

ALEX LOUNGE

BAR & GRILL

213 EAST POST ROAD
WHITE PLAINS, NY 10601
(914) 358-9227

WWW.ALEXLOUNGENY.COM

HOURS: 11AM – 3AM
7 DAYS A WEEK



JUICY BURGERS

ALL BURGERS SERVED ON BRIOCHE ROLL

SERVED WITH FRENCH FRIES, SWEET POTATO (+\$1), WAFFLE FRIES (+\$2.50), CURLY FRIES (+\$2.50), OR SIDE SALAD CHOICES OF CHEESE ARE CHEDDAR, FRESH MOZZARELLA, AMERICAN, SWISS, OR FRESH TROPICANA

Kobe Burger Premium beef, topped with chipotle BBQ onions, cheddar cheese & lettuce	\$18.95
The Boss Burger Pastrami, Beef, Swiss cheese, onion straws, tomatoes, caraway slaw, pickles & Dijon mustard piled high on a garlic butter pretzel bun	\$15.95
The Fierce Habanero Burger our homemade habanero sauce, fresh mozzarella, bacon, caraway slaw & tomatoes	\$13.95
Chipotle Chiles Burger Buffalo meat & beef blended together with chipotle Chiles. Topped with fresh mozzarella, lettuce, tomatoes & onions rings. Served with sweet potato fries	\$17.95
Arugula Blue Burger Bleu cheese, chipotle BBQ onions & chopped crispy bacon	\$13.95
Adobo Pork Burger topped with adobo pulled pork, Oaxaca cheese, lettuce, and avocado	\$15.95
Pollo Burger Bacon, avocado, fresh mozzarella, lettuce, fresh radish & chorizo bacon aioli	\$13.95
House Burger Swiss cheese, mushrooms & chipotle sauce	\$12.95
The Classic Lettuce, tomatoes, onions & American cheese	\$12.95
Turkey Burger Swiss cheese, lettuce, tomatoes & avocado	\$13.95
Veggie Burger Avocado, American cheese, lettuce & tomatoes	\$11.95
Build Your Own Burger Add anything you like for extra\$	\$10.50

ENTREES

T-Bone Steak 16oz T-Bone marinated in house spices, topped with onion straw & cooked to your liking. Served with a side of mashed potatoes and garlic sautéed broccoli.	\$35.99
Burrito Rice, black beans, avocado, jalapenos & mole sauce rolled in a large flour tortilla, topped with cheddar cheese. Served with sour cream. Choice of chicken or steak (+\$3.95)	\$14.95
Chipotle Bowl Rice, beans, crispy romaine, avocado, sweet corn, tomatoes, onions, sweet plantains & sour cream. Choice of chicken or steak (+\$3.95) Shrimp or Salmon (+\$6.95)	\$15.95
Penne Vodka Served with a side of garlic bread {Add chicken - +\$2.50 or shrimp - +\$5.95}	\$16.95
Skirt Steak IPA marinated skirt steak topped with onion straws. Served with spinach & rice	\$27.95
Tepe's Tacos (3) Lettuce, Pico de Gallo, & choice of filling on a blue corn tortilla. Choose between chicken, pork, shrimp, steak (+\$2), Short Rib (+\$2.75). Served with yellow rice. <i>INDIVIDUAL TACO - \$4.50</i>	\$17.95
Mahi Mahi Taco (3) Fresh herbs, lettuce, Pico de Gallo & crema chipotle sauce on a blue corn tortilla. Served with yellow rice	\$18.95
Lomo Saltado Steak sautéed with onions, tomatoes & a light red sauce tossed together with French fries & avocado. Served with yellow rice	\$21.95
Down to the Bone Pork Chop Bone in pork chop breaded and fried to perfection finished with a chunky chorizo sauce. Served with garlic sautéed broccoli & waffle fries	\$20.95
Rosita's Enchiladas Shredded chicken rolled in warm corn tortillas. Dipped in homemade red or mole sauce & topped with lettuce, red onions, radish, avocado, drizzled with cream sauce, & sprinkled with Cotija cheese	\$17.95
Honey Jack BBQ Ribs Slow cooked pork ribs smothered in a honey jack BBQ sauce. Served with mixed vegetables & mashed potatoes	\$20.95
The Grande Pernil Bone-in slow roasted marinated pork. Served with mixed vegetables and mashed potatoes	\$24.95

