

HANDCRAFTED SODAS

Pomegranate Sour \$9

*Pomegranate Juice
Fresh Lemon, Soda*

Ginger Mint Cooler \$9

*Bundaberg Ginger Beer
Fresh Mint, Lime*

Raspberry Beret \$9

*Fresh Muddled Raspberries
Lemonade, Sprite*

STARTERS

Roasted Tomato Soup

*Confit Tomatoes, Asiago Basil Croutons
\$16 Bowl | \$9 Cup*

Chilled Sweet Corn Soup

*Smoked Pimenton Prawns
Cucumber Avocado Relish
\$17 Bowl | \$10 Cup*

Wagyu Beef Nachos* \$23

*Black Beans, Tomatoes, Olives, Local Cheddar
Guacamole, Sour Cream, Scallions*

Bourbon BBQ Wings \$14

Pt. Reyes Blue Cheese, Carrots, Celery

SANDWICHES & ENTRÉES

Smoked Turkey Club \$18

*Smoked Bacon, Avocado Aioli, Lettuce
Tomato, Asiago Sourdough*

Grilled Vegetable Wrap \$17

*Marinated Vegetables, Pickled Green Tomatoes
Tomato Pesto, Spinach Tortilla, Heirloom Greens*

Southern Fried Chicken Sandwich \$18

*Pickled Watermelon Rind Slaw, Basil Aioli
Local Artisan Ciabatta, Potato Chips*

Apex Burger* \$19

*Gold Creek Farms White Cheddar
Lettuce, Tomato, Onion, French Fries*

Blue Bison Burger* \$23

*Pt. Reyes Blue Cheese, Lettuce
Tomato, Onion, French Fries*

Blackened Ahi Tuna Burger* \$23

*Tomato, Asian Slaw, Lemon-Soy Vinaigrette
Heirloom Greens*

SALADS

Add Chicken \$6 | Add Salmon \$10*

Mixed Greens \$13

*Red Grapes, Granny Smith Apples, Toasted Almonds
Lemongrass Vinaigrette*

Mountain Cobb \$15

*Seasonal Greens, Avocado Purée, Smoked Bacon
Egg, Tomatoes, Blue Cheese Vinaigrette*

Apex Caesar \$14

*Hearts of Romaine, White Anchovy
Aged Parmesan, Focaccia Croutons*

Spicy Asian Chicken Salad \$22

*Napa Cabbage, Spicy Cashews, Mandarin Oranges
Crispy Noodles, Radish, Citrus-Soy Vinaigrette*

SPECIALTIES

Mediterranean Halibut Tacos \$23

*Tomato Cucumber Relish, Avocado Cream, Capers
Fresh Tortilla Chips, Chipotle Salsa*

Wagyu Steak Sandwich* \$24

*Gruyère Cheese, Sweet Onions, Brussels Sprouts
Horseradish Cream, Artisan Panini, BBQ Potato Chips*

Chicken Schnitzel* \$32

Herb Spätzle, Braised Red Cabbage, Lemon Caper Butter

Fettuccini Pasta \$26

*San Marzano Tomato or Parmesan Cream Sauce
Add Chicken \$6 | Add Salmon* \$10*

Scottish Salmon* \$32

Summer Squash Noodles, Olive Artichoke Tapenade

10 oz Hanger Steak* \$39

*Wilted Spinach, Caramelized Shallots, Wild Mushrooms
Red Wine & Blue Cheese Compound Butter*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*