831 NORTH STATE ST.

ALPANA

GOLD COAST . CHICAGO

dinner

starters

PARKER HOUSE ROLLS
brie butter, cranberry compote, pistachios • 14
add prosciutto di parma + 4

BUTTER CHICKEN MEATBALLS
garam masala spiced tomato gravy, cilantro, naan • 23

WHIPPED FETA & TRUFFLE HONEY
marinated roasted peppers, pistachios, sourdough • 22
add prosciutto di parma + 4

MALABAR SHRIMP
vadouvan coconut curry, calabrian chilies, fresh ginger, crispy shallots, cilantro, naan • 24

BRUSSELS SPROUT CROSTINI
apple saba, ricotta, endive, marcona almonds • 18

CRISPY POLENTA & MUSHROOMS
black truffle parmesan fonduta • 17

BURRATA & CITRUS
tangerine mostarda, serranos, burnt honey vinaigrette, pistachios, sourdough bread • 21
add prosciutto di parma + 4

HAMACHI CRUDO**
chili aioli, serranos, yuzu koshu, crispy shallot crunch • 24

STEAK TARTARE**
hand-cut filet mignon, capers, shallots, herbs, egg yolk aioli, cornichon, sourdough crostini • 24
add french fries & truffle aioli + 6

soup & salads

BIBB LETTUCE
shaved vegetables, crispy sourdough, lemon vinaigrette • 16

WALDORF-ESQUE SALAD
red leaf greens, honeycrisp apples, celery, red grapes, walnuts, aged cheddar, apple cider vinaigrette • 17

KALE & FARRO SALAD
honeycrisp apples, roasted squash, parmesan, miso vinaigrette • 18

FRENCH ONION SOUP
beef bouillon, gruyere toasties • 14

pasta

PISTACHIO PESTO
garganelli, lemon feta, green beans, cherry tomatoes • 26

CRESTE DI GALLO ALLA GRAPPA
tomato grappa sauce, calabrian chili, pangrattato • 24

TAGLIATELLE
zucchini, basil, lemon butter, whipped ricotta • 26

WILD MUSHROOM RAVIOLI
sage butter sauce, parmesan • 28

SPICY PASTA ROMERO
creste di gallo, broccolini, mushrooms, cherry tomatoes, sun-dried tomato sauce, chili flakes • 26

SQUID INK CAMPANELLE**
rock shrimp, saffron chili butter, pangrattato • 28

SHORT RIB BUCATINI
red wine braised short rib ragu, parmesan, herbed ricotta • 29

add to any pasta
chicken 8 • burrata 5 • fennel sausage 4 • shrimp 12 • salmon 16

entrées

HARISSA ROASTED CAULIFLOWER
warm farro, parsnip puree, lemon feta • 26

*FAROE ISLANDS SALMON**
beluga lentils, carrot ginger puree, zucchini, english peas • 38

*MARKET FISH**
inquire about today's featured offering • MP

ROASTED HALF CHICKEN
crispy new potatoes, aji verde • 28

NEW ZEALAND VENISON LOIN**
parsnip puree, applewood smoked bacon, currants • 49

RED WINE BRAISED SHORT RIBS
mascarpone polenta, horseradish gremolata, red wine jus • 38

8 OZ FILET MIGNON AU POIVRE**
boneless filet, cognac peppercorn sauce, choice of side • 60

14 OZ PRIME NY STRIP STEAK**
bistrot butter, choice of side • 85

DOUBLE CHEESEBURGER**
griddle patties, american cheese, pickles, lettuce, grilled red onions, burger sauce, fries • 26

** simple preparation available*

sides

BRUSSELS SPROUTS
apple saba, marcona almonds • 14

WHIPPED POTATOES
buttery mashed potatoes, chives • 10

JAPANESE SWEET POTATOES
soy mirin glaze, sriracha aioli, crispy garlic • 13

SAUTEED ZUCCHINI
zucchini, peas, cherry tomatoes • 12

TRUFFLE MAC 'N CHEESE
gruyere, cheddar, pangratatto • 14

FRENCH FRIES
black truffle aioli • 8

A 22% service charge will be applied to all parties 5 or more. No separate checks, please.

