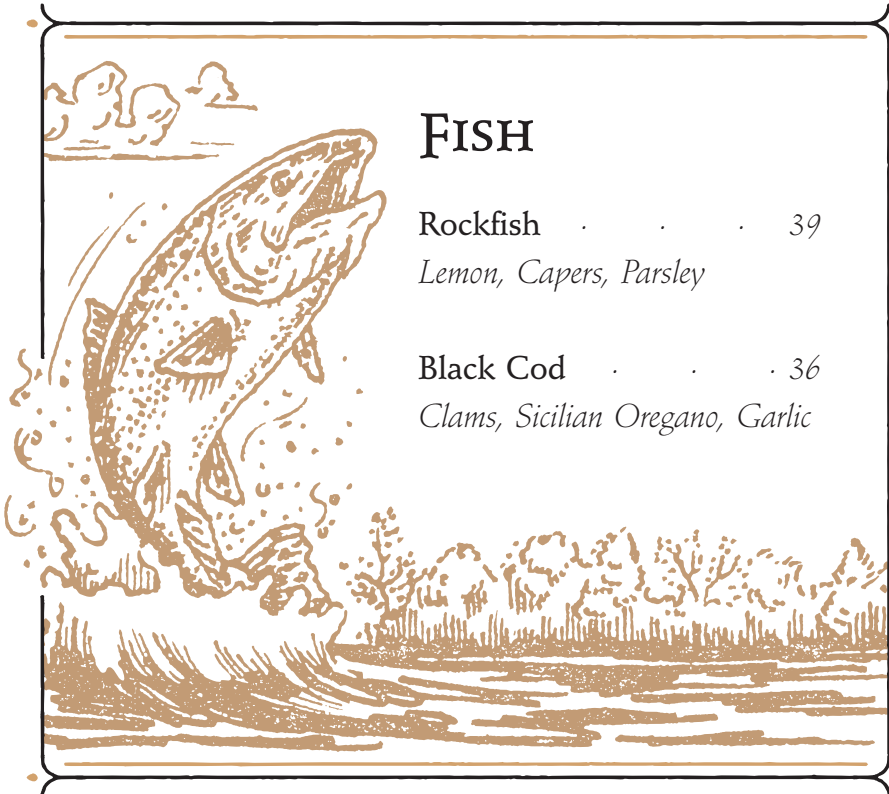


APPETIZERS

Lodge Bread	<i>French Butter</i>	8	Casella's Cured Ham	<i>Fruit Cup</i>	18
Tomato	<i>Salinova Lettuce, Ranch Crème Fraîche</i>	17	Decadent French Onion Soup		15
Burrata Stonefruit	<i>Acacia Honey</i>	18	Crab Gratin	<i>Bearnaise</i>	24
Caesar	<i>Lil Gem Lettuce</i>	16	Classic Shrimp Cocktail		24
Iceberg	<i>Bacon, Danish Blue</i>	17	Bacon	<i>Thick Cut</i>	16
Roast Beef	<i>Shaved, Chilled, Pickles</i>	22	Lamb Chops		36

PASTA

Spaghetti with Bianco DiNapoli Tomatoes	22
Buttered Egg Noodles with Meat Sauce	24



FISH

Rockfish	39
<i>Lemon, Capers, Parsley</i>	
Black Cod	36
<i>Clams, Sicilian Oregano, Garlic</i>	

SIDES

Creamed Spinach	<i>Confit Garlic</i>	10
Steamed Asparagus	<i>Hollandaise</i>	12
Cauliflower Steak	<i>Crispy Garlic, Chili</i>	14
Cold Sweet Onions	<i>"Ode to Peter Lagers"</i>	10
Mashed Potatoes	<i>Buerre de Barratte Butter</i>	13
Fuck Dat Fries	<i>Malt Vinegar, Salt</i>	9

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

STEAKS • CHOPS • CHICKEN

SIGNATURE

APL SHORT RIB
Pickle Salad
175

DRY AGED BROOKLYN BROIL

Ribeye	62
Bone-In NY Strip	74
T-Bone	78
Porterhouse	96

APL SELECTS

Filet Mignon	60
NY Strip "Prime Rib" <i>King's Cut</i>	56
Skirt Steak <i>Gribenes Gravy</i>	39
APL "Felony" Knife <i>**Ask Your Server**</i>	950.01

