






## LATE NIGHT OFFERING

Available from 11PM - 6:30AM

### Snacks

Available to go

- Grilled Vegetable Wrap  ..... \$9  
*Roasted garlic and citrus spread, focaccia bread, grilled vegetables, whipped goat cheese*
- Hummus  ..... \$8  
*Grilled naan bread*
- Cheese and Meat Snack Pack  ..... \$16  
*Selection of locally sourced cheeses and meats, mustards and 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 of fresh berries*
- House Made Granola Parfait   ..... \$8  
*Dried berries, nuts, greek yogurt, honey*
- Steel Cut Irish Oats   ..... \$7  
*Dried berries, almond milk, walnuts, brown sugar*
- Assorted Cereals   ..... \$7  
*Special K, gluten-free Cheerios, Mini Wheats, Rice Krispies, Frosted Flakes, Fruit Loops, Granola, Corn Flakes  
Selection of local milk*

### Breakfast Specialties









- Chorizo Hash   ..... \$15  
*Sunny side up fried eggs, roasted poblano peppers, caramelized onions, shredded potatoes, salsa roja*
- Cuban Skillet  ..... \$15  
*Shredded pork, sweet potato, black beans, brown rice, sunny side up fried eggs*
- Harvest Grain Pancakes  ..... \$11  
*Blueberries, almond butter, hickory syrup*
- Pardo Breakfast Sandwich  ..... \$14  
*Scrambled eggs, sausage, cheddar cheese, pretzel roll*

### 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 and 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*
- Smoothies   ..... \$7  
*Mango Chai: mango, ginger, tofu, yogurt, chai spice, flax seed* ..... \$7  
*Cucumber Blackberry: sparkling water, cucumber, blackberry, vanilla yogurt* ..... \$7  
*Mean Green: coconut milk, kale, spinach, parsley, banana ...* ..... \$7  
*Paleo Matcha: banana, coconut milk, cinnamon, green tea ...* ..... \$7
- Vegan Breakfast    ..... \$11  
*Brown rice, chickpea, tofu hash, baby green salad*
- House Cured Salmon  ..... \$16  
*Pastrami spiced, grilled scallion, tomato, cream cheese, toasted plain bagel*
- Toad in the Garden  ..... \$11  
*Brioche bread, fried egg in the center, topped with avocado, tomato jam, salsa verde*

### 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









## ALL DAY DINING

Available from 11AM - 11PM

### Appetizers

- Mexican Chicken Stew ..... \$7  
*Sorghum butter biscuit*
- Vegetable Curry Soup ..... \$6  
*Jasmine rice, cashew*
- Local Charcuterie Board  ..... \$16  
*Selection of smoking goose salumi, house cured meats and accompaniments*
- Local Cheese Board  ..... \$16  
*Selection of locally sourced cheeses and accompaniments*
- Roasted Yam  ..... \$10  
*Spicy sorghum, lime yogurt, scallions*
- Alexander Hummus  ..... \$8  
*Chick pea and sweet onion salad, vinaigrette, grilled naan bread*
- Sticky Sesame Chicken Wings  ..... \$12  
*Scallion, soy, sesame seeds*
- Ceviche Tostada  ..... \$14  
*Black bean, poached fish, avocado, shredded cabbage, crispy tortilla*
- Poblano Crab Mac And Cheese  ..... \$10  
*Smoked gouda cheese, lemon cracker crumbs*

### 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, pickled apple, candied pecan*
- Bahn Mi Salad  ..... \$13  
*Sriracha mayo, cucumbers, radish, carrot, jalapeno, scallion, cilantro vinaigrette, soba noodles, roasted chicken*

### 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*
- #Vandalized Burger  ..... \$17  
*Ground chuck and jowl bacon, aged white cheddar cheese, roasted tomato jam, arugula, dijonaise*
- Turkey Burger   ..... \$15  
*Sweet corn remoulade, sweet swiss cheese*
- Vegetable Sandwich  ..... \$12  
*Roasted garlic and citrus spread, focaccia, grilled vegetables, whipped goat cheese*
- Grilled Cheese  ..... \$13  
*House pimento cheese, raclette cheese, pickled apple, arugula*
- Chicken Sandwich  ..... \$14  
*Cumin salsa verde, pulled chicken, crunchy slaw, pretzel bun*

### Entrees

- Pappardelle Pasta  ..... \$19  
*Smoking goose sausage, mushroom, fennel, arugula, tomato*
- Pork Chop   ..... \$24  
*Pineapple glazed, sweet potato and black bean hash*
- Arctic Char  ..... \$26  
*Wild rice, dashi, coconut red curry, carrot*
- Fried Chicken Thigh  ..... \$22  
*House hot sauce and buttermilk brine, green tomato slaw*
- 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*



THE ALEXANDER  
HOTEL REINTERPRETED.

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.

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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>	
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**

THE  
ALEXANDER  
A DOLCE HOTEL



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

	Bottle	Quartino		Bottle	Quartino
		(9 oz)			(9 oz)
Taittinger Brut La Francaise <i>Champagne, France</i> .....	\$96		Edna Valley Sauvignon Blanc <i>California</i> .....	\$25	\$12
Domaine Carneros Brut <i>Napa, California</i> .....	\$45		Charles & Charles Riesling <i>Columbia Valley, Washington</i> ....	\$25	\$12
Mionetto Prosecco Brut <i>Italy</i> .....	\$30		Meiomi Pinot Noir <i>Russian River Valley, Sonoma, California</i> .....	\$36	\$16
Mionetto Prosecco Brut <i>Italy 187ml</i> .....	\$10		Trinity Oaks Pinot Noir <i>California</i> .....	\$21	\$10
Mia Dolcea Moscato <i>Italy</i> .....	\$27		Francis Coppola Ivory Label Cabernet <i>Sonoma, California</i> ...	\$34	\$15
Sonoma Cutrer Chardonnay <i>Sonoma, California</i> .....	\$45	\$19	William Hill Cabernet <i>Napa, California</i> .....	\$27	\$13
Edna Valley Chardonnay <i>California</i> .....	\$25	\$12	Chateau Souverain Merlot <i>California</i> .....	\$23	\$11
Maso Canali Pinot Grigio <i>Italy</i> .....	\$33	\$15	Charles & Charles Red Blend <i>Columbia Valley, Washington</i> ...	\$23	\$11
Banfi Le Rime Pinot Grigio <i>Italy</i> .....	\$23	\$10	Alamos Malbec <i>Mendoza, Argentina</i> .....	\$23	\$11
Whitehaven Sauvignon Blanc <i>Marlborough, New Zealand</i> ....	\$36	\$16			

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

<b>Domestic Bottle Beer</b>		<b>Imported Bottle Beer</b>	
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	<b>Indiana Craft Beer</b>	
Angry Orchard .....	\$6	Fountain Square Amber .....	\$7
		Sun King Cream Ale .....	\$7
		Triton Rail Splitter IPA .....	\$7



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**IN ROOM  
DINING**

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HOTEL REINTERPRETED.