STARTERS

Beer Crafted Mussels Tomatoes, onions & celery steamed with fresh mussels in Allagash White beer	\$1
Chicken Fingers Chicken breast breaded & lightly fried. <i>ADD FRIES - +\$1.50</i>	882.95
Fried Calamari Served with marinara sauce	\$10.95
Tropicana Sticks Breaded Tropicana cheese lightly fried served with marinara sauce	\$13.95
Yucca Sticks Plain or with ham. Served with cilantro crema sauce	\$10.95
The Jumbo Quesadilla Melted mozzarella & Oaxaca cheese folded in a flour tortilla and grilled	\$9.95
Chicken +\$2.50 Pulled Pork+\$4.95 Shrimp or steak +\$5.99	\$12.95
Crab Meat Quesadilla Melted mozzarella & Oaxaca cheese, plum tomatoes, sweet corn & avocado	\$13.95
Sliders (3) Choice of Beef (cheddar & bacon), BBQ Pork, or Buffalo Chicken (Bleu cheese & tomatoes) on mini brioche bun. Served with French fries	\$12.95
Blackened Salmon Sliders Pan seared salmon dusted in Cajun spices topped with fresh mozzarella, plum tomatoes & avocado on mini brioche buns. Served with sweet potato fries	\$15.95
Tepe's Mac & Cheese Penne pasta blended in our homemade four-cheese sauce & topped with breadcrumbs	\$11.95
Tepe's Nachos Crisp tortilla chips topped with melted mozzarella & Oaxaca cheese, tomatoes, onions, jalapenos & sliced avocado. Served with a side of sour cream	\$12.95
Chili , Pork +\$1.00 Chicken +\$1.50 Steak +\$2.50	
Tony's Chili Ground beef lightly spiced & topped with onions & melted cheddar cheese. Served with freshly made tortilla chips	\$10.50
Chicken Tamale Cornmeal stuffed with chicken & mole sauce wrapped in a corn husk topped with Cojita cheese, sweet corn & Pico de Gallo	\$10.50
Coconut Shrimp Served with Thai chili sauce	\$10.00
Cheddar Poppers Panko breaded jalapenos stuffed with cheddar cheese & lightly fried	\$8.00
White Truffle Tostones Double fried plantains topped with chicken, Pico de Gallo, melted Oaxaca & mozzarella cheese & red lime red onions. Served with cilantro crema sauce	\$10.95
Creamy Spinach & Artichoke Dip Served with freshly made pita chips	\$10.00
Potato Skins Hollowed potato halves topped with cheddar & choice of bacon or chili	\$11.00
Empanaditas Freshly made pastries stuffed with your choice of chicken, Cheese, Beef or chorizo. Served with a cilantro crema sauce	\$10.95
Shrimp Empanaditas Freshly made pastries stuffed with house seasoned shrimp & fresh vegetables. Served with a cilantro crema sauce	\$11.95
Molcajete Guacamole Fresh crushed avocado mixed together with Pico de Gallo. Served with freshly made tortilla chips	\$11.95
In-House Crab Cakes Lumps of crab meat & vegetables lightly breaded & pan seared, drizzled with cilantro chipotle crema sauce. Served over baby arugula & chunky mango salsa	\$13.95
Tepe's Shrimp Pan seared blackened tiger shrimp. Served with chunky guacamole	\$14.95
Honey Corn Nuggets Clusters of sweet corn lightly battered and fried	\$10.95
Bar & Grill Carnitas- Chunks of fried pork & tostones tossed with garlic & lime juice with a touch of cilantro and red onions. Served with slices of steamed sweet potatoes.	\$12.95

