SOUPS & STARTERS

CHICKEN PASTA SOUP  7
MR. JACK’S CRISPY CHICKEN  Buttermilk hand-breaded tenders  14
MEXICO CITY SPINACH CON QUESO  Served with warm tortilla chips  13
DEVILED EGGS  Finished with sugar-cured bacon and homemade pickle relish  12
SMOKED SALMON DIP  Smoked in-house  14
EMERALD COAST SHRIMP  Battered and fried Gulf shrimp  18

SALADS

HOMEMADE SALAD DRESSING: HONEY DIJON, CREAMY BLUE CHEESE, BUTTERMILK RANCH, KIWAIH ISLAND WHITE WINE VINAIGRETTE, CILANTRO VINAIGRETTE.

ALEX’S SALAD  Bacon, cheese, tomatoes, cucumbers and croutons  11
ORIGINAL CAESAR SALAD  Croutons and Reggiano Parmesan  11
CYPRUS 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 artisan greens, wasabi, in a cilantro vinaigrette  20

BURGERS, SANDWICHES & TACOS

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

VEGGIE BURGER  Made in-house, topped with Monterey Jack  15
OLD FASHIONED CHEESEBURGER*  With Tillamook cheddar served all the way  16
FRENCH DIP*  Sliced Prime Rib, baguette and horseradish, served au jus  20
HYDE PARK  Grilled chicken breast topped with Monterey Jack  16
STEAK TACOS  Lettuce, roasted jalapeño sauce, Monterey Jack, fresh cilantro and pico de gallo salsa  15
FISH TACOS  Cabbage, avocado, jalapeño ranch and a side of pico de gallo salsa  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 fries  27
FILET KABOHO*  Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice  33
STEAK MAUI*  Marinated ribeye with baked potato  38
FILET MIGNON WITH BÉARNAISE*  Center cut, served with smashed potatoes  40
NEW YORK STRIP*  Aged beef with NYO mac & cheese  40
SLOW ROASTED PRIME RIB*  Aged Mid-Western beef roasted on the bone, served au jus with smashed potatoes  40

SPECIALTIES

AHII 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  0
GRILLED SALMON*  Fresh cold water salmon  26
CILANTRO SHRIMP*  Tiger shrimp with cilantro oil and cajun spices, served with cole slaw  25
JUMBO FRIED SHRIMP  French fries, cole slaw, cocktail and rémoulade sauces  28
MR. JACK’S CRISPY CHICKEN PLATTER  South Carolina low country recipe with french fries and Southern cole slaw  20
ROTISSERIE CHICKEN  Seasoned with our special herb blend with smashed potatoes and a chicken demi-gloss pan sauce  20
GRILLED PORK TENDERLOIN  Apricot horseradish sauce, served with smashed potatoes  24
BARBECUE BABY BACK RIBS  Served with Plum Creek bbq sauce, French fries and cole slaw  29
ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTREE  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.
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. Gentlemen, please remove hats and caps. Helpful Dining Guidelines at jalexanders.com
**CABERNET SAUVIGNON & CABERNET BLENDS**

- **GRAYSON CELLARS** - California 11/35
- **AUSTIN HOPE** - Paso Robles 14/46
- **FOLEY JOHNSON ESTATE** - Rutherford, Napa Valley 10/52*
- **THREE RIVERS** - Columbia Valley 45°
- **ROTH ESTATE** - Alexander Valley 50°
- **STARMONT** - Napa Valley 50
- **HONIG** - Napa Valley 65
- **ALTUS** - Napa Valley 85°
- **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
- **PAUL HOBBES** - 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
- **FLOWERS** - Russian River Valley 95
- **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
- **GIARDO “OLD VINE”** - Napa Valley 46
- **RIDGE LYTON SPRINGS** - Deer Creek Valley 65

**DESSERT SELECTIONS**

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

**SOUTHERN MARTINI**

- **El Mayor Blanco Tequila : Pomegranate Juice**

**FLEUR-DE-LIS**

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

**FLEUR-DE-LIS**

- **Bulleit Rye Whiskey**
- **'21 MANHATTAN**

**THE SPARKLING ROSE**

- **Casamigos Silver Tequila : Grapefruit Bitters : Sparkling Wine**
- **21 MANHATTAN**

