

SOUPS, STARTERS & ARTISAN PIZZAS

CHEF'S DAILY SOUP 8

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 14

FIRE-GRILLED ARTICHOKE Seasoned with herb butter. With rémoulade 15

MARGHERITA PIZZA Tomato sauce, fresh mozzarella and fresh basil 15

WILD MUSHROOM PIZZA Homemade panna sauce, wild mushrooms, roasted garlic and parmesan cheese 15

SAUSAGE PIZZA In-house made fennel sausage, panna, caramelized onions and scallions 16

BBQ PIZZA Homemade barbecue sauce, roasted chicken, smoked Gouda cheese, caramelized onions and fresh mozzarella cheese 16

ITALIAN MEATS PIZZA Homemade tomato sauce, seasoned ground beef, bacon, fennel sausage and pepperoni 18

SALADS

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers and croutons 13

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 13

THAI KAI SALAD Artisan greens, grilled chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce 18

CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 18

GRILLED CHICKEN SALAD Feta cheese, olives, tomatoes with champagne vinaigrette 17

ASIAN AHI TUNA SALAD* Seared rare with artisan greens, wasabi in a cilantro vinaigrette 23

BURGERS, SANDWICHES & TACOS

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS.

VEGGIE BURGER House-made recipe with fresh beets, black beans and brown rice, with a ginger soy glaze and Monterey Jack 15

OLD FASHIONED CHEESEBURGER* With Tillamook cheddar 16

FRENCH DIP* Sliced Prime Rib, baguette and horseradish 21

HYDE PARK Grilled chicken breast topped with Monterey Jack 16

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles and ranch dressing 17

COUNTRY CLUB Ham, turkey, Monterey Jack and cheddar cheese, bacon and mayonnaise 16

STEAK TACOS* Lettuce, roasted jalapeño sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 17

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.

WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED 'MEDIUM WELL' OR ABOVE.

STEAK 'N' FRIES* A French Brasserie style steak with garlic, served with french fries 31

NEW YORK STRIP* Aged beef with NYO mac & cheese 41

STEAK MAUI* Marinated ribeye with smashed potatoes 41

FILET MIGNON* Center cut, baked potato 42

SLOW ROASTED PRIME RIB* Aged Mid-Western beef served au jus with smashed potatoes 38

SPECIALTIES

TODAY'S FEATURED FISH A wide selection of fresh panéed or hardwood-grilled fresh seafood MKT

AHI TUNA FILET* Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 31

GRILLED SALMON* Fresh cold water salmon MKT

CAROLINA CRAB CAKES Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) MKT

ROASTED CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with "Smashed Potatoes" 23

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and cole slaw 23

RAFFAELE'S OLD WORLD LASAGNA Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend 22

ROASTED PORK CHOP Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli 29

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and cole slaw 31

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Daily Vegetable

Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3.5 per person

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON – California 11/37
CHATEAU STE. MICHELLE “INDIAN WELLS” – Columbia Valley 13/44
JOSEPH CARR – Paso Robles 14/48
FOLEY JOHNSON *ESTATE* – Napa Valley 16/54
LANCASTER ESTATE WINEMAKER’S CUVÉE – Alexander Valley 17/58
THREE RIVERS – Columbia Valley 35
FRANCISCAN – Monterey County 50
STARMONT – Napa Valley 52
ELIZABETH SPENCER – Napa Valley 65
HONIG – Napa Valley 75
SILVERADO – Napa Valley 78
MINER – Napa Valley 90
GROTH – Oakville, Napa Valley 92
KULETO *ESTATE* – Napa Valley 95
HEITZ – Napa Valley 105
LANCASTER *ESTATE* – Alexander Valley 120
CAYMUS – Napa Valley 125
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 140
SILVER OAK – Napa Valley 180
RIDGE *MONTE BELLO* – California 215

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/37
THE VELVET DEVIL – Washington State 11/37
FERRARI-CARANO – Sonoma 13/44
CHATEAU ST. JEAN – Sonoma County 45
MARKHAM – Napa Valley 55
PRIDE MOUNTAIN – Sonoma County 95

PINOT NOIR

ANGELS INK – Monterey, California 12/41
ELOUAN – Oregon 13/44
CHALK HILL – Sonoma Coast 14/48
BELLE GLOS “BALADE” – Santa Rita Hills 15/51
ARGYLE – Oregon 45
MEIOMI – California 50
THE FOUR GRACES – Willamette Valley 52
SHEA WINE CELLARS *ESTATE* – Willamette Valley 58
GARY FARRELL – Russian River Valley 72
SLANDER *BY ORIN SWIFT* – California 75
FLOWERS – Sonoma Coast 90
KOSTA BROWNE – Russian River Valley 165

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 11/37
JOEL GOTT – California 12/41
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 18/62
MARIETTA CELLARS “OLD VINE RED” *LOT 69* – California 32
HENDRY BLOCK 7 & 22 – Napa Valley 60

OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina 10/34
ALTA VISTA “VIVE” MALBEC – Argentina 11/37
SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 13/42
THE PRISONER – California 18/62
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH –
Suisun Valley, California 50
ABSTRACT *BY ORIN SWIFT* – Napa, California 60
ROTH *ESTATE* “HERITAGE” – Sonoma County 60
QUILCEDA CREEK “CVR” – Columbia Valley 90
SHAFER TD-9™ – Napa Valley 95

HANDCRAFTED COCKTAILS

SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
THE CONFIDENTIAL 13
Belle Meade Bourbon : Allspice : Regans’ Orange Bitters : Brown Sugar Syrup
THE (615) 13
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer
DOG DAY AFTERNOON 12
Tito’s Vodka : Sauvignon Blanc : Grapefruit Juice : Lemon : Mint Flower
KNICKERBOCKER 13
Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry
WHALE FLOWER 12
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda
DOPPELGÄNGER 13
Angel’s Envy Bourbon : Disaronno : Fever Tree Ginger Ale
MODERN MULE 11
Wheatley Vodka : St~Germain : Fever Tree Ginger Beer
THE FINAL WALK 13
Buffalo Trace Bourbon : Grand Marnier
SILENT CRUSHER 13
1792 Small Batch Bourbon : Cynar : Maple Syrup : Lemon Juice

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 11/37
LUMINORE *BY LA MARCA PROSECCO* – Valdobbiadene, Italy 12/41
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/44
GLORIA FERRER BLANC DE NOIRS – Carneros 35
LOUIS ROEDERER BRUT PREMIER – Á Reims ,France 80
TAITTINGER – Á Reims, France 95
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 120

CHARDONNAY

STEPHEN VINCENT – California 11/37
ST. FRANCIS – Sonoma County 12/41
CHALK HILL – Russian River Valley 13/44
WENTE *ESTATE GROWN* – Livermore Valley, San Francisco Bay 14/48
ROMBAUER – Carneros 17/58
CATENA – Mendoza, Argentina 35
LINCOURT *COURTNEY’S* – Sta. Rita Hills 40
J. LOHR “ARROYO VISTA” – Monterey 45
ZD – California 50
TWO SISTERS *COURTNEY’S* – Sta. Rita Hills 55
PINE RIDGE “DIJON CLONES” – Carneros 58
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 58
THE PRISONER – Carneros 60
GARY FARRELL – Russian River Valley 60
SHEA WINE CELLARS *ESTATE* – Willamette Valley 62
BURLY – Napa Valley 65
FERRARI-CARANO *RESERVE* – Carneros 68
PATZ & HALL *DUTTON RANCH* – Russian River Valley 70
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75
PAUL HOBBS – Russian River Valley 85
PLUMPJACK – Napa Valley 80
DONUM – Carneros 90
SHAFER *RED SHOULDER RANCH* – Napa Valley 92
RAMEY *HYDE VINEYARD* – Napa Valley 100
KOSTA BROWNE “ONE SIXTEEN” – Russian River Valley 110
CHALK HILL “CAROL ANN” – Chalk Hill 130

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 11/37
FERRARI-CARANO FUMÉ BLANC – Sonoma County 11/37
HONIG – Napa Valley 13/44
ELIZABETH SPENCER – Mendocino 40
SILVERADO *MILLER RANCH* – Napa Valley 35
CAKEBREAD CELLARS – Napa Valley 50

OTHER WHITES & ROSÉ

FLUER DE MER – Côtes de Provence 11/35
DR. LOOSEN “DR. L” RIESLING – Germany 11/35
SCHLOSS VOLLRADS RIESLING – Rheingau, Germany 12/39
CIELO PINOT GRIGIO – Delle Venezie, Italy 10/32
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/42
SANTA MARGHERITA PINOT GRIGIO – Italy 60

DESSERT SELECTIONS

FONSECA BIN 27 375 ML BOTTLE – Portugal 8/26

J. ALEXANDER’S
RESTAURANT

HANDCRAFTED MARTINIS \$15

HUMMINGBIRD
Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños
HAVANA
Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters
THE EDEN
Square One Basil Vodka : St~Germain : Pear Liquor
ENGLISH MARTINI
Plymouth English Gin : Cucumber : Fresh Mint
THE SPARKLING ROSE
Corzo Silver Tequila : Grapefruit Bitters : Sparkling Wine
POMEGRANATE MARTINI
Ketel One Vodka : Pomegranate Juice : Orange Juice
FLEUR-DE-LIS
Square One Vodka : St~Germain : Grapefruit : Sparkling Wine
RED-HEADED RITA
El Mayor Blanco Tequila : Pomegranate Juice
OUT OF TIME MARTINI
Buffalo Trace : Honey Syrup : Bitters : Black Cherry Jam
ESPRESSO MARTINI
Stolichnaya Vanil Vodka : Espresso : Kahlúa : Bailey’s Irish Cream
Olives and Candied Cherries by Filthy Food.