

House Made Desserts

Nutella & Goat Cheese Haam Sui Gok ^{GF}

Chocolate, Hazelnut & Fresh Goat Cheese
Stuffed Fried Dumplings

7

Maple Creme Brûlée ^{GF}

9

Chocolate Chocolate Port Thing ^{GF}

Warm Belgian Chocolate Flourless Cake & Mascarpone

9

Warm Fuji Apple Tarte

à la Mode

11

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 & Fresh Lime

12

Oskar's Siesta Sangria

Red Wine, Brandy & Port with Cinnamon Stick
Wild Blueberries, Fresh Squeezed Orange, Lemon & Lime

12 28 Carafe

Cherry Valley Manhattan

Jim Beam Bourbon, Punt e Mes & Brandied Bing Cherries

14

Matt's Lemon Song

Vodka, Fresh Lemon, Thai Basil & Ginger Infused Honey

14

Lukas Monster Margarita

Hornitos Tequila, Cointreau, Fresh Lime & Orange

14

White Wines

Chardonnay Carmenet California 2015 7/26

Pinot Grigio Torresella Veneto Italy 2016 8/30

Sauvignon Blanc Oyster Bay New Zealand 2016 9/34

Gewurtztraminer Fetzer Monterey California 2016 9/34

Rose Belleruche Cotes-Du Rhone France 2016 9/34

Prosecco Brut Mionetto 9/34

Red Wines

Cabernet MAN South Africa 2014 7/26

Merlot Jacobs Creek South Eastern Australia 2016 9/34

Pinot Noir Murphy Good California 2014 8/30

Malbec Graffigna Argentina 2016 10/38

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
Smuttnose 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
Veg = Vegetarian
V = Vegan

Sandwiches

Pork Belly Steamed Buns

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

9

Falafel ^{veg}

With Roast Garlic Hummus, Lettuce, Tomato, Cucumber
Red Onion, Harissa & Tzatziki Sauce. In Grilled Pita Bread

11

Caprese Panini ^{veg}

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

12

B. A. T.

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

12

Vietnamese Banh Mi

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

14

The Tacos

Soft Flour or Crispy Corn Tortillas
Roast Corn Salsa, Lettuce, Tomato & Avocado
With Chipotle Aioli, Cilantro, Scallions & Lime

Beer Battered Wild Atlantic Cod 14

Mushroom Jalapeño Shallot Roast
& Sherry Baked Black Beans 11 ^{veg}

The Burgers

Lettuce, Roast Tomato, Red Onion & Cornichon Pickles
On a Toasted Kaiser Bun ^{Gf Bun Available}

Char Grilled Dry Aged, Angus Beef 14

Char Grilled House Made Veggie Burger 12 ^{Gf Veg}

*Add: Aged Cheddar, Parmesan, Fresh Mozzarella, Gorgonzola
Mushroom Jalapeño Shallot Roast, Pesto, Avocado or Bacon. 2ea.*

House Favorites

Fingerling Potato Fries ^{veg Gf}

Chipotle Aioli Dip

9

Serious Mac & Cheese ^{veg}

Fresh Mozzarella, Aged Cheddar & Parmesan
With Lots of Butter & Heavy Cream

10

Sesame Noodle Salad ^{veg}

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

14

Eggplant Parmigiana ^{veg}

Fresh Mozzarella, Caper Marinara, Pesto & Mascarpone

14

Thai Wings ^{Gf}

Chili Lime Tossed Deep Fried Chicken Wings
Thai Coconut Red Curry, Fried Shallots, Scallions
Cilantro, Thai Basil, Lime

14

Fish & Chips

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

16

Sides & Extras

French Fries with Chipotle Aioli Dip 4

Sweet Potato Fries with Honey Mustard Dip 5

Curry Braised Cauliflower 4 ^{veg Gf} Roast Garlic Hummus 3 ^{veg Gf}

Bread & Butter 3 Basmati Rice 2 Sherry Black Beans 3 ^{veg Gf}

House Green Salad 5

House Dressings ^{veg Gf}: Balsamic Vinaigrette, Honey Mustard
Sesame Ginger, Tzatziki Sauce or Peanut Sauce

Today's Soup Cup 6 Bowl 8

Appetizers

Flash Fried Shishito Peppers ^{veg Gf}

Sea Salt & Lemon

7

Arugula Salad ^{veg Gf}

Goat Cheese, Bing Cherries, Walnuts & Balsamic Vinaigrette

9

Meze ^{veg}

Fried Fava Beans, Roast Garlic Hummus, Belgian Endive
Kalamata Olives, Tzatziki Sauce, Harissa & Pita Chips

11

Buffalo Haam Sui Gok ^{Gf}

House Made Traditional Chinese Fried Dumplings
Buffalo & Shiitake Mushrooms, House Chili Dip

11

Steak Satay ^{Gf}

Char Grilled, Marinated, Black Angus Flank Steak
Peanut Sauce, Thai Basil, Fresh Mint & Lime

14

Sea Scallop & Pork Belly Salad

Smoked Paprika Broiled Sea Scallops & Roast Pork Belly
With Black Salsify, Fava Beans, Belgian Endive
Scallions, Cilantro & Chipotle Aioli

14

Saigon Street Style Crispy Fried Calamari ^{Gf}

Scallions, Peanut Sauce, Lime & House Chili Dip

14

Lamb Pops ^{Gf}

Asafetida Dusted Char Grilled Baby Lamb Chops
Curry Braised Cauliflower, Cucumber Yogurt Raita
Tamarin Glaze & Fresh Mint

14

Entrees

Cuban Fried Porks Chops ^{Gf}

With Mushroom Jalapeño Shallot Roast, Sweet Plantain
Sherry Baked Black Beans & Basmati Rice

19

Thai Duck Leg ^{Gf}

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

19

Pork Belly Ramen

House Roast Pork Belly & Wild Titi Shrimp
White Miso Dashi Chicken Broth
Bamboo Shoot, Shiitake, Shallot Hash, Carrot Kimchee
Fried Egg, Nori, Thai Basil, Cilantro & Scallions

19

Chicken Pho ^{Gf}

Char Grilled Chicken Breast, Arugula, Cucumber Pickles
Belgian Endive & Rice Noodles in Star Anise, Cinnamon
Chicken Broth with Fresh Mint, Fried Shallots, Scallions
Cilantro, Thai Basil, Lime, Hoisin Sauce & Sriracha

19

Beef Short Ribs Rendang ^{Gf}

Slow Braised in Indonesian Kefir Lime Leaf Coconut Curry
Belgian Endive, Cucumber Pickles, Toasted Coconut
Tamarin Glaze, Thai Basil & Basmati Rice

24

Chicken Tikka Masala ^{Gf}

Char Grilled Chicken Breast in Tomato Curry Cream
With Curry Braised Cauliflower, Cucumber Yogurt Raita
Papadum Crumbs, Basmati Rice, Cilantro & Almonds

24

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

26

Salmon Sesame Udon Noodles

Sake & Sesame Seared Wild Alaskan Coho Salmon
Sesame Udon Noodle, Arugula, Pickled Cucumber Salad
Bamboo Shoot, Shiitake, Shallot Hash, Sweet Tamari
Scallions, Fried Shallots & Pickled Ginger

28