

STARTERS

- CHICKEN PASTA SOUP 9
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13
- CRISPY CALAMARI Point Judith, RI, classic marinara 19
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19

WOOD-FIRED PIZZAS

OUR DAILY HOUSE-MADE DOUGH IS RESTED FOR 3 DAYS AND COOKED IN AN ITALIAN WOOD BURNING OVEN

- MARGHERITA San Marzano tomato sauce, fresh mozzarella, parmesan, basil 17
- ITALIAN SAUSAGE Homemade panna sauce, Fennel Sausage, caramelized onions, scallions 18
- HOT HONEY San Marzano tomato sauce, pepperoni, sweet peppadew peppers 18
- WILD MUSHROOM Homemade panna sauce, roasted garlic, parmesan, tarragon 17
- BBQ CHICKEN Roasted chicken, smoked gouda, caramelized onions, fresh mozzarella 18
- PEPPERONI San Marzano tomato sauce, parmesan cheese 18

SALADS

ADD CHICKEN +6, SALMON OR SHRIMP +10

- ALEX'S SALAD Bacon, cheddar cheese, carrots, tomatoes, cucumbers, rustic croutons, choice of dressing 14
- Made in-house salad dressings: Honey Dijon, Bleu Cheese, Kiawah Island, Ranch, Vinaigrette, Cilantro Vinaigrette
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 20
- THAI KAI CHICKEN SALAD Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19
- ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 25

BURGERS, SANDWICHES & TACOS

WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL SERVED WITH FRENCH FRIES UNLESS OTHERWISE NOTED.

- VEGGIE BURGER In-house recipe, brioche bun, Monterey Jack 17
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 19
- STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions, brioche bun, Kiawah Island dressing 20
- FRENCH DIP* Thinly sliced, baguette, horseradish 25
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 18
- STEAK TACOS Lettuce, roasted jalapeño sauce, Monterey Jack, fresh cilantro, pico de gallo, black beans & rice 19

STEAKS & PRIME RIB

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

- STEAK 'N' FRIES* Aged Certified Angus Beef®, French Brasserie style, maître d' butter 36
- STEAK MAUI* Marinated ribeye, smashed potatoes 49
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 49
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 49
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 44



SEAFOOD & SPECIALTIES

- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 34
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries (limited availability) MKT
- GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice 33 (lunch cut available until 4PM)
- CILANTRO SHRIMP Jumbo shrimp, cilantro oil, cajun spices, Louisiana rice, Southern coleslaw 28
- JUMBO FRIED SHRIMP French fries, cole slaw, cocktail and rémoulade sauces 29
- TROUT ALMONDINE* Mustard beurre blanc, toasted almonds, broccoli, couscous 32
- MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 24
- ROTISSERIE CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25
- PORK TENDERLOIN* Grilled, cured in-house, Thai "Bang Bang" sauce, smashed potatoes 29
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 33
- ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9 / SPLIT PLATE CHARGE 7

SIDE ITEMS

- French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice | Smashed Potatoes
- Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Seasonal Vegetable | Couscous

HOUSEMADE DESSERTS & FRENCH PRESS COFFEE

Suggested tableside by server.

*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above. Please make us aware of any food allergies. An 18% gratuity will be added to parties of six or more. However, gratuity is up to your discretion

HANDCRAFTED MARTINIS

THE DUKE 17

Ketel One Vodka or Hendrick's Gin Classic Martini : Twist or Olives

'21' MANHATTAN 17

Bulleit Rye : Sweet Vermouth : Angostura Bitters

PEAR MARTINI 17

Grey Goose La Poire Vodka : Domaine de Canton Ginger : Candied Ginger

RED-HEADED RITA MARTINI 17

Corazón Blanco Tequila : Cointreau : Pomegranate Juice

CINDY'S LEMON DROP 17

Ketel One Citroen Vodka : Lemon Juice

VESPER 17

Belvedere Vodka : Beefeater Gin : Lillet Blanc

FLEUR-DE-LIS 17

Tito's Handmade Vodka : St-Germain : Grapefruit Juice : Gruet Sparkling Wine

ESPRESSO MARTINI 17

Absolut Vanilia : Espresso : Kahlúa : Baileys Irish Cream

Spirit substitutions for handcrafted martinis and cocktails may affect menu price.

HANDCRAFTED COCKTAILS

PAPER PLANE 16

Angel's Envy Bourbon : Amaro Nonino : Aperol : Lemon Juice

FRENCH 75 14

Gruet Sparkling Wine : Bombay Sapphire Gin : Lemon Juice

MIDNIGHT MARGARITA 14

Don Julio Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt

YUZU MULE 14

Wheatley Vodka : Yuzu Purée : Fresh Lime : Fever-Tree Ginger Beer

DOPPELGÄNGER 15

Maker's Mark Bourbon : Disaronno : Candied Cherry : Fever-Tree Ginger Ale

SPARKLING PALOMA 14

Pantalones Blanco Tequila : Gran Gala : Fever-Tree Sparkling Pink Grapefruit

HUGO SPRITZ 14

Luminore *by La Marca* Prosecco : St-Germain : Mint : Fever-Tree Club Soda

KENTUCKY OLD FASHIONED 14

Woodford Reserve Bourbon : Angostura Bitters : Regan's Orange Bitters

Olives and Candied Cherries by Filthy Food.

