



## ROOFTOP | DRINKIN'

### COCKTAILS

- 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

### DRAFT BEER

- 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*

### WHITE WINE

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**

### ROSÉ? OK!

6 oz/9 oz/btl

- Mondavi White Zinfandel, CA 13/19/48**  
**Château La Tour de L'évêque, FRA 20/29/75**

### RED WINE

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

**Rosemary + Sea Salt Focaccia 3**

served warm with butter

**Daily Soup**

ask your server

**Cauliflower Fritters 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, sumac dusted pita chips  
Mediterranean vinaigrette

**Caesar 15**

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

Add Steak 9 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

### TRIO

**Baja Halibut 17**

red slaw, baja mayo + pico de gallo

**Al Pastor Pork + Pineapple 18**

roasted pork shoulder, pineapple, lime  
onion + cilantro mix

**Octopus and Merguez Sausage Tostada 19**

frijoles refritos, pico de gallo, harissa sour cream  
+ guacamole

### FEATURES

**Blackened Chicken Club on challah 18**

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

**Multigrain Grilled Cheese 18**

raclette, apple wood smoked cheddar + tomato jam  
kettle chips or roasted garlic red skin mashed potato  
add salad or soup + 2

**Conchiglie 19**

braised beef short rib ragout + crispy gremolata

**Double Stacked Sirloin + Chorizo Cheeseburger 19**

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

**Truffle Gnocchi 22**

burrata + wild mushrooms

**Flat Iron Steak 29**

pomme allumettes with sea salt and thyme  
demi glace compound butter + hot mustard

### SWEETS

**Blackberry Sorbet 12**

basil cress

**Mavone's Apple Tart Tatin 13**

Madagascar vanilla gelato + lemon balm

**Pumpkin Spiced Sticky Toffee 14**

à la mode with caramel

**Death By Chocolate 15**

chocolate gelato, pistachio + cocoa

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