DRINKS

Coke, Ginger Ale, Orange Soda, Diet Coke, Sprite, Cranberry Juice	
Jarritos Mandarin, Tamarind, Fruit Punch or Lime	\$3.00
Snapple Lemon or Peach,	\$4.00
Orange Juice, Apple Juice, Pineapple Juice	\$4.00
	\$4.00

SANDWICHES

ALL SANDWICH CAN BE MADE INTO A WRAP

SERVED WITH FRENCH FRIES, SWEET POTATO (+\$2), WAFFLE FRIES (+\$3.50), CURLY FRIES (+\$3), OR SIDE SALAD

Buffalo Chicken Sandwich Buffalo chicken, lettuce, tomatoes & bacon drizzled with bleu cheese dressing. Served on a French garlic wedge	\$12.95
A.T. Wrap Crispy romaine lettuce grilled chicken tossed in chipotle mayo & fresh mozzarella	\$11.95
Chipotle Sandwich Chipotle chicken, avocado, lettuce, bacon & Oaxaca cheese. Served on a French garlic wedge	\$13.95
Cilantro Chicken Sandwich Cilantro marinated chicken, Tropicana & cheddar cheese, lettuce, bacon & avocado. Served on a garlic brioche bun	\$13.95
Salmon Sandwich Pacific salmon filet rubbed with lemon herb & grilled topped with Tropicana cheese, lettuce, onion straws, avocado & drizzled with cilantro crema. Served on a garlic brioche bun	\$18.95
Porky Sandwich Slow roasted braised tenderloin topped with coleslaw. Served on a garlic brioche bun	\$11.95
Ultimate Veggie Wrap Mixed greens, tomatoes, avocado & grilled Mixed vegetables	\$11.95
IPA Skirt Steak Sandwich Oaxaca cheese, onion straws & avocado. Served on a French garlic wedge	\$22.95
The Rancher Grilled chicken, cheddar cheese, lettuce, tomatoes, ranch dressing & bacon. Served on a French wedge	\$12.95
The Mexican Torta Breaded chicken topped with beans, mayonnaise, Tropicana cheese, lettuce, tomatoes, avocado & Jalapenos La Morena. Served on a Portuguese roll	\$14.95
213 Chicken Sandwich Lightly breaded chicken, cheddar cheese, plum tomatoes, sautéed fresh jalapenos & onions. Served on a garlic wedge	\$11.95
Beef Cemitita Choice of beef or chicken lightly fried topped with chipotle peppers, avocado, Oaxaca cheese & fresh papalo. Served on a sesame seed roll	\$12.95
Granny Smith Chicken Wrap Grilled chicken breast, granny smith apple slices, fresh arugula, chipotle BBQ onions & goat cheese	\$11.95
C.B.A. Chicken Sandwich Breaded chicken drizzled with chorizo bacon aioli topped with fresh mozzarella cheese, onion straws, lettuce & tomatoes. Served on a garlic wedge	\$12.95
Royalty Sandwich Breaded chicken drizzled with chipotle sauce topped with mozzarella cheese, bacon, lettuce, sweet plantains & avocado	\$14.95
The Cuban Twist Slow roasted braised pork, ham, Swiss cheese, pickles, lettuce, avocado & jalapenos. Served on a Portuguese brushed with garlic butter mustard	\$14.95
The Ruben Corned beef, swiss cheese, sauerkraut, 1000 island dressing served on marble Rye.	\$12.95
J.T. Pork Sandwich Slow roasted braised tenderloin tossed in a spicy abodo sauce topped with Oaxaca cheese, avocado & red onions. Served on a cibatta roll	\$12.95

PIZZAS

Margarita Pizza Marinara Sauce topped with mozzarella & Oaxaca cheese & fresh basil	\$1.95
Buffalo Chicken Ranch Pizza Breaded chicken tossed in buffalo sauce, mozzarella & Oaxaca cheese & drizzled with ranch	\$12.95
Chunky Pork Pizza Brushed with garlic oil and topped with broccoli, slow roasted braised pork, bacon, cheddar & mozzarella cheese & crushed pepper	\$12.95

IF YOU HAVE ANY FOOD ALLERGIES PLEASE LET YOUR SERVER KNOW.

