



TEA & COFFEE

	12 oz.	16 oz.
Americano	\$ 2.50	\$ 2.50
Latte	\$ 3.25	\$ 3.75
Mocha	\$ 3.75	\$ 4.25
Chai Latte	\$ 3.50	\$ 4.00
Hot Cocoa	\$ 3.00	\$ 3.50
Steamer	\$ 3.00	\$ 3.50
Hot Tea	\$ 2.50	\$ 2.50

Proudly Serving Black Coffee Roasting Company Espresso

BARISTA BEVERAGES

	12 oz.	16 oz.
MUD/WTR lion's mane, cordyceps, chai chaga, reishi, tumeric, cacao, MCT, oat milk	\$ 4.00	
Green Tea Matcha Latte steamed milk, organic matcha powder, touch of honey	\$ 3.50	\$ 4.00
Organic Cold Brew steeped for 12 hours, low acidity, highly caffeinated	\$ 2.50	\$ 3.00



ADD ONS

Add Espresso Shot	\$ 0.75
Add Syrup Flavor	\$ 0.50
Add Whip Cream	\$ 0.50
Sub Alternative Milk	\$ 1.00

ALTERNATIVE MILKS

Almond
Coconut
Oat

SYRUP FLAVORS

Caramel	English Toffee
Vanilla	Irish Cream
Hazelnut	SF Vanilla
Peppermint	SF Hazelnut
Raspberry	SF Raspberry





REAL. GOOD. FOOD.

SMOOTHIE BOWLS

ACAI BOWL

acai, banana, wild blueberries,
strawberries, apple juice
\$ 8.95

MUD/WTR CACAO BOWL

cacao, almond butter, banana, MCT,
maca, reishi, chaga, cordyceps, lion's
mane, tumeric, coconut milk
\$ 8.95

DRAGON BOWL

dragon fruit, banana, pineapple, mango,
coconut milk, honey
\$ 8.95

TOPPINGS:

granola, banana, wild blueberry,
coconut flakes, almonds, chia seeds

BREAKFAST BURRITOS

BACON BURRITO

MARKET ON FRONT
scrambled eggs, Daily's bacon,
shredded monterey jack and cheddar,
seasoned breakfast potatoes and
chipotle aioli. served in a grilled tortilla
wrap.
\$ 7

VEGGIE BURRITO

MARKET ON FRONT
scrambled eggs, shredded monterey jack
and cheddar, spinach, tomatoes, roasted red
peppers, green onions, seasoned breakfast
potatoes and chipotle aioli. served in a
grilled tortilla wrap.
\$ 7.5

LOCAL PARTNERS

black coffee roasting co.
market on front
break espresso
rumour restaurant
b & r foods
& more to come



FOR THE TABLE

Chips & Salsa

*organic corn chips
+ salsa*

\$ 2.50

Chips, Guac, & Salsa

*organic corn chips
+ guacamole + salsa*

\$ 4.50

The Works

*organic corn chips,
plantains, pea crisps
+ guacamole + salsa*

\$ 6.50

gluten-free bread \$2

GOURMET TOAST

Plant-Based Power

your choice of bread, organic avocado
smash, pepita seeds, hemp seeds, tomatoes,
red onion, arugula, balsamic glaze
\$5.95

Little Italy

your choice of bread,
prosciutto, organic avocado
smash, tomatoes, arugula
\$7.95

Smokin' Good Trout

your choice of bread, smoked trout,
Plant Perks - smoked gouda spread,
tomatoes, arugula, dill
\$7.95

Almond Butter & Jam

your choice of bread, organic almond butter,
strawberry jam, flax & pumpkin seed granola,
sliced bananas, cinnamon, honey
\$4.95



SATURDAY, APRIL 17
**BOTTOMLESS
 MIMOSAS**
 \$15



◀ apex bistro ▶



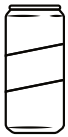
IN A BOTTLE

Corona	\$ 4
Coors Light	\$ 3
Michelob Ultra	\$ 3
Stella Artois	\$ 4



ON DRAFT

Bayern Montana Lager	\$ 4.5
Kettlehouse Shady IPA	\$ 4.5
Lewis & Clark Miners Gold Hefeweizen	\$ 4.5
Western Cider Ranch Hand	\$ 4.5



IN A CAN

Guinness	\$ 4
Kettlehouse Coldsmoke	\$ 5
Kettlehouse Hellgate Honey Hefeweizen	\$ 5
Draught Works Pineapple Express	\$ 4
Sierra Nevada Pale Ale	\$ 4
PBR	\$ 3
White Claw	\$ 3
Nude	\$ 3
Non-Alcoholic Beer Athletic Brewing	\$ 3.5
Non-Alcoholic Champagne Tost	\$ 6



WINE

	GLASS	BOTTLE
Organic House Red	\$ 6	\$ 20
Meiomi Pinot Noir	\$ 8	\$ 27
Heritage Cabernet Sauvignon	\$ 8	\$ 27
KJ Avant Chardonnay	\$ 6	\$ 20
St. Supery Sauvignon Blanc	\$ 9	\$ 30
King Estate Pinot Gris	\$ 8	\$ 25
Dibon Cava Brut Rosé	\$ 6	\$ 20
La Marca Prosecco	\$ 6	\$ 20
Mimosa	\$ 5	

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apexbistro.com

OPEN TO THE PUBLIC!

BISTRO HOURS:

MONDAY - WEDNESDAY 6AM - 8PM
 THURSDAY - FRIDAY 6AM - 10PM
 SATURDAY 8AM - 10PM
 SUNDAY 8AM - 8PM

