

House Made Desserts

Chocolate Chocolate Port Thing ^{GF}

Mascarpone

9

Maple Creme Brûlée ^{GF}

8

Fuji Apple Tarte

à la Mode

9

Tiramisu

9

House Cocktails

Mimosa

Prosecco & Fresh Squeezed Orange Juice

10

Bloody Mary

The Classic with Lime, Lemon & Caper Berries

Plus a side of Alex's Habanero Hot! Sauce

11

Richie's Linoleum

Bailey's Irish Cream, Jameson Whisky & Nutmeg

12

Cate's Day at the Beach

Appleton Jamaican Rum, Peach & Coconut Liquor

With Pineapple Juice & Lime

12

Oskar's Siesta Sangria

Red Wine, Brandy & Port with Cinnamon Stick

Wild Blueberries, Orange, Lemon & Lime

12

Cherry Valley Manhattan

Jim Beam Bourbon, Punt e Mes & Brandied Bing Cherries

14

Alex's Lychee Martini

Vodka, Vermouth Drunk Lychees, Kefir Lime Leaf & Lime

14

Matt's Lemon Song

Vodka, Fresh Squeezed Lemon, Fresh Basil & Honey

14

Lukas Monster Margarita

Hornitos Tequila, Cointreau, Fresh Lime & Orange

14

Wines

Chardonnay Carmenet California 2014 7/26

Pinot Grigio Torresella Veneto Italy 2015 8/30

Sauvignon Blanc Oyster Bay New Zealand 2015 9/34

Gewurtztraminer Fetzer Monterey California 2013 9/34

Rose Belleruche Cotes-Du Rhone France 2015 9/34

Prosecco Brut Mionetto 9/34

Cabernet Stonewalker South Africa 2013 7/26

Merlot Jacobs Creek South Eastern Australia 2015 9/34

Pinot Noir Monterey California 2013 8/30

Malbec San Juan Argentina 2015 10/38

Sake Hakutsuru Japan 300ml 7

Beers

Nirvana Draft 6 Hennepin Draft 7

Pacifico, Anchor Steam, Sierra Nevada, Red Stripe

Pilsner Urquel, Becks N.A - 6

Abbey Ale, Rare Vos, Witte, Boddingtons

Stella Artois, Newcastle Ale, Lagunitas Little Sumpin

Bells Two Hearted Ale, Dogfish Head 60 Min IPA

Smuttynose IPA, 1911 Hard Cider - 7

Three Philosophers or Duvel -10

18% Gratuity Will Be Added to Parties of Six or More People
Sorry, But We Do Not Split Checks



Open
11am to 10pm
Seven Days a Week
Plus Sunday Brunch 11am - 3pm

607 547 4070

alexsbistro.com

149 Main Street Cooperstown, NY

GF = No Added Gluten

Sandwiches

Pork Belly Steamed Buns

Our House Roast Pork Belly In Warm Steamed Buns
Pickled Cucumbers, Hoisin Sauce & Scallions
11

B. A. T.

Applewood Smoked Bacon, Arugula & Roast Tomatoes
Honey Mustard Dressing on Ciabatta Bread
12

Caprese Panini ^{Veg}

Fresh Mozzarella, Pesto & Roast Tomato
Arugula & Balsamic Vinaigrette on a Baguette
12

Vietnamese Banh Mi

Char Grilled Free Bird Chicken Breast, Avocado
Cucumber, Carrot Ginger Kimchee, Thai Basil, Scallions
Cilantro & Sesame Ginger Vinaigrette on a Baguette
14

The Fish Tacos

Flour Tortillas, Roast Corn Salsa, Lettuce, Tomato
& Avocado with Chipotle Aioli, Cilantro, Scallions & Lime
Beer Battered Wild Atlantic Cod 12
Tellicherry Pepper Seared Sushi Grade Ahi Tuna 16

The Burgers

Lettuce, Roast Tomato, Red Onion, Cornichon Pickles
On a Toasted Kaiser Bun ^{Gluten Free Bun Available}
Char Grilled Dry Aged, Angus Beef 14
Char Grilled House Made Veggie Burger 12 ^{GF Veg}

*Add: Spurbeck's Cheddar, Parmesan, Fresh Mozzarella, Gorgonzola
Goat Cheese, Avocado or Bacon 2ea.*