WINGS

REGULAR OR BONELESS

ORDER OF 10 FOR \$14.95

ORDER OF 20 FOR \$24.95

-Tepe's Habanero *for spicy lovers*

- Garlic Parmesan
- Kickin' Jerk
- Cinnamon Fireball Whiskey
- Cilantro Lime
- Traditional Buffalo with bleu cheese and celery
- ~Add a side of French fries or Toss wings with French fries for \$4.00 more~
- Honey Sriracha
- Honey Jack
- Honey BBQ
- Thai Peanut

SOUPS

French Onion Soup \$5.90

New England Clam Chowder \$6.90

HOMEMADE DRESSINGS:

MANGO VINAIGRETTE, CHAMPAGNE VINAIGRETTE, CILANTRO VINAIGRETTE, RASPBERRY VINAIGRETTE, RANCH, BLEU CHEESE, BALSAMIC VINAIGRETTE, HONEY MUSTARD, OIL & VINEGAR

SALADS

- Caesar Salad** Crispy romaine lettuce tossed with parmesan cheese & croutons \$11.95
 - California Avocado Salad** Harvest blend with honey walnuts, avocado, granny smith apple slices, Oaxaca cheese & bacon. Served with raspberry vinaigrette \$13.95
 - Beets Salad** Harvest blend tossed with honey vinaigrette topped with roasted beets & almonds, sweet corn & crumbled goat cheese \$12.95
 - Strawberry Arugula Salad** Grilled chicken, honey walnuts, strawberries, dried cranberries & crumbled goat cheese. Served with balsamic vinaigrette \$13.95
 - Taco Salad** Crispy romaine, tomatoes, avocado, sweet corn, Oaxaca cheese, red lime onions & marinated grilled chicken drizzled with chipotle sauce. Served in a homemade crispy tortilla bowl \$13.95
 - Cobb Salad** Iceberg lettuce tossed with champagne vinaigrette & topped with red onions, tomatoes, sweet corn, gorgonzola cheese, a boiled egg, bacon & avocado \$15.95
 - Asian Chicken Salad** Sautéed chicken breast, white onions, broccoli, carrots, baby corn & flat green beans tossed with Thai peanut dressing served over ice burg lettuce \$14.95
 - Salmon Pear Goat Cheese Salad** Baby arugula tossed with homemade champagne vinaigrette & topped with grilled salmon, cherry tomatoes, crumbed goat cheese, roasted almonds & pears \$18.95
 - Mango Shrimp Salad** Baby spinach tossed with mango vinaigrette topped with sweet corn, boiled egg, cherry tomatoes, honey walnuts, fried Tropicana cheese, and grilled shrimp \$18.95
- {ADD TO ANY SALAD: STEAK - +\$5.95, CHICKEN +\$3.95, SHRIMP OR SALMON - +\$6.95}

KIDS

ALL KID ORDERS INCLUDE A DRINK

- | | | | |
|-----------------------------------|--------|-------------------------|--------|
| Mini Cheeseburgers (2) with Fries | \$6.00 | Mac & Cheese | \$5.00 |
| Chicken Fingers with Fries | \$6.00 | Plain Cheese Quesadilla | \$5.00 |
| Grilled Cheese with Fries | \$6.00 | Fresh Fruit | \$5.00 |

SIDES

- | | | | |
|--------------------|--------|---------------|--------|
| French Fries | \$8.00 | Side Salad | \$5.95 |
| Sweet Potato Fries | \$9.00 | Chips & Salsa | \$6.95 |
| Waffle Fries | \$9.00 | Bacon | \$1.50 |
| Onion Rings | \$9.00 | Rice | \$3.95 |
| Curly Fries | \$8.50 | Coleslaw | \$3.00 |

