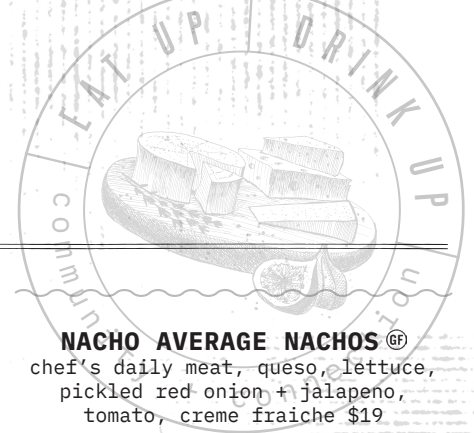


# UP ON THE ROOF



## GRAZE APPETIZERS

**HUMPTY DUMPTIES** <sup>GF</sup>  
daily deviled eggs \$9

**EVERY DAY I'M BRUSSELIN'** <sup>GF</sup> <sup>ve</sup>  
fried brussels sprouts +  
cauliflower, chili-lime  
vinaigrette, sesame seeds \$12

**ARE YOU SQUIDDING ME?**  
fried calamari, chili oil,  
sriracha aioli \$18

**WHEN PIGS FRY** <sup>GF</sup>  
baked pimento cheese dip,  
house fried pork rinds,  
red bell pepper, cornichons \$15

**THAT'S A LETTUCE WRAP!**  
honey-soy glazed fried chicken  
bites (6), romaine hearts,  
herbed goat cheese ranch,  
gochujang, pickled red onion,  
sesame seeds \$16

**NACHO AVERAGE NACHOS** <sup>GF</sup>  
chef's daily meat, queso, lettuce,  
pickled red onion + jalapeno,  
tomato, creme fraiche \$19

**HUMMUS WHERE THE HEART IS** <sup>ve</sup> <sup>GF</sup>  
roasted garlic hummus, crackers,  
red bell pepper, cucumber \$13

**SO WE MEAT (+ CHEESE) AGAIN** <sup>ve</sup>  
artisan charcuterie board, fresh fruit,  
pickles, olives, whole grain mustard,  
candied almonds, crackers + crisps  
small \$19 | large \$32

## TO EACH THEIR OWN ENTREES

### from the FARM



**ORANGE YOU SWEET** <sup>GF</sup> <sup>ve</sup>  
heirloom orange carpaccio, fennel  
salad, citrus-chili vinaigrette,  
micro cilantro \$15  
add shrimp +\$9

**I'M QUINOA ON YOU** <sup>GF</sup> <sup>ve</sup>  
garlic confit hummus, broccolini, red  
bell pepper, wild mushrooms, cherry  
tomatoes, feta, harissa vinaigrette \$16  
add chicken +\$8, shrimp +\$9  
or wagyu steak\* +\$19

**IT AIN'T EASY BEING CHEESY** <sup>ve</sup>  
gruyere + smoked gouda grilled  
cheese sandwich, mornay sauce,  
sourdough bread, tomato bisque \$15  
add pimento cheese + bacon +\$4

**HAIL, CAESAR!** <sup>ve</sup>  
romaine lettuce, parmesan, garlic  
confit caesar dressing, croutons \$14  
add chicken +\$8, shrimp +\$9  
or wagyu steak\* +\$19

**WOK THIS WAY** <sup>ve</sup>  
chopped romaine + purple cabbage salad,  
carrot, scallion, red bell pepper,  
cucumber, sesame seeds, cilantro,  
fried chow mein noodles, crispy onions,  
ginger-miso dressing \$17  
add chicken +\$8, shrimp +\$9  
or wagyu steak\* +\$19

**YOU'RE A FUNGI**  
wild mushroom flatbread, fresno chili,  
caramelized onions, prosciutto, goat  
cheese, white sauce, parmesan \$19

### from the SEA



**GET TROUT OF HERE** <sup>GF</sup>  
pan seared freshwater trout,  
garlic-parmesan home fries,  
roasted broccolini, citrus beurre  
blanc, fried capers \$32

**SHRIMP THE BEST** <sup>GF</sup>  
sauteed jumbo shrimp, stone ground  
yellow grits, smoke + spice butter,  
applewood bacon crumbles \$28

**OH MY COD!**  
beer-battered fish, creole dipping  
sauce, garlic-parmesan home fries,  
malt vinegar \$19

**LET'S TACO 'BOUT IT**  
grilled shrimp tacos (3),  
fennel-apple slaw, micro cilantro,  
chipotle mayo drizzle, fries \$19