Salads

Arugula ^{Veg GF}

Goat Cheese, Bing Cherries, Walnuts & Balsamic Vinaigrette
9

Sesame Noodle ^{Veg}

Udon Noodles, Arugula, Cucumber & Scallions
Sweet Tamari, Fried Shallots, Pickled Ginger
& Sesame Ginger Vinaigrette
12

Chicken Caesar

Romaine Lettuce, House Croutons & Parmesan
Grilled Free Bird Chicken Breast, Lime Caesar Dressing
16

House Favorites

Fingerling Potato Fries ^{Veg GF}

Chipotle Aioli Dip
9

Serious Mac & Cheese ^{Veg}

Three Cheeses, Butter & Heavy Cream
11

Eggplant Parmigiana ^{Veg}

Fresh Mozzarella, Caper Marinara, Pesto & Mascarpone
14

Buffalo Ancho Chili ^{GF}

Pasture Raised Buffalo, Porcini Mushrooms, Pinto Beans
Spurbeck's Cheddar, Mascarpone, Cilantro & Scallions
16

Sides & Extras

French Fries with Chipotle Aioli Dip 3

Sweet Potato Fries with Honey Mustard Dip 4

Basmati Rice 2 Bread & Butter 3

Curry Braised Cauliflower 4 ^{GF}

House Green Salad 5 Caesar Side Salad 6

House Made Dressings ^{Veg GF}

Balsamic Vinaigrette, Honey Mustard

Sesame Ginger or Lime Caesar

Today's Soup

Cup 6 Bowl 8

Appetizers

Flash Fried

Shishito Peppers ^{Veg.V.GF}

Sea Salt & Lemon
7

Buffalo Haam Sui Gok ^{GF}

House Made Traditional Chinese Fried Dumplings
Pasture Raised Buffalo & Shiitake Mushrooms
House Chili Dip
9

Tamarin Glazed Lamb Spare Ribs ^{GF}

Fresh Mint & House Pickle
12

Thai Wings

Chili Lime Tossed Fried Chicken Wings, Thai Coconut Curry
Fried Shallots, Scallions, Cilantro, Thai Basil & Lime
14

Saigon Street Style Crispy Fried Calamari ^{GF}

Scallions, Peanut Sauce & House Chili Dip
15

Tuna Tataki ^{GF}

Tellicherry Pepper Seared Sushi Grade Ahi Tuna
Bamboo Shoot, Shiitake, Shallot Hash, Sesame Ginger
Vinaigrette, Scallions & Pickled Ginger
16

Rice

Thai Duck Leg ^{GF}

Star Anise Duck Leg Confit, Thai Coconut Red Curry
Carrot Ginger Kimchee, Toasted Peanuts, Scallions
Cilantro, & Basmati Rice
19

Beef Short Ribs Rendang ^{GF}

Slow Braised in Indonesian Coconut Curry, House Pickle
Scallions, Cilantro, Thai Basil & Basmati Rice
20

Chicken Tikka Masala ^{GF}

Yogurt Marinated Char Grilled Chicken
In Tomato Curry Cream with Curry Braised Cauliflower
Lentil Dal, Basmati Rice, Cilantro & Toasted Almonds
22

Jamaican 24 Hour Slow Roast Goat Curry ^{GF}

Whole Coconut Milk Roast Goat, Served off the Bone
Sweet Plantain, Roast Corn Salsa, Cilantro & Basmati Rice
22

Noodles

Faux Pho Rice Noodle Chicken ^{GF}

Char Grilled Free Bird Chicken Breast, Star Anise
Cinnamon, Chicken Broth with Carrot Ginger Kimchee
Arugula, Mint, Fried Shallots, Scallions, Cilantro
Thai Basil, Lime, Hoisin Sauce & Sriracha
18

Pork Belly Ramen

House Roast Pork Belly & Wild Titi Shrimp
White Miso Dashi Chicken Broth with Bamboo Shoot
Shiitake, Shallot Hash, Pickled Cucumber, Boiled Egg
Nori, Fried Shallots, Thai Basil, Cilantro & Scallions
18

Salmon Sesame Udon Noodles

Sake & Sesame Seared Wild Alaskan Coho Salmon
Sesame Udon Noodle, Arugula, Pickled Cucumber Salad
Sweet Tamari, Scallions, Shallots & Pickled Ginger
22

Potatoes

Fish & Chips

Beer Battered Wild Atlantic Cod
French Fries, House Pickle, Tartar Sauce & Lemon
18

Bacon Wrapped

Teriyaki Pork Tenderloin

Bing Cherry, Shallot Roast & Sweet Potato Fries
19