

Fall Specials

alexander's
café



Sweet & Savory Starts Million dollar bacon

4 slices of our signature hardwood smoked bacon. Baked with brown sugar, black pepper, cayenne, and a maple syrup drizzle. \$9.99

CRAFT DONUTS



Flight combo

Try all 3 of our signature fall donuts! \$14.99



maple bacon donut

Our signature donut, stuffed with creamy vanilla filling, topped with sweet maple syrup and crispy bacon, for the perfect combination of sweet & savory! \$5.99

apple cider donut

Our signature donut, coated with cinnamon sugar and drizzled with apple cider cream anglaise and roasted Fiji apples. \$5.99

pumpkin spice donut

Our signature donut, blended with pumpkin and warm fall spices, stuffed with creamy vanilla filling and topped with candied pecans. \$5.99



Oktoberfest Classics



the great pumpkin pancakes

Our signature pancakes blended with pumpkin and spice topped with candied pecans and cinnamon butter. Served with two eggs, bacon or sausage. \$16.99 a la carte \$13.99

baked apple pancake

Fresh Granny Smith apples and pure cinnamon glaze. \$16.99



apple cider french toast

French toast battered and coated with cinnamon sugar and drizzled with apple cider cream anglaise and roasted Fiji apples. Serve with two eggs, bacon or sausage. \$16.99 a la carte \$13.99

the dutch baby

Served with lemon wedges and powdered sugar. \$15.99



the dutch harvest

The oven baked delight is filled with fresh spinach, onion, tomato and mushrooms; topped with harvati cheese. (allow 20 mins) \$19.95



the wurst skillet

Bratwurst chopped with onions red and green Peppers and aged cheddar cheese on a bed of hash brown potatoes. Served with two eggs and your choice of toast. \$17.99

schnitzel + eggs

Tender pork loin hand breaded and lightly fried smothered in a dark Portobello mushroom gravy. Served with two eggs and your choice of potato and toast. \$19.99



baja skillet

Seasoned beef barbacoa, grilled jalapeno, pico de gallo, fresh avocado, Chihuahua cheese, and chipotle aioli drizzle served over hashbrowns, choice of toast, pancakes or flour tortillas. \$17.99

alexander's *café* Brunch

Bowls

chimichurri steak bowl

Sirloin steak slices over chili lime rice with fire roasted vegetables, pico de gallo, avocado, chimichurri sauce, Chihuahua cheese. \$18.99

Mediterranean chicken bowl

All white meat Mediterranean chicken schwarma, falafel, chopped tomato, pickled red onion, kalamata olives, cucumbers, crumbled feta, EVOO, tzatziki sauce served over rice. \$17.99



barbacoa burrito bowl

Seasoned braised beef barbacoa over chili lime rice, roasted corn & pepper medley, Chihuahua cheese, sliced avocado, pico de gallo, and roasted whole jalapeno, with a chipotle aioli. \$17.99

Handhelds

brat roll

Grilled bratwurst, soft pretzel roll, sauerkraut, grilled onions, with Düsseldorf mustard on the side.

One brat roll \$15.99/ Two brat rolls \$17.99

chicken schnitzelwich

Golden fried chicken schnitzel, Swiss cheese, grilled onions, sauerkraut, Düsseldorf mustard, mayo, pickles on toasted pretzel bun. \$16.99

pork schnitzelwich

Golden fried pork schnitzel, Havarti cheese, mushrooms, Düsseldorf mustard, mayo, pickles on toasted pretzel bun. \$16.99

oktoberfest burger

Angus beef burger topped with grilled bratwurst, Swiss cheese, grilled onions, and Düsseldorf mustard on a Bavarian pretzel bun. \$17.99



Hand Warmers



Ghirardelli Hot Chocolate

Warm Apple Cider

Pumpkin Spice Latte

Honey Bee Latte

Brown Butter Latte with Vanilla Cold

Maple Bourbon Hot Toddy

FEATURED BEER

Sam Adams
Oktoberfest



Breakfast Cocktails

café bloody mary

Our original - Tito's vodka, celery salt rim, and gourmet garnish. \$8.99

mimosa flight

Fresh squeezed orange juice mixed with tropical fruit & sparkling champagne. \$20

apple pumpkin mimosa

Sparkling wine, pumpkin spice apple cider, cinnamon sugar rim. \$8.99