WINES "WE" LOVE & DRINK

ROMBAUER CHARDONNAY – Carneros 18/70

HONIG SAUVIGNON BLANC – Napa Valley 14/54

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50

FLOWERS CHARDONNAY – Sonoma Coast 95

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – France 105

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 (*liter bottle*)

BÖEN *BY BELLE GLOS* PINOT NOIR – California 14/54

THE PRISONER RED BLEND – California 16/62

CAYMUS CABERNET SAUVIGNON – Napa Valley 120

ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 82

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46

UNSCHACKLED BRUT – California 13/50

LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d'Alsace 13/50

LUMINORE *BY LA MARCA* PROSECCO – Valdobbiadene, Italy 14/54

VEUVE CLICQUOT YELLOW LABEL – France 105

LOUIS ROEDERER BRUT PREMIER – France 110

CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 12/46

CHALK HILL – Russian River Valley 13/50

FRANK FAMILY – Carneros 17/66

ROMBAUER – Carneros, Napa Valley 18/70

WENTE *ESTATE GROWN* – Livermore Valley, San Francisco Bay 40

LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 36

CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75

PATZ & HALL *DUTTON RANCH* – Russian River Valley 90

FLOWERS – Sonoma Coast 95

SAUVIGNON BLANC & FUMÉ BLANC

FERRARI-CARANO FUMÉ BLANC – Sonoma County 12/46

VAVASOUR – Marlborough, New Zealand 12/46

HONIG – Napa Valley 14/54

CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand 55

CAKEBREAD CELLARS – North Coast 60

OTHER WHITES & ROSÉ

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54

BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy 12/46

TERLATO PINOT GRIGIO – Friuli Colli Orientali, Italy 13/50

LUCIEN ALBRECHT *RESERVE* RIESLING – Alsace, France 12/46

DR. LOOSEN 'DR. L' RIESLING – Mosel, Germany 13/50

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 42

We proudly pour a 7 ounce glass of wine.

Tastings of our wines by the glass are available. Please ask your server.

ZERO PROOF & MOCKTAILS

LYRE'S COSMOPOLITAN 13

Lyre's White Cane Spirit : Triple Sec : Lime Juice : Cranberry Juice

FRENCH 86'D 11

Lemon Juice : Regan's Orange Bitters : Fever-Tree Club Soda

SUNRISE ON THE BEACH 11

Spicy Agave : Lime Juice : Orange Juice : Fever-Tree Club Soda

FAUX-JITO 11

Fresh Mint : Agave Nectar : Lime Juice : Fever-Tree Club Soda

MAY DAY 11

Strawberry Purée : Lime Juice : Fever-Tree Ginger Beer

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

DAOU – Paso Robles 15/58

ST. FRANCIS – Sonoma County 16/62

QUILT – Napa Valley 17/66

AUSTIN HOPE – Paso Robles 18/88 (*liter bottle*)

