

White Cheddar  
Cheese Curds  
*Seaweed Spice,  
Santa Rosa Plum*  
7

BBQ "Shrimp Chip"  
—  
*Koda Farms Brown CA Rice,  
Black Citrus Tajin*  
7

Escabeche  
*Nantes Carrot,  
Calabrian Chili,  
Purple Ninja Radish*  
7

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- Sweet Cream Biscuit *Creamed Honey, Brown Butter Salt* . . . . . 10
  - Hokkaido Scallop Crudo *Flavor Grenade Pluot "Aguachile"* . . . . . 17
  - Beef Tartare *Calabrian Chili, Colatura, Button Mushroom, Potato Chip* . . . . . 18
  - Little Gems *Avocado "Goddess", Puffed Grains & Seeds* . . . . . 17
  - Grilled Thick Cut Smoked Bacon *Maple Syrup* . . . . . 9
  - Sticky Pork Spare Ribs *O'Henry Peach BBQ Sauce, Crunchies* . . . . . 18
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- Blue Lake Green Bean *Sungold, Empress Date, Tahini, Almond, Meyer Lemon* . . . . . 14
  - Brown Butter Chanterelle *Late Le Grand Nectarine, Crucolo, Beef Tendon* . . . . . 19
  - Brentwood Sweet Corn Fresh Grits *Violette de Bordeaux Fig, Port Caramel, Black Pepper* 15
  - Fuck Dat Fries *Malt Vinegar* . . . . . 9
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- Wild White Sea Bass *Slow Roasted Purple Cherokee Tomato, Fennel, Gjusta Pumpernickel* 32
  - "Katsu Style" Hot Chicken *Sharp Provolone Fundido, Harry's Berries Strawberries* . . . 29
  - Chef Adam's O.G. Steakhouse Plate *Dry Aged Ribeye, Fuck Dat Fries, Pickle Salad* 72

**LIMITED SUPPLY**

Dry Aged Beef Crispy Rice Salad  
*Carolina Gold Rice, Fermented Fresno*  
39

Dry Aged Beef Burger  
*White Onion, Pickles,  
American Cheese, Mustard Aioli*  
18

Club Steak  
*Dry Aged 99 - 106 Days*  
99

APL BBQ Beef Rib  
*Pomme Puree,  
Pickle Salad*  
63

**APL BEEF**

Angus Beef & Angus/Herford Cross  
*Hand Selected - Purchased Direct - Aged Appropriately*

- Short Rib Steak *Wet Aged 110 - 117 Days* . . . . . 38
- Filet Mignon *Wet Aged 53 - 60 Days* . . . . . 59
- Ribeye *Dry Aged 60 - 67 Days* . . . . . 67
- Bone-In NY Strip *Dry Aged 102 - 109 Days* . . . . . 57
- Tomahawk Chop *Dry Aged 99 - 106 Days* . . . . . 141
- Reserved Extended Dry Age Cut *Ask your server*

Chimichurri

Smoked Bearnaise

4



*All dishes are subject to seasonality and availability.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or  
unpasteurized milk may increase your risk of foodborne illness.*

## COCKTAILS

### SPECIALTY — 16

#### Tuxedo Mask

*Toki Japanese Whiskey, Orange Blossom Honey, Angostura Bitters, Sparkling Wine*

#### Fig's Blood

*Grey Goose Vodka, Amontillado Sherry, Fig, Hibiscus, Blood Orange*

#### Never Let Go

*Tanqueray 10, Lillet Rose, Yellow Chartreuse, Peychaud Bitters*

#### Pirate Picnic

*Bacardi Superior Rum, Watermelon, Lime, Forthave Red*

#### Poison Apple

*Stillhouse Apple Whiskey, Green Chartreuse, Serrano Chile, Dry Apple Cider*

#### El Diablo

*Machetazo Mezcal, Charcoal Cassis, Ginger, Lime, Three-Chile Salt*

#### Sunburn Serum

*Cazadores Tequila, Aperol, Aloe, Lime, Blood Orange*

#### Maple Hog

*Bacon Infused Uncle Nearest 1856, Maple Sugar, Pure Maple Syrup, Bacon*

### CLASSICS

18

#### Negroni

*AMASS Gin*

#### Whiskey Smash

*High West Double Rye*

#### Beez Kneez

*Barr Hill Gin*

#### NY Sour

*Maker's Mark 46*

### PREMIUM

20

#### Jimlet

*Ketel One Vodka, Mint, Lime Cordial*

#### I Love You, Man

*George Dickel Rye, Whiskey Cherry, 100-Day House Barrel-Aged Vermouth*

## BREWS

### PINT — 10

*Exclusively Serving Strand Brewing Co., Torrance, CA*

#### Blonde

*Beach House  
Amber Ale*

*24th Pale Ale*

#### Atticus IPA

*Harvest Ball  
Orange Wheat*

*Seasonal*

### CAN

#### Off-Dry Apple Cider

*Stem Ciders, 5.8%, 12oz*

10

#### Briney Melon Gose

*Anderson Valley Brewing, 4.2%, 12oz*

9

#### Bavik Super Pils

*Bradandere Brewery, 5.2%, 11.2oz*

7

#### Einstok White Ale

*Viking Olgerd Brewery, 5.2%, 11.2oz*

9

#### LOVE Hazy IPA

*Almanac Beer Company, 6.6%, 16oz*

13

### APL RESTAURANT

1680 Vine St.  
Los Angeles, CA 90028

(323) 416-1280  
www.aplrestaurant.com

### HOURS OF OPERATION

Mon - Sat: 5:30pm - 11:00pm  
Sunday: 4:30pm - 10:00pm

### 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.*