BAR MENU
Shane Robertson, Executive Chef

HONEY SOY FRIED
CHICKEN LETTUCE WRAPS
goat cheese-herb ranch 12.00

HUMPTY DUMPTIES*
daily deviled eggs 8.50

SWEET & SOUR CALAMARI
sesame seeds, cilantro 13.50

ROOFTOP PRIME BURGER
bacon & sweet onion jam,
pimento cheese, baby arugula,
frites & aioli 15.00

STEAK QUESADILLA
roasted tomato jam, lettuce,
pico, avocado sriracha crème 16.00

BBQ PORK NACHOS
warm beer cheese,
applewood smoked bacon,
lettuce, tomato, jalapenos,
crème fraiche 15.00

KOBEBEEF DOG
chicago style,
house made chips 10.00

BANANA TRES LECHES
honey pound cake,
hàagen-dazs ice cream,
caramelized banana crème 10.00

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.