LUNCH SPECIALS

Adobo Pulled Pork Sandwich: Oaxaca cheese on garlic brioche bun. Served with French fries

Caesar Salad: Classic Caesar topped with grilled chicken

Pernil: Roasted marinated pork. Served with rice and black beans

Classic Burger: American chesse,lettuce & tomatoon a brioche bun Served
With French Fries

Crema Cilantro Chicken Wrap:Iceberg lettuce, Tomato and Oaxaca cheese, served with French fries

Honey Sriracha grilled Chicken: Served with side Salad

Bacon Sausage penne Pasta:Served with creamy red sauce

Thai Peanut grilled Chicken: Served with side of French fries

Chicken Parmesan Sandwich: Topped with mozzarella. Served with French fries

All Specials \$9.95 +tax Form 11:30 AM -\$ 4 :00 PM

DESSERTS

Vannilla Cheesecake \$4.95

Classic creamy cheesecake with a Graham cracker crust

Tiramimsu \$6.95

Twist on the classic! An oreo crust layered with mascarpone cheese and
Espresso soaked genoise

Carrot Cake \$5.95

Made with carrots, Pecans raisins and
Spices topped with creamy cream cheese
Buttercream iging

Chocolate Mousse \$5.95

Served with fresh strawberries,and whipped cream

Brownie \$3.95

Served with scoop of ice cream

Bowl of Ice Cream \$3.95

Choice of chocolate, vanilla or Strawberry

Tuxedo Bomb Tartufo \$4.95

Chocolate cake layered with white and milk chocolate mousse covered in a chocolate casing

Cheesecake Chan-Go \$7.95

Cheesecake, Banana and caramel rolled in a Pastry and lightly fried. Served whith a Scoop of
Ice cream

Apple Tart \$5.95

Chisp Pastry filled with caramelized apples and sprinkled with Sugar. Served whith a Scoop
of ice Cream

The Ultimate Ice Cream Cone \$5.95

A Waffle Cone piled high with Vanilla ice cream fresh Strawberries chocolate and caramel
syrup.topped with whipped cream

Cocktails & Wines

- TEPE'S SIGNATURE**\$14
Malibu Rum, Rumchata, Pineapple Juice and Blue curacao liqueur
- PREMIUM LIQUORMARGARITA**.....\$18
Casamigos Tequila Silver, Cointren Triple Sec, Orange Juice, Fresh Lime Juice
- BLUE HAWAIIAN**.....\$13
Malibu Rum, Blue Curacao, Pineapple Juice, Orange Slice
- FRESH MOJITOS**.....\$13
Caribbean white Rum, Lime and orange slices, Fresh Mint Leaves on your choice of: Strawberry, Blueberry, Watermelon, Mango Passion Fruit, Coconut, Cherry
- THE MEXICAN MOSCOW MULE**.....\$14
Tequila, Citrus lime and Ginger Beer
- JAMESON GREE TEA**.....\$14
Jameson Whiskey, Peach Schnapps, Sour Mix, Fresh Lime and orange squeezed
- PASSION FRUIT PISCO SOUR**.....\$14.50
Pisco Porton Mosto Verde, Sweet & Sour Mix with Fresh Lime and Orange Squeezed
- LIQUID MARIJUANA**.....\$14.95
Captain Morgan Spiced Rum, Malibu Rum, Midori Melon Liqueur, Blue Curacao, Splash Sweet & Sour Mix
- PINK OCEAN**.....\$14.50
Titos Vodka, Triple Sec, Peach Schnapps, Pineapple Juice and a Splash of Cranberry Juice
- FRUITY PUNCH**.....\$14
Ketel One Vodka, Triple Sec, Coconut Rum, Lemonade, Pineapple Juice, Club Soda and a Splash of Cranberry Juice
- ALEX'S JUNGLE JUICE**.....\$14
Ketel One Vodka, Peach Schnapps, Melon Liqueur, Passionfruit, Mango and Peach juices with a Tajin Rim
- THE ULTIMATE NEGRONI**.....\$14
Tanqueray Sevilla Gin, Italian Apertif Bitters, Campari
- MEXICAN MICHELADA**.....\$9.75
- SANGRIA**Red or White.....\$13

