

START WITH

APPETIZERS

GINGER HOISIN FRENCHED WINGS ^{GF} • \$12

Frenched chicken drumsticks baked in ginger hoisin sauce

WALLEYE FINGERS • \$17

Panko breaded & deep fried walleye with cocktail sauce and Sriracha tartar sauce

DRUNKEN CLAMS • \$13

Clams cooked in white wine, garlic, lemon, butter and red pepper flakes with dipping bread

MEDITERRANEAN DISPLAY

SMALL | \$16 • FULL | \$26

Imported & domestic meats & cheeses, marinated mushrooms, tomato & Feta cheese, hummus, peppers, cucumbers, fig jam, toasted baguette and crackers

GRILLED SAUSAGES ^{GF} • \$12

Andouille, Italian and jalapeno pepper jack sausages, sauerkraut, caramelized onions, coleslaw, honey mustard, sweet chili peach sauce

VERTEX FLATBREAD • \$15

Garlic aioli crust, artichokes, caramelized grapes, fresh spinach, red onion, prosciutto, goat & mozzarella cheeses and spicy honey drizzle

SHRIMP SCAMPI FLATBREAD • \$15

Garlic aioli crust, shrimp scampi, fresh basil, mozzarella & Parmesan cheeses and red pepper flakes

FRESH & CRISP

SALADS

Dressings Ranch, Thousand Island

Gluten Free Dressings Blue Cheese, Balsamic, Raspberry, Blush Vinaigrette

— Add Chicken • \$5 | Shrimp • \$7 | Tuna • \$7 | Salmon • \$9 —

HOUSE SALAD ^{GF} • \$5

Greens, red onion, cucumber, tomato and your choice of dressing

ICEBERG WEDGE ^{GF} • \$11

Iceberg, tomato, red onion, crumbled bacon, blue cheese crumbles, triple dressed with blush vinaigrette, blue cheese dressing and drizzled with balsamic glaze

AHI TUNA • \$13

Greens, five-spice Ahi tuna, carrots, green onion, cucumber, won ton crisps and toasted sesame dressing

BERRY CHICKEN ^{GF} • \$11

Greens, grilled chicken breast, bacon, fresh berries, goat cheese crumbles, red onion, almond brickle and blush vinaigrette

DELECTABLE

ENTREES

TOP YOUR STEAK

Béarnaise Sauce \$2	Sautéed Onions \$2
Maytag Blue Cheese Crust \$3	Garlic Shrimp Scampi \$7
Crabmeat & Béarnaise Sauce \$7	Black Truffle Butter \$2

6^{oz.} BUFFALO TENDERLOIN ^{GF} • \$43

Buffalo tenderloin cooked to your liking, seasonal vegetable and choice of side

WINE PAIRING

ZINFANDEL, GEN 5

12^{oz.} NEW YORK STRIP ^{GF} • \$34

New York strip cooked to your liking, seasonal vegetable, and choice of side

WINE PAIRING

CABERNET, CHATEAU MONTELENA

8^{oz.} BEEF TENDERLOIN ^{GF} • \$44

Beef tenderloin cooked to your liking, seasonal vegetable and choice of side

WINE PAIRING

CABERNET, SILVER GHOST

SIDES

- Smoked Gouda & Yukon Gold Garlic Mashed Potatoes ^{GF}
- Black Truffle Mac & Cheese
- Balsamic Roasted Brussels Sprouts with Caramelized Onions & Raisins ^{GF}
- Jalapeño Potatoes Au Gratin ^{GF}

WILD SALMON & CRAB CAKE • \$39

Dakota Seafood's Wild Atlantic Salmon, pan seared, chervil sauce, housemade crab cake, seasonal vegetable and choice of side

WINE PAIRING

PROSECCO, LA MARCA

HOISIN SESAME FIVE SPICE TUNA ^{GF} • \$28

Pan seared medium rare or to your liking, seasonal vegetable and choice of side

WINE PAIRING

PINOT NOIR, MACMURRAY

CHICKEN PICCATA • \$20

Seared red bird chicken breast with seasoned flour, shallot & white wine lemon butter sauce on angel hair pasta, seasonal vegetable

WINE PAIRING

CHARDONNAY, ROMBAUER

ANGEL HAIR ALLE VONGOLE • \$17

Our Drunken Clams over angel hair pasta and grilled garlic toast

WINE PAIRING

SAUVIGNON BLANC, WHITE HAVEN

MEDITERRANEAN PESTO PASTA • \$16

Angel hair pasta, basil arugula pesto, Kalamata olives, marinated tomatoes, pine nuts, goat & Parmesan cheeses and grilled garlic toast

Add Chicken • \$5 | Shrimp • \$7 | Tuna • \$7 | Salmon • \$9

WINE PAIRING

RIESLING, GUSTAV ADOLF SCHMITT

^{GF} Prepared Gluten Free

SANDWICHES

All burgers & sandwiches include your choice of hand-cut rosemary sea salt French fries or sweet potatoes fries.

