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## small plates & shares

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

*Argentinian Red Prawn Carpaccio* chili-lime vinaigrette | sunchokes | sweet pea | 16<sup>88</sup>

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

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

*Brussels Sprouts ‘Bravas’* pimenton | bravas sauce | 17<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>

*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

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

*Spicy Calamari Lumache* jamón | harissa butter | calabrian chili 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

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

*Yogurt and Harissa Chicken* green goddess | zucchini | pecorino 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>

*Wild-Caught Alaskan Halibut* summer squash | brown butter ‘ravigote’ | 36<sup>88</sup>

*Prime Picanha 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

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## cocktails

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17<sup>88</sup>

### Gin Tónica

lots of herbs & lots of citrus

### Adonis

vermouth | palo cortado | amaro

### Equinox

bourbon | strawberry | mint | lemon

### Fender

vodka | fennel brine

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## spirit free

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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>

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## on draft

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8<sup>88</sup>

### 'Slopes' French-style Pilsner

Blackstack brewing | st paul | mn

### 'Amalgamator' IPA

beachwood brewing | long beach | ca

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## cans

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8<sup>88</sup>

### Pilsner

anderson valley brewing | boonville | ca | 12 oz

### Coastal Ale

anderson valley brewing | boonville | ca | 12 oz

### Hefeweizen

93 octane brewing | st charles | il | 16 oz

### 'Glass Jaw' West Coast IPA

saint errant brewing | chicago | il | 16 oz

### Pilsner

fair state | st paul | mn | 12oz

### Grapefruit Turbo Shandy

hoppin' frog brewing | akron | oh | 12 oz

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## wines by the glass

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### sparkling

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

NV le colture | valdobbiadene | italy

#### Brut Réserve 29<sup>88</sup>

NV charles heidsieck | champagne | france

### white

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

2018 la louvetrie | loire valley | france

#### Albariño 13<sup>88</sup>

2023 lagar de besada | rias baixas | spain

#### 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

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

2022 central coast | hollister | california

#### Pinot Grigio 14<sup>88</sup>

2024 le monde | friuli-venezia giulia | italy

### rosé & orange

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

2024 anne pichon | vaucluse | france

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

2023 monte rio | clements hill | california

### red

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

2022 leda pucci | chianti DOCG | italy

#### Red Blend 17<sup>88</sup>

2020 domaine des justices | bordeaux | france

#### Gamay Noir 17<sup>88</sup>

2024 jean paul dubost | beaujolais | france

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

2024 j.c. somers | willamette valley | oregon

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

2022 gomez cruzado | rioja | spain

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

2023 nicolas reau | anjou | france

#### Malbec 16<sup>88</sup>

2022 alhambra | mendoza | argentina

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## vermouths by the glass

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served on the rocks, with various garnishes

### crisp & refreshing

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

bordiga | piedmont | italy  
balanced, bright, savory

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

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

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

vergano | piedmont | italy  
light, zesty, delicate

### rich & textured

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

bordiga | piedmont | italy  
tannic, warm, bold

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

selvagrossa | 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.