

R

REFINERY
ROOFTOP

*let's brunch
a little*

SERVED WEEKENDS
11 A.M. - 3 P.M.

but first, bubbly \$60

1 bottle of prosecco
+ carafe of peach purée or orange juice

FRESH MOZZARELLA DOUGHNUTS 16
tomato jam, roasted parmesan

DELUXE EGG SANDWICH 18
aged cheddar, bacon,
hot sauce aioli, crispy potatoes

**SMOKED CHEDDAR WAFFLE
WITH POACHED EGGS
& CHARRED CHORIZO 24**
hollandaise, arugula

BLT CAESAR FLATBREAD 21
tarragon pesto, fried egg,
caesar salad, crispy bacon

**AVOCADO, GOLDEN TOMATO
& SMOKED SALMON TARTINE 23**
summer salad

EXECUTIVE CHEF: JEFF HASKELL
CHEF DE CUISINE: ALEX MIXCOATL

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness.

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