

ROOFTOP

@ 1 W L O

cocktails



GARDEN PARTY 15

Tito's Vodka,
Splash of Prosecco,
Pressed Cucumber, Strawberry



PEAR'D-UP 16

Suntory Toki Whisky,
Spiced Pear Liqueur,
Apple & Thyme, Lemon



WAKE UP CALL 16

Choice of:
E11EVEN Vodka,
Patrón Reposado Tequila,
or Angel's Envy Bourbon
Espresso Martini



INTO THE SUNSET 15

Cazadores Blanco Tequila,
Cherry Heering, Passion Fruit



PEACH BOTTOMS & BLOSSOM 15

Ketel One Peach
& Orange Blossom Vodka,
Peach Nectar, Lime,
Fever Tree Ginger Beer



VIOLET SKY 15

Grey Goose Vodka, Violet Liqueur,
Blackberry & Sage



JAMMY HENDRICK'S 15

Hendrick's Gin,
Ginger Peach Jam, Basil



ROOFTOP SPRITZ 16

Atian Gin,
Red Bull Watermelon,
Strawberry, Lemon



ZADDY 15

Ron Zacapa Centenario Rum,
Pineapple, Apple, Lemon, Thyme



BERRY BEAUTY 15

Bacardi Rum, Raspberry,
Blackberry, Mint, Lime



JALISCO COOLER 16

Illegal Mezcal,
21Seeds Jalapeño Cucumber Tequila,
Basil, Lime



HOTTIE 16

Patrón Reposado Tequila,
Ghost Blanco Tequila,
Ancho Chili Liqueur,
Cointreau, Pineapple, Citrus

tailor~made old fashioned

Select your Spirit, Sweet, and Bitter

SPIRIT

Angel's Envy Bourbon 17
Bulleit Bourbon 15
Woodford Bourbon 15
Misunderstood Ginger Whiskey 15

Patrón Reposado Tequila 17
Don Julio Reposado Tequila 17
Illegal Mezcal 17
Bacardi Ocho Rum 15

SWEET

Simple
Strawberry
Blackberry & Sage

Apple & Thyme
Demerara
Jalapeño & Basil

BITTER

Orange
Aromatic

Chocolate Mole
Creole Hellfire Habanero

EACH TAILOR-MADE OLD FASHIONED CAN BE SMOKED

free~spirited

Zero-Proof Cocktails



GARDEN RETREAT 10

Seedlip Garden 108, Pressed
Cucumber, Strawberry, Lemon,
Fever-Tree Ginger Beer
+Ketel One Vodka 8



THYME-OFF 10

Seedlip Grove 42,
Thyme & Apple,
Fever-Tree Sicilian Lemonade
+Grey Goose Vodka 8

bites

TRUFFLE FRIES 10

Black Garlic Aioli

AVOCADO HUMMUS 11

Chickpea & Avocado Hummus,
Cauliflower Salsa Macha, Root Veggie Chips

CRISPY MOZZARELLA 12

Basil Aioli, Parmesan

BUFFALO CHICKEN EMPANADAS 15

Creamy Bleu Cheese, Mirepoix

*YELLOWFIN TUNA TARTARE 18

Avocado Butter, Umami Vinaigrette, Togarashi Malanga Chips

BEEF SKEWERS 17

Ají Panca Marinade, Salsa Verde, Corn, Lime, Ají Amarillo Aioli

CHEESE & CHARCUTERIE BOARD 23

Imported & Domestic Meats & Cheeses,
Seasonal Fruit, Grilled Sourdough, Accoutrements

MARGHERITA “ALLA VODKA” FLATBREAD 15

Vodka Sauce, Mozzarella, Basil

SALUMI FLATBREAD 21

‘Nduja Spread, Truffle Salumi, Prosciutto,
Cheddar & Mozzarella Cheese, Hot Honey, Basil

DOUBLE TURKEY SMASH BURGER 21

Pepper Jack Cheese, Crispy Onions, BBQ Spicy Ranch,
Pickled Jalapeños, Brioche Bun, Fries

CHICKEN PESTO PASTA 26

Radiatori Pasta, Spinach Pesto, Mozzarella Stracciatella,
Lemon Crumbs, Parmesan

STEAK FRITES 34

6oz Hanger Steak a la Plancha, Truffle Fries, Black Garlic Aioli

DOUBLE CHOCOLATE SUNDAE BROWNIE 12

Toffee, Filthy Cherry Ice Cream, Toasted Almonds, Crème Chantilly

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify us of any food allergies.

Wines

G B

SPARKLING

Prosecco, Ruffino.....	13.....	50
Champagne, Moët & Chandon “Impérial”	(187ML) 35.....	135
Champagne, Veuve Clicquot “Yellow Label”		160
Champagne, Dom Pérignon Brut.....		500

SPARKLING ROSÉ

California, Chandon.....	(187ML) 19	
Champagne, Moët & Chandon “Impérial”		150
Champagne, Veuve Clicquot		200

ROSÉ

Fleurs de Prairie, Cotes de Provence.....	12.....	46
Whispering Angel, Cotes de Provence.....	16.....	62

WHITE

Pinot Grigio, Santa Cristina, Delle Venezie	12.....	42
Sauvignon Blanc, Kim Crawford, New Zealand.....	15.....	58
Chardonnay, Rodney Strong Chalk Hill, Sonoma County.....	14.....	54

RED

Pinot Noir, Meiomi, Monterey, Santa Barbara, Sonoma.....	15.....	58
Cabernet Sauvignon, Joseph Carr, Paso Robles.....	17.....	66
Red Blend, Blue Rock “Baby Blue” Sonoma		90
Cabernet Sauvignon, Freemark Abbey, Napa County		160