SOUPS & STARTERS

CHEF’S DAILY SOUP 7

DEVILED EGGS Finished with sugar-cured bacon and homemade pickle relish 12

MR. JACK’S CRISPY CHICKEN Hand-breaded tenders, served with french fries 16

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 15

FIRE-GRILLED ARTICHOKE Seasoned with herb butter. With rémoulade 16

SMOKED SALMON DIP Smoked in-house 16

SALADS

ALEX’S SALAD Bacon, cheese, tomatoes, cucumbers and croutons 11

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 11

GRILLED CHICKEN SALAD Tortilla strips, feta cheese, olives, tomatoes with white wine vinaigrette 18

CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 18

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 22

BURGERS, SANDWICHES & TACOS

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

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

OLD FASHIONED CHEESEBURGER* With Tillamook cheddar 16

STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 17

FRENCH DIP* Sliced Prime Rib, baguette and horseradish 20

HYDE PARK Grilled chicken breast topped with Monterey Jack 16

FRESH FISH SANDWICH Cut fresh daily with french fries 18

STEAK (OR CHICKEN) TACOS New York Strip steak (or rotisserie chicken) with lettuce, Monterey Jack and fresh pico de gallo 18

FISH TACOS Daily fish selections, deep-fried, with avocado and jalapeño ranch 18

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 31

STEAK BRAZZO* Marinated pieces of filet mignon in a wild mushroom Madeira sauce with smashed potatoes 34

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

STEAK MAUI* Marinated ribeye with smashed potatoes 42

FILET MIGNON WITH BÉARNAISE* Center cut, baked potato 43

SLOW ROASTED PRIME RIB* Aged Mid-Western beef served au jus with smashed potatoes 37

SPECIALTIES

AHI TUNA FILET Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes, and a Toro dipping sauce 32

GRILLED SALMON Fresh cold water salmon 28

CILANTRO SHRIMP Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 27

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 21

MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and cole slaw 23

RATTLESNAKE PASTA Southwestern spices, peppers and chicken 21

GRILLED PORK TENDERLOIN Cured in-house with Thai “Bang Bang” sauce and smashed potatoes 24

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and cole slaw 31

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTREE 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.

* 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.
PROPER DRESS REQUIRED. DEVELOPMENT, PLEASE REMOVE HATS AND CAPS. HELPFUL DATING GUIDELINES AT JALEXANDERS.COM.
CABERNET SAUVIGNON & CABERNET BLENDS
GRAYSON CELLARS – California 11/35
AVISARY – Napa Valley 12/35
JOSEPH CARR – Paso Robles 16/52
CHATEAU BUENA VISTA – Napa Valley 17/56
STORMONT – Napa Valley 45
NEWTON “SKYSIDE” CLARET – North Coast 52
FOLEY JOHNSON ESTATE – Napa Valley 56*
CLOS PEGASE – Napa Valley 65
STAG’S LEAP CELLARS “ARTEMIS” – Napa Valley 65
SEQUOIA GROVE – Napa Valley 72
HALL – Napa Valley 80
CHALK HILL ESTATE RED – Sonoma County 100*
KULETO ESTATE – Napa Valley 100*
MINER FAMILY – Oakville, Napa Valley 100
LANCASTER ESTATE – Alexander Valley 110*
JOSEPH PHELPS – Napa Valley 115
PAUL HOBBES – Napa Valley 125
CAYMUS – Napa Valley 130
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 175*
SILVER OAK – Napa Valley 195
MERUS – Napa Valley 250*
JOSEPH PHELPS “INSIGNIA” – Napa Valley 350

MERLOT
THE VELVET DEVIL – Washington State 11/35
MARKHAM – Napa Valley 14/46
WENTE “SANDBONE” – Livermore Valley 30
FERRARI-CARANO – Sonoma 42*
DUCKHORN – Napa Valley 80
CAKEBREAD CELLARS – Napa Valley 105
TWOMEY – Napa Valley 105

PINOT NOIR
ANGELS INK – Monterey, California 12/39
ELOUMAN – Oregon 13/42
FLOWERS – Sonoma Coast 16/52
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 35
ARGYLE – Willamette Valley 40
CHALONE ESTATE – Chalone AVA 42*
MEIOMI – California 42
LINCOURT LINDSAY’S VINEYARD – Sta. Rita Hills 45*
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 60*
PATZ & HALL – Sonoma Coast 60
CHALK HILL – Sonoma Coast 65*
DOMAINE SERENE “YAMHILL CUVEE” – Willamette Valley 80
GARY FARRELL – Russian River Valley 65
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 80
ZINFANDEL
PREDATOR “OLD VINE” – Lodi 11/35
RAVENSWOOD – Sonoma 12/39
SEGHESSIO – Sonoma County 38
KLINKER BRICK “OLD GHOST” – Lodi, Mokelumne River 65

