

ROOFTOP FARE

Menu Available

Mon - Fri 4 PM to 11 PM | Sat 11 AM - 11 PM | Sun 11 AM - 10 PM

START AND SHARE

SMOKED CHICKEN WINGS alabama BBQ sauce	18
CORN NUTS taijin spice, lime	7
SEARED TUNA yuzu kosho tahini sauce, avocado	17
WARM OLIVES chilis, citrus	9
OCTOPUS SKEWERS shiso verde, crushed fingerlings, chorizo	21
HUMMUS naan, cucumber, laffa bread, crispy chickpeas	14
ROASTED SPINACH & BLUE CRAB DIP pita chips, naan	23
BUTCHER'S MEATBALLS herbed ricotta, pressed foccacia	15
RAMEN-SPICED SHISHITOS vinegar honey	13
CRISPY CALAMARI gochujang bbq, furikake	17
ROASTED BEET SALAD honeycrisp apple, vegan hazelnut citrus dressing	14
STEAK FRITES grilled hanger steak "whacked up", hand cut fries	34

SLIDERS

2 per serving - 10 per platter

BEEF* cheddar, pq sauce, dill pickle	13 / 47
VEGGIE burrata, pickle, hot sauce	12 / 45
LAMB feta cheese, pickled onion, preserved lemon aioli	14 / 48

PORCHETTA SANDWICH

herbed pork belly, rosemary aioli, slaw, served with handcut fries

29

PLATES AND FLATBREADS

PIBIL CHICKEN TOSTADAS charred tomatillo sauce, lime crema	19
ROASTED MUSHROOM FLATBREAD alpha toman, kale, shallot confit	18
SUNCHOKE FLATBREAD french onion spread, brussel sprout, bacon	18
FENNEL SAUSAGE & BURRATA FLATBREAD pepperoncini, tomato, duck fat onions	17
MARGHERITA FLATBREAD fresh mozz, basil, tomatoes, parm	17

SIDES

ALEX'S TRUFFLE FRIES parm, herbs	13
FRENCH FRIES	8
TATER TOTS 3 sauces	10

DESSERTS

NEW YORK CHEESECAKE salted caramel, spicy pecans, vanilla ice cream	12
JACQUES TORRES BON BONS SELECTION artisanal chocolates made in NYC	12

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

CULINARY DIRECTOR: JEFF HASKELL | EXECUTIVE CHEF: PETER JIN