

APPLE TREE | 2025 **SUMMER** FRESH SHEET

BREAKFAST

COCONUT FRENCH TOAST

16

A tropical twist on a breakfast classic—golden, custard-soaked French toast with toasted coconut. Crispy edges, soft center—brunch just hit vacation mode.

STARTER

BANG BANG SHRIMP TOAST

19

Crispy sourdough topped with tender shrimp and finished with a sweet, creamy bang bang sauce. A bold starter with balanced flavor and texture.

SALADS

CHARRED ASPARAGUS & BRUSSELS SALAD

18

Roasted asparagus or broccolini and caramelized Brussels sprouts with spiced crumble and ginger-tahini dressing. A bold take on seasonal greens.

BERRY BURRATA SALAD

19

Fresh greens, roasted pine nuts, mixed seasonal berries, and burrata cheese, drizzled with house-made raspberry vinaigrette.

CHILI LIME TAHINI SALAD

17

Savory greens tossed with our house chili-lime dressing and citrus-spiced nuts.

ENTREÉS

BÁNH MÌ SANDWICH

20

Marinated pork belly, pickled vegetables, spicy house mayo, and Alex's signature dipping sauce, served on rosemary-herbed ciabatta. A fusion favorite.

BISTRO STEAK SANDWICH

24

6 oz New York strip is marinated and layered with smoked blue cheese, cherry tomatoes, house garlic aioli, greens, and rosemary ciabatta.

STEAK & AVOCADO RICE BOWL

24

6 oz New York strip—served sliced with avocado, local corn, and creamy cilantro sauce over steamed rice.

TUSCAN SHRIMP PASTA

25

Tail-on shrimp, sautéed spinach, cherry tomatoes, and house cream sauce, served with grilled crostini.