



R O O F T O P | D R I N K I N '

C O C K T A I L S

- Skyhigh Caesar 12**
absolut vodka, clamato, worcestershire tabasco, celery + lemon
- Lychee Royale 12**
prosecco, soho lychee liqueur, fresh lychee
- Beergarita 15**
coronita, olmeca tequila, frozen lime
- Raspberry Ricky 15**
raspberry vodka, triple sec, iced tea + lemon peel
- Spiced Pear Bellini 16**
prosecco, pear nectar, nutmeg syrup + pear matchsticks
- Electric Lemonade 16**
hpnoti, blue curacao, limeade + white cranberry
- Gin Cider 17**
Beefeater gin, apple cider, honey syrup, lime juice
cinnamon, matchstick apple + thyme
- Cherry Blossom 17**
absolut vodka, triple sec, cherry brandy, orange juice
cranberry juice + sour cherries
- Flowers For My Sister 17**
tito's vodka, elderflower cordial, lavender water
raspberry + grapefruit
- Pink Lady 18**
absolut vodka, triple sec, prosecco, cassis, apple juice
- Apples + Oranges 18**
Calvados apple brandy, grand marnier, ginger beer
cinnamon syrup + lime juice
- Pecan Do It 20**
Bulleit bourbon, butter ripple schnapps, ice cream, milk
pecan pie, whipped cream + caramel

D R A F T B E E R

- Mill St. Seasonal Tap**
Steam Whistle Pilsner
Mill St. Cobblestone Stout
Goose Island Honkers Ale
12 oz 9 20 oz 13
- Stella Artois**
Peroni
12 oz 10 20 oz 14

We have bottled & canned beer, please inquire

W H I T E W I N E

- 6 oz/9 oz/btl
- Jackson Triggs PE Chardonnay, ONT 12/17/45**
- Mapu Sauvignon Blanc, CL 12/17/45**
- Hardy's Reisling, AUS 12/17/45**
- Vintage Ink Sauvignon Blanc, VQA, ONT 13/18/49**
- RM Woodbridge Pinot Grigio, CA 14.5/21/54**
- Wyndham Estate Chardonnay, AUS 15.5/22/57**
- Five Vineyards Pinot Grigio, BC 15.5/22/57**
- Mission Hill Pinot Gris Reserve, BC 18.5/27/69**
- Gunderloch Jean Baptiste Reisling, GER 69**
- Rodney Strong Chardonnay, CA 74**
- Meiomi Chardonnay, CA 79**
- Simonnet Febvre Chablis, FRA 88**

R O S É ? O K !

- 6 oz/9 oz/btl
- Mondavi White Zinfandel, CA 13/19/48**
- Caves d'Esclans Whispering Angel Rosé 22/32/85**

R E D W I N E

- 6 oz/9 oz/btl
- Jackson Triggs Cabernet Sauvignon, ONT 12/17/45**
- Vintage Ink Merlot Cabernet, VQA, ONT 13/18/49**
- Graffigna Cent Malbec, ARG 14.5/20/54**
- RM Woodbridge Merlot, CA 15/21/57**
- Jacob's Creek Shiraz, AUS 16.5/23/62**
- Five Vineyards Pinot Noir, BC 16.5/23/62**
- Dreaming Tree Cabernet Sauvignon, CA 16.5/23/62**
- Zenato Valpolicella Superiore, ITA 22/32/85**
- Mission Hill Merlot Reserve, BC 69**
- Mission Hill Shiraz Reserve, BC 69**
- Meiomi Pinot Noir, CA 79**
- Castello di Ama Chianti Classico 110**
- Tedeschi Amarone della Valpolicella Classico, ITA 120**
- Castelgiocondo Brunello di Montalcino, ITA 130**
- San Lorenzo Chianti Classico Gran Selezione 2013, ITA 160**
- Shafer Merlot, CA 200**
- Antinori Tignanello Sangiovese, ITA 225**

NON ALCOHOLIC Soft Drink, Coffee, Tea 3, Flat + Sparkling Bottled Water 4, Espresso, Cappuccino, Latte 4
Juices - Orange, Apple, Cranberry, Pineapple 4

Cocktails 1.0 oz - 1.5 oz, Champagne Cocktails 5 oz



ROOFTOP | LUNCHIN'

START + SHARE

Cauliflower Poppers 14
tahini sauce

Piri Piri Chicken Drumsticks 15
black garlic aioli + roasted chillies

Ahi Tuna Tartare 19
avocado mousse + kettle chips

FRESH GREENS

180 Detox 14
baby cucumber, quinoa, blueberries, carrot ribbons
iceberg + lemon thyme vinaigrette

Baby Gem Lettuces 14
sundried cherry tomato, grilled artichoke hearts, cojita cheese
marinated eggplant + olives, sumac dusted pita chips
Mediterranean vinaigrette

Caesar 15
romaine hearts, crispy prosciutto, grana padano
+ cranberry focaccia crouton

Add + **Blackened Chicken 8** or + **Tiger Shrimp 9**

Heirloom Beet Salad 16
warm phyllo goat cheese bundle, baby arugula
spiced butternut squash purée + pumpkin seeds

Black Kale Salad 19
pickled grapes, goat cheese brûlée, pistachio
burnt maple vinaigrette

ON THE BOARD

*Lunch size, hand stretched pizza served
with spicy extra virgin olive oil*

Margherita 17
San Marzano tomatoes, buffalo mozzarella + basil cress

The One Eighty 18
sundried tomato pesto, scamorza, pickled shallot
+ fried Italian parsley

Add **Blackened Chicken + 4**

Duck Confit 19
kale pesto, taleggio cheese, black fig, amaranth cress

TACO TRIO

Baja Halibut 17
red slaw, baja mayo + pico de gallo

Al Pastor Pork + Pineapple 18
roasted pork shoulder, pineapple, lime
onion + cilantro mix

Served as a series of three

FEATURES

Blackened Chicken Club on challah 18
maple smoked bacon, romaine, roma tomato + creole aioli
with kettle chips or candied fennel mash
add salad + 2

Multigrain Grilled Cheese 18
raclette, apple wood smoked cheddar + tomato jam
served with kettle chips or candied fennel mash
add salad + 2

Conchiglie 19
braised beef short rib ragout + crispy gremolata

Double Stacked Sirloin + Chorizo Cheeseburger 19
sesame brioche with caramelized onions + 180 ketchup
served with kettle chips or candied fennel mash
add salad + 2

Truffle Gnocchi 22
burrata + wild mushrooms

SWEETS

A selection of our delectable desserts

Blackberry Sorbet 13
basil cress

Mavone's Apple Tart Tatin 14
Madagascar vanilla gelato + lemon balm

Pumpkin Spiced Cobbler 15
served à la mode with caramel

Death By Chocolate 16
chocolate gelato, pistachio + cocoa