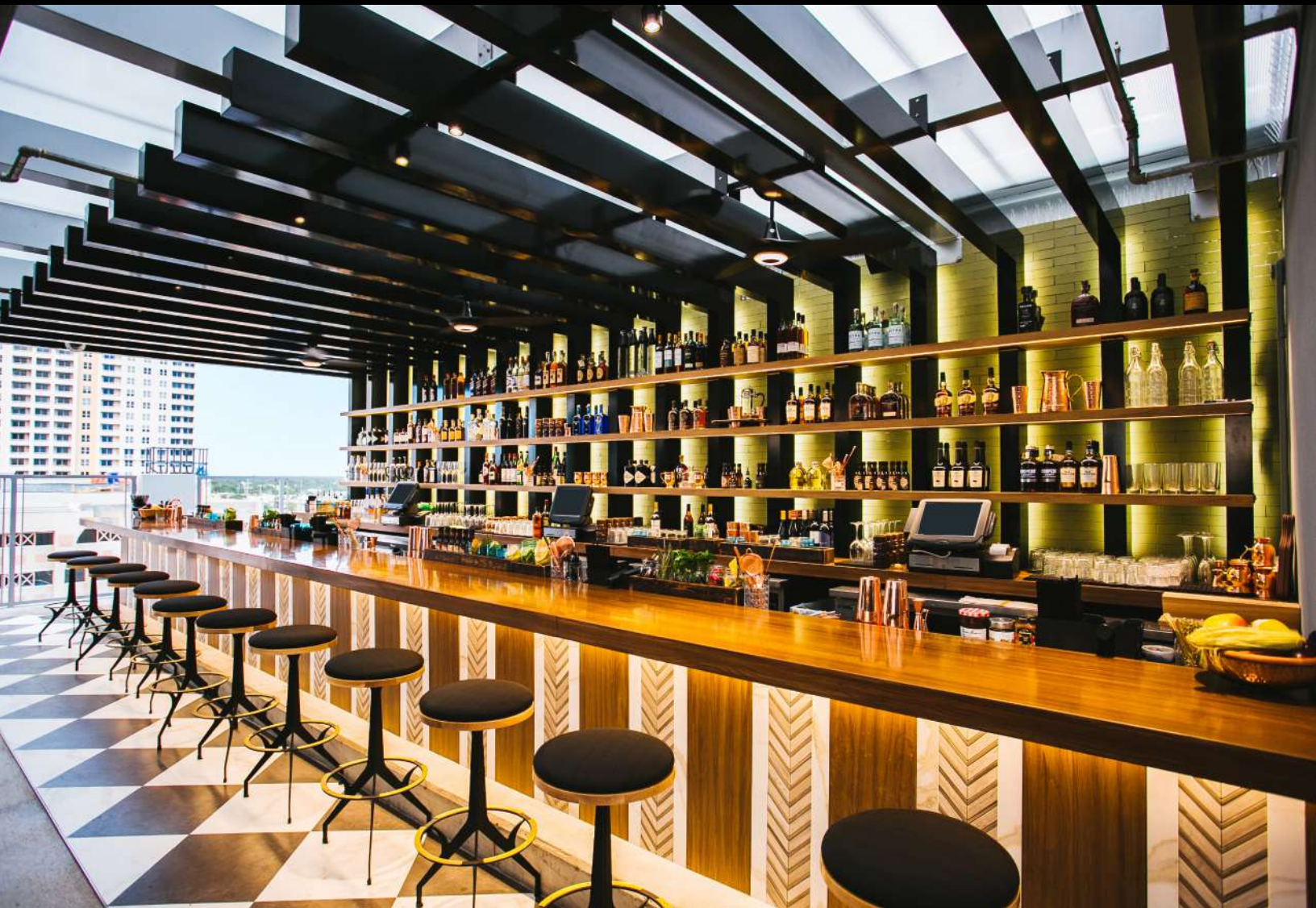


ROOFTOP

@1WLO



EVENT MENUS

954.525.9001

Rooftop1WLO.com

Events@TheRestaurantPeople.com

ROOFTOP

— @ 1WLO —

HERITAGE MEATBALLS

San Marzano Gravy, Basil Ricotta
\$2.75 each

GUAVA GLAZED SHRIMP

(GF)
Compressed Watermelon, Blue Cheese
\$3.5 each

POACHED APRICOT

(GF)
Bacon Marmalade, Espelette, Chevre
\$2.75 each

1WLO ROLL

Big Eye Tuna, Cucumber, Avocado, Mango, Macadamia,
Tobiko, Spicy Mayo, Soy Wrap
\$5 each (2pcs)

HIMMARSHEE ROLL

Faroe Island Salmon, Kani, Scallion,
Cream Cheese, Avocado, Tomato, Roe
\$5 each (2pcs)

SPICED CHICKEN & PINEAPPLE SKEWERS

(GF)
Honey Lime Chili Drizzle
\$2.75 each

BIG EYE TUNA "NACHO"

Pickled Mango, Avocado, Wakame,
Sesame, Shoyu Soy
\$4 each

The consumption of raw or undercooked proteins may increase the risk of foodborne illness.
Substitutions will be made based on availability.

R O O F T O P

— @ I W L O —

BUFFALO CHICKEN EMPANADAS
Frank's Hot Sauce, Blue Cheese Drizzle
\$3 each

GRILLED CHEESE
(Vegetarian Available)
Shortrib, Aged Cheddar Cheese, Shallot Confit
\$3 each

LOBSTER, CRAB & CORN FRITTERS
Pickled Habanero Tartar
\$4 each

REGGIANO ARANCINI
(GF)
Tomato-Balsamic Aioli
\$3 each

BLUE CRAB TOAST
(Vegetarian Available)
Avocado Butter, Mint, Lime, Fresno Chili
\$3.5 each

AHI TUNA & CUCUMBER BOATS
(Vegan Available, GF)
Spicy Mayo, Avocado, Sesame
\$4 each

DUCK EGG ROLL
(Vegan Available)
Confit Duck, (Quinoa for Vegan),