** These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please alert your server of any allergies or dietary restrictions.

wines by the glass

please see our full wine list for bottle selections — *glass*

SPARKLING

Sparking Rosé • Albet i Noya 'Petit Albet' 18
Penedes • Spain • 2022

Prosecco Superiore • Adami 'Vigneto Giardino' 19
Rive di Colbertaldo • Valdobbiadene • Veneto • Italy • NV

Champagne • Piaff 25
Epernay • Champagne • France • NV

Champagne • Taittinger (Half Bottle) 55
Brut Francaise • France • NV

WHITE

White Rioja • Gomez Cruzado 16
Viura-Tempranillo Blanco • Rioja • Spain • 2025

Sauvignon Blanc • Henri Borgeois 'Pure' 18
Loire Valley • France • 2025

Pecorino • Cocci Grifoni 17
Offida • Marche • Italy • 2024

Riesling • Max Ferd Richter 'Zeppelin' 18
Mulheimer Sonnenlay • Mosel • Germany • 2024

Chenin Blanc • Couly-Dutheil 17
Chinon Blanc • Loire Valley • 2024

Chardonnay • Raeburn 17
Sonoma County • California • 2023

Chablis • Gerard Tremblay 22
Burgundy • France • 2023

ROSE & SKIN CONTACT

Rose • Chateau d'Estoublon 16
Coteaux Varois en Provence • France • 2025

Orange Sauvignon Blanc • Echeverria 'No Es Pituko' 17
Curico Valley • Chile • 2026

RED WINE

Pinot Noir • Eden Rift 'Valliant Vineyard' 18
Central Coast • California • 2023

Pinot Noir • Same Paige 22
Willamette Valley • Oregon • 2024

Beaujolais • Laurent Perrachon 'Cotes du Py' 19
Gamay • Morgon • 2021

Cotes du Rhone • Clos du Mont Olivet 16
Rhone Valley • France • 2024

Nebbiolo • Gianfranco Alessandria 17
Langhe • Piedmont • Italy • 2024

Toscana Rosso • Ornellaia 'Le Volte' 20
Tuscany • Italy • 2023

Tempranillo • Bodegas Finca La Capilla 'Crianza' 19
Ribera del Duero • Spain • 2021

Cabernet Sauvignon • Marietta 'Arme' 17
McDowell Valley • California • 2022

Bordeaux • Chateau Loudenne 24
Medoc • France • 2022

Cabernet Sauvignon • Frog's Leap (Half Bottle) 65
Rutherford • Napa Valley • 2020

Wines of the Month

ROTATING MONTHLY THEME OF FOUR SELECTIONS.
TRY THEM BY THE GLASS, BOTTLE OR FLIGHT.
ASK YOUR SERVER FOR DETAILS.

cocktails

PEAR DOWN SPRITZ
belle de brillet pear brandy, pear cordial, sparkling wine, tropical clementine tea • 16[50]

HEART OF GLASS
weber ranch agave vodka, cointreau, lime, cranberry • 16[50]

OUR ESPRESSO MARTINI
two brothers coffee vodka, chocolate horchata cold brew, alma finca orange liqueur • 17[50]
make it with insolito reposado tequila + 3

LAVENDER BEES KNEES
empress 1908 indigo gin, lemon juice, lavender honey • 16[50]

THE BAREFOOT CONDESA
condesa gin, lime, st. germaine, sparkling wine • 16[50]

THE DEVIL DRINKS PALOMAS
corazon reposado tequila, serrano pepper hibiscus cordial, cointreau, lime, owen's grapefruit soda • 16[50]

CHILLI PEPPER
insolito blanco tequila, alma finca orange, smoky habañero, lime juice • 16[50]

SMOKE, STICKS & STONES
mekong cinnamon infused mezcal, apricot brandy, bitter truth falernum • 16[50]

MONKEY BUSINESS
dewars scotch, rumchata, kota pandan liqueur, rare tea cellars thai banana • 16[50]

10/10 NO NOTES
evan williams bourbon, averna amaro, chambord, rosemary • 16[50]

reserve cocktail

LUXE OLD FASHIONED
angels envy bourbon, orange bitters, bourbon barrel smoked demerara • 20[95]

non-alcoholic

FRENCH 86
dhos gin alternative, elderflower cordial, club soda • 14[50]

SENZA SPRITZ
dhos italian orange aperitif, lemonade, club soda • 14[50]

HABA-NO-RITA
dhos spirit free tequila, habañero cordial, lime • 14[50]

beer on draft

MODELO
Mexico • 4.4% ABV • 6[50]

HALF ACRE BODEM IPA
Chicago • 6.7% ABV • 6[50]

LAGUNITAS A LITTLE SUMPIN' SUMPIN'
Wheat IPA • California • 7.5% ABV • 6[50]

bottles & cans

PERONI PALE LAGER
Italy • 5.1% ABV • 6[50]

HEINEKEN EUROPEAN LAGER
Netherlands • 5.0% ABV • 6[50]

MILLER LITE AMERICAN LAGER
Wisconsin • 4.2% ABV • 6[50]

HEINEKEN N/A LAGER
Netherlands • 0% ABV • 6[50]