MARTINI'S

- APPLE MARTINI** \$ 17
Ketel One Vodka, Apple liqueur and lemon juice peach schnapps. Garnish with green apples slice's
- BIKINI MARTINI**.....\$17
Coconut rum, Ketel One Vodka pineapple juice splash of cranberry juice with a cherry and orange garnish.
- TITO'S MARTINI**.....\$18
Llords melon Vodka , lime juice,peach schnapps
- CANTALOUPE MARTINI**..... \$ 17
Llords melon Vodka , lime juice,peach schnapps
- CARIBBEAN SPIRIT MARTINI**.....\$ 17
Malibu rum, rumchata, splash of pineapple juice, and touch of blue curacao with squeezed orange slice
- TIRAMISU MARTINI**.....\$ 16
Van gogh coffee, Ketel One vodka , kahlua , chocolate syrup
- ICE COLD FOAM CAPPUCCINO**.....\$14

WHITTE WINE

- ALTOS DEL PLATA CHARDONNAY**.....\$9
Mendoza Argentinaoaky notesbutter, Vanilla
- BERINGER WHITE ZINFANDEL**.....\$9
Aromas and flavors of melon, strawberry and citrus
- FRONTERA SAUVIGNON BLANC**.....\$9
Easy to peg in a blind tasting of dry white wines. The wine's green, herbaceous and fruity scents
- BARTENURA MOSCATO**.....\$9
Crisp and refreshing. Semi-sweet with lingering pear, tangerine, nectar and melon flavors rounding out the finish.
- STELLINA DI NOTTE PROSECCO**.....\$9.50
Fresh citrus and green pear, graced with white floral notes.
- SANTA MARINA PINO GRIGIO**.....\$9.50
Delicious and refreshing with distinctive fruit upfront, beautifully balanced with a crisp. Exceptionally clean finish.
- SONOROSO SWEET ROSE**.....\$9.50
Fragrant aromas of raspberry, blueberry & red currant. Fresh, fruity & vibrant with a soft, refreshing finish & a touch of sweetness.

RED WINE

- ALTOS DEL PLATA MALBEC**.....\$9.50
Aromas of raspberry, strawberry marmalade and cassis.
- ALTOS DE PLATA CABERNETSAUVIGNON**\$9.50
Typical varietal fruit aromas of raspberry, strawberry marmalade and cassis.
- CASILLERO DEL DIABLO PINOT NOIR**.....\$9
Aromas of ripe red fruits with notes of strawberry, raspberry and subtle hints of spice and toasted French oak
- FRONTERA MERLOT**.....\$9
This merlot reveals hints of chocolate and spice, while intergrating perfectly with the dark fruit flavors.
- RUFFINO CHLANTI**.....\$9.99
A not-too-dry, medium-bodied juicy red wine with fresh raspberry, cherry and a hint of rose petal
- SIN COMPLEJOS TEMPRANILLO ORG**.....\$9
This white has a candied quality and a lingering flavor of sour lemon. Stainless-steel fermented and aged, it finishes in a crisp last note of green apple

WINE BOTTLES

- DAOU VINEYARDS CARBENET SAUVIGNON**....\$38
Notes of pencil lead crushed rock mingle with subtle nuances of sage and menthol. Bold and full bodied, this wine is structured firmly around a solid core of boysenberry and cherry fruit.
- LAETITIA PINOT NOIR 2017**.....\$37
A seductive nose reminiscent of ripe plum and blackberry, with layered components of earth, violets and five spice.
- CLARENDELLE BORDEAUX MEDOC 2016**.....\$45
Generous blackberries and some nice, moderately dry tannins, give this fresh, medium-bodied Médoc plenty of character. Nice length, thanks to the powdery finish.
- SONOROSO DARK RED BLEND**.....\$37
Merlot grapes that have high sugar content & are rich in