

SOUPS & STARTERS

CHICKEN PASTA SOUP 7

MR. JACK'S CRISPY CHICKEN Buttermilk hand-breaded tenders 12

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 12

DEVILED EGGS Finished with sugar-cured bacon and homemade pickle relish 11

SMOKED SALMON DIP Smoked in-house 13

CALAMARI Seasoned, breaded and deep-fried with marinara sauce 16

ARTISAN PIZZAS

MARGHERITA Tomato sauce, fresh mozzarella and fresh basil 13

SAUSAGE In-house made fennel sausage, panna, red onions and scallions 15

BBQ Homemade barbecue sauce, roasted chicken, smoked Gouda, caramelized onions and fresh mozzarella 15

ITALIAN MEATS Homemade tomato sauce, seasoned ground beef, bacon, fennel sausage and pepperoni 15

SALADS

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

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers and croutons 10

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 10

CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 17

THAI KAI SALAD Chicken, artisan 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 & SMALL PLATES

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

VEGGIE BURGER Made in-house, topped with Monterey Jack 14

OLD FASHIONED CHEESEBURGER* With Tillamook cheddar served all the way 15

FRENCH DIP* Sliced Prime Rib, baguette and horseradish, served au jus 20

HYDE PARK Grilled chicken breast topped with Monterey Jack 15

STEAK TACOS Lettuce, roasted jalapeño sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 15

STEAKS & PRIME RIB

ALL STEAKS AND PRIME RIB ARE CERTIFIED ANGUS BEEF® AND FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.

STEAK 'N' FRIES* A 10 oz. French Brasserie style steak with garlic, served with french fries 24

FILET KABOB* Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 30

STEAK MAUI* 14 oz. marinated ribeye with baked potato 35

FILET MIGNON WITH BÉARNAISE* 10 oz. center cut, served with smashed potatoes 37

NEW YORK STRIP* 16 oz. aged beef with NYO mac & cheese 37

SLOW ROASTED PRIME RIB* Aged Certified Angus Beef® roasted on the bone, served au jus with smashed potatoes 38

SPECIALTIES

AHI TUNA FILET* With wasabi mayonnaise, a Toro dipping sauce and served with smashed potatoes and ripened tomatoes 29

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

CAROLINA CRAB CAKES Jumbo lump crab meat, chili mayonnaise and mustard sauce, with french fries and Southern cole slaw (LA) ☉

GRILLED SALMON* Fresh cold water salmon 26

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and Southern cole slaw 18

ROTISSERIE CHICKEN Seasoned with our special herb blend with smashed potatoes and a chicken demi-gloss pan sauce 19

GRILLED PORK TENDERLOIN Apricot horseradish sauce, served with smashed potatoes 23

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and cole slaw 27

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 6

SIDE ITEMS

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

Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Ripened Tomatoes ~ Seasonal Vegetable

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3.5 per person

*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 11/35
JOSEPH CARR – Paso Robles 14/46
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 16/52*
THREE RIVERS – Columbia Valley 45*
ROTH *ESTATE* – Alexander Valley 50*
STARMONT – Napa Valley 50
HONIG – Napa Valley 65
CHATEAU MONTELENA – Napa Valley 90
KULETO *ESTATE* – Napa Valley 90*
CHALK HILL *ESTATE RED* – Chalk Hill 100*
LANCASTER *ESTATE* – Alexander Valley 110*
CAYMUS – Napa Valley 120
BURLY – Napa Valley 125
ALTVS – Napa Valley 140*
PAUL HOBBS – Napa Valley 150
PARADIGM *ESTATE* – Oakville, Napa Valley 180
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 180*
SILVER OAK – Napa Valley 200
MERUS – Napa Valley 270*
JOSEPH PHELPS INSIGNIA *ESTATE* – Napa Valley 350

MERLOT

THE VELVET DEVIL – Washington State 11/35
MARKHAM – Napa Valley 14/46
SEBASTIANI – Sonoma County 30*
WENTE “SANDSTONE” – Livermore Valley 35
FERRARI-CARANO – Sonoma County 55
WHITEHALL LANE – Napa Valley 60
DUCKHORN – Napa Valley 85

