



## 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 13**

absolut vodka, clamato, worcestershire tabasco, celery + lemon

#### **Lychee Royale 13**

prosecco, soho lychee liqueur, fresh lychee

#### **Beergarita 16**

coronita, olmeca tequila, frozen lime

#### **Cold Brew 16**

wiser's deluxe rye, Mill St. stout, crème de cacao maple and vanilla syrup + cream

#### **Electric Lemonade 17**

hpnotiq, blue curacao, limeade + white cranberry

#### **Bangkok Dangerous 17**

sailor Jerry's spiced rum, Malibu rum, mango purée coconut reduction, chili and lemon balm syrup

#### *served frozen* **Froz-eh 17**

rosé, mint syrup, lemon juice + strawberry

#### **Make Me Blush Martini 17**

absolut vodka, watermelon juice, chili + lemon balm syrup

#### **Amalfi Breeze 17**

prosecco, rossi d'asiago limoncello, lemon Italian ice

#### **Spiked Cran-Pom Rosé 18**

ruffino rosé sparkling, Aperol, cranberry, pomegranate

#### **Pineapple Ginger Mint Julep 18**

maker's mark, ginger peppercorn syrup, pineapple, mint

#### **Flowers For My Sister 18**

tito's vodka, elderflower cordial, lavender water raspberry + grapefruit

#### **Basil Grande 19**

grand marnier, chambord, cranberry, strawberries basil + black pepper

### D R A F T B E E R

#### **Shock Top Belgian White**

#### **Steam Whistle Pilsner**

#### **Mill St. Cobblestone Stout**

#### **Goose Island Honkers Ale**

12 oz 10 20 oz 14

#### **Stella Artois**

#### **Peroni**

12 oz 11 20 oz 15

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 13/18/48**

**Mapu Sauvignon Blanc, CL 13/18/48**

**Hardy's Reisling, AUS 13/18/48**

**RM Woodbridge Pinot Grigio, CA 15.5/22/57**

**Campanile Pinot Grigio, ITA 16/22/63**

**Wyndham Estate Chardonnay, AUS 16.5/23/60**

**Five Vineyards Pinot Grigio, BC 16.5/23/60**

**Hidden Bench Bistro Riesling, ONT 17.5/24/65**

**Terre di Chieti, Pecorino Vellodoro, ITA 17.5/24/65**

**Mission Hill Pinot Gris Reserve, BC 19.5/28/72**

**Gunderloch Jean Baptiste Reisling, GER 72**

**Rodney Strong Chardonnay, CA 77**

**Meiomi Chardonnay, CA 85**

**Cliff Lede Sauvignon Blanc, CA 120**

### R O S É ? O K !

6 oz/9 oz/btl

**Mondavi White Zinfandel, CA 14/20/51**

**Ruffino Rosé Sparkling, CA 16.5/60**

**Hidden Bench Rosé, ONT 16/24/63**

**Caves d'Esclans Whispering Angel, FRA 24/35/88**

### R E D W I N E

6 oz/9 oz/btl

**Jackson Triggs Cabernet Sauvignon, ONT 13/18/48**

**Graffigna Cent Malbec, ARG 15.5/21/57**

**RM Woodbridge Merlot, CA 16/22/60**

**Jacob's Creek Shiraz, AUS 17.5/24/65**

**Five Vineyards Pinot Noir, BC 17.5/24/65**

**Dreaming Tree Cabernet Sauvignon, CA 17.5/24/65**

**Zenato Valpolicella Superiore, ITA 23/33/88**

**Mission Hill Merlot Reserve, BC 75**

**Mission Hill Shiraz Reserve, BC 75**

**Meiomi Pinot Noir, CA 85**

**Castello di Ama Chianti Classico 120**

**Tedeschi Amarone della Valpolicella Classico, ITA 130**

**Castelgiocondo Brunello di Montalcino, ITA 140**

**San Lorenzo Chianti Classico Gran Selezione 2013, ITA 170**

**Shafer Merlot, CA 210**

**Antinori Tignanello Sangiovese, ITA 235**

**NON ALCOHOLIC** Soft Drink, Coffee, Tea 4.25, Flat + Sparkling Bottled Water 4.25, Espresso, Cappuccino, Latte 5.8  
Juices - Orange, Apple, Cranberry, Pineapple 5.5