**FEELIN' CRABULOUS**  
crabcakes (2), hawaiian rolls, fries,  
apple-fennel slaw, remoulade \$24

**IT'S OK TO BE SHELLFISH** <sup>GF</sup>  
hokkaido sea scallops (4), wild  
mushroom + beet risotto cake,  
broccolini, almond gremolata \$48

**SIDES** \$7

- GARLIC-PARMESAN HOME FRIES
- ROASTED MUSHROOMS + GOAT CHEESE
- TRUFFLE FRIES ◊ ROASTED BROCCOLINI
- SIDE SALAD ◊ CHEESE GRITS
- APPLE+FENNEL SLAW
- FRESHLY BAKED BISCUITS (3) + BUTTER — <sup>ve</sup>

### from the RANCH



**WHAT THE DUCK?** <sup>GF</sup>  
duck leg + thigh confit, roasted  
broccolini, garlic-parmesan home fries,  
cranberry-blood orange sauce \$32

**WAGYU TALKIN' ABOUT?\*** <sup>GF</sup>  
snake river farms ny strip,  
1792 small batch bourbon demi glace,  
garlic-parmesan home fries, roasted  
broccolini, fresh herbs \$48

**SEIZE THE 'DILLA**  
braised chicken quesadilla, sauteed  
onions + peppers, cheese, salsa,  
sour cream, pickled jalapenos \$17

**GO HOG WILD** <sup>ve</sup>  
pulled pork, bread + butter  
pickles, chipotle bbq sauce,  
brioche bun, fries \$18

**BAAAAA-D TO THE BONE**  
mediterranean style lamb patties (3),  
hawaiian rolls, cucumber tzatziki,  
pickled red onion, arugula, fries \$21

**CHICKS DIG ME**  
honey-soy chicken, pickled veggies,  
garlic confit + gochujang mayo,  
ciabatta bun, fries \$22  
// grilled breast <sup>ve</sup>  
// fried thigh

**ROYALE WITH CHEESE** <sup>ve</sup>  
double stack smash burger, american  
cheese, caramelized onion, shredded  
lettuce, pickle, lick-it-UP sauce,  
brioche bun, truffle fries \$23  
add pimento cheese + bacon +\$4

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

\*If you have a food allergy, please alert your server before placing your order.

A suggested gratuity of 20% will be added for parties of 5 or more, including all split checks where 5+ guests are seated at the same table. It is company policy that guests have the unrestricted right to determine the final amount of gratuity, free from compulsion and negotiation prior to payment.

<sup>GF</sup> gluten free

<sup>ve</sup> GF without bread/crackers

<sup>🌿</sup> vegetarian

# UP ON THE ROOF

## SOARING BOTTLED COCKTAILS \$14

### PURPLE RAIN

rumhaven coconut rum, myers's rum, planteray pineapple rum, lime juice, pineapple juice, liber & co. marion blackberry syrup, mint

### I KNEW YOU WERE TROUBLE

basil infused yellowstone bourbon, byrrh grand quinquina, liber & co. blood orange cordial, lemon

### PEAR AND BACK AGAIN \*low abv\*

pimms no. 1, belle de brillet pear liqueur, domaine de canton, grapefruit juice, lemon sour, rhubarb bitters

### IT'S STRAWBERRY THYME

askur gin, cointreau, liber & co. pacific strawberry syrup, fresh thyme, lemon sour

### NIGHT MOVES

21 seeds cucumber jalapeno tequila, ghost spicy tequila, milagro tequila, lime juice, owen's cucumber mint infusion, lemon sour, agave

## ELEVATED CLASSICS \$15

### NOTORIOUS P.I.G.

whistlepig piggyback rye, fernet-branca liqueur, maple syrup, bitters, amarena cherry

### GETTIN' FIGGY WITH IT

sazerac rye, sandeman sherry armada superior cream, cranberry juice, liber & co. caramelized fig syrup, ancho reyes chile liqueur, lime juice

### GINGERS HAVE MORE FUN

tito's handmade vodka mule, domaine de canton, lime juice, simple syrup, ginger ale

### UP IN THE AIR

reyka vodka, cocchi americano bianco, fiorente elderflower, liber & co. marion blackberry syrup, lemon juice

### MIDNIGHT COWBOY

mi campo tequila, dos hombres mezcal, amaro montenegro, carpano antica formula vermouth, orange twist

### DON'T WORRY DARLING

aperol, liber & co. rio red grapefruit cordial, combier pamplemousse liqueur, mionetto prosecco

