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## small plates & shares

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*Chilled Oysters*\* raw w/ house mignonette –or– broiled w/ chili butter | 4<sup>88</sup> ea.

*Roasted Mussel Toast* pan con tomate | calabrian chili butter | 18<sup>88</sup>

*Artichoke Hummus* pecan dukkah | pomegranate molasses | 15<sup>88</sup>

*Black Truffle Puff Bread* crunchy herbs | toasted garlic | parmesan | 21<sup>88</sup>

*Harissa Spiced Lamb Skewer*\* cucumber tzatziki | lime | dill | 18<sup>88</sup>

*Octopus de Bourgogne* garlic-parsley butter | grilled lemon | 18<sup>88</sup>

*Yellowtail Crudo*\* black pepper gastrique | cherries | 19<sup>88</sup>

*Garlic and Chili Shrimp* jamon iberico | guajillo | 18<sup>88</sup>

*Kale & Brussels Sprouts Salad* grapefruit | mizithra cheese | 17<sup>88</sup>

*Endive & Avocado Salad* lemon-parmesan dressing | torn croutons | 18<sup>88</sup>

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## housemade pastas

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*Blue Crab Bucatini* lobster beurre fondue | asparagus | lobster bottarga | 24<sup>88</sup>  
add golden kaluga caviar + 16<sup>88</sup>

*Calamari Calamarata* crushed capers | charred alliums | 23<sup>88</sup>

*Fiorentini al Sugo* smoked tomato | catalpa grove sausage | 25<sup>88</sup>

*Handcut White Truffle Tagliatelle* white truffle cream | thyme | 22<sup>88</sup>

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## mains

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*Grilled Mediterranean Branzino* marinated olives | dill | fennel | 36<sup>88</sup>

*Yogurt and Harissa Chicken* pecan salsa macha | tabbouleh | 29<sup>88</sup>

*Potato Gnocchi* wagyu brisket ragu | ricotta salata | pickled chilies | 26<sup>88</sup>

*Apolonia Cheeseburger*\* two patties | black truffle | frisée | 24<sup>88</sup>

*Marinated Sakura Pork Loin* grilled gem lettuce | parmesan | 29<sup>88</sup>

*Ocean Trout* butternut | vadouvan | apricot 'ravigote' | 29<sup>88</sup>

*Grilled Skirt Steak*\* piquillo 'romesco' | confit petite onions | 39<sup>88</sup>

### chef's tasting menu

our seasonal & local 5-course tasting menu inspired by apolonia classics as well as new favorites.  
reflective of the best products available, from our beloved farmer-partners & local markets

71<sup>88</sup>

### sommelier's wine pairing

a curated selection of wines, specifically chosen to highlight & enhance each of the tasting menu courses

48<sup>88</sup>

# apolonia

## cocktails

17<sup>88</sup>

### Gin Tónica

lots of herbs & lots of citrus

### Apricot in the Afternoon

rakija | bianco vermouth | orange

### Winter Glow

vodka | cinnamon syrup | blood orange liqueur

### Cyclopes

olive vodka | olive brine

## spirit free

14<sup>88</sup>

### Honeybee

yuzu | olive oil | elderflower  
\*add vodka +4<sup>88</sup>

### Fantasy in France

rooibos tea | lemon | bubbles  
\*add gin +4<sup>88</sup>

## on draft

8<sup>88</sup>

### “394” Pale Ale

alesmith | san diego | ca

### Pilsner

perennial | st louis | mo

## cans

8<sup>88</sup>

### Sour Ale ‘Winter Snow Salad’

evil twin brewing | new york | ny | 16oz

### Pilsner

anderson valley brewing | boonville | ca | 12 oz

### New England IPA ‘Piper’

93 octane brewing | st. charles | il 16 oz

### IPA ‘Lexical Gap’

urban chestnut brewing | st. louis | mo | 12 oz

## wines by the glass

### sparkling

#### Prosecco 17<sup>88</sup>

NV le colture | valdobbadiene | italy

#### Brut Réserve 29<sup>88</sup>

NV charles heidsieck | champagne | france

#### Grand Cru Rosé ‘Ambonnay’ 29<sup>88</sup>

charles orban | champagne | france

### white

#### Muscadet 13<sup>88</sup>

2018 la louvetrie | loire valley | france

#### Riesling ‘Spätlese’ 15<sup>88</sup>

2023 georg gustav huff | rheinhessen | germany

#### Grüner Veltliner 14<sup>88</sup>

2024 malat | kremstal | austria

#### Sauvignon Blanc 14<sup>88</sup>

2023 terres blondes | loire valley | france

#### White Blend ‘Cuvée des Conti’ 14<sup>88</sup>

2023 albert de conti | bergerac | france

#### Chardonnay 16<sup>88</sup>

2022 swick | willamette valley | oregon

### rosé & orange

#### Gaglioppo ‘Ciró’ 15<sup>88</sup>

2023 cataldo calabretta | calabria | italy

#### Gris Montagne 15<sup>88</sup>

2024 anne pichon | vaucluse | france

#### Vino Bianco 14<sup>88</sup>

cirelli | abruzzo | italy

#### Vermentino 14<sup>88</sup>

2023 monte rio | clements hill | california

### red

#### Sangiovese 15<sup>88</sup>

2022 leda pucci | chianti DOCG | italy

#### Gamay Noir 16<sup>88</sup>

2022 maison l’envoyé | morgon | france

#### Pinot Noir 16<sup>88</sup>

2024 j.c. somers | willamette valley | oregon

#### Cabernet Franc 15<sup>88</sup>

2023 nicolas reau | anjou | france

#### Tempranillo 16<sup>88</sup>

2022 gómez cruzado | rioja | spain

#### Syrah| Cabernet Sauvignon 16<sup>88</sup>

2022 triennes | nans-les-pins | france

## vermouths by the glass

served on the rocks, with various garnishes

### crisp & refreshing

#### Torino Extra Dry 14<sup>88</sup>

bordiga | piedmont | italy  
balanced, bright, savory

#### Sec 2000 14<sup>88</sup>

vergano | piedmont | italy  
light, zesty, delicate

### versatile & aromatic

#### Torino Bianco 14<sup>88</sup>

bordiga | piedmont | italy  
elegant, semi-sweet, smooth

#### Astrobiza 15<sup>88</sup>

astrobiza | álava | spain  
fresh, complex, citrus

### rich & textured

#### Torino Rosso 14<sup>88</sup>

bordiga | piedmont | italy  
tannic, warm, bold

#### Esule 16<sup>88</sup>

the jigger society | emilia-romagna | italy  
pepper, cherry, full-bodied

#### Gioacchino 15<sup>88</sup>

seivagrossa | marche | italy  
bitter, herbal, floral

\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

There will be a 3% processing fee applied to all non-cash payments.