

# ROOFTOP FARE

## FOR THOSE OF US WITH DIETARY RESTRICTIONS

we'll keep it super simple: below you'll see some icons with common food allergens. **if you see the icon** next to a menu item, **the allergen is present** in the dish. please consider this when ordering.

please note that while we do our best to account for dietary restrictions, all food is prepared in an environment where it may come in contact with common allergens

**GL** gluten **GA** garlic **N** nut **D** dairy **SHF** shellfish **S** soy **P** pork

## START AND SHARE

- FRICO GRILLED CHEESE** burrata, fennel sausage, pickled peppers, balsamic **GL D GA P** 14
- STEAK TARTARE TOAST** salsa verde, mustard aioli, little pickles **GL GA** 18
- WARM OLIVES** chilis, citrus **GA** 9
- GRILLED OCTOPUS SLIDERS** orange, black garlic aioli, savoy **GL GA D S** 22
- PRETZEL** soft pretzel sticks, cheese sauce, whole grain mustard **GL D** 14
- DISCO TOTS** braised short rib, secret tomato, cheddar, horseradish aioli **GL GA D** 28
- HUMMUS** naan, cucumber, pita chips, crispy chickpeas **GL GA** 16
- ROASTED SPINACH & BLUE CRAB DIP** pita chips, naan **GL D SHF GA** 23
- BUTCHER'S MEATBALLS** herbed ricotta, pressed foccacia **GL GA D P** 15
- RAMEN-SPICED SHISHITOS** vinegar honey **GL GA D S** 13
- CRISPY CALAMARI** gochujang bbq, furikake **GL GA D S** 17
- KALE SALAD** **GL GA D S** 16  
cashews, apricot, crispy wonton, kung pao dressing
- 16oz RIBEYE "WHACKED UP"** with griddled toast points **D GL** 48

## FLATBREADS **GL GA D**

- ROASTED MUSHROOM** alpha toman, kale, shallot confit 18
- SOPPRESSATA** poblano peppers, tomatillo, fresh mozz **P** 18
- PEPPERONI** olli pepperoni, sauce, green onion, mike's hot honey **P** 18
- MARGHERITA** fresh mozz, basil, tomatoes, parm 17

## SLIDERS **GL GA D**

2 per serving - 10 per platter

- BEEF\*** cheddar, pq sauce, dill pickle 13 / 47
- VEGGIE BURGER** burrata, pickle, hot sauce 12 / 45
- SPINACH "MEAT" BALL** vinegar chips, miso ranch 12 / 45

## SHORT RIB & BRISKET CHOPPED CHEESE

ciabatta, black pepper aioli, cherry peppers, duck fat onions, gruyère **GL GA D**

21

## SANDWICHES **GL GA D**

panini: 1 per serving - 3 per platter, sliced

- ROASTED CAULIFLOWER** 18 / 47  
curry aioli, pepper jam, jalapeño jack
- PULLED PORK CONFIT PRETZEL** **P** 19 / 48  
green apple, sweet mustard, mayo, cider vinegar slaw

## SIDES

- ALEX'S TRUFFLE FRIES** parm, herbs **D** 13
- FRENCH FRIES** 8
- TATER TOTS** **S GA D** 3 sauces **GL** 10

## DESSERTS

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

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

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dietary observations menu