

STARTERS & SUSHI

CHICKEN PASTA SOUP 8

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

SMOKED SALMON DIP – Smoked in-house 15

STEAK ROLLS – With Chimichurri sauce and spicy Ranch dressing 19

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

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 – Hardwood-grilled chicken breast, crisp lettuce, pickles, and red onions 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 mashed 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 mashed 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 mashed 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 mashed 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 mashed potatoes 21

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 7

SIDE ITEMS

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

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

HOUSEMADE DESSERTS

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.
PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.

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
SKYSIDE RED BLEND – North Coast 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

DOG DAY AFTERNOON 11

Tito's Vodka : Clifford Bay Sauvignon Blanc

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

THE MODERN MULE 9

Tito's Vodka : St~Germain : 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

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

OUT OF TIME

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

POMEGRANATE MARTINI

Ketel One Vodka : Pomegranate Juice : Orange Juice