ROTH *ESTATE* – Alexander Valley 60

THE PRISONER – Napa Valley 70

FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 80

HONIG – Napa Valley 85

HALL – Napa Valley 95

CHALK HILL *ESTATE RED* – Chalk Hill 100

CAYMUS – Napa Valley 120

PAUL HOBBS – Napa Valley 150

SEBASTIANI 'CHERRY BLOCK' – Sonoma Valley 180

SILVER OAK – Napa Valley 200

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles 12/46

MARKHAM 'SIX STACK' – North Coast 14/54

WENTE 'SANDSTONE' – Livermore Valley 35

DUCKHORN – Napa Valley 98

PINOT NOIR

BÖEN *BY BELLE GLOS* – California 14/54

ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58

SIDURI – Willamette Valley 16/62

THE FOUR GRACES – Willamette Valley 55

CHALK HILL – Sonoma Coast 58

ENROUTE 'LES POMMIERS' – Russian River Valley 82

FLOWERS – Sonoma Coast 105

ZINFANDEL

SALDO – California 15/58

SEGHESIO – Sonoma County 54

GREEN AND RED *TIP TOP VINEYARD* – Napa Valley 60

8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 75

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 13/50

PENFOLDS 'BIN 28' SHIRAZ – South Australia 16/62

THE PRISONER RED BLEND – California 16/62

STAGS' LEAP PETITE SIRAH – Napa Valley 78

HANDCRAFTED COCKTAILS

THE ESSENTIAL BY CLAIRE BENNETT 13

Tito's Handmade Vodka : Domaine de Canton
Lavender : Citrus

SILENT CRUSHER 14

Eagle Rare Single Barrel Bourbon : Cynar
Lemon Juice : Maple Syrup

DOPPELGÄNGER 14

Angel's Envy Bourbon : Disaronno
Candied Cherry : Fever Tree Ginger Ale

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

THE (859) 14

Bulleit Rye Whiskey : Bittermens Bitters
Blueberry Jam : Fever Tree Ginger Beer

SPARKLING PALOMA 13

Corazón Blanco Tequila : Gran Gala
Fever Tree Sparkling Pink Grapefruit

TRUE GRIT 14

Angel's Envy Bourbon : Angostura Bitters
Turbinado Sugar : Candied Cherry

ELDERFLOWER MOJITO 13

Bacardi Rum : St~Germain : Fresh Mint

WHALE FLOWER 13

Gray Whale Gin : St~Germain : Grapefruit Juice
Fever Tree Club Soda

LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

HANDCRAFTED MARTINIS \$16

HUMMINGBIRD

Cathead Honeysuckle Vodka : Honey Syrup
Fresh Basil : Jalapeños

THE DUKE MARTINI

Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

PEAR MARTINI

Grey Goose La Poire Vodka : Domain de Canton Ginger

ENGLISH MARTINI

Plymouth English Gin : Cucumber : Fresh Mint

CINDY'S LEMON DROP MARTINI

Ketel One Citroen Vodka : Lemon Juice

THE SPARKLING ROSE MARTINI

Casamigos Silver Tequila : Grapefruit Bitters : Sparkling Wine

'21' MANHATTAN

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

FLEUR-DE-LIS MARTINI

Square One Vodka : St~Germain : Grapefruit Juice
Sparkling Wine

RED-HEADED RITA MARTINI

El Mayor Blanco Tequila : Pomegranate Juice

SOUTHERN MARTINI

Buffalo Trace Bourbon : Black Cherry Jam
Honey Syrup : Angostura Bitters

Olives and Candied Cherries by Filthy Food.

BOURBON & WHISKEY

1792 SMALL BATCH 9

ANGEL'S ENVY 10

ANGEL'S ENVY RYE 16

ANGEL'S ENVY CASK STRENGTH 25

ANGEL'S ENVY MIZUNARA 60

BAKERS 7 YR. 12

BASIL HAYDEN'S 11*

BASIL HAYDEN'S TOAST 18*

BLANTON 'S SINGLE BARREL 14*

BOOKER 'S 15

BUFFALO TRACE 9

BULLEIT 9

BULLEIT RYE 9

COOPER'S CRAFT 10

DUKE KENTUCKY STRAIGHT BOURBON 10

EAGLE RARE BARREL SELECT 12

E.H. TAYLOR SMALL BATCH 14

ELIJAH CRAIG SMALL BATCH 9

EVAN WILLIAMS 8

EVAN WILLIAMS SINGLE BARREL 10

FOUR ROSES SINGLE BARREL 12

HENRY MCKENNA BOTTLED-IN-BOND 10 YR. 10

I.W HARPER 15 YEAR 20

JEFFERSON'S RESERVE 12

JEFFERSON'S RESERVE SINGLE BARREL 15

JEFFERSON'S SMALL BATCH 10

JEFFERSON'S GRAND SELECTION:

PICHON BARON 25*

JIM BEAM 8

JW RUTLEDGE CREAM OF KENTUCKY 25

KNOB CREEK SMALL BATCH 9

KNOB CREEK RYE SMALL BATCH 10

LARCENY SMALL BATCH 9

LITTLE BOOK CHAPTER 4: LESSONS HONORED 20

MAKER'S 46 11

MAKER'S MARK 9

MAKER'S MARK CASK STRENGTH 14

MICHTER'S 11

MICHTER'S LIMITED RELEASE 15

MICHTER'S RYE 11

MICHTER'S SPECIAL RESERVE 15

PAPPY VAN WINKLE 10 YEAR 25*

PAPPY VAN WINKLE 12 YEAR 35*

PAPPY VAN WINKLE 15 YEAR 50*

PIKESVILLE RYE 12

RABBIT HOLE BOURBON 12

RABBIT HOLE RYE 12

REBEL YELL SMALL BATCH RESERVE 10

SAZERAC RYE 10*

TOWN BRANCH BOURBON 11

VAN WINKLE RYE FAMILY RESERVE 13 YEAR 45*

W.L. WELLER ANTIQUE 107

SINGLE BARREL 14* Bottled Exclusively for J. Alexander's

W.L. WELLER FULL PROOF 25*

WILD TURKEY 101 BOURBON 9

WILLETT ESTATE RYE 14

WOODFORD RESERVE 10

WOODFORD RESERVE DOUBLE OAKED 17

WOODFORD RESERVE RYE 10*

WOODFORD RESERVE MASTER'S COLLECTION:
BATCH PROOF 25

Add \$2.00 for rocks or neat pours.

** Limited Availability.*