**BULLEIT RYE WHISKEY**

- **Sweet Vermouth : Bitters**

**THE SPARKLING ROSE**

- **Casa Noble Silver Tequila : Pomegranate Juice : Sparkling Wine**

**THE DUKE**

- **Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters**

**PEAR MARTINI**

- **Grey Goose La Poire Vodka : Candied Ginger : Domain of Canton Ginger**

**ENGLISH MARTINI**

- **Plymouth English Gin : Cucumber : Fresh Mint**

**CINDY’S LEMON DROP**

- **Ketel One Citroen Vodka : Lemon Juice**

**THE BLONDE**

- **El Mayor Blanco Tequila : Pomegranate Juice**

**SOUTHERN MARTINI**

- **Buffalo Trace Bourbon : Black Cherry Jam : Honey Syrup : Angostura Bitters**

**Olives and Candied Cherries by Fitty Food.**

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**RED WINES CONTINUED...**

**OTHER INTERESTING REDS**

- **THE SEEKER MALBEC** - Mendoza, Argentina 10/32
- **SHINAS ESTATE “THE GUILTY” SHIRAZ** - Victoria, Australia 13/42
- **THE PRISONER** - California 16/52
- **INDIA INK BY KULETO** - Napa County 48°
- **8 YEARS IN THE DESERT BY ORIN SWIFT** - California 55
- **SKYSIDE RED BLEND** - North Coast 48
- **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
- **DUVAL-LEROY BRUT** - Vertus, France 65
- **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
- **LINCOLT RANCH SANTA ROSA** - Sta. Rita Hills 36°
- **FOLEY RANCH SANTA ROSA** - Sta. Rita Hills 47°
- **CLOS PEÑAGUE 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 & FUMÉ BLANC**

- **CLIFFORD BAY** - Marlborough, New Zealand 10/32°
- **FERRARI-CARANO FUMÉ BLANC** - Sonoma County 10/32°
- **HONIG** - Napa Valley 13/42

**CRAIGS RANGE** - Etna County 14/46

**CAKEBREAD CELLARS** - Napa Valley 45

**OTHER WHITES & ROSÉ**

- **CHATEAU MINUTY “M DE MINUTY” ROSÉ** - Côtes de Provence 11/35

**CHÂTEAU MIRAVAL ROSÉ** - Côtes de Provence 13/42

**FERRARI-CARANO PINOT GRIGIO** - Sonoma Coast 11/35

**MARCO FELLUGA PINOT GRIGIO** - Italy 14/46

**THE FOUR GRACES PINOT GRIS** - Willamette Valley 40°

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**HANDCRAFTED COCKTAILS**

**SILENT CRUSHER**

- Eagle Rare Single Barrel Bourbon : Cynar : Lemon Juice : Maple Syrup 10

**KNICKERBOCKER**

- Angel’s Envy Bourbon : Angosta Bitters : Candied Cherry

**DOPPELGANGER**

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

**THE “CAPONE”**

- Bulleit Rye Whiskey : Fernet Branca : Angosta Bitters

**THE (E85)**

- Bulleit Rye Whiskey : Bittersmerrs Bitters : Blueberry Jam : Fever Tree Ginger Beer

**SAZERAC COCKTAIL**

- Sazerac Rye Whiskey : Herbsaint : Peychauds Bitters

**TRUE GRIT**

- Duke Bourbon : Angosta Bitters : Turbinado Sugar : Candied Cherry

**THE QUIET MAN**

- Duke Bourbon : Lemon & Peychaud’s Bitters : Sugar Cube

**ELDERFLOWER MOJITO**

- Bacardi Rum : St-Germain : Fresh Mint

**THAI MARGARITA**

- El Mayor Blanco Tequila : St-Germain : Fresh Basil

**LEMON DROP MOJITO**

- Wheatley Vodka : St-Germain : Mint : Pineapple Juice

**VANILLA SKY**

- Stoli Vaniľ ; Crème de Violette : Lemon Juice : Fever Tree Club Soda

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**HANDCRAFTED MARTINI$14**

**HAVANA MARTINI**

- Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters

**THE DUKE**

- Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

**PEAR MARTINI**

- Grey Goose La Poire Vodka : Candied Ginger : Domain of Canton Ginger

**ENGLISH MARTINI**

- Plymouth English Gin : Cucumber : Fresh Mint

**CINDY’S LEMON DROP**

- Ketel One Citroen Vodka : Lemon Juice

**THE SPARKLING ROSE**

- Casa Noble Silver Tequila : Grapefruit Bitters : Sparkling Wine

**21 MANHATTAN**

- Bulleit Rye Whiskey : Sweet Vermouth : Bitters

**FLEUR-DE-LIS**

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

**RED-HEADED RITA**

- El Mayor Blanco Tequila : Pomegranate Juice

**SOUTHERN MARTINI**

- Buffalo Trace Bourbon : Black Cherry Jam : Honey Syrup : Angostura Bitters

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

*No replacement for our wines by the glass available. Please ask your server.*
**COCKTAILS & MARTINIS**

