

## STARTERS & SUSHI

CHICKEN PASTA SOUP 8

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

SMOKED SALMON DIP – Smoked in-house 15

CALIFORNIA ROLL Crab salad, asparagus, sesame, avocado, chives, red pepper 12

SPICY TUNA ROLL Ahi tuna, cucumber, jicama, avocado, sesame, unagi sauce, Sriracha mayonnaise 16

STEAK ROLLS – With Chimichurri sauce and spicy Ranch dressing 19

AVOCADO BOMB\* – Hawaiian tuna, crab salad, thinly sliced avocado, unagi sauce and Sriracha mayonnaise, with tortilla chips 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 18

THAI KAI SALAD – Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 17

ASIAN AHI TUNA SALAD\* – Seared rare with field greens, wasabi in a cilantro vinaigrette 20

## BURGERS & SANDWICHES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL BURGERS AND SANDWICHES ARE SERVED WITH FRENCH FRIES.

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

OLD FASHIONED CHEESEBURGER\* – Toasted egg washed bun served all the way with Tillamook cheddar 16

FRENCH DIP\* – Thinly sliced roasted prime rib on a toasted baguette with creamy horseradish 19

HYDE PARK – Grilled chicken breast topped 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 30

FILET KABOB\* – Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 28

STEAK MAUI\* – Marinated ribeye with smashed potatoes 42

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

FILET MIGNON WITH BÉARNAISE\* – Center cut, baked potato 41

SLOW ROASTED PRIME RIB\* – Aged and roasted on the bone served au jus with smashed potatoes 36

## SPECIALTIES

TODAY'S FEATURED FISH – We offer a wide selection of fresh paned or hardwood grilled seafood everyday ☉

GRILLED SALMON\* – Fresh cold water salmon 26

AHI TUNA FILET\* – Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 30

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

ROTISSERIE 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 21

GRILLED PORK TENDERLOIN\* – Cured in-house with Thai "Bang Bang" sauce and smashed potatoes 21

RAFFAELE'S OLD WORLD LASAGNA – Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend 19

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 7

## SIDE ITEMS

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

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

## HOUSEMADE DESSERTS

Suggested tableside by server.

# REDS

## CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 10/32  
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 15/49\*  
THREE RIVERS – Columbia Valley 42\*  
FRANCISCAN – Napa Valley 44  
STARMONT – Napa Valley 45  
JOSEPH CARR – Napa Valley 50  
HONIG – Napa Valley 65  
CLOS PEGASE – Napa Valley 70  
SILVERADO – Napa Valley 70  
KULETO *ESTATE* – Napa Valley 95\*  
CHALK HILL *ESTATE RED* – Chalk Hill 100\*  
MINER FAMILY “EMILY’S CUVÉE” – Napa Valley 110  
CAYMUS – Napa Valley 120  
LANCASTER *ESTATE* – Alexander Valley 130\*  
PAUL HOBBS – Napa Valley 135  
DARIOUSH “SIGNATURE” – Napa Valley 160  
SILVER OAK – Napa Valley 200  
CAYMUS SPECIAL SELECTION – Napa Valley 250  
MERUS – Napa Valley 250\*

## MERLOT

THE VELVET DEVIL – Washington State 10/32  
WENTE “SANDSTONE” – Livermore Valley 32  
MARKHAM – Napa Valley 46  
FERRARI-CARANO – Sonoma County 65\*  
DUCKHORN VINEYARDS – Napa Valley 70

## PINOT NOIR

LUCKY STAR – California 10/32  
ELOUAN – Oregon 13/42  
ARGYLE – Willamette Valley 40  
MEIOMI – California 42  
CHALONE *ESTATE* – Chalone AVA 45\*  
WILLAMETTE VALLEY “WHOLE CLUSTER” –  
Willamette Valley 45  
THE FOUR GRACES – Willamette Valley 55\*  
GARY FARRELL – Russian River Valley 65  
SIDURI – Willamette Valley 70  
CHALK HILL – Sonoma County 78\*  
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 80  
FLOWERS – Sonoma Coast 80

## ZINFANDEL

PREDATOR “OLD VINE” – Lodi 10/32  
JOEL GOTT – California 40  
SALDO – California 50  
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 70

## OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 11/35  
ABSTRACT *BY ORIN SWIFT* RED BLEND – California 12/39  
TILIA MALBEC/SYRAH – Mendoza, Argentina 30  
YANGARRA *ESTATE SHIRAZ* –  
McLaren Vale, South Australia 40  
SEBASTIANI “GRAVEL BED” – Sonoma County 42\*  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 60  
ROTH “HERITAGE” – Sonoma County 60\*  
THE PRISONER – Napa Valley 72  
ANDREW WILL CHAMPOUX VINEYARD RED WINE –  
Horse Heaven Hills, Washington 110  
QUINTESSA MERITAGE – Rutherford 165

# WHITES

## CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 11/35  
MUMM NAPA CUVÉE M – Napa Valley 40  
LOUIS ROEDERER BRUT PREMIER –  
Reims, France 85  
NV DUVAL-LEROY BRUT – Reims, France 85  
TAITTINGER – Reims, France 90  
POL ROGER *RESERVE* – Epernay, France 100

## CHARDONNAY

ST. FRANCIS – Sonoma County 11/35  
CHALK HILL – Sonoma Coast 14/46\*  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 30\*  
CHATEAU STE. MICHELLE – Columbia Valley 35  
SEBASTIANI – North Coast 35\*  
LINCOURT *COURTNEY’S* – Sta. Rita Hills 40\*  
MEYER FAMILY *DONNELLY CREEK VINEYARD* –  
Anderson Valley 40  
WENTE *RIVA RANCH* – Arroyo Seco, Monterey 40  
CHALONE *ESTATE* – Chalone AVA 42\*  
CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 42  
MER SOLEIL “SILVER” – Monterey 44  
FERRARI-CARANO *RESERVE* –  
Carneros, Napa Valley 45\*  
GARY FARRELL – Russian River Valley 50  
FRANK FAMILY – Carneros 52  
MINER “WILD YEAST” – Napa Valley 60  
WALTER HANSEL – Russian River Valley 65  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75\*  
FLOWERS – Sonoma Coast 75  
PATZ & HALL *DUTTON RANCH* –  
Russian River Valley 75  
CAKEBREAD CELLARS – Napa Valley 80

## SAUVIGNON BLANC & FUMÉ BLANC

CLIFFORD BAY –  
Marlborough, New Zealand 10/32\*  
HONIG – Napa Valley 13/42  
CHASING VENUS – Marlborough, New Zealand 30  
FERRARI-CARANO FUMÉ BLANC –  
Sonoma County 32  
CRAGGY RANGE *TE MUNA ROAD VINEYARD* –  
Martinborough, New Zealand 40  
CAKEBREAD CELLARS – Napa Valley 50

## OTHER WHITES & ROSE

THE FOUR GRACES ROSÉ –  
Willamette Valley 11/35\*  
SAINT M RIESLING – Pfalz, Germany 10/32  
MARCO FELLUGA PINOT GRIGIO –  
Collio, Italy 12/39  
THE FOUR GRACES PINOT GRIS –  
Willamette Valley 30\*

## DESSERT SELECTIONS

FONSECA BIN 27 375 ML BOTTLE – Portugal 40

**J. ALEXANDER'S**  
RESTAURANT

To expedite service, we open our wine at the pub, unless otherwise requested.  
\* CWC

## HANDCRAFTED COCKTAILS

### ELDERFLOWER MOJITO 9

Bacardi Light Rum : St~Germain : Fresh Mint

### THE (614) 12

Bulleit Rye Whiskey : Bittermens Bitters  
Fever Tree Ginger Beer

### ELITE MARGARITA 12

El Mayor Tequila : Grand Marnier : Lime Juice

### KNICKERBOCKER 12

Angel's Envy Bourbon : Angostura Bitters  
Candied Cherry

### CENTENNIAL KIR ROYAL 11

Gruet Sparkling Wine : Chambord Liqueur

### LEMON DROP MOJITO 9

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

### DOPPELGÄNGER 12

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

### BOURBON MULE 9

Buffalo Trace Whiskey : Fever Tree Ginger Beer  
Lime Juice : Mint

### 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

## HANDCRAFTED 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

### APPLETINI

Absolut Vodka : Sour Apple Liqueur

### FLEUR-DE-LIS

Prairie Organic 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

### OUT OF TIME

Buffalo Trace Single Barrel : Black Cherry Jam  
Honey Syrup : Angostura Bitters

### POMEGRANATE MARTINI

Ketel One Vodka : Pomegranate Juice : Orange Juice

### MARTINI AU CHOCOLAT

Grey Goose Vodka : Godiva Dark Chocolate Liqueur  
French Vanilla Cream

### TUACA DREAM

Tuaca : Frangelico : Kahlúa