

# ROOFTOP LOUNGE

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## ***Sushi Roll***

Shrimp OR Dungeness Crab & Avocado with Wasabi & Pickled Ginger

14 / 16

## ***Blackened Cod Tacos***

with Cabbage, Avocado & Cilantro Lime Crème Fraîche

13

## ***Fresh Rolls***

Shrimp & Fresh Basil with Sweet Chili Sauce

12

## ***Amethyst Oysters***

Six Oysters Grilled OR Raw with Shallot Mignonette & Warm Bread

20

## ***Steak Sandwich***

Wagyu Beef with Grilled Peppers & Onions, White Cheddar & Creamy Horseradish

16

## ***Charcuterie***

Local Cured Meats & Cheeses with Warm Bread

16

## ***Seasonal Pie***

Locally Crafted from Knock Out Bakery

10

## ***Seasonal Fresh Fruit***

12

Consuming raw or undercooked meats may increase your risk of food borne illness

Parties of ten or more are subject to an automatic gratuity of 18% (Pre Tax)

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## WINE 12 / 42

Kennedy Shah Merlot	Seven Falls Chardonnay
Gravel Bar Cabernet Sauvignon	Cooper Mountain Pinot Gris
Higher Ground Pinot Noir	Possession White Blend
Ott & Murphy Chanson Rosé	

## SPIRITS 9

Bluewater Vodka	Cruzan Aged Rum
Halcyon Gin	James E. Pepper 1776 Rye
Macallan 12 Year Scotch 13	
Martinis Add \$2	

## FEATURED COCKTAILS

LEMON-BASIL REFRESHER  
Basil Liqueur, Limoncello  
& San Pellegrino Limonata  
11

GIN DROP  
Uncle Val's Botanical Gin,  
Lemon Juice & Simple Syrup  
11

ROTATING BEERS ON TAP, ASK YOUR SERVER FOR DETAILS

6