PINOT NOIR

LUCKY STAR – California 10/32
ELOUAN – Oregon 13/42
CHALK HILL – Sonoma Coast 14/46*
THE FOUR GRACES – Willamette Valley 45*
CHALONE *ESTATE* – Chalone AVA 50*
ARGYLE – Willamette Valley 60
GARY FARRELL – Russian River Valley 68
FLOWERS – Sonoma Coast 85
PAPAPIETRO PERRY *LERAS FAMILY VINEYARDS* –
Russian River Valley 95
ROCHIOLI *ESTATE* – Russian River Valley 110
KOSTA BROWNE – Sonoma Coast 150

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 11/35
GREEN AND RED *TIP TOP VINEYARD* – Napa Valley 44
GIRARD “OLD VINE” – Napa Valley 46
FROG’S LEAP – Rutherford, Napa Valley 48
RIDGE *LYTTON SPRINGS* – Deer Creek Valley 65

OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 10/32
YANGARRA *ESTATE SHIRAZ* – McLaren Vale 11/35
THE PRISONER – Napa Valley 16/52
INDIA INK *BY KULETO* – Napa County 48*
SKYSIDE RED BLEND – North Coast 48
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 55
MOLLYDOOKER “BLUE EYED BOY” – South Australia 90

WHITES

CHAMPAGNE & SPARKLING

LAMARCA PROSECCO – Doc Veneto 10/32
GRUET BRUT NV – New Mexico 11/35
VEUVE CLICQUOT YELLOW LABEL – France 15/49
MUMM CUVÉE BRUT ROSÉ – Napa Valley 55
LOUIS ROEDERER BRUT PREMIER – France 110
POL ROGER RESERVE – Epernay, France 115

CHARDONNAY

ST. FRANCIS – Sonoma County 11/35
CHALK HILL – Sonoma Coast 14/46*
ROMBAUER – Carneros 16/52
WENTE “MORNING FOG” –
Livermore Valley, San Francisco Bay 35
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 36*
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 47*
CLOS PEGASE *MITSUKO’S VINEYARD* – Carneros 48
NEWTON “SKYSIDE” – North Coast 48
CHALONE *ESTATE* – Chalone AVA 50*
GARY FARRELL – Russian River Valley 58
WALTER HANSEL *THE MEADOWS VINEYARD* –
Russian River Valley 58
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 65*
ZD – California 65
PATZ & HALL *DUTTON RANCH* – Russian River Valley 75
RAMEY – Russian River Valley 75
ZD *RESERVE* – Carneros 75
CHATEAU MONTELENA – Napa Valley 78
FLOWERS – Sonoma Coast 90
KOSTA BROWNE “ONE SIXTEEN” –
Russian River Valley 115
DUMOL *ESTATE* – Russian River Valley 120

SAUVIGNON BLANC

CLIFFORD BAY – New Zealand 10/32*
HONIG – Napa Valley 13/42
CRAGGY RANGE *TE MUNA ROAD* –
Marlborough, New Zealand 45
CAKEBREAD CELLARS – Napa Valley 45

OTHER WHITES & ROSÉ

TRIENNES ROSÉ – Nans-Les-Pins, France 12/39
CHÂTEAU MIRAVAL ROSÉ – Côtes de Provence 13/42
SAINT M RIESLING – Germany 11/35
FERRARI-CARANO – Russian River Valley 11/35
MARCO FELLUGA PINOT GRIGIO – Italy 14/46
THE FOUR GRACES PINOT GRIS –
Willamette Valley 40*

DESSERT SELECTIONS

FONSECA BIN 27 *375 ML BOTTLE* – Portugal 8/26

J. ALEXANDER'S
RESTAURANT

* CWC
Sample tastings for our wines by the glass available. Please ask your server.
To expedite service, we open wine at the pub, unless otherwise requested.

