

ROOFTOP FARE

Menu Available

Mon - Fri 4 PM to 11 PM | Sat 12 PM - 11 PM | Sun 12 PM - 10 PM

START AND SHARE

NYC BURRATA chorizo, cider, duck fat tortillas	19
PRETZEL soft pretzel sticks, cheese sauce, whole grain mustard	13
DISCO TOTS braised short rib, secret tomato, horseradish aioli	25
HUMMUS naan, cucumber, pita chips, crispy chickpeas	16
ROASTED SPINACH & BLUE CRAB DIP pita chips, naan	23
BUTCHER'S MEATBALLS herbed ricotta, pressed foccacia	14
SHISHITO PEPPERS toasted sesame, maldon	12
CRISPY CALAMARI gochujang bbq, furikake	16
KALE SALAD cashews, apricot, crispy wonton, kung pao dressing	16
16oz RIBEYE "WHACKED UP" with griddled toast points	47

FLATBREADS

ROASTED MUSHROOM alpha toman, kale, shallot confit	17
SOPPRESSATA poblano peppers, tomatillo, fresh mozz	17
PEPPERONI olli pepperoni, sauce, green onion, mike's hot honey	17
MARGHERITA fresh mozz, basil, tomatoes, parm	16

SLIDERS

2 per serving - 10 per platter

BEEF*

cheddar, pq sauce, dill pickle

12 / 46

VEGGIE BURGER

burrata, pickle, hot sauce

12 / 45

SPINACH "MEAT" BALL

vinegar chips, miso ranch

12 / 45

PANINI

panini: 1 per serving - 3 per platter, sliced

HAM & CHEESE

gruyère, rosemary ham, house mustard

19 / 48

ROASTED CAULIFLOWER SANDWICH

curry aioli, pepper jam, jalapeño jack

18 / 47

SIDES

ALEX'S TRUFFLE FRIES

parm, herbs

13

FRENCH FRIES

8

TATER TOTS

3 sauces

10

DESSERTS

TRADEMARK COOKIE SKILLET FOR TWO

mexican chocolate gelato

19

NEW YORK CHEESECAKE

salted caramel, spicy pecans, vanilla ice cream

10

JACQUES TORRES BON BONS SELECTION

artisanal chocolates made in NYC

10

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

EXECUTIVE CHEF: JEFF HASKELL | CHEF DE CUISINE: ALEX MIXCOATL