



THE HOTEL ALEX JOHNSON PROUDLY
PREPARES ALL MENU ITEMS USING
ORGANICALLY OCCURRING, SEED-FREE OILS.

BRUNCH

OATMEAL GF \$12

Hot and made fresh with Berries, Milk,
Brown Sugar and House Berry Compote

BREAKFAST BURRITO \$15

Bacon, Scrambled Egg, and Fried Potatoes
with fresh Pico de Gallo, & Green Chili Sauce

ADD Steak +\$8

FRO YO BANANA SPLIT GF \$11

Vanilla Frozen Yogurt, fresh Berry Mix,
Bananas, Cocoa Nibs, & House Berry
Compote

STEAK & EGGS \$24

14 ounce New York Strip Steak, Two Eggs
your way, & Fried Potatoes

SHAREABLES

SHISHITO PEPPERS GF \$10

Grilled and salted for the perfect snack

HUMMUS GF Available \$11

Roasted Garlic and Red Pepper Hummus
served with Flatbread and fresh Crudité

PADDY'S PRETZEL \$14.50

Soft warm Pretzel sticks sprinkled with Sea
Salt and served with Beer Cheese sauce

POUTINE \$9

French Fries, Beef Gravy, Cheese Curds &
Green Onions

SMALL PLATES

BOA BUN \$15

Pork Belly in a Chinese Steamed Bun topped
with Pickled Cucumber and Hoisin Sauce

CHISLIC GF Available \$13

Marinated cubes of hand cut Steak
breaded and fried served with house-made
Southwest Ranch

STUFFED PEPPERS GF \$12

Jalapenos roasted and filled with Cream
Cheese, Bacon and Pico de Gallo and served
on a Salsa Rioja

WINGS GF

5 - \$12.50

10 - \$18.50

Your choice of Bone-in or
Boneless Wings

Buffalo • BBQ • Yellow Curry •
Sweet Chili

Lemon Pepper Dry Rub

SALADS

ADD CHICKEN BREAST +\$7, STEAK +\$8, SHRIMP +\$10, SALMON +\$12

CAESAR \$10

Chopped Romaine, Tomato, Onion, Parmesan
Cheese and house-made Baguette Croutons
with Caesar Dressing

CHEF \$15

Mixed Greens, Ham, Turkey Breast, Shredded
Cheddar Cheese, Tomato, Onion, Hard Boiled
Egg, Baguette Croutons, and choice Dressing

COBB GF \$12

Mixed Greens, Blue Cheese Crumbles, Bacon,
Avocado, Hard Boiled Eggs, Cucumber,
Tomato and Red Onion and choice Dressing

STEAK GF \$17

8 ounce hand-cut Steak, Mixed Greens, Red
Potato Blue Cheese Crumbles, Mushrooms,
and Red Onion, served with Dijon Vinaigrette

SANDWICHES

SERVED WITH YOUR CHOICE OF FRENCH FRIES, TATER TOTS OR FRESH FRUIT. **ONION RINGS +\$2 SIDE SALAD OR CAESAR SALAD +\$3**

REUBEN \$16.50

Corned Beef, Sauerkraut, Thousand Island dressing, Swiss Cheese on Dark Rye Bread

PADDY'S CLUB \$14

Sliced Turkey, crisp Bacon, Cheddar Cheese, Lettuce, Tomato, Onion and Chipotle Mayo on a Telera Roll

HOT HONEY CHICKEN \$16.50

Breaded and Fried Chicken Breast topped with Nashville Hot Seasoning, Coleslaw, Sliced Tomatoes and Hot Honey Drizzle

BURGERS

Served with your choice of French Fries, Tater Tots or Fresh Fruit.

