

Rooftop Lounge

Wine

<i>Cavatappi Sangiovese</i> 12/42	<i>Joel Gott Riesling</i> 12/42
<i>Kennedy Shah Merlot</i> 12/42	<i>King Estate Pinot Gris</i> 12/42
<i>Gravel Bar Cabernet Sauvignon</i> 12/42	<i>Gravel Bar Chardonnay</i> 12/42
<i>Bergevin Calico Red Blend</i> 12/42	<i>Seven Falls Chardonnay</i> 12/42
<i>Stag's Leap Petite Sirah</i> 96	<i>Linen Sauvignon Blanc</i> 12/42
<i>àMaurice Cellars Malbec</i> 74	<i>Basel Cellars White Blend</i> 12/42
<i>Spring Valley Cabernet Franc</i> 93	<i>Murray Rosé</i> 12/42
<i>DeLille Cellars D2 Red Blend</i> 79	<i>Dowsett Gewürtztraminer</i> 44
<i>Hedges Estate Cabernet Sauvignon</i> 160	<i>Hirsch Grüner Veltliner</i> 38

Spirits

<i>Bluewater Vodka</i> 9	<i>Gentleman Jack Whiskey</i> 9
<i>Halcyon Gin</i> 9	<i>J.P. Trodden Bourbon</i> 12
<i>Cruzan Aged Rum</i> 9	<i>Macallan 12 Year Scotch</i> 13
<i>Suerte Blanco Tequila</i> 9	<i>Glenlivet 21 Year Scotch</i> 25

Martinis Add \$2

Featured Cocktails

<i>White Sangria</i> <i>White Wine, Elderflower Liqueur, Gin,</i> <i>Watermelon, Citrus Fruit & Strawberries</i> 10	<i>Lemon-Basil Refresher</i> <i>Basil Liqueur, Limoncello &</i> <i>San Pellegrino Limonata</i> 11
<i>Margarita</i> <i>Suerte Tequila, Triple Sec, Lime Juice &</i> <i>Simple Syrup</i> 10	<i>Gin Drop</i> <i>Uncle Val's Botanical Gin, Lemon Juice &</i> <i>Simple Syrup</i> 11
<i>Mint Julep</i> <i>J.P. Trodden Bourbon, Mint & Simple Syrup</i> 13	<i>Dirty Rickey</i> <i>Bluewater Vodka, Luxardo Cherry Liqueur,</i> <i>Lime Juice, Simple Syrup & Sprite</i> 11

Rotating Beers on Tap, Ask Your Server for Details

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Tacos

*Choice of Blackened Cod, Pulled Pork or Shrimp, Topped with Jicama Slaw, Tomato, Avocado
Served with Quinoa Salad*

12

Burger

*Choice of Wagyu Beef, Salmon or Portabella, Topped with Fixings
Served with Mediterranean Pasta Salad*

15

Pulled Pork Sandwich

*House-Smoked Pork, Barbecue Sauce, Topped with Slaw
Served with Mediterranean Pasta Salad*

12

Charcuterie

Capicola, Dried Salami, Smoked Duck, Cambozola, Dubliner, Gouda & Sliced Baguette

15

Smoked Salmon Plate

Capers, Red Onion, Herb Cream Cheese & Sliced Baguette

13

Shrimp Ceviche

Tossed in Lime Juice, Onion, Cilantro & Avocado

11

Oysters

Six Oysters Served Raw with a Shallot Mignonette or Barbecued with Garlic Butter

19

Mussels Picada

Linguica, White Wine, Shallots & Sliced Baguette

19