

# 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 Haskell 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.

Join us for our Lunch & Brunch services

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

Weekend Brunch: Saturday & Sunday - 10 a.m. to 3 p.m.

Please make your reservations by visiting our website.

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



# ROOFTOP FARE

Menu Available

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

## START AND SHARE

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

## FLATBREADS

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

# SLIDERS

2 per serving - 10 per platter

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

## SHORT RIB & BRISKET CHOPPED CHEESE

ciabatta, black pepper aioli, cherry peppers, duck fat onions, gruyère

21

# SANDWICHES

panini: 1 per serving - 3 per platter, sliced

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

# SIDES

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

# DESSERTS

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

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

# COCKTAILS

<b>FALL SPICE MARGARITA</b> .....	16
Maestro Dobel, allspice, fresh lemon & lime juices	
<b>LIKE A VIRGIL</b> .....	16
Virgil Kaine Bourbon, Carpano Antica Vermouth, Angostura Bitters	
<b>PERFECT PEAR</b> .....	16
Grey Goose La Poire, St. Germain, pear purée, fresh lemon juice, cinnamon	
<b>WINTER WONDERLAND</b> .....	14
Jack Daniel's Fire, Rumchata, rice milk, cinnamon, anise star	
<b>LONDON CALLING</b> .....	16
Remy Martin V.S.O.P, Cointreau, black tea, fresh lemon juice	
<b>MARTINI THYME</b> .....	16
Plymouth Gin, thyme, lime, peach purée, topped with prosecco	
<b>JUST BEET IT</b> .....	16
Sailor Jerry Spiced Rum, Bitter Truth Elderflower, sweet vermouth, Aperol, lemon, roasted beet	
<b>LUSTER</b> .....	16
Hendrick's, fresh lime juice, white cranberry juice, muddled cucumber, dash of Pimm's	
<b>SMOKE SHOW</b> .....	16
Montelobos Mezcal, Aperol, Bitter Truth Elderflower, lemon, grapefruit, orange bitters	
<b>TRUE GRIT</b> .....	18
Bacon-infused Woodford Reserve, maple, aromatic bitters, orange	
<b>MOJITO</b> .....	18
Brugal Extra Dry Rum, fresh lime juice, fresh mint leaves, sugar, topped with club soda	
<b>SHOT THROUGH THE HEART</b> .....	16
Absolut, Borghetti Espresso Liqueur, chocolate bitters, Four Js cold brew	

PLEASE ALLOW A FEW MINUTES WHILE YOUR COCKTAILS ARE BEING HANDCRAFTED

# BARREL-AGED COCKTAILS

<b>AFTER HOURS</b> .....	18
(rum old fashioned) Mount Gay Black Barrel, Montenegro amaro, orange bitters	
<b>TAXI DRIVER</b> .....	18
(negroni) New Amsterdam Gin, Carpano Antica, Campari	
<b>RAGING BULL</b> .....	18
(sangria) Tempranillo, strawberry simple, apricot	
<b>WALL STREET</b> .....	18
(rye manhattan) Hudson Rye, Carpano Antica, Angostura Bitters	

**I GIVE A  
SIP**  
@REFINERYROOFTOP

Each month we feature a slushy that benefits a worthy cause.

**FROZEN HOT CHOCOLATE** 17  
milk chocolate, Van Gogh Chocolate Vodka

Proceeds from this drink will be donated to the **November Foundation** for prostate cancer awareness

## BAR SNACKS \$5

POPCORN

CHIPS WITH MISO RANCH

## BOURBON\*

Knob Creek.....	18
Woodford Reserve.....	18
Bulleit .....	14
Blantons.....	24
Basil Hayden .....	22
Makers Mark .....	14
Jack Daniels.....	13
Angels Envy .....	18
Virgil Kaine .....	14

## RYE\*

Knob Creek.....	18
Woodford Reserve.....	18
Bulleit .....	14
Hudson Manhattan.....	22
High West .....	22
Woody Creek .....	16
Redemption.....	14
Sagamore.....	14

\*Indicates that the items on this list are priced for standard 1.5oz pours for mixed drinks. Additional charges may be applied for 2oz rocks or neat pours.

# BEER

bottled & canned beer buckets also available - buy 6, 7<sup>th</sup> is on us.

## BOTTLES

Amstel Light .....	8
Bud Light .....	8
Corona .....	8
Heineken .....	8
Hoegaarden.....	8
Wolffer No. 139 Dry Rosé Cider .....	12
Lagunitas Little Sumpin' Sumpin' Ale .....	8

## CANS

Austin Eastcidlers Original .....	8
Sierra Nevada Pale Ale.....	8
Heineken Light .....	8
Sixpoint Bengali Tiger IPA .....	8
Montauk Driftwood Ale .....	8
Bronx Pale Ale.....	8
Modelo .....	7
Founders All Day IPA.....	8
Kelso Nut Brown Ale.....	8

## DRAFT

Guinness .....	9
Stella Artois.....	9
Shocktop.....	8
Long Trail Ale.....	8
Pacifico .....	8
Goose Island .....	9
New Belgium Fat Tire Ale .....	8
Greenport Harbor Leaf Pile Ale.....	8

## SPIKED SELTZER

INDIAN RIVER GRAPEFRUIT 8

# WINE AND CHAMPAGNE

W H I T E	GLS	BTL
<b>PINOT GRIGIO</b> Maso Canali, Italy.....	15	65
<b>SAUVIGNON BLANC</b> Chat De Piro, France .....	15	65
<b>SAUVIGNON BLANC</b> Frenzy, Marlborough, New Zealand .....	14	60
<b>CHARDONNAY</b> Thomas Henry, CA .....	14	60
<b>CHARDONNAY</b> Flowers, CA .....	22	100

R E D	GLS	BTL
<b>PINOT NOIR</b> Mac Murray, CA.....	17	75
<b>MALBEC</b> Alfred Roca, Argentina.....	15	65
<b>CABERNET</b> #ingoodco, CA .....	14	60
<b>TEMPRANILLO</b> Bodegas y Viñedos Neo, Spain .....	14	60
<b>CABERNET</b> Joseph Carr, CA .....	19	85

R O S É	GLS	BTL
<b>ROSÉ</b> #ingoodco, CA .....	14	60

S P A R K L I N G	GLS	BTL
<b>CHAMPAGNE</b> Moët & Chandon Brut, France.....	26	n/a
<b>PROSECCO</b> Primaterra, Italy .....	14	n/a
<b>PROSECCO</b> La Marca, Veneto, Italy .....		75

## BY THE BOTTLE

W H I T E & R O S É	GLS	BTL
<b>SANCERRE</b> Domaine De La Pauline, Loire, France.....		70
<b>SANCERRE</b> Domaine Hubert Brochard, Loire, France .....		80
<b>CHABLIS</b> Domaine William Fevre, Burgundy, France.....		85
<b>CHARDONNAY</b> Mer Soleil Unoaked "Silver", Monterey, CA.....		70
<b>CHