

SOUPS & STARTERS

CHICKEN PASTA SOUP 8

MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 14

FIRE-GRILLED ARTICHOKEs – Seasoned with herb butter. With rémoulade 15

CALAMARI – Seasoned and deep fried. Served with marinara sauce 18

STEAK ROLLS – With Chimichurri sauce and spicy ranch dressing 19

SALADS

ALEX'S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons 11

ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 11

REDWOOD SALAD – Rotisserie chicken, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 19

GRILLED CHICKEN SALAD – Tortilla chips, Feta cheese, olives, tomatoes with a white wine vinaigrette 17

THAI KAI SALAD – Chicken, mixed greens, peanuts in a cilantro vinaigrette with Thai peanut sauce 18

ASIAN AHI TUNA SALAD – Seared rare with field greens, wasabi in a cilantro vinaigrette 21

BURGERS, SANDWICHES & SMALL PLATES

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

VEGGIE BURGER – Made in-house, topped with Monterey Jack 15

OLD FASHIONED CHEESEBURGER – Certified Angus Beef® with Tillamook cheddar 16

FRENCH DIP – Sliced Prime Rib, baguette and horseradish 20

HYDE PARK – Grilled chicken breast with Monterey Jack 16

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 29

STEAK MAUI – Marinated ribeye with mashed potatoes 42

NEW YORK STRIP – Aged Certified Angus Beef® with NYO mac & cheese 42

FILET MIGNON WITH BÉARNAISE – Center cut, baked potato 42

SLOW ROASTED PRIME RIB – Aged Mid-Western beef served au jus with mashed potatoes 35

SPECIALTIES

TODAY'S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood-grilled fresh seafood every day ☉

AHI TUNA STEAK – Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 31

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

GRILLED SALMON – Fresh cold water salmon 27

ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes 22

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 19

BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 29

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 7

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Heirloom Beets ~ Orzo & Wild Rice

Daily Vegetable ~ Mashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 11/35
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 16/52*
HALL VINEYARDS – Napa Valley 17/56
SEBASTIANI – North Coast 35*
THREE RIVERS – Columbia Valley 38*
GUENOC – Lake County 39*
ROTH “HERITAGE” – Sonoma County 55*
FERRARI-CARANO – Alexander Valley 60*
SILVERADO VINEYARDS – Napa Valley 68
CLOS PEGASE – Napa Valley 75
CAKEBREAD CELLARS – Napa Valley 110
CHALK HILL *ESTATE RED* – Chalk Hill 110*
MINER FAMILY *STAGECOACH VINEYARD* – Napa Valley 122
CAYMUS – Napa Valley 125
GROTH – Oakville, Napa Valley 125
LANCASTER *ESTATE* – Alexander Valley 125*
ALTVS – Napa Valley 140*
SILVER OAK – Napa Valley 210
MERUS – Napa Valley 250*

MERLOT

THE VELVET DEVIL – Washington State 10/32
GENESIS – Columbia Valley 42
MARKHAM – Napa Valley 46
FERRARI-CARANO – Sonoma County 50*
PRIDE MOUNTAIN – Napa Valley 95
DUCKHORN – Napa Valley 100

PINOT NOIR

LUCKY STAR – California 10/32
ELOUAN – Oregon 13/42
FLOWERS – Sonoma Coast 17/56
CHALONE *ESTATE* – Chalone AVA 42*
A TO Z – Oregon 45
MEIOMI – California 45
REX HILL – Willamette Valley 45
ARGYLE – Willamette Valley 59
BELLE GLOS *CLARK & TELEPHONE* – Santa Maria Valley 70
SIDURI – Willamette Valley 75
GARY FARRELL – Russian River Valley 78
CHALK HILL *ESTATE BOTTLED* – Sonoma Coast 80*
TWO SISTERS *LINDSAY'S VINEYARD* – Sta. Rita Hills 80*

ZINFANDEL

FOUR VINES “OLD VINES” *CUVEE* – California 10/32
RIDGE *GEYSERVILLE* – Sonoma County 16/52
ARTEZIN – Mendocino County 35
SEGHEISIO – Sonoma County 38
DUCKHORN PARADUXX – Napa Valley 60
ROBERT BIALE “BLACK CHICKEN” – Napa Valley 65

OTHER INTERESTING REDS

TILIA MALBEC/SYRAH – Mendoza, Argentina 10/32
BROQUEL MALBEC – Argentina 11/35
THE PRISONER – California 17/56
BECKMEN “*CUVEE LE BEC*” RHÔNE BLEND –
Santa Ynez Valley 36
SHOOFLY SHIRAZ – McLaren Vale, South Australia 32
SKYSIDE RED BLEND – North Coast 42
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 70
SEBASTIANI “GRAVEL BED” – Sonoma County 59*
MI SUEÑO “EL LLANO” RED WINE – Napa Valley 70
DELILLE CELLARS “D2” RED WINE – Columbia Valley 80
LEWIS CELLARS “ALEC'S BLEND” – Napa Valley 95
MOLLYDOOKER “CARNIVAL OF LOVE” SHIRAZ –
McLaren Vale, South Australia 145

