

# ALPINE + ANTLERS

APRES  
MENU

## GOAT CHEESE & CARAMELIZED SHALLOT FLATBREAD 17

ARUGULA, CHARRED HATCH CHILIES,  
CASTELVETRANO OLIVES, PINE NUTS, ORANGE-  
ROSEMARY VINAIGRETTE

## PROSCIUTTO & HOUSE MADE RICOTTA FLATBREAD 17

ROASTED MUSHROOM, FIELD GREENS, 60° EGG,  
DRIZZLED WITH SABA & SAGE OIL

## WARM SPICED OLIVES 9

SERVED WITH ALMONDS & GOLDEN RAISINS

## BABA GANOUSH & GREEK FETA FLATBREAD 16

SMOKED ALMOND DUKKAH, FRISÉE, TOMATO,  
PICKLED ONION, HONEY-OREGANO VINAIGRETTE

## LAMB MEATBALLS 12

TOMATO & HARISSA SAUCE, GRILLED  
CUCUMBER, GREEK YOGURT, PICKLES,  
WARM LAVASH

## DEVEILED EGGS 10

PICKLED RED ONION, BACON,  
CRISPY CAPERS, DILL

## DAILY DRINK SPECIALS

DRAFT BEERS 3

SELECT WINES BY THE GLASS 6

(RED, WHITE, & SPARKLING)

ALL WELL DRINKS 5

## BRUSCHETTA 12

3 PIECES OF GRILLED BREAD WITH:

-HOUSE-MADE RICOTTA, ORANGE MARMALADE,  
PINE NUTS

-FRENCH FETA, TOMATOES, BASIL, LEMON OIL

-ROSEMARY-WHIPPED GORGONZOLA, CRISPY  
GARLIC, SMOKED ALMONDS, LEMON HONEY

## FLAMING SAGANAKI 17

GREEK KASSERI, BRANDY, LEMON, WARM LAVASH

## CHICKEN OR VEGETABLE KABOBS 7 EA.

PEPPERS, ONION, ZUCCHINI, HALLOUMI, SERVED  
WITH TZATZIKI SAUCE

## SHRIMP AGRODOLCE & SAFFRON COUS COUS 16

PINE NUTS, LEMON, SUN DRIED TOMATO,  
PARSLEY, ZUCCHINI

## BISON CHILI 14

BISON SHORT RIB, CRISPY TORTILLA STRIPS,  
CHEDDAR, SOUR CRÈME

## SPANAKOPITA 10

WILD MUSHROOM, SPINACH, GOAT CHEESE,  
WRAPPED IN FILO DOUGH

## ZUCCHINI & HALLOUMI FRIES 10

SERVED WITH HONEY GREEK YOGURT, GREEN  
CHILI AIOLI