
small plates & shares

*Chilled Oysters** raw w/ house mignonette **–or–** broiled w/ chili butter | 4 ea.

Roasted Mussel Toast pan con tomate | calabrian chili butter | 18

Artichoke Hummus pecan dukkah | pomegranate molasses | 15

Black Truffle Puff Bread crunchy herbs | toasted garlic | parmesan | 21

*Harissa Spiced Lamb Skewer** cucumber tzatziki | lime | dill | 18

Octopus de Bourgogne garlic-parsley butter | grilled lemon | 18

*Yellowtail Crudo** black pepper gastrique | marinated grapes | 19

Garlic and Chili Shrimp jamon iberico | guajillo | 18

Kale & Brussels Sprouts Salad grapefruit | mizithra cheese | 17

Endive & Avocado Salad lemon-parmesan dressing | torn croutons | 18

Butter Poached Potatoes smoked mozzarella fonduta | lemon | 17
add golden kaluga caviar + 16

housemade pastas

Blue Crab Bucatini lobster beurre fondue | asparagus | 24

White Truffle Tagliatelle white truffle cream | thyme | 21

Calamari Calamarata crushed capers | charred alliums | 23

Fiorentini al Sugo smoked tomato | catalpa grove sausage | 25

mains

Grilled Mediterranean Branzino marinated olives | dill | fennel | 36

Yogurt and Harissa Chicken pecan salsa macha | tabbouleh | 29

Potato Gnocchi wagyu brisket ragu | ricotta salata | pickled chilies | 26

*Apolonia Cheeseburger** two patties | black truffle | frisee | 24

Marinated Sakura Pork Loin grilled gem lettuce | parmesan 29

Ocean Trout butternut | vadouvan | apricot 'ravigote' \$29

*Grilled Skirt Steak** piquillo 'romesco' | confit petite onions | 39



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

68

sommelier's wine pairing

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

48

apolonia

cocktails

17

Gin Tónica

lots of herbs & lots of citrus

The Spritzello

arancello | rum | lemon

Apricot in the Afternoon

rakija | bianco vermouth | orange

Apolonia Old Fashioned

bourbon | vanilla | lavender

Cyclopes

olive vodka | olive brine | black olive oil

*classics available upon request

spirit free

14

Honeybee

yuzu | olive oil | elderflower

*add vodka +4

Fantasy in France

rooibos tea | lemon | bubbles

*add gin +4

on draft

8

IPA “Amalgamator”

Beachwood brewing | huntington beach | ca | 12 oz

Pilsner “Hey Mambo”

mikerephone brewing | elk grove village | il | 12 oz

cans

8

Amber Ale ‘Amber Pines’

pollyanna | lemont | il | 12 oz

Pilsner

anderson valley brewing co | boonville | ca | 12 oz

Sour Rose

crooked stave brewing co | denver | co | 12 oz

Pale Lager ‘Side Pull’

fair state brewing | minneapolis | mn | 16 oz

IPA ‘Lexical Gap’

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

Meade ‘Honey Lemonade’

standard meadery | villa park | il | 12 oz

wines by the glass

sparkling

Prosecco 17

borgoluce | veneto | italy

Moscato 16

AV rizzi | treiso | italy

Brut Réserve 29

NV charles heidsieck | champagne | france

Grand Cru Rosé ‘Ambonnay’ 29

NV t.h. coutier | champagne | france

white

Muscadet 13

2018 la louvetrie | loire valley | france

Albariño 13

2023 lagar de besada | rias baixas | spain

Riesling ‘Spätleses’ 15

2023 georg Gustav Huff | rheinhessen | germany

Grüner Veltliner 14

2018 malat | kremstal | Austria

Sauvignon Blanc 14

2022 domaine des justices | bordeaux | france

Chardonnay ‘Gran Terroir’ 15

2022 zorzal | mendoza | argentina

White Blend ‘Lucette’ 14

2020 turner pageot | languedoc | france

rosé & orange

Tempranillo ‘Pinuaga 13

2022 bodegas y viñedos | toledo | spain

Gglioppo ‘Ciró’ 15

2023 cataldo calabretta | calabria | italy

Vermentino 16

2023 monte rio | clements hill | california

red

Gamay Noir 16

2022 maison l'envoyé | morgon | france

Sangiovese 15

2024 Gioventu | Chianti DOCG | Italy

Pinot Noir ‘Klee’ 16

2023 roots | willamette valley | oregon

Bobal ‘Clos Lojen’ 12

2022 Boedgas Ponce | manchuela | spain

Cabernet Franc ‘Chinon’ 14

2022 les terrasses | loire valley | france

Cabernet Sauvignon 16

2021 tapiz | mendoza | argentina

Malbec 16

2022 Alhambra | Mendoza | argentina

vermouths by the glass

served on the rocks, with various garnishes

crisp & refreshing

Torino Bianco 14

antica | piedmont | italy
refreshing, delicate, floral

Vermouth Bianco 14

alessio | piedmont | italy
crisp, bright, mild

rich & textured

Vermut Rojo 14

navazoz palazzi | jerez de la frontera | spain
savory, spicy, berry

Floral No. Five 12

matthiason | napa valley | california
spicy, herbal, complex

Vino Chinato 14

antica | torino | italy
berry, dark chocolate, coffee

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

As a way to offset rising costs associated with the restaurant (i.e. ingredients, beverage, labor, benefits, supplies), we have added a 5% surcharge to all checks. You may request to have this taken off your check, should you choose.