*Cocktails 1.0 oz - 1.5 oz, Champagne Cocktails 5 oz*



## ROOFTOP | LUNCHIN'

### START + SHARE

**Rosemary + Sea Salt Focaccia 3.25**

served warm with butter

**Daily Soup**

ask your server

**Cauliflower Fritters 15**

tahini sauce

**Sweet Thai Chili Chicken Drummies 16**

scallion lime leaf aioli + toasted sesame

**Ahi Tuna Tartare 19**

avocado mousse + kettle chips

### FRESH GREENS

**Cold Soba Noodle Salad 15.5**

Nappa cabbage, snow peas, scallions, chilies  
+ kombu dipping sauce

**Add Miso Poached Chicken 6**

**Caesar 16**

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

**Add Steak 9 Blackened Chicken 6 or Tiger Shrimp 9**

**Black Kale Salad 18.5**

pickled grapes, goat cheese brûlée, pistachio  
burnt maple vinaigrette

**Baby Spinach Salad 19**

applewood smoked cheddar, brûlée black figs  
candied spiced pecans + citrus dill vinaigrette

**Buddha Bowl 20**

romaine lettuce, avocado, jicama, edamame, quinoa  
chickpeas, snow peas, pomegranate + Asian vinaigrette

**Add Yellow Fin Tuna 8**

### ON THE BOARD

Hand stretched pizza served with spicy extra virgin olive oil

**Caprese Margherita 21**

San Marzano tomato sauce, bocconcini cheese  
basil cress + aged balsamic

**The One Eighty 22**

sundried tomato pesto, scamorza, pickled shallot  
+ fried Italian parsley

**Add Blackened Chicken + 6**

**Smoked Calabrese Sausage 23**

cambozola cheese, sundried tomato  
grilled artichoke + arugula cress

### TRIO

**Chicken Tinga 18**

roasted pork shoulder, pineapple, lime  
onion + cilantro mix

**Tostada 18**

frijoles refritos, pico de gallo, cojita cheese, guacamole  
+ crema

**Baja Halibut 19**

red slaw, baja mayo + pico de gallo

### FEATURES

**Multigrain Grilled Cheese 19**

smoked ham, triple cream brie + honey mustard  
add salad or soup + 2

**The Reuben 20**

pastrami on rye, emmenthal cheese, sauerkraut, kosher dill  
add salad or soup + 2

**Blackened Chicken Club on challah 20**

maple smoked bacon, romaine, roma tomato + creole aioli  
kettle chips or roasted garlic red skin mashed potato  
add salad or soup + 2

**Verde Primavera Pasta 22**

gemelli noodle, chèvre, broccolini, snow peas  
sweet pea + basil pesto

**Double Stacked Sirloin + Chorizo Cheeseburger 21**

sesame brioche with caramelized onions + 180 ketchup  
kettle chips or roasted garlic red skin mashed potato  
add salad or soup + 2

**Truffle Gnocchi 25**

burrata + wild mushrooms

**8 oz Angus Beef Flat Iron 32**

bone marrow jus, shaved truffle, pomme de terre sarladaise  
+ organic heritage greens

### SWEETS

**Mango Sorbet 13**

candied basil + dried mango

**Lemon Raspberry Meringue Tart 13**

almond cookie tart, fresh lemon custard, raspberry coulis

**Strawberry Cheesecake 13**

teal rose-shaped dessert with strawberry mousse

**Flourless Dark Chocolate Dome 13**

dark chocolate mousse + cocoa powder sponge cake

Lunch is served Wednesdays through Saturdays from 12pm to 3pm. Executive Chef Zach Jacobs