Gluten Free Buns Available ^{GF}

SKY BAR BURGER • \$15

Seasoned C.A.B. burger, crispy bacon, brie cheese, brown sugar caramelized onions on a garlic aioli toasted brioche bun, pickle spear and choice of side

BUFFALO BURGER • \$22

Seasoned buffalo burger, cheddar cheese, lettuce, tomato, and red onion on a toasted garlic aioli brioche bun, pickle spear and choice of side

OPEN-FACE STEAK SANDWICH • \$16

Sliced beef tenderloin, roasted tomato & kale salad, balsamic pearls, caramelized onion relish, garlic aioli grilled ciabatta bread, pickle spear and choice of side

OPEN-FACE SALMON BLT • \$17

Dakota Seafood's Wild Atlantic Salmon, pan seared, crispy bacon, lettuce, tomato, lemon dill mayonnaise, garlic aioli grilled ciabatta bread, pickle spear and choice of side

BOWLS

— Add Chicken • \$4 | Shrimp • \$6 | Tuna • \$7 | Salmon • \$9 —

SWEET GREEK ^{GF} • \$13

Quinoa, sweet potato, garbanzo beans, fresh kale, shaved brussels sprouts, red onion, hummus and citrus honey dressing

WEST MEX ^{GF} • \$13

Quinoa, black beans, red pepper, sweet corn, green onion, cherry tomatoes, guacamole and chili honey dressing

^{GF} Prepared Gluten Free

FINISH WITH

DESSERTS

PRESIDENTIAL ICE CREAM • \$10

Hotel Alex Johnson's signature ice cream. Two scoops of vanilla bean ice cream loaded with German chocolate cake and crushed salted pretzels. Created by downtown's The Silver Lining's Creamery.

STICKY TOFFEE PUDDING CAKE • \$8

Rich, buttery, and flavorful toffee cake drizzled with white chocolate

Add Shot of Housemade Whiskey Cream • \$5

CHOCOLATE POTS DE CRÈME • \$7

A dish of chocolate heaven topped with peanut butter mousse

CRÈME BRULÉE OF THE DAY ^{GF} • \$7

Caramelized sugar crust over classic creamy egg custard

CHUBBY CHIPMUNK CHOCOLATES • \$12

3 assorted Chubby Chipmunk handcrafted truffles

GET HAPPY

HAPPY HOUR

**MONDAY—FRIDAY FROM 4—6 PM
AND ALL SUNDAY EVENING**

1/2 Off Well Drinks and Bottled & Draft Beer

\$4 Off Glass of Wine



About Vertex Sky Bar

When the hotel was first built, there was a solarium on the 10th floor with an observation tower, later used by KOTA Radio station. Today, the 10th floor is an upscale rooftop Vertex Sky Bar for club members and hotel guests. Some people are lucky enough to be able to leave work at five o'clock and catch the glorious window of time known as happy hour. For Vertex members and guests, however, every hour at the rooftop bar is happy. Equal parts cool and comfortable, Vertex blends modern bar features with traditional architecture, resulting in a truly one-of-a-kind venue.

To Our Members

As a member of Vertex Sky Bar, you are part of a prestigious club atop the tallest building in downtown Rapid City — Hotel Alex Johnson. Your annual membership to Vertex provides exclusive access to the club and the exquisite view of the Black Hills. Thank you for your continued loyalty. We look forward to serving you.

To Our Hotel Guests

Welcome to Hotel Alex Johnson in Rapid City, SD, a proud member of the Curio Collection by Hilton. Owned and managed by Liv Hospitality, this 143-room Rapid City hotel has welcomed travelers from around the world, including celebrities, dignitaries, and families for over 75 years. As our guest, we are honored to serve you. Enjoy your stay!

WE'D LOVE TO HEAR FROM YOU.

Thank you for the opportunity to serve you. Please be kind enough to refer us to your friends & family and leave a positive review!

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