

DIGITAL MENU



STARTERS

SMOKED SALMON CROSTINI • \$14

Toasted Baguette Slices Topped with Cream Cheese,
Pickled Cucumbers and Cured Salmon

GF Available

RECOMMENDED PAIRING HOROLOGIST SAUVIGNON BLANC

WEST RIVER SAUSAGE TRIO • \$14

Buffalo Chipotle Sausage with Southwest Mustard, Smoked Lamb
Sausage with Cucumber and Pickled onion relish, and Duck and Fois
Gras Sausage with House-Made Chutney

GF Available

RECOMMENDED PAIRING DAOU CABERNET SAUVIGNON

WALLEYE FINGERS • \$19

Panko Breaded and Deep Fried Walleye
with Bearnaise Sauce and Siracha Tartar

RECOMMENDED PAIRING GUINIGI PINOT GRIGIO

VERTEX FLAT BREAD • \$14

Artichokes, Garlic, Carmelized Grapes, Fresh Spinach,
Candied Red Onions, Goat Cheese, Mozzarella
and Drizzled with Siracha Honey Glaze

GF Available

RECOMMENDED PAIRING TAKEN CHARDONNAY

CHARCUTERIE BOARD • \$24

An Everchanging Selection of Gourmet Meats, Cheeses,
Pickled Vegetables and Dried Fruit

RECOMMENDED PAIRING KIM CRAWFORD SAUVIGNON BLANC

SALADS

CUCUMBER RING SALAD • \$13

Arugula, Spinach, Marinated Tomatoes, Pickled Fennel, Micro
Rainbow Carrots and Onions with Chili oil and Balsamic Vinegar

BUTTERLEAF WEDGE • \$14

House-made Apple Cider Vinaigrette, Muddled Blackberries,
Crushed Smoked Almonds, and Fried Red Onions,
served over a Parship Puree

ADD TO ANY SALAD

Chicken • \$6 | Salmon • \$14

GF gluten free available

V vegetarian

ENTREES

6OZ. BUFFALO TENDERLOIN • \$48

Stuffed with Roasted Tomato Compound Butter and a Red Wine Demi Over Herb Roasted Baby Yukon Gold Potatoes with Asparagus Spears

RECOMMENDED PAIRING HAHN MERLOT

16 OZ. DRY AGED NY STRIP STEAK • \$77

Char-grilled with Roasted Garlic and Marinated Tomato Compound Butter and White Cheddar Yukon Gold Whipped Potatoes

RECOMMENDED PAIRING JUSTIN CABERNET SAUVIGNON

CEDAR PLANK SALMON • \$35

Fresh Atlantic Salmon Grilled on a Cedar Plank Crusted in Herbs, Pepper and Lemon over a Freekeh Medley

RECOMMENDED PAIRING KARL KASPAR REISLING

SEARED DUCK BREAST • \$32

Sliced with a Chargrilled Frisee Wedge, House-made Chutney, Fried leeks and a Blood Orange vinaigrette

RECOMMENDED PAIRING GEN 5 ZINFANDEL

6 OZ BEEF TENDERLOIN • \$48

Over Smashed Yukon Gold Potatoes with Shrimp Curls and Gruyere Garlic Cream accompanied by Asparagus Spears

RECOMMENDED PAIRING HAHN MERLOT

CURRY SEARED TOFU • \$17

Pan Seared with Sauteed Micro-Vegetables and Roasted Fingerling Potatoes with a Red Curry Coconut Cream Sauce

RECOMMENDED PAIRING ROMBAUER CHARDONNAY

VERTEX SKY BURGER • \$17

Certified Angus Beef Burger with Gruyere, Bacon Jam, Fried Skinny Onions and Arugula on a Brioche Bun with Seasoned Fries and Roasted Bell Pepper Ketchup

RECOMMENDED PAIRING YE OLDE MANHATTEN

BLACK HILLS BURGER • \$24

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

RECOMMENDED PAIRING ANY OF OUR SIX LOCAL BEERS ON TAP

ELK RAVIOLI • \$23

Served with a Marinated Tomato and Roasted Garlic Cream Sauce
Served with Toasted Ciabatta Points

