

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

Chickpeas, white balsamic and grilled naan bread

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

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

Spinach tortilla, queso, salsa verde, avocado, black bean, sweet potato, scrambled eggs

French Toast  \$14

Maple bourbon whipped cream, maple syrup, pecans

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

Thoughtful Foods

*Nourishing Breakfast  \$13

Braised baby kale, egg white, roasted tomato, herbed ricotta frittata, tomato basil tart shell

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

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 DOUCE 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

Roasted Sweet Potatoes   \$10

Maple yogurt, chili flakes, scallion

Alexander Hummus  \$8

Chick peas, white balsamic, grilled naan bread

Sticky Sesame Chicken Wings  \$12

Scallion, soy, sesame seeds




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

Indiana Beet Salad   \$12

Horseradish goat cheese, cider vinaigrette, spinach, apple, candied pecan

Caesar Salad  \$13

Caesar 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

*#TheVandal Burger  \$17

Ground chuck and jowl bacon, aged white cheddar cheese, roasted tomato jam, arugula, dijonaise

*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

Smoked gouda, fresh mozzarella, cheddar, side of cherry pepper jam

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

Pappardelle Pasta  \$19

Fennel sausage, roasted mushroom, red wine tomato sauce, arugula, manchego, local pappardelle

*Pork Chop   \$24

Pineapple glazed, sweet potato and black bean hash

*Pan Roasted Salmon  \$26

Wild rice, dashi, coconut red curry, carrot

Roasted Chicken Breast  \$22

Wilted spinach with ricotta and provolone, red wine sauce, crispy shoestring potatoes

*Fischer Farms Ribeye  \$29

Mushroom parmesan bread pudding, parsnip puree, red wine sauce

Desserts

Cheesecake  \$8

Dark Chocolate Torte   \$8

Three Layer Chocolate Mousse Cake  \$8

Da Vinci Gelato  \$8

Rotating flavors

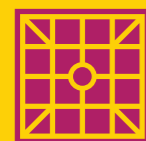
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BEVERAGES
24 hour service

Coffee Carafe	\$8
<i>Regular or decaf</i>	
French Press	\$9
<i>Regular or decaf</i>	
Lavazza Espresso Beverages	\$5
<i>Cappuccinos, latte's, americano's</i>	
Mighty Leaf Hot Tea	\$4
<i>English breakfast, earl grey, chamomile citrus, african nectar, green tea tropical, organic spring jasmine</i>	
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>	\$96		
Domaine Carneros Brut <i>Napa, California</i>	\$45		
Mionetto Prosecco Brut <i>Italy</i>	\$30		
Mionetto Prosecco Brut <i>Italy 187ml</i>	\$10		
Mia Dolcea Moscato <i>Italy</i>	\$27		
Notorious Pink Rose <i>France</i>	\$36	\$16	\$12
Sonoma Cutrer Chardonnay <i>Sonoma, California</i>	\$45	\$19	\$15
Edna Valley Chardonnay <i>California</i>	\$25	\$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>	\$25	\$12	\$9
Charles & Charles Riesling <i>Columbia Valley, Washington</i>	\$23	\$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
Charles & Charles Red Blend <i>Columbia Valley, Washington</i>	\$23	\$11	\$8
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

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**IN ROOM
DINING**

THE ALEXANDER
HOTEL REINTERPRETED.