

WINES WE LOVE TO DRINK

ROMBAUER CHARDONNAY – Carneros 17/66
HONIG SAUVIGNON BLANC – Napa Valley 13/50
CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 12/46
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 120
MER SOLEIL SILVER “UNOAKED” CHARDONNAY –
Monterey County, California 52
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 (*liter bottle*)
FLOWERS PINOT NOIR – Sonoma Coast 17/66
QUILT CABERNET SAUVIGNON – Napa Valley 20/79
THE PRISONER RED BLEND – California 17/66
BELLE GLOS *CLARK & TELEPHONE* PINOT NOIR – Santa Maria Valley 75

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 12/46
MIONETTO PROSECCO *SPLIT* – DOC, Treviso 12/~
DOMAINE CHANDON *SPLIT* – California 13/~
CHANDON ROSÉ *SPLIT* – California 13/~
DOMAINE CHANDON BRUT – California 45
MUMM “BRUT PRESTIGE” – Napa Valley 60
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 120
LOUIS ROEDERER COLLECTION 242 – Á Reims, France 125

CHARDONNAY

CATENA – Mendoza, Argentina 12/46
CHALK HILL – Russian River Valley 13/50
ROMBAUER – Carneros 17/66
WENTE *ESTATE GROWN* – Livermorve Valley, San Francisco Bay 40
CHATEAU STE. MICHELLE – Columbia Valley 44
LINCOURT “STEEL” UNOAKED – Sta. Rita Hills 48
CLOS PEGASE *MITSUKO’S VINEYARD* – Carneros 48
STARMONT – Carneros 50
MER SOLEIL SILVER “UNOAKED” – Monterey County, California 52
THE PRISONER – Carneros 62
FRANCISCAN – Napa/Monterey County 68
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75
GARY FARRELL – Russian River Valley 78
PATZ & HALL – Sonoma Coast 84
PAUL HOBBS *RICHARD DINNER VINEYARD* – Russian River Valley 95

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 12/46
HONIG – Napa Valley 13/50
CRAGGY RANGE *TE MUNA ROAD* – Martinborough, New Zealand 14/54
FERRARI-CARANO FUMÉ BLANC – Sonoma County 35
KIM CRAWFORD – Marlborough, New Zealand 45
CAKEBREAD CELLARS – Napa Valley 75

OTHER WHITES & ROSÉ

CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 12/46
CHATEAU STE. MICHELLE RIESLING – Columbia Valley 11/42
DR. LOOSEN “WEHLENER SONNENUHR” RIESLING SPÄTLESE –
Mosel, Germany 16/62
KING ESTATE PINOT GRIS – Willamette Valley 13/50
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 14/54
PINE RIDGE CHENIN BLANC/VIOGNIER – California 42
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 65

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14
Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus
SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
THE (312) 15
Koval Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer
WHALE FLOWER 14
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda
CITRUS CRUSH 14
Ten To One White Rum : Wheatley Vodka : Orange Juice : Pineapple Juice
APEROL SPRITZER 13
Mionetto Prosecco : Aperol : Fever Tree Club Soda
LEMON DROP MOJITO 13
Wheatley Vodka : St~Germain : Mint : Pineapple Juice
DOPPELGÄNGER 15
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale
VODKA MULE 14
Tito’s Handmade Vodka : Fever Tree Ginger Beer
KENTUCKY OLD FASHIONED 15
Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 12/46
AUSTIN HOPE – Paso Robles 17/83 (*liter bottle*)
HALL VINEYARDS – Napa Valley 18/70
QUILT – Napa Valley 20/79
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 80
SILVERADO VINEYARDS – Napa Valley 88
FERRARI-CARANO *RESERVE* – Alexander Valley 92
FAUST – Napa Valley 110
CHALK HILL *ESTATE RED* – Chalk Hill 120
CAKEBREAD CELLARS – Napa Valley 125
MINER FAMILY *STAGECOACH VINEYARD* – Napa Valley 138
LANCASTER *ESTATE* – Alexander Valley 140
CAYMUS – Napa Valley 145
SILVER OAK – Napa Valley 225

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46
MARKHAM – Napa Valley 50
FERRARI-CARANO – Sonoma County 60
PRIDE MOUNTAIN – Napa Valley 95
DUCKHORN – Napa Valley 100

PINOT NOIR

ANGELS INK – Monterey County 12/46
ELOUAN – Oregon 13/50
BELLE GLOS “BALADE” – Santa Rita Hills 16/62
FLOWERS – Sonoma Coast 17/66
CHALONE *ESTATE* – Chalone AVA 50
MEIOMI – California 50
ARGYLE – Willamette Valley 75
BELLE GLOS *CLARK & TELEPHONE* – Santa Maria Valley 75
GARY FARRELL – Russian River Valley 85
CHALK HILL *ESTATE BOTTLED* – Sonoma Coast 95