RECOMMENDED PAIRING KEN WRIGHT PINOT NOIR

DESSERTS

SEASONAL CRÈME BRULÉES • \$10

**ASK YOUR SERVER ABOUT THE FLAVOR OF THE DAY
AND RECOMMENDED PAIRING**

CHOCOLATE CHIP FRIED BREAD PUDDING • \$8

RECOMMENDED PAIRING MONKEY BUSINESS MARTINI

WINE BY THE GLASS

WHITE

SAUVIGNON BLANC

HOROLOGIST / NEW ZEALAND 12/43

KIM CRAWFORD / NEW ZEALAND 14/48

PINOT GRIGIO / GUININGI / ITALY 14/54

ROSÉ / COTE DE ROSES / FRANCE 12/46

CHARDONNAY

SEAN MINOR / CENTRAL COAST 11/38

TAKEN/ NAPA 14/50

ROMBAUER CARNEROS / NAPA 18/68

RIESLING / GUSTAV ADOLF SCHMITT / GERMANY 11/42

PROSECCO / LA MARCA / ITALY 11/40

MOSCATO / FIORI / ITALY 11/38

BRUT / FREIXENET / ITALY 11/38

RED

PINOT NOIR

MAVERICK / PASO ROBLES 13/47

KEN WRIGHT / OREGON 16/59

CABERNET SAUVIGNON

TREANA / PASO ROBLES 13/46

DAOU / PASO ROBLES 14/52

JUSTIN / PASO ROBLES/ CENTRAL COAST 18/67

RED BLEND

OLD SOUL / LODI 11/39

GHOST PINES / CALIFORNIA 13/49

MERLOT / HAHN / MONTEREY 14/58

ZINFANDEL / GEN 5 / LODI 11/40

CUVEE / KOKOMO / RUSSIAN RIVER / SONOMA 15/52

MALBEC / DON MIGUEL GASCÓN / ARGENTINA 12/40

TEMPRANILLO / CAMPO VIEJO / LOGRONO 12/44

SANGIOVESE / TENUTA ARCENO CHIANTI CLASSICO / ITALY 16/58

WINE BY THE BOTTLE

WHITE

SAUVIGNON BLANC

CROSSROADS / NAPA 63

ILLUMINATION / NORTH COAST / CALIFORNIA 72

PINOT GRIS / CHEHALEM / WILLIAMETTE VALLEY / OREGON 52

CHARDONNAY

KOKOMO / RUSSIAN RIVER / SONOMA 53

BALDACCIO SORELLE CARNERO / NAPA 72

CHAMPAGNE

BRUT

VEUVE CLICQUOT / FRANCE 155

DOM PÉRIGNON / FRANCE 255

CRISTAL / ROEDERER CRISTAL 355

RED

PINOT NOIR

FLOWERS / RUSSIAN RIVER / SONOMA 130

ORIN SWIFT SLANDER 85

CABERNET SAUVIGNON

AUSTIN HOPE / PASO ROBLES 75

FREEMARK ABBEY / NAPA 105

OPUS ONE / NAPA 350

SILVER OAK / ALEXANDER VALLEY 140

ORIN SWIFT 120

RED BLEND

PRISONER / NAPA 85

ORIN SWIFT ABSTRACT 85

ZINFANDEL / KOKOMO / RUSSIAN RIVER / SONOMA 65

MALBEC

ALTOCEDRO GRAN RESERVA / ARGENTINA 105

BAROLO / MONCHIERO / CASTIGLIONE FALLETTO / ITALY 85

**ASK ABOUT OUR
ALLOCATED WINE SELECTION**

SPECIALTY COCKTAILS

BLACKBERRY HILLS SMASH • \$13

Bulleit Rye Bourbon, sugar, blackberries, mint, lemon

CHERRY POPPIN' FIZZ • \$13

Effen Black Cherry Vodka, sugar, pomegranate, raspberries,
Prosecco, lemon

HUCKLEBERRY LEMONADE • \$13

Huckleberry Vodka, Lemon, Simple Syrup, Lemon Garnish

ANTI-OXIDANT MOJITO • \$13

Blue Ox Silver Rum, sugar, lime, pomegranate, raspberries, mint

DOGGFATHER • \$13

Indiggo Gin, cucumber, agave, mint, lime, pomegranate

BADLANDS 105 • \$14

Smirnoff Vanilla Vodka, St. Elder Elderflower liqueur, agave,
muddled jalapeño, lime

PINEAPPLE UPSIDE DOWN • \$14

Rumhaven Coconut Rum, Smirnoff Vanilla Vodka,
pineapple juice, Bordeaux cherry juice

SUMMER IN A GLASS • \$14

Effen Cucumber Vodka, ginger liqueur, sugar, lime

HEATHER HENDRICK'S • \$15

Hendrick's Gin, St. Elder Elderflower liqueur, pomegranate,
Prosecco, lemon

YE OLDE MANHATTAN • \$17

Knob Creek Bourbon, blood orange liqueur, sweet vermouth, bitters,
cinnamon sugar, cherry

FINE OLD FASHIONED • \$20

Old Forester 1910 Bourbon, Burlesque Bitters, Simple Syrup, Orange
and Bordeaux Cherry Garnish

LIQUOR

OAK & EDEN VERTEX PRIVATE BATCH
BUFFALO TRACE
WOODFORD RESERVE
WOODFORD RESERVE DOUBLE OAKED
BASIL HAYDEN
MAKER'S MARK
KNOB CREEK
BULLEIT
DUKE
DUKE GRAND CRU RESERVE

BOURBON

RYE

BASIL HAYDEN DARK
ORIN SWIFT LIP SERVICE
NEVO RIFF
BULLEIT
DUKE DOUBLE BARREL
WHISTLEPIG 12
WHISTLEPIG 15
WHISTLEPIG 18

WHISKEY

OLD FORESTER
BLANTONS
JEFFERSONS OCEAN
ORIN SWIFT BURNING CHAIR
JAMESON
PENDLETON
STRANAHAN'S

MACALLAN 12
OBAN 14
GLENLIVET CARRIBEAN
GLENLIVET 12
GLENLIVET 21
GLENFIDICH 12
GLENFIDICH 15
BALVENIE 12 DOUBLE WOOD
DALMORE 12
DALMORE 15
DALMORE PORTWOOD
DALMORE CIGAR MALT

SCOTCH

**ASK ABOUT OUR
ROTATING OLD FASHIONEDS**