sandwiches

Choice of fries, sweet potato fries, salad or local chips

\*The Alexander Burger  ..... \$16

Fischer Farms beef, grilled mushroom, smoked gouda cheese, bacon-onion jam

\*Turkey Burger  ..... \$15

Caramelized onion, sweet swiss cheese, cranberry chipotle mayo

Grilled Vegetable Wrap  ..... \$12

Spinach tortilla, grilled balsamic marinated portabella mushroom, caramelized onion, spinach, zucchini, spicy honey mustard, pepper jack cheese

Grilled Cheese  ..... \$13

Tomato and roasted garlic spread, local cheddar cheese

Chicken Sandwich  ..... \$14

Grilled chicken breast, bbq sauce, bacon, cheddar

Buffalo Lava Chicken Wrap  ..... \$14

Buffalo sauce, bleu cheese slaw, grilled or fried chicken

### Entrees

Eli's Mom's Lasagna  ..... \$19

Sweet Italian sausage marinara, fresh mozzarella, ricotta, basil

\*Grilled Mahi Mahi  ..... \$23

Pineapple cucumber jalapeño relish, cilantro vinaigrette

\*Pan Roasted Salmon  ..... \$26

Coconut yellow curry, white rice, scallion


Roasted Chicken Breast  ..... \$23

Sun dried tomatoes, spinach, roasted peppers, olives, white wine broth, crumbled feta

\*Grilled Ribeye  ..... \$29

Crispy smoked crushed potato, baby carrots

### Desserts

Cheesecake  ..... \$8

Dark Chocolate Torte  ..... \$8

Three Layer Chocolate Mousse Cake  ..... \$8

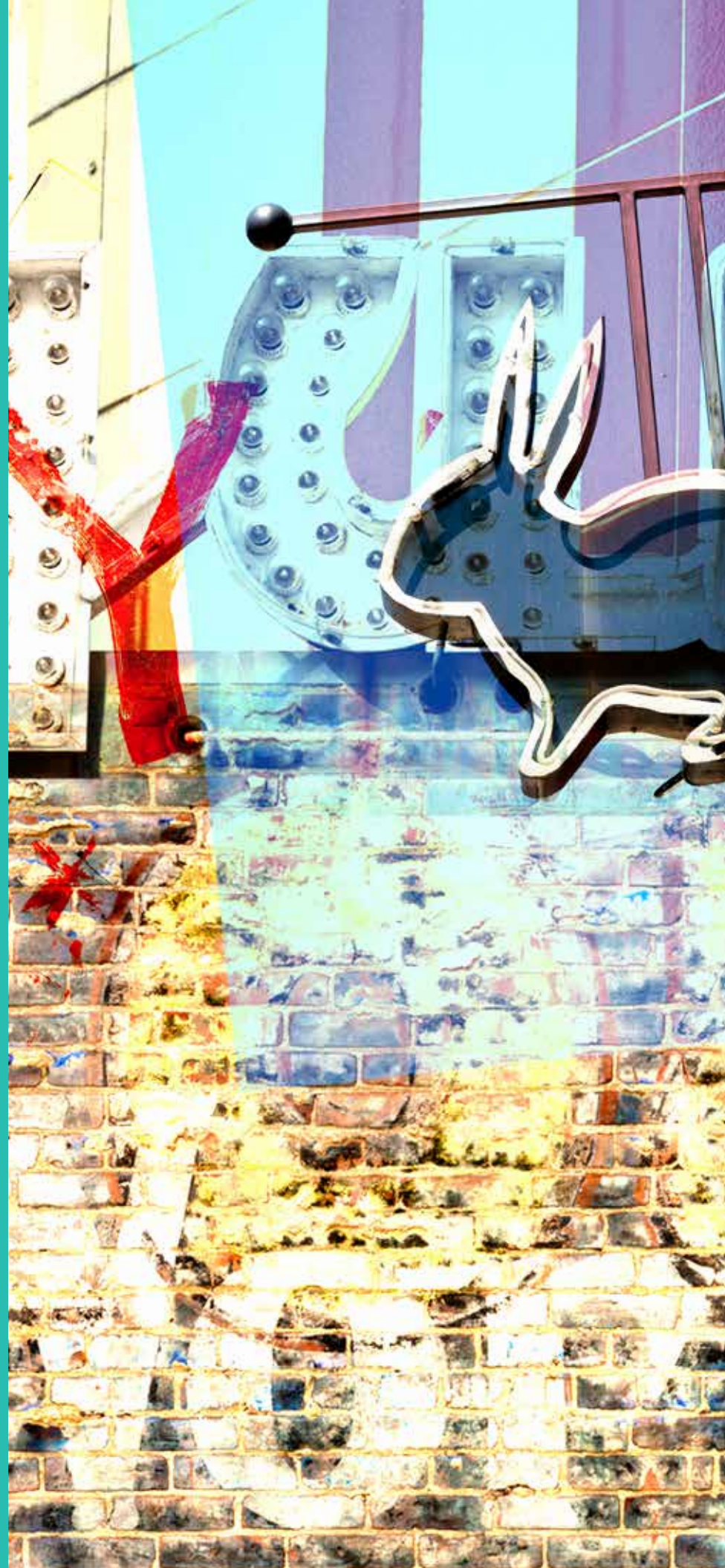
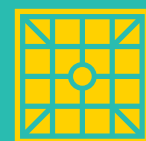
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**BEVERAGES**  
24 hour service

