

Alex Jackson Bio

I have always loved working with my hands and cooking has given me the perfect outlet for that. I also truly enjoy the seamless blend of craft and creativity that can come with proper cooking. I decided culinary school was my best bet and shortly after high school, I left Alaska, the place I was born and raised, and moved to Portland, Oregon.

I wanted to know everything I could about the culinary arts. So, after graduating from culinary school in 2004, I decided to jump in and start at the bottom. I started in a food cart and a turn and burn diner, slowly advancing up the ladder. I made my way into better and better restaurants pushing myself to get stronger and learn as much as possible. At Simpatica Catering, I saw how to organize multiple offsite catering events at once. At Nostrana, I was able to dive into my love for local produce and found my love for whole animal butchery. And at Ned Ludd, I learned how to move with urgency and intention all while producing every single prepped item on my station.

Always climbing, my wife and I moved to San Francisco to continue our journey. I landed a job at Sons and Daughters restaurant. It was here that I truly came to understand fine dining and what that meant. I was on the team when a Michelin star was awarded and would stay on, maintaining that star, until my departure as chef de cuisine in 2018.

Life kept rolling. We returned to Portland, Oregon to settle in and raise our growing family. I had the opportunity to be the opening chef for an ambitious hotel project from an Icelandic company that wanted to come to the states. Restaurant Dottir was a blast and it was here that I really developed my own "voice" and style with food. It was also the largest staff I had ever managed with 22 people just in the kitchen side. I learned a lot about myself as a leader during this time and really found my style, my voice, in regards to food style.

Covid struck and my family (now four of us when my daughter arrived) relocated once again to Seattle, Washington. I had been hired on as the culinary director for a growing company called General Harvest with seven operating restaurants and a commissary space. It was a challenging but fun opportunity. I later found my way over to Seabird on Bainbridge Island and then Oyster Cellar in downtown Seattle and dove into a restaurant group that has deep roots and deeper connections to the Pacific Northwest.

At RUBY'S you will find my personality and style in full force! Vegetables will be front and center of the offerings with a new, inventive yet approachable cuisine! There's something for everyone at RUBY'S and everyone is welcome!

RUBY'S in the morning!

BEVYS- Iced coffee, drip coffee, selection of teas \$4

RUBY'S slammer- oat milk, caramel, chocolate, vanilla mixed with iced coffee for a turbo boost! \$10

LOCAL FRUIT SMOOTHIES- Ask about today's selection! \$9

PASTRIES-

Blueberry bran muffin \$7

Peanut butter and jam blondie \$7

THE chocolate chip cookie \$6

A very serious cinnamon roll \$8

Chuck Norris! A DF, GF, Vegan marvel of a cookie \$6

SAVORY-

Breakfast sandwich- Kaiser roll, hard egg, melty cheese, mayo \$11

Salad- Jammy egg, hearty greens roasted carrots, pickled turnips, green goddess \$14

Marinated mushroom toast- jammy egg, braised greens, nooch \$12

Slab of focaccia pizza! Seasonal rotation \$12

pastry and breakfast items available 8am-11am

BUSINESS INFORMATION

Business Name:

RUBYSVEGATTACK LLC

UBI Number:

606 079 364

Business Type:

WA LIMITED LIABILITY COMPANY

Business Status:

ACTIVE

Principal Office Street Address:

5904 FAUNTLEROY WAY SW, SEATTLE, WA, 98136, UNITED STATES

Principal Office Mailing Address:

5904 FAUNTLEROY WAY SW, SEATTLE, WA, 98136, UNITED STATES

Expiration Date:

02/28/2027

Jurisdiction:

UNITED STATES, WASHINGTON

Formation/ Registration Date:

02/11/2026

Period of Duration:

PERPETUAL

Inactive Date:

Nature of Business:

FOOD & BEVERAGES, FOOD SERVICE & RESTAURANT

REGISTERED AGENT INFORMATION

Registered Agent Name:

ALEX JACKSON

Street Address:

5904 FAUNTLEROY WAY SW, SEATTLE, WA, 98136, UNITED STATES

Mailing Address:

5904 FAUNTLEROY WAY SW, SEATTLE, WA, 98136, UNITED STATES

GOVERNORS

Title	Governors Type	Entity Name	First Name	Last Name
GOVERNOR	INDIVIDUAL		ALEX	JACKSON