SAUCES

APL Steak Sauce	Bearnaise
4	5

Chicken Paillard	<i>Tomato, Fennel, Olive Salad</i>	29
Lamb T-Bone	<i>Garlic, Thyme, Pomegranate</i>	54



WINE BY THE GLASS

SPARKLING

NV	Champagne, Fleury, France	28/98
NV	Chenin Blanc, Mathiew Cosme, Vouvray, France	15/53
2016	Cabernet Franc, Bulles de Miniere, Loire Valley, France	16/56

WHITE

2015	Riesling , Vollenweider, Mosel, Germany	16/56
2015	Chenin Blanc, Dm. la Grange Triphain, Loire Valley, France	17/60
2010	Melon, Les Betes Curieuses 'Clisson', Muscadet, France	16/56
2015	Pinot Gris, Zind-Humbrecht, Alsace, France	15/53
2015	Chardonnay, Buisson 'Saint Romain Blanc', Burgundy, France	25/88

ROSÉ

2017	Grenach/Carignan/Cinsault , Domaine di Fontsaainte (Magnum) Languedac, France	15/108
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SKIN CONTACT

2015	Malvar, Marc Isart 'La Maldicion', Madrid, Spain	15/53
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RED

2016	Pinot Noir, Scribe, Sonoma County, CA	18/63
2016	Langhe Nebbiolo, Brezza, Piemonte, Italy	18/63
2016	Gamay, Chateau Thivin 'Cote de Brouilly', Beaujolais, France	18/63
2016	Cabernet Franc, Inconnu 'Lalalu', Contra Costa, CA	15/53
2016	Carignan, Vinca Minor, Mendocino County, CA	17/60
2005	Tempranillo, Ontanon Reserva, Rioja, Spain	22/77
2015	Merlot, Ronco del Gnemiz 'Roso di Jacopo, Friuli, Italy	17/60

For our complete Wine Selection, please see our Spirits & Wine Book

APL RESTAURANT

1680 Vine St.
Los Angeles, CA 90028

(323) 416-1280
www.aplrestaurant.com

HOURS OF OPERATION

5:30pm - 11:00pm Daily

GUEST CHECK ADDITIONS: SALES TAX (9.5%) AND A PRE-SALES TAX
HOUSE SURCHARGE (3%) WILL BE ADDED TO ALL GUEST CHECKS.

If you have any questions, let us know and we would be happy to answer them for you.

COCKTAILS

SPECIALTY

16

Tuxedo Mask Toki Japanese Whisky, Orange Blossom Honey, Angostura Bitters, Prosecco
Fig's Blood Hangar One Vodka, Amontillado Sherry, Fig, Hibiscus
Blue Dream Mount Gay Eclipse Rum, Blueberry Shrub, Lillet Rose, Lemon Verbena
The Remedy #2 Nolets Gin, Lillet Blanc, Maraschino, Geranium, Lemon
Poison Apple Stillhouse Apple Whiskey, Green Chartreuse, Serrano Chile, Dry Apple Cider
Headless Horseman El Pelotón Mezcal, Averna Amaro, All Spice Dram, Peach
Aztec Gold Maestro Dobel Tequila, Reyes Ancho Chile, Crème de Cacao, Gold Leaf

CLASSICS

18

Negroni	Botanist Gin
Hemingway	Smith & Cross Rum
NY Sour	Lot 40 Rye, Cabernet

PREMIUM

20

Jimlet	Ketel One Vodka, Mint, Lime Cordial
Bloody Bianco	Titos Vodka, House-Made Bloody Mix, Fermented Chile
I Love You, Man	George Dickel Rye, 45-Day House-Aged Vermouth, Whiskey Cherry

BREWS

PINT

10

Exclusively Serving Strand Brewing Co.,Torrance, CA

Blonde	Atticus IPA
Beach House Amber Ale	Harvest Ball Orange Wheat
24th Pale Ale	Seasonal

CAN

Mighty Dry Cider	10
Golden State Cider, 6.9%, 16oz	
Frambic Rose Gose	8
Anderson valley Brewing, 4.2%, 12oz	
Bavik Super Pils	8
Bradandere Brewery, 5.2%, 11.2oz	
Einstok White Ale	8
Viking Olgerd Brewery, 5.2%, 11.2oz	
PANIC IPA	9
Track 7 Brewing, 7%, 12oz	
SORRY Umami Bonito, IPA	14
Yo-Ho Brewing Company, 6.5%, 11.8oz	