ZINFANDEL

FOUR VINES “OLD VINES” CUVÉE – California 12/46
RIDGE *GEYSERVILLE* – Sonoma County 16/62
SEGHESSIO – Sonoma County 45
DUCKHORN PARADUXX – Napa Valley 80

OTHER INTERESTING REDS

TILIA MALBEC/SYRAH – Mendoza, Argentina 12/46
ALTA VISTA “VIVE”MALBEC – Mendoza, Argentina 12/46
THE PRISONER – California 17/66
SHOOFLY SHIRAZ – McLaren Vale, South Australia 32
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 85
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ – South Australia 110
LEWIS CELLARS “ALEC’S BLEND” – Napa Valley 120

DESSERT SELECTIONS

FONSECA BIN 27 – Portugal 9/~

HANDCRAFTED MARTINIS

THE DUKE
Classic Martini : Twist or Olives : Your choice of Vodka or Gin
‘21’ MANHATTAN
Sweet Vermouth : Bitters : Your choice of Bourbon or Whiskey
PEAR MARTINI 16
Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger
THE SPARKLING ROSE 16
El Mayor Blanco Tequila : Grapefruit Bitters : Sparkling Wine
FLEUR-DE-LIS 16
Tito’s Handmade Vodka : St~Germain : Grapefruit Juice : Sparkling Wine
RED-HEADED RITA 16
El Mayor Blanco Tequila : “Pom” Wonderful Pomegranate Juice
CINDY’S LEMON DROP 16
Ketel One Citroen : Lemon Juice
ENGLISH MARTINI 16
Plymouth Gin : Cucumber : Fresh Mint
POMEGRANATE MARTINI 16
Ketel One Vodka : “Pom” Wonderful Pomegranate Juice
ESPRESSO MARTINI 16
Stolichnaya Vanil Vodka : Espresso : Kahlúa : Bailey’s Irish Cream

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

Olives and Candied Cherries by Filthy Food.

SOUPS & STARTERS

CHICKEN PASTA SOUP 9

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13

MEXICO CITY SPINACH CON QUESO Tortilla chips 17

FIRE-GRILLED ARTICHOKE Rémoulade 17

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19

CRISPY CALAMARI Point Judith, RI, classic marinara 20

STEAK ROLLS Spicy Ranch dressing (*limited availability*) 20

SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIJON, CREAMY BLEU CHEESE, BUTTERMILK RANCH, VINAIGRETTE, CILANTRO VINAIGRETTE.

ADD CHICKEN +6, SALMON OR SHRIMP +10

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 14

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14

CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 21

GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 19

THAI KAI CHICKEN SALAD Mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 19

ASIAN AHI TUNA SALAD* Hawaiian Ahi, seared rare, mixed greens, wasabi, red onions, cilantro vinaigrette 25

BURGERS & SANDWICHES

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

VEGGIE BURGER In-house recipe, Monterey Jack 18

OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, served all the way, aged Tillamook cheddar 19

FRENCH DIP* Thinly sliced, baguette, horseradish 25

HYDE PARK Grilled chicken breast, Monterey Jack 18

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, ranch dressing 19

SALMON BURGER* House made, panko seared, arugula (*limited availability*) 19

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS. WE DO NOT RECOMMEND, & WILL RESPECTFULLY NOT GUARANTEE, ANY MEAT ORDERED "MEDIUM WELL" OR ABOVE.

STEAK 'N' FRIES* Aged Certified Angus Beef®, French Brasserie style, maître d' butter 34

STEAK MAUI* Marinated ribeye, smashed potatoes 48

NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 47

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 47

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 41



SPECIALTIES

TODAY'S FRESH SEAFOOD SELECTION* MKT

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern cole slaw 46

GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 33

SEARED AHI TUNA* Hawaiian Ahi, sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 35

PECAN ENCRUSTED TROUT* Pan-fried, Dijon mustard sauce, Southern cole slaw 28

ROTISSERIE CHICKEN Special herb blend, smashed potatoes, chicken au jus (*limited availability*) 25

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 25

ROASTED PORK CHOP* Hardwood-grilled, apricot glaze, broccoli, smashed potatoes 30

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 33

RATTLESNAKE PASTA Southwestern spices, peppers, chicken 27

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDE ITEMS

French Fries | Southern Cole Slaw | Lemon & Reggiano Broccoli | Orzo & Wild Rice | Couscous

Seasonal Vegetable | Smashed 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. An 18% gratuity will be added to parties of six or more. However, gratuity is up to your discretion. Proper dress required. Helpful Dining Guidelines at jalexanders.com.