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 11/35
MIONETTO PROSECCO *SPLIT* – DOC Treviso 10/~
DOMAINE CHANDON *SPLIT* – California 12/~
VEUVE CLICQUOT YELLOW LABEL –
Reims, France 18/60
DOMAINE CHANDON BRUT – California 35
MUMM “BRUT PRESTIGE” – Napa Valley 45
TAITTINGER – Reims, France 100
LOUIS ROEDERER BRUT PREMIER – France 110

CHARDONNAY

CATENA – Mendoza, Argentina 12/39
CHALK HILL – Sonoma 13/42*
ROMBAUER – Carneros 17/56
SEBASTIANI – North Coast 35*
LINCOURT “STEEL” UNOAKED – Sta. Rita Hills 37*
CHALONE *ESTATE* – Chalone AVA 40*
NEWTON “SKYSIDE” – Sonoma 40
CLOS PEGASE *MITSUKO'S VINEYARD* – Carneros 42
STARMONT – Carneros 42
CHATEAU STE. MICHELLE – Columbia Valley 44
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 45 *
MER SOLEIL SILVER “UNOAKED” –
Monterey County, California 45
FRANCISCAN – Napa/Monterey County 50
TWO SISTERS *COURTNEY'S VINEYARD* – Sta. Rita Hills 52*
GARY FARRELL – Russian River Valley 55
PINE RIDGE “DIJON CLONES” – Carneros 55
FERRARI-CARANO – Sonoma 60*
MER SOLEIL – Santa Lucia Highlands 65
PATZ & HALL – Sonoma Coast 70
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75*
LEWIS CELLARS – Sonoma 80
PAUL HOBBS *RICHARD DINNER VINEYARD* –
Sonoma Mountain 90
FAR NIENTE – Napa Valley 115

SAUVIGNON BLANC

CLIFFORD BAY – Marlborough, New Zealand 10/32*
HONIG – Napa Valley 12/39
CRAGGY RANGE *TE MUNA ROAD* –
Martinborough, New Zealand 14/46
ROTH *ESTATE* – Alexander Valley, Sonoma County 40*
KIM CRAWFORD – Marlborough, New Zealand 40
GROTH – Napa Valley 49
CAKEBREAD CELLARS – Napa Valley 55

OTHER WHITES & ROSÉ

CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 10/32
SAINT M RIESLING – Pfalz, Germany 10/32
CAPOSALDO PINOT GRIGIO – Italy 10/32
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 14/46
PINE RIDGE CHENIN BLANC/VIOGNIER – California 30
SANTA MARGHERITA PINOT GRIGIO –
Alto Adige, Italy 50

DESSERT SELECTIONS

FONSECA BIN 27 – Portugal 6/~

J. ALEXANDER'S
RESTAURANT

* CWC

To expedite service, we open wine at the pub, unless otherwise requested.

HANDCRAFTED COCKTAILS

ELDERFLOWER MOJITO 9

Denizen Rum : St~Germain : Fresh Mint

THE (312) 12

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

TAI MARGARITA 12

El Mayor Tequila : St~Germain : Fresh Basil

KNICKERBOCKER 12

Angel's Envy Bourbon : Angostura Bitters
Luxardo Cherry

THE SPARKLING ROSE 12

Corzo Tequila : Grapefruit Bitters : Sparkling Wine

LEMON DROP MOJITO 9

Tito's Vodka : St~Germain : Mint : Pineapple Juice

DOPPELGÄNGER 12

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

MOSCOW MULE 9

Tito's Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED 12

Bulleit Whiskey : Angostura Bitters
Regan's Orange Bitters

VANILLA SKY 9

Stoli Vanil : Crème de Violette : Lemon Juice
Fever Tree Club Soda

MARTINIS \$14

HALF PAST THREE

Wheatley Vodka : Green Tea : Clover Honey Syrup

'21' MANHATTAN

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

PEAR MARTINI

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

THE DUKE

Classic Martini : Bombay Sapphire Gin or
Belvedere Vodka

FLEUR-DE-LIS

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

RED-HEADED RITA

El Mayor Blanco Tequila : Pomegranate Juice

CINDY'S LEMON DROP

Ketel One Citroen Vodka : Lemon Juice

ENGLISH MARTINI

Plymouth English Gin : Cucumber : Fresh Mint

POMEGRANATE MARTINI

Ketel One : "Pom" Wonderful Pomegranate Juice