SUBSTITUTE UBI GF BUN OR BREAD BY REQUEST +\$2
ONION RINGS +\$2 SIDE SALAD OR CAESAR SALAD +\$3
SUBSTITUTE BEAN PATTY +\$4

PADDY'S SMASH \$11

Our famous Smash Burger with Lettuce, Tomato, Onion, American Cheese, Pickles and Special Sauce on a Sesame Seed Bun

NOT CALIFORNIA BURGER \$12

Bacon, Pepper Jack Cheese, Chipotle Mayo and Fresh Avocado
ADD Over Medium Egg +\$1.5

GREEK \$14

Herbed and seasoned Beef charbroiled to medium well and topped with Tomato, Onion, Cucumber, Feta and Tzatziki sauce

BUILD YOUR OWN SMASH \$10

Lettuce, Tomato, and Onion. Add all the toppings you want!

ADD TOPPINGS

Cheddar, Swiss, American, Pepper Jack, Blue Cheese Crumbles, Mushrooms, Pickles, Jalapenos, Grilled Onion

Chimichurri **+\$1**

Fried Jalapeno Coins or Pickled Jalapenos **+\$1**

Bacon, Egg, Avocado **+\$2**

Extra Burger Paddy **+\$5**

FLATBREADS

CAULIFLOWER CRUST +\$3

BUFFALO \$13

Grilled Chicken, Mozzarella, Buffalo sauce, Red Onion and Blue Cheese Crumbles

PROSCIUTTO \$12

House-made Red Sauce, Arugula, Prosciutto, and Mozzarella Cheese

VEGGIE \$10

Fresh Roasted Vegetables, Mozzarella Cheese and Pesto Sauce

PEPPERONI \$11

House-made Red Sauce, Pepperoni, and Mozzarella Cheese

MARGHERITA \$9

Sliced Mozzarella, House Pizza Sauce, Basil

ENTRÉES

ADD HOUSE SALAD OR CAESAR SALAD +\$4

FISH & CHIPS \$20

Fresh Beer Battered Haddock, French Fries, and house-made Tartar Sauce with Lemon

CHICKEN TENDERS GF \$16

Hand Battered and fried, served with your choice of sauce Ranch, Honey Mustard, BBQ, Buffalo, Sweet Chili or Yellow Curry

STEAK FRITES \$24

14 oz of hand-cut New York Strip topped with Chimichurri, & served with Fries

AIRLINE CHICKEN \$22

Butter-bathed & served with a Pan Sauce, Mashed Potatoes, & Seasonal Vegetable

SALMON GF \$24

Salt and Pepper pan-seared with Herbed Quinoa Pilaf, Seasonal Vegetable, and Bearnaise Sauce

PUB CURRY GF \$15

Carrots, Broccoli, Onion, Cauliflower, tossed in Yellow Curry

ADD PROTEIN Chicken breast **+\$7**, Steak **+\$8**, Shrimp **+\$10**, Salmon **+\$12**

PASTAS

MADE-TO-ORDER GLUTEN FREE PASTA +\$3, ADD HOUSE SALAD OR CAESAR SALAD +\$4

ADD CHICKEN BREAST +\$7, STEAK +\$8, SHRIMP +\$10, SALMON +\$12

CAJUN \$16

Roasted Chicken and Andouille Sausage, Sauteed Peppers and Onions and Cavatappi Noodles, tossed in Cajun Cream Sauce

PRIMA \$15

Fresh Seasonal Vegetables and Cavatappi Noodles in a fresh White Wine Sauce

VODKA \$12

Cavatappi, shaved Parmesan and scratch-made Vodka Sauce

STROGANOFF \$18

Sauteed Mushrooms and Onions and hand-cut Steak in traditional Stroganoff Sauce

KIDS

Choice of French Fries, Tater Tots, Mashed Potatoes, or Fruit

CHICKEN TENDERS \$8

PIZZA \$8

Cheese or Pepperoni

QUESADILLA \$8

Cheese or Chicken

DESSERTS

CHOCOLATE INTENSITY CAKE \$9

Decadent Chocolate Mousse and creamy Ganache, separated by four layers of Dark Chocolate Cake

ADD Vanilla Ice Cream **+\$2**

WHITE CHOCOLATE BLUEBERRY COBBLER CHEESECAKE \$9

ADD Vanilla Ice Cream **+\$2**