## ZERO PROOF \$10

### SCARLET SPRITZ

ritual non-alcoholic gin alternative, cranberry, rosemary syrup, lemon juice, fever-tree blood orange ginger beer

### CABANA KISS

ritual non-alcoholic rum alternative, lime juice, cinnamon syrup, fever-tree premium tonic

## PICK-ME-UPS

oat milk, almond milk, whole milk, half + half add monin total immunity boost syrup +\$5

COLD BREW | FRENCH PRESS | ESPRESSO \$9

CAPPUCCINO | DOUBLE ESPRESSO \$12

## WINES BY THE GLASS

### SPARKLING WINES

	GLASS	UPSIZE	BOTTLE
UNSHACKLED by The Prisoner, Sparkling Rose, CA	14	21	56
MIONETTO, "Avantgarde," Prosecco DOC Brut, Treviso, IT	11	16	44

### WHITE WINES + ROSE WINES

LA FIERA, Pinot Grigio, Veneto, IT	11	16	44
TRIMBACH, Pinot Blanc, Alsace, FR	14	21	56
ARCHETYPE, Sauvignon Blanc, Marlborough, NZ	11	16	44
FREEMARK ABBEY, Chardonnay, Napa Valley, CA	22	34	72
LOUIS LATOUR, Macon-Lugny, "Les Genievres," Chardonnay, Burgundy, FR	14	21	56
BENZIGER FAMILY WINERY, Chardonnay, Sonoma County, CA	9	14	36
MATHILDE CHAPOUTIER, "Osuro," Rose, Cotes de Provence, FR	12	18	48
QUADY, "Electra," Rose Moscato, CA	11	16	44

### RED WINES

BELLE GLOS, "Las Alturas," Pinot Noir, Saint Lucia Highlands, CA	19	29	76
ARGYLE, "Bloom House," Pinot Noir, Willamette Valley, OR	16	24	64
BODEGA CATENA ZAPATA, "Vista Flores," Malbec, Mendoza, AR	13	19	52
RIDGE VINEYARDS, "Three Valleys," Zinfandel Blend, CA	16	24	64
QUILT, "Fabric of the Land," Red Blend, Napa Valley, CA	18	27	72
PASQUA VIGNETI E CANTINE, "Lui," Cabernet Blend, Veneto, IT	15	22	60
FRANK FAMILY VINEYARDS, Cabernet Sauvignon, Napa Valley, CA	28	42	98
CAYMUS VINEYARDS, Cabernet Sauvignon, CA	22	34	88
CANVASBACK by Duckhorn, Cabernet Sauvignon, Red Mountain, WA	18	27	72
SUBSTANCE by Charles Smith, Cabernet Sauvignon, WA	12	18	48

### the library collection > featured wines by the bottle

TAITTINGER, "La Francaise," Brut, Champagne, FR	98
GRUET, Brut Rose, NM	62
DUCKHORN VINEYARDS, Sauvignon Blanc, North Coast, CA	68
COMTE DE LA CHEVALIERE, Sancerre, Loire, FR	72
CAKEBREAD CELLARS, Chardonnay, Napa Valley, CA	94
GOLDENEYE by Duckhorn Vineyards, Pinot Noir, Anderson Valley, CA	88
DUCKHORN VINEYARDS, Merlot, Napa Valley, CA	89
ORIN SWIFT, "8 Years in the Desert," Red Blend, CA	92
SILVER OAK, Cabernet Sauvignon, Napa Valley, CA	half bottle, 375 ml 175
DAOU VINEYARDS, "Soul of a Lion," Cabernet Sauvignon, Paso Robles, CA	215

Looking for something different? ask to see our iPad wine list for additional bottle selections

## BEERS + SELTZERS // // // // //

TAP UP | DRAFTS: \$8+  
ask us what local + regional beers are on tap today!

CAN IT | BEERS: DOMESTIC \$5+ | IMPORT \$7+ | CRAFT \$8+  
NA BEERS: ATHLETIC BREWING \$8  
HARD SELTZERS: HIGH NOON \$9 | TRULY \$8 | WHITE CLAW \$7  
READY TO DRINK: SUN CRUISER ICED TEA VODKA \$8

## LIQUID VITALITY



contains THE \$11 HIGH RISE D9 SELTZERS  
DAIZY'S SOCIAL SODA

WALK THE LINE \$7  
lemon + pink grapefruit juices,  
blackberry simple syrup, club soda  
add monin total immunity boost +\$5

ELEVATED ENERGY \$12  
cold brew coffee, oat milk, monin  
total immunity boost elderberry syrup