



FOOD MENU

SUN-THUR 4PM-12AM | FRI-SAT 4PM-2AM
523 6TH STREET, RAPID CITY, SD, 57701
www.ALEXJOHNSON.com

STARTERS

WALLEYE FINGERS — 20

Grilled or Panko-Breaded and Deep-Fried Walleye with Bearnaise Sauce and Sriracha Tartar

Pairing: Guinigi Pinot Grigio

GREEK CHARCUTERIE BOARD — 28

Cacio Cheese Spread, Coupole Goat Cheese, Hummus, Watermelon Radish, Cucumber, Garlic Chili Naan, Dried Fig, Green Olive, & Prosciutto

Gluten-Free Option Available on Request

Pairing: Karl Kaspar Riesling

ROASTED RED PEPPER BRUSCHETTA — 17

Chevre Cheese, Black Truffle Burrata, Tomato Olive Bruschetta, & Micro Basil on a Garlic Loaf

Pairing: Horologist Sauvignon Blanc

VERTEX FLATBREAD — 18

Artichokes, Garlic, Caramelized Grapes, Fresh Spinach, Candied Red Onions, Goat Cheese, & Mozzarella, drizzled with Sriracha Honey Glaze.

Gluten-Free Option Available on Request

Pairing: Sean Minor Chardonnay

DIVER SCALLOPS — 25

Coconut Corn Puree with Red Chimichurri, Garnished with Seasonal Microgreens

Pairing: Hanna Chardonnay

STREET TACO TRIO — 25

Buffalo Taco: Buffalo, Adobo Seasoning, Corn, Garlic, Red Onion, Jalapeno, Cayenne, Basque, & Lime Juice

Shrimp Taco: Korean BBQ'd Shrimp, Garlic, Umami Spice, Oil, & Kimchi

Walleye Taco: Grilled Walleye, Purple Turnip, Napa Cabbage, Black Sesame Seeds, Garlic, Red Onion, Yuzu, Sesame Oil, Balsamic Pearls, & Rice Vinegar

Pairing: Draft Beer

SALADS 6oz Chicken \$10.00 | 8oz Salmon \$17.00

BURRATA SUMMER SALAD — 14

Summer berries, pistachios, arugula and a homemade Balsamic vinaigrette topped with burrata cheese

Gluten-Free Option Available on Request

Pairing: Ken Wright Pinot Noir

WEDGE SALAD — 10

Baby Iceberg Wedge, Bacon Bits, Heirloom Tomatoes, Onion Tanglers, Blue Cheese Crumbles, Crushed Smoked Almonds, Blue Cheese & Balsamic Dressing.

Pairing: Karl Kaspar Riesling

VERTEX SALAD — 20

Artisanal Lettuce Blend, Avocado Cream, Dried Figs, Roasted Beets, Crispy Goat Cheese, Toasted Hazelnuts, & House-made Champagne Vinaigrette

Gluten-Free Option Available on Request

Pairing: One Hope Cabernet Sauvignon

ENTREES

8OZ BEEF TENDERLOIN — 42

Served with Herb Roasted Fingerling Potato, with Scrambled Egg Foam & Asparagus

Pairing: Campo Viejo Tempranillo

HARISSA CHICKPEA BOWL — 25

Lemony Tahini, prepared over a bed of Fingerling Potatoes, & Harissa Chickpea blend

Pairing: Sean Minor Chardonnay

BUFFALO RAVIOLI — 28

Buffalo Ravioli with fresh Sage Tomato Garlic Pesto, Arugula, Heirloom Cherry Tomato halves, Burrata Cheese & Asparagus Tips

Pairing: Guinigi Pinot Grigio

KOREAN BBQ SALMON — 27

Ponzu Salmon & Bok Choy over rice, Shiitake Mushrooms, Spring Onion. Served with a side of Ponzu Sauce & Pickled Lotus Root

Pairing: Robert Mondavi Red Blend

BLACK HILLS BURGER — 25

Buffalo & Elk Burger, topped with Fontina Cheese, Crispy Pancetta, Caramelized Onions & Huckleberry Aioli on a Brioche Bun. Served with Seasoned Fries and Roasted Bell Pepper Ketchup

Pairing: Ask About Our Local Beer Selection

STUFFED AIRLINE CHICKEN — 30

Red bird airline chicken, stuffed with gouda cheese, roasted pine nuts, garlic, fresh herbs. Served with capellini pasta with a garlic white wine tomato pesto sauce

Pairing: Horologist Sauvignon Blanc

DESSERTS

DESSERT DE JOUR — 10

ORANGE ZEST CREME BRULEE — 10

Pairing: Taylor Fladgate Port

Vegetarian  Vegan  Gluten Free 

Parties of 8 or more will be subject to a 20% gratuity on their bill.