Mushroom, Cabbage, Mango-Mustard Dunk
\$3.25 each

PLANCHA BEEF SKEWERS
(GF)
Peanut Chili Glaze, Shishito Aioli
\$3.25 each

ROOFTOP

— @ 1WLO —

KOREAN PORK BELLY SPOONS

Kimchi, House Pickle, Citrus-Soy Glaze

\$3.50 each

GRILLED PINEAPPLE GUACAMOLE

(Vegan, GF)

Jalapeno, Lime, Corn Tortillas

\$24

Feeds 6 to 8 people

CHEESE & FRUIT PLATTER

(GF Available)

Domestic & Imported Cheese, Tropical Fruit

\$29

Feeds 6 to 8 people

CHARCUTERIE BOARD

(GF)

Cured Meats

\$29

Feeds 6 to 8 people

BLACK BEAN HUMMUS

(Vegan Available, GF)

Pico di Gallo, Lime Crema, Tostones

\$18

Feeds 6 to 8 people

PASTA

(Vegan, Vegetarian & GF Available)

Orecchiette w/Olive Oil, Poached Tomatoes,

Chicken Sausage, Rapini, Pecorino

\$29

Feeds 6 to 8 people

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R O O F T O P

— @ I W L O —

BAR PACKAGES

BEER & WINE

Domestic & Craft Beers - House Wines
\$25 per person for 2 hours
each additional hour \$13 per person

LEVEL 1

Well Liquors

Domestic & Craft Beers, House Wines
\$32 per person for 2 hours
each additional hour \$13 per person

LEVEL 2

Call Liquors

Domestic & Craft Beers, House Wines
\$35 per person for 2 hours
Each additional hour \$15 per person

LEVEL 3

Premium Liquors

Domestic & Craft Beers, House Wines
\$38 per person for 2 hours
Each additional hour is \$17 per person

All mixers are included in above pricing
with the exception of Red Bull.

Packages exclude specialty drinks & shots.