OTHER INTERESTING REDS
BROQUEL MALBEC – Argentina 12/39
KLINKER BRICK SYRAH FARRAH VINEYARD – Lodi, Mokelumne River AVA 13/42
THE PRISONER – California 17/56
8 YEARS IN THE DESERT BY DRINK SWIFT – California 60
DISCIPLES – Napa Valley 75
SHAFER “RELENTLESS” SYRAH/PETITE SYRAH – Napa Valley 150
NEWTON “THE PUZZLE” – Napa Valley 195

HANDCRAFTED MARTINIS $14
‘21 MANHATTAN – Bulleit Rye Whiskey : Sweet Vermouth : Bitters
PEAR MARTINI – Grey Goose La Poire Vodka : Candied Ginger
Domain of Canton Ginger
THE DUKE – Classic Martini : Bombay Sapphire Gin or Belvedere Vodka
HAVANA MARTINI – Myer’s Dark Rum : Malibu Rum : Honey Syrup
Indian Orange Bitters
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 Citronen Vodka : Lemon Juice
ENGLISH MARTINI – Plymouth English Gin : Cucumber : Fresh Mint

WHITES

CHAMPAGNE & SPARKLING
GRUET BRUT – New Mexico 11/35
DOMAINE CHANDON SPLIT – California 13/–
GLORIA FERRER BLANC DE BLANCS – Carneros 35
MOET BRUT IMPERIAL – Epernay, France 65
DUVAL-LEROY BRUT – Epernay, France 78
TAITTINGER – Reims, France 85
VEUVE CLICQUOT YELLOW LABEL – Reims, France 110

CHARDONNAY
DARCIE KENT – Livermore Valley 11/35
NEWTON “SKYSIDE” – North Coast 14/46
ROMBAUER – Carneros, Napa Valley 16/52
STORMONT – Carneros 36
CHALONE ESTATE – Chalone AVA 38*
CLOS PEGAS MITSUKO’S VINEYARD – Carneros 42
FERRARI-CARANO – Sonoma 45*
MER SOLEIL SILVER – California 46
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 50*
GARY FARRELL – Russian River Valley 55
CAKEBREAD CELLARS – Napa Valley 70
PATZ & HALL – Sonoma Coast 75
FLOWERS – Sonoma Coast 81
DONUM – Carneros 85
CHALK HILL ESTATE BOTTLED – Chalk Hill 95*
FAR NIENTE – Napa Valley 105

SAUVIGNON BLANC
CLIFFORD BAY – Marlborough, New Zealand 11/35
HONG – Napa Valley 13/42
SILVERADO MILLER RANCH – Napa Valley 35
CHALK HILL ESTATE – Chalk Hill 37*
CRAGGY RANGE – MUNA ROAD VINEYARD – Marlborough, New Zealand 40
CAKEBREAD CELLARS – Napa Valley 52

OTHER WHITES & ROSÉ
CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 12/39
STUDIO ROSE BY MINIAR – France 13/42
SAINT M RIESLING – Pfalz, Germany 11/35
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 11/35
RUDI WEST “GRYPHON CREST” RIESLING – Germany 35
THE FOUR GRACES PINOT GRIS – Willamette Valley 38*
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 44

DESSERT SELECTIONS
GRAHAM’S SIX GRAPES RUBY – Portugal 6/–
WARRE’S “OTIMA” 10 YR. TAWNY – Portugal 8/–
To expedite service, we open our wine at the pub, unless otherwise requested.
Some wines may contain sulfites.
* CWC

HANDCRAFTED COCKTAILS
THE “CAPONE” – Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters 12
ELDERFLOWER MOJITO – Prichard’s Rum : St-Germain : Fresh Mint 10
THE (210) – Bulleit Rye Whiskey : Bittermens Bitters : Fever Tree Ginger Beer 12
THAI MARGARITA – El Mayor Tequila : St-Germain : Fresh Basil 12
LEMON DROP MOJITO – Wheatley Vodka : St-Germain
Mint : Pineapple Juice 10
KNICKERBOCKER – Angel’s Envoy Bourbon : Angostura Bitters : Candied Cherry 12
DOPPELGÄNGER – Angel’s Envoy Bourbon : Disaronno : Fever Tree Ginger Ale 12
MOSCOW MULE – Tito’s Vodka : Fever Tree Ginger Beer 10
Olives and Candied Cherries by Filthy Food.

TEQUILA COCKTAILS $12
TEQUILA TAKEDOWN – Lemon Bitters : Cherry Syrup : Candied Cherry
MIDNIGHT MARGARITA – Cointreau : Black Cherry Jam : Pink Himalayan Salt
TEQUILA FACTOR – Fresh Lemon : Angostura Bitters : Sparkling Wine
THE MATADOR – Honey Syrup : Fresh Lime Juice : Lime Zest
CANTINA MOJITO – Pineapple Juice : Mint : Fever Tree Elderflower Tonic
THE HIPSTER – Rosé Wine : Agave : Fever Tree Citrus Tonic
JALAPENO WINK – Jalapeños : Fresh Strawberry : Agave : Fever Tree Club Soda
*Made with Corazón Reposado Tequila.