Iced Tea .....	\$4
Soft Drinks .....	\$4
<i>Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Mountain Dew, Diet Mountain Dew, Sierra Mist, Diet Sierra Mist</i>	
Red Bull .....	\$4
<i>Regular or sugar free</i>	
Juices .....	\$4
<i>Orange, cranberry, apple, grapefruit</i>	
Milk .....	\$3
<i>2%, skim, whole, soy, vanilla almond</i>	
Bottled water .....	\$4
Acqua Panna .....	\$5
<i>Natural spring water 500ml.</i>	
San Pellegrino .....	\$5
<i>Natural sparkling mineral water 500ml.</i>	

**EAT  
DRINK  
BREATHE**



**WINE SELECTION**  
Service from 10AM - 11PM

	Bottle	Quartino (9 oz)	Glass (6 oz)
Taittinger Brut La Francaise <i>Champagne, France</i> .....	\$85		
Domaine Carneros Brut <i>Napa, California</i> .....	\$49		
Gloria Ferrer Cuvee Brut <i>Sonoma, California</i> .....	\$38		
Voveti Prosecco <i>Italy</i> .....	\$35		
Voveti Prosecco <i>Italy 187ml</i> .....	\$10		
Mia Dolcea Moscato <i>Italy</i> .....	\$30		
Notorious Pink Rose <i>France</i> .....	\$32	\$16	\$12
Sonoma Cutrer Chardonnay <i>Sonoma, California</i> .....	\$45	\$18	\$15
Edna Valley Chardonnay <i>California</i> .....	\$28	\$12	\$9
Maso Canali Pinot Grigio <i>Italy</i> .....	\$33	\$15	\$11
Banfi Le Rime Pinot Grigio <i>Italy</i> .....	\$23	\$11	\$8
Whitehaven Sauvignon Blanc <i>Marlborough, New Zealand</i> .....	\$36	\$16	\$12
Edna Valley Sauvignon Blanc <i>California</i> .....	\$28	\$12	\$9
Leonard Kreuzsch Riesling <i>Mosel, Germany</i> .....	\$24	\$11	\$8
Meiomi Pinot Noir <i>Russian River Valley, Sonoma, California</i> .....	\$36	\$16	\$12
Trinity Oaks Pinot Noir <i>California</i> .....	\$23	\$11	\$8
Francis Coppola Ivory Label Cabernet <i>Sonoma, California</i> .....	\$34	\$15	\$11
William Hill Cabernet <i>Napa, California</i> .....	\$27	\$13	\$9
Chateau Souverain Merlot <i>California</i> .....	\$23	\$11	\$8
Rene Barbier Red Blend <i>Catalonia, Spain</i> .....	\$20	\$10	\$7
Alamos Malbec <i>Mendoza, Argentina</i> .....	\$23	\$11	\$8

**BEER SELECTION**  
Service from 10AM - 11PM

Domestic Bottle Beer		Imported Bottle Beer	
Miller Lite .....	\$5	Corona .....	\$6
Coors Light .....	\$5	Heineken.....	\$6
Bud Light .....	\$5	Newcastle .....	\$6
Budweiser .....	\$5	Amstel Light .....	\$6
Michelob Ultra .....	\$5	Stella Artois.....	\$6
Sam Adams.....	\$6		
Blue Moon .....	\$6		
Fat Tire.....	\$6		
Angry Orchard.....	\$6		
Yuengling.....	\$6		
		Indiana Craft Beer	
		Fountain Square Amber .....	\$7
		Sun King Cream Ale .....	\$7
		Triton Rail Splitter IPA .....	\$7



**IN ROOM  
DINING**

THE ALEXANDER  
HOTEL REINTERPRETED.

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