- **Silent Crusher** 10
  - Eagle Rare Single Barrel Bourbon : Cynar
  - Lemon Juice : Maple Syrup

- **Doppelganger** 12
  - Angel’s Envy Bourbon : Disaronno : Candied Cherry
  - Fever Tree Ginger Ale

- **Knickerbocker** 12
  - Knob Creek Bourbon : Angostura Bitters : Candied Cherry
  - Lemon Juice : Maple Syrup

- **The “Capone”** 12
  - Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

- **The (859)** 12
  - Duke Bourbon : Lemon & Peychaud’s Bitters : Sugar Cube

- **The Quiet Man** 12
  - Duke Bourbon : Lemon & Peychaud’s Bitters : Sugar Cube
  - Indian Orange Bitters

- **El Dorado Rum** 10
  - Bacardi Rum : St-Germain : Fresh Mint

- **Havana Martini** 14
  - Myer’s Dark Rum : Malibu Rum : Honey Syrup
  - Indian Orange Bitters

- **The Duke Martini** 14
  - Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

- **Pear Martini** 14
  - Grey Goose La Poire Vodka : Domaine 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

- **Red-Headed Rita Martini** 14
  - El Mayor Blanco Tequila : Pomegranate Juice

- **Southern Martini** 14
  - Buffalo Trace Bourbon : Black Cherry Jam
  - Honey Syrup : Angostura Bitters

*Olives and Candied Cherries by Filthy Food.*

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**BOURBON & WHISKEY**

- **1792 Small Batch** 9
- **Angel’s Envy** 10
- **Angel’s Envy Rye** 16
- **Angel’s Envy Mizunara** 60
- **Bakers 7 Yr.** 12
- **Basil Hayden’s** 11*
- **Blanton’s Single Barrel** 14*
- **Booker’s** 15
- **Buffalo Trace** 9
- **Bulleit** 9
- **Bulleit Rye** 9
- **Cooper’s Craft** 10
- **Duke Kentucky Straight Bourbon** 10
- **Eagle Rare Barrel Select** 12
- **E.H. Taylor Small Batch** 14
- **Elijah Craig Small Batch** 9
- **Elijah Craig Barrel Proof** 12
- **Evian Williams** 8
- **Evian Williams Single Barrel** 10
- **Four Roses Single Barrel** 12
- **Henry McKenna Bottled-in-Bond 10 Yr.** 10
- **I.W Harper 15 Year** 20
- **Jefferson’s Reserve** 12
- **Jefferson’s Reserve Single Barrel** 15
- **Jefferson’s Small Batch** 10
- **Jefferson’s Grand Selection: Chateau Suduiraut** 25*
- **Jefferson’s Grand Selection: Pichon Baron** 25*
- **Jim Beam** 8
- **JW Rutledge Cream of Kentucky** 25
- **Knob Creek Small Batch** 9
- **Knob Creek Rye Small Batch** 10
- **Larceny Small Batch** 9
- **Larceny Barrel Proof** 15
- **Little Book Chapter 4: Lessons Honored** 20
- **Maker’s 46** 11
- **Maker’s Mark** 9
- **Maker’s Mark RC6** 20
- **Michter’s** 11
- **Michter’s Rye** 11
- **Old Forester 86 Proof** 9
- **Pappy Van Winkle 10 Year** 25*
- **Pikesville Rye** 12
- **Rabbit Hole Bourbon** 12
- **Rabbit Hole Rye** 12
- **Rebel Yell Small Batch Reserve** 10
- **Russell’s Reserve Single Barrel** 12
- **Sazerac Rye** 10*
- **Thomas H. Handy Sazerac Rye** 35
- **Town Branch Bourbon** 11
- **Van Winkle Rye Family Reserve 13 Year** 45*
- **W.L. Weller Antiqua 107 Single Barrel** 14* Bottled Exclusively for J. Alexander’s
- **W.L. Weller C.Y.P.B.** 40*
- **Wild Turkey 101 Bourbon** 9
- **Willet Estate Rye** 14
- **Woodford Reserve** 10
- **Woodford Reserve Double Oaked** 17
- **Woodford Reserve Rye** 10*
- **Woodford Reserve Master’s Collection: Batch Proof** 25

* Add $1.50 for rocks or neat pours.

* Limited Availability.