COCKTAILS & MARTINIS

BARREL AGED MANHATTAN 12

Angel's Envy Bourbon : Berg & Hauch's Lemon Bitters

BARREL AGED MANHATTAN 12

Buffalo Trace Bourbon : Regan's Orange Bitters

SILENT CRUSHER 10

1792 Single Barrel Bourbon : Cynar : Lemon Juice
Maple Syrup

KNICKERBOCKER 12

Knob Creek Bourbon : Angostura Bitters : Candied Cherry

DOPPELGÄNGER 12

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

THE "CAPONE" 12

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

THE (859) 12

Buffalo Trace Bourbon : Elemakule Tiki Bitters
Blueberry Jam : Mint : Fever Tree Ginger Beer

SAZERAC COCKTAIL 12

Sazerac Rye Whiskey : Herbsaint : Peychauds Bitters

HALF PAST THREE MARTINI 14

Wheatley Vodka : Green Tea : Clover Honey Syrup

THE DUKE MARTINI 14

Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

PEAR MARTINI 14

Grey Goose La Poire Vodka : Domain de Canton Ginger

ENGLISH MARTINI 14

Plymouth English Gin : Cucumber : Fresh Mint

CINDY'S LEMON DROP MARTINI 14

Ketel One Citroen Vodka : Lemon Juice

THE SPARKLING ROSE MARTINI 14

Casamigos Silver Tequila : Grapefruit Bitters : Sparkling Wine

'21' MANHATTAN 14

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

FLEUR-DE-LIS MARTINI 14

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

RED-HEADED RITA MARTINI 14

El Mayor Blanco Tequila : Pomegranate Juice

SOUTHERN MARTINI 14

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

ELDERFLOWER MOJITO 9

Bacardi Rum : St~Germain : Fresh Mint

THAI MARGARITA 12

El Mayor Tequila : St~Germain : Fresh Basil

LEMON DROP MOJITO 9

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

VANILLA SKY 9

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

WHISKEY

1792 Small Batch \$9

1792 Full Proof Select \$11

Angel's Envy \$10

Angel's Envy Cask Strength \$25

Angel's Envy Cellar Collection \$40

Angel's Envy Mizunara \$60

Baker's 7 year \$12

Basil Hayden's \$11*

Blanton's Single Barrel \$14*

Booker's \$15

Buffalo Trace \$9

Buffalo Trace Single Barrel Select \$10*

Bulleit \$9

Cooper's Craft \$10

E.H. Taylor Small Batch \$11

E.H. Taylor Barrel Proof \$20

Eagle Rare Barrel Select \$12

Elijah Craig Small Batch \$9

Elijah Craig Toasted Barrel \$12

Elmer T. Lee \$20

Evan Williams \$8

Evan Williams Single Barrel \$10

Four Roses Single Barrel \$12

Henry McKenna Bottled-In-Bond 10 year \$10

I.W Harper 15 year \$20

Jefferson's Grand Selection: Chateau Suduiraut \$25*

Jefferson's Grand Selection: Pichon Baron \$25*

Jefferson's Reserve \$12

Jefferson's Small Batch \$10

Jim Beam \$8

Knob Creek Small Batch \$9

Knob Creek 12 year \$25

Larceny Small Batch \$9

Little Book Chapter 4: Lessons Honored \$20

Maker's 46 \$11

Maker's Mark \$9

Maker's Mark RC6 \$20

Michter's \$11

Old Forester 86 Proof \$9

Pappy Van Winkle 10 year \$25*

Pappy Van Winkle 12 year \$35*

Pappy Van Winkle 15 year \$50*

Pappy Van Winkle 20 year \$60*

Rabbit Hole Bourbon \$12

Rebel Yell Small Batch Reserve \$10

Russell's Reserve Single Barrel \$12

Stagg Jr. \$14*

Town Branch Bourbon \$11

Weller Special Reserve \$9*

Weller 12 year \$20

Weller Full Proof \$25

Weller CYPB \$35

Wild Turkey 101 Bourbon \$9

Woodford Reserve \$10

Woodford Reserve Double Oaked \$17

RYE

Angel's Envy \$16

Bulleit \$9

Knob Creek Small Batch \$10

Michter's \$11

Pikesville \$12

Rabbit Hole \$12

Sazerac \$10*

Willett Estate \$14

Woodford Reserve \$10

* Limited Availability