

SOUPS & STARTERS

CHICKEN PASTA SOUP 7

MR. JACK'S CRISPY CHICKEN Buttermilk hand-breaded tenders 15

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 14

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

SMOKED SALMON DIP Smoked in-house 15

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 18

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 13

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 13

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 artisan greens, wasabi, in a cilantro vinaigrette 21

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 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 french fries 29

STEAK MAUI* Marinated ribeye with baked potato 40

FILET MIGNON WITH BÉARNAISE* Center cut, served with smashed potatoes 41

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

SLOW ROASTED PRIME RIB* Aged Mid-Western beef 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 MKT

GRILLED SALMON* Fresh cold water salmon MKT

CILANTRO SHRIMP* Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 26

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 22

ROTISSERIE CHICKEN Seasoned with our special herb blend with smashed potatoes and a chicken demi-gloss pan sauce 22

ROASTED PORK CHOP Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli 29

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and cole slaw 29

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

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 11/35
AUSTIN HOPE – 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
ALTVS – 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 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
ANGELS INK – Monterey, California 12/39
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
RIDGE *LYTTON SPRINGS* – Deer Creek Valley 65

DESSERT SELECTIONS

FONSECA BIN 27 375 ML BOTTLE – Portugal 8/26

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.

HANDCRAFTED COCKTAILS

SILENT CRUSHER 10
Eagle Rare Single Barrel Bourbon : Cynar : Lemon Juice : Maple Syrup 10
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
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer
SAZERAC COCKTAIL 12
Sazerac Rye Whiskey : Herbsaint : Peychauds Bitters
TRUE GRIT 12
Duke Bourbon : Angostura Bitters : Turbinado Sugar : Candied Cherry
THE QUIET MAN 12
Duke Bourbon : Lemon & Peychaud’s Bitters : Sugar Cube
ELDERFLOWER MOJITO 12
Bacardi Rum : St~Germain : Fresh Mint
THAI MARGARITA 12
El Mayor Blanco Tequila : St~Germain : Fresh Basil
LEMON DROP MOJITO 12
Wheatley Vodka : St~Germain : Mint : Pineapple Juice
VANILLA SKY 10
Stoli Vanil : Crème de Violette : Lemon Juice : Fever Tree Club Soda

RED WINES CONTINUED...

OTHER INTERESTING REDS

ALTA VISTA “VIVE” 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 CUVEE 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
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 36
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 47
CLOS PEGASE *MITSUOKO’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

FERRARI-CARANO FUMÉ BLANC – Sonoma County 10/32
DASHWOOD – Marlborough, New Zealand 11/35
HONIG – Napa Valley 13/42
CRAGGY RANGE *TE MUNA ROAD* – Marlborough, New Zealand 45
CAKEBREAD CELLARS – Napa Valley 45

OTHER WHITES & ROSÉ

SAINT M RIESLING – Mosel, Germany 11/35
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

HANDCRAFTED MARTINIS \$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 de Canton Ginger
ENGLISH MARTINI
Plymouth English Gin : Cucumber : Fresh Mint
CINDY’S LEMON DROP
Grey Goose Le Citron Vodka : Lemon Juice
THE SPARKLING ROSE
Casamigos 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
Olives and Candied Cherries by Filthy Food.

COCKTAILS & MARTINIS

SILENT CRUSHER 10

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

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

TRUE GRIT 12

Duke Bourbon : Turbinado Sugar : Candied Cherry

THE QUIET MAN 12

Duke Bourbon : Lemon & Peychaud's Bitters : Sugar Cube

ELDERFLOWER MOJITO 10

Bacardi Rum : St~Germain : Fresh Mint

THAI MARGARITA 12

El Mayor Tequila : St~Germain : Fresh Basil

LEMON DROP MOJITO 10

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

VANILLA SKY 10

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

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 : 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 Bourbon : Black Cherry Jam
Honey Syrup : Angostura Bitters

Olives and Candied Cherries by Filthy Food.

BOURBON & WHISKEY

1792 SMALL BATCH 9

ANGEL'S ENVY 10

ANGEL'S ENVY RYE 16

ANGEL'S ENVY CASK STRENGTH 25

ANGEL'S ENVY MIZUNARA 60

BAKERS 7 YR. 12

BASIL HAYDEN'S 11*

BASIL HAYDEN'S TOAST 18*

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

EVAN WILLIAMS 8

EVAN 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:

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

LITTLE BOOK CHAPTER 4: LESSONS HONORED 20

MAKER'S 46 11

MAKER'S MARK 9

MAKER'S MARK CASK STRENGTH 14

MICHTER'S 11

MICHTER'S LIMITED RELEASE 15

MICHTER'S RYE 11

MICHTER'S SPECIAL RESERVE 15

PAPPY VAN WINKLE 10 YEAR 25*

PAPPY VAN WINKLE 12 YEAR 35*

PAPPY VAN WINKLE 15 YEAR 50*

PIKESVILLE RYE 12

RABBIT HOLE BOURBON 12

RABBIT HOLE RYE 12

REBEL YELL SMALL BATCH RESERVE 10

SAZERAC RYE 10*

TOWN BRANCH BOURBON 11

VAN WINKLE RYE FAMILY RESERVE 13 YEAR 45*

W.L. WELLER ANTIQUE 107

SINGLE BARREL 14* Bottled Exclusively for J. Alexander's

W.L. WELLER FULL PROOF 25*

WILD TURKEY 101 BOURBON 9

WILLETT 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.*