

ABOUT

The Refinery Rooftop is the crown jewel of the Refinery Hotel, a turn-of-the-century hat factory turned luxury hotel located in the historic Garment District of New York.

With a year-round rooftop lounge and breathtaking Empire State views, the Refinery Rooftop offers world travelers and city dwellers alike a quintessential New York City experience.

At the bar, cocktails are beautifully hand crafted, pairing both exotic and everyday natural ingredients to delight and surprise the senses.

Chef Nistorescu takes a straightforward and rustic approach in his kitchen, relying on high quality and locally-sourced ingredients combined to produce balanced and approachable New American dishes.

#THELASTSTRAW

In order to reduce our environmental impact, straws will only be provided upon request. For more information on this initiative, please ask any of our team members.

Kitchen Hours of Operation

Weekday Lunch: Monday through Friday - 11:30 a.m. to 2:30 p.m.

Evening light bites: Everyday 4 p.m.-11 p.m.

Brunch: Saturday & Sunday 11 a.m. - 3 a.m.

Please make your reservations by visiting our website

WWW.REFINERYROOFTOP.COM | [@REFINERYROOFTOP](https://www.instagram.com/REFINERYROOFTOP)



ROOFTOP FARE

Menu Available

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

START AND SHARE

THAI CHICKEN WINGS curry mayo	18
ROASTED RACLETTE CHEESE & MUSHROOM SKILLET wild mushroom conserva, heirloom potatoes, rosemary pesto, crostini	17
SEARED TUNA yuzu kosho tahini sauce, avocado	17
WARM OLIVES chilis, citrus	9
SMOKED SQUASH HUMMUS sunflower seeds, cilantro, pomegranate, harissa	14
DELICATA SQUASH RINGS beetchup	13
PRETZEL BITES freshly baked, rauchbier cheese	13
ROASTED SPINACH & BLUE CRAB DIP pita chips, laffa bread	23
BUTCHER'S MEATBALLS herbed ricotta, pressed foccacia	15
RAMEN-SPICED SHISHITOS vinegar honey	13
CRISPY CALAMARI gochujang bbq, furikake	17
MAINE LOBSTER MAC N'CHEESE 5 cheeses, mustard, parm crumbs	MP
CELERIAC SHAWARMAS carrot, purple cabbage, pickled red onions, scallion, tahini sauce, mango chutney, laffa bread	18

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

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

EXECUTIVE CHEF: DAN NISTORESCU
CULINARY DIRECTOR: JEFF HASKELL

FOR THOSE OF
US WITH ALLERGIES



PLATES AND FLATBREADS

PIBIL CHICKEN TOSTADAS charred tomatillo sauce, lime crema	19
DUCK GORDITAS kimchi, apple slaw, black garlic kewpie, scallions	21
ROASTED BEET & BLOOD ORANGE SALAD purple endive, goat cheese, hazelnuts, chicory, kumquat vinaigrette	15
KALE SALAD sorghum, delicata squash, gala apple, golden raisins, apple cider vinaigrette	15
PRIME RIB SANDWICH medium rare ribeye 'whacked up', caramelized onions, pepperoncini, NY cheddar sauce, fries	34
PULLED PORK FLATBREAD oaxaca cheese, pineapple, pickled red onion, rosemary pesto, cherry peppers, cilantro	18
BUTTERNUT SQUASH FLATBREAD melted onions, gorgonzola, sea salted pistachio, petimezi	18
FENNEL SAUSAGE & BURRATA FLATBREAD pepperoncini, tomato, duck fat onions	17
MARGHERITA FLATBREAD fresh mozz, basil, tomatoes, parm	17

SIDES

PUNK FRIES crispy brisket, ny cheese curds, secret gravy, pickled fresno peppers	14
TATER TOTS 3 sauces	10
FRENCH FRIES	8

DESSERTS

CHEESE CAKE CANNOLI	14
S'MORES "SHOTS" dark chocolate pudding, graham crackers, torched marshmallow	16

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COCKTAILS

SIGNATURE

THE LUSTER	18
hendrick's gin, cucumber, lime, simple	
PERFECT PEAR	17
tito's vodka, st. germain, pear, lemon, cinnamon	
NO LO SÉ	18
casamigos blanco, patrón mango, ilegal mezcal, habañero, lime	
SHOT THROUGH THE HEART	17
spring 44 honey vodka, mr. black cold brew liqueur, cold brew	
I WANT MY PINK SHIRT BACK	17
gin lane pink gin, italicus, grapefruit, lemon, prosecco	
DEFINITELY NOT AN APPLE MARTINI	17
jim beam bourbon, apple, baking spices, orange zest, amaro, lemon	
'REFINED' HOT TODDY	18
woodford reserve bourbon, mint, orange, agave, cinnamon	
RED SANGRÍA	18
red wine, american brandy, cointreau, oranges, apples	

OLD FASHIONEDS

these names pay homage to the former hat factory that is now known as the refinery hotel

BOWLER	18
hudson bourbon, sugar, angostura and orange bitters	
PANAMA	19
mount gay black barrel, bruichladdich port charolette single malt, honey, psychaud's bitters	
ASCOT	20
highland park magnus, apple, baking spices, ango bitters	
BOATER	18
toki, green tea, honey, yuzu, peach bitters	

BAR SNACKS \$5

CHIPS WITH MISO RANCH

PLEASE ALLOW A FEW MINUTES WHILE YOUR COCKTAILS
ARE BEING HANDCRAFTED

MOCKTAILS \$9

non-alcoholic

SPICY CUCUMBER SODA cucumber, chili bitters, lime, seltzer

NOT SO-JITO fresh mint, lime, seltzer

CHERRY BLOSSOM TONIC cherry blossom tonic, lemon, pink peppercorn

**I GIVE
A SIP**

@REFINERYROOFTOP

each month we feature
a cocktail that benefits a worthy cause.
ask your server for details

CUFFING SEASON FROZEN CIDER

redemption rye whiskey,
apple cider, apple pie moonshine,
lemon, baking spices

16

GIVE A LIL' SIP

mini frozen cider

5

BOURBON

ANGELS ENVY	18
BAKERS	25
BASIL HAYDEN	22
BLANTONS	24
BULLEIT	14
GENTLEMAN JACK	16
HUDSON BABY BOURBON	18
JACK DANIEL'S SINGLE BARREL	18
JIM BEAM WHITE LABEL	13
KNOB CREEK	18
MAKERS MARK	14
WIDOW JANE	22
WOODFORD RESERVE	18

RYE

BULLEIT	14
HIGH WEST	16
HUDSON MANHATTAN	15
JACK DANIELS	13
KNOB CREEK	18
MICHTERS	15
REDEMPTION	14
WHISTLE PIG 10 YR	22
WOODFORD RESERVE	16

Spirits are priced at a standard 1.5 ounce pour

SCOTCH

ABERLOUR 12YR	24
ABERLOUR 16YR	32
BALVENIE 12YR	22
BALVENIE 14YR	28
BOWMORE 12YR	19
BOWMORE 18YR	40
CHIVAS 12YR	16
CHIVAS 18YR	30
GLENFIDDICH 12YR	19
GLENLIVET 12YR	19
GLENDRONACH 12YR	22
GLENDRONACH 18YR	52
HIGHLAND PARK 12YR	18
HIGHLAND PARK 18YR	52
JOHNNIE WALKER BLACK	22
JOHNNIE WALKER BLUE	78
JOHNNIE WALKER 18YR	38
LAGAVULIN 16YR	30
LAPHROAIG 10YR	24
MACALLAN 12YR	19
MACALLAN 18YR	58
MACALLAN REFLEXION	225
MACALLAN 25YR	300
MACALLAN RARE CASK	95
OBAN 14YR	24

TEQUILA

CASAMIGOS BLANCO	16
CASAMIGOS REPOSADO	18
CASAMIGOS AÑEJO	20
DON JULIO REPOSADO	18
DON JULIO AÑEJO	20
DON JULIO 1942	52
HERRADURA REPOSADO	18
HERRADURA ULTRA AÑEJO	22

IRISH

BUSHMILLS BLACK	15
GREEN SPOT	17
JAMESON	13
JAMESON CASKMATES	14
MIDLETON	40
RED BREAST 12YR	18
RED BREAST 15YR	25
SLANE	13
TULLAMORE DEW	13
TULLAMORE DEW 12YR	15
YELLOW SPOT	21

RUM

APPLETON 21	48
BACARDI	13
BACARDI 8	18
BRUGAL BLANCO	16
BRUGAL 1888	16
CAPTAIN MORGAN	13
MOUNT GAY BLACK BARREL	13
RON ZACAPA 23	20

JAPANESE

TOKI	15
YAMAZAKI 12YR	24
YAMAZAKI 18YR	75

MEZCAL

CASAMIGOS	20
ILEGAL JOVEN	15
ILEGAL REPOSADO	16
ILEGAL AÑEJO	24

PATRÓN BLANCO	16
PATRÓN REPOSADO	18
PATRÓN AÑEJO	20
PATRÓN GRAN PIEDRA	110
PATRÓN GRAN BURDEOS AÑEJO	150
REVOLUCIÓN SILVER	16
VIVA TEQUILA	16

LOUIS XIII DE REMY MARTIN

1 OZ180 1.5OZ275 2OZ 360

Spirits are priced at a standard 1.5 ounce pour

BEER

bottled & canned beer buckets also available - buy 6, 7th is on us

BOTTLES

AMSTEL LIGHT (4.1% ABV).....	8
BUD LIGHT (4.3% ABV)	8
CORONA (4.5% ABV).....	8
HEINEKEN (5.0% ABV).....	8

CANS

MODELO (4.5% ABV)	8
MONTAUK SEASONAL.....	8
VIRTUE ROSÉ CIDER (6.7% ABV).....	8
FOUNDERS ALL DAY IPA	8

DRAFT

PACIFICO (4.5% ABV)	8
KONA BIG WAVE GOLDEN ALE (4.4% ABV).....	8
MONTAUK IPA (6.4% ABV).....	8
BLUE POINT TOASTED LAGER (5.5% ABV).....	8
GOOSE ISLAND IPA (5.9% ABV)	9

WINE AND CHAMPAGNE

W H I T E

GLS BTL

PINOT GRIGIO Banfi Le Rime, Tuscany, Italy.....	1460
SANCERRE Domaine De La Pauline, Loire, France.....	1670
SAUVIGNON BLANC Prophecy, Marlborough, New Zealand.....	1460
CHARDONNAY Storypoint, Sonoma County, CA.....	1460
CHARDONNAY Auvigue Saint-Véran, France.....	1670

R E D

PINOT NOIR Elouan , CA.....	1775
MALBEC Alfred Roca, Argentina.....	1565
CABERNET #ingoodco, CA.....	1460
CABERNET Bonanza by Caymus, CA.....	1985

S P A R K L I N G

CHAMPAGNE Palmer & Co BRUT Reserve.....	gls 23 1/2 btl	45
PROSECCO Stellina Di Notte, Italy.....	1460
SPARKLING ROSÉ Chandon, California.....	1670

BY THE BOTTLE

W H I T E & R O S É

WHITE BLEND Amazia 1427, Macedonia, Greece.....	50	
CHARDONNAY Black Stallion, Napa, CA.....	75	
CHARDONNAY Sonoma-Cutrer, Sonoma Coast, CA.....	85	
CHARDONNAY Flowers, CA.....	110	
CORTESE Villa Sparina Gavi, Italy.....	85	
SANCERRE Domaine Hubert Brochard, Loire, France.....	80	
ROSÉ 1427, Macedonia, Greece.....	50	
ROSÉ Chataeu de bern 'inspiration' AOP Cotes de provence 2017,france..btl 65 magnum	120	
ROSÉ Miraval, Côtes de Provence, France.....	85	

R E D

PINOT NOIR Argyle, Willamette Valley, Oregon.....	85	
PINOT NOIR Emeritus, Russian River Valley, CA.....	95	
PINOT NOIR Belle Glos, Monterey County, CA (1.5 L).....	150	
MALBEC Achaval Ferrer, Mendoza, Argentina.....	75	
CABERNET Honig, Napa Valley, CA.....	110	
CABERNET Stags' Leap, Napa Valley, CA.....	150	
RED BLEND Z. Alexander "Uncaged" North Coast, CA.....	75	
RED BLEND The Prisoner, Napa Valley, CA.....btl 100 magnum	175	

BOTTLE

CHAMPAGNE

GH MUMM BRUT	225
MOET & CHANDON BRUT	300
BEAU JOIE CHAMPAGNE BRUT.....	190
BEAU JOIE ROSÉ CHAMPAGNE.....	240
VEUVE CLICQUOT	350
VEUVE CLICQUOT ROSÉ.....	350
DOM PERIGNON BRUT.....	650
PERRIER JOUET FLEUR DE CHAMPAGNE ROSÉ.....	800
ARMAND DE BRIGNAC ACE OF SPADES.....	700
LOUIS ROEDERER CRISTAL	900
MOET & CHANDON MAGNUM.....	650
VEUVE CLICQUOT MAGNUM.....	700

VODKA

TITO'S	350
STOLI.....	350
ABSOLUT ELYX.....	400
KETEL ONE.....	400
GREY GOOSE.....	450

TEQUILA

BLANCO Casamigos • Don Julio • Patrón.....	350
REPOSADO Casamigos • Don Julio • Patrón.....	400
AÑEJO Casamigos • Don Julio • Patrón.....	450
DON JULIO 1942	800
PATRON GRAN PIEDRA AÑEJO.....	900

SCOTCH

JOHNNIE WALKER BLACK.....	400
MACALLAN 12YR	450
GLENLIVET 12YR.....	500
LAPHROAIG 10YR.....	595
MACALLAN 18YR	800
JOHNNIE WALKER BLUE LABEL.....	900

EVENTS AND RESERVATIONS

Let our Events Team make your dream a reality!
Our extensive cocktail and catering packages
can be tailored to fit your needs.

A unique design with three distinct areas
make for endless event planning possibilities year round.
Make your next event as unforgettable as New York City.

The Refinery Rooftop is also available for reservations
year-round, seven days per week.

Please see our website at
www.refineryrooftop.com
for further information about your next visit!



A seamless marriage between the vintage and modern, the intimate and the elegant, Winnie's stands as the quintessential New York lobby bar - complete with nightly jazz performances by a range of local and world class musicians.

Live Jazz Monday through Saturday.

www.winniesnyc.com / [@winniesnyc](https://twitter.com/winniesnyc)



PARKER & QUINN

Parker & Quinn is the signature restaurant of Refinery Hotel. New York's energy and authenticity are palpable at this modern American bistro that channels Gotham's grit and glamour. Just like New York City, Parker & Quinn is inherently American with a global appeal, meant to transcend decades with design touches spanning 1920's New York through present day. Parker & Quinn is a gathering place for all, where solo travelers and large groups are equally welcome.

We are open for:

Breakfast: 7 am - 11 am / 7 Days

Lunch: 11 am - 4 pm / Monday - Friday

Dinner: 4 pm - 11 pm / 7 days

Brunch: 11 am - 3 pm / Saturday & Sunday

www.parkerandquinn.com / [@parkerandquinn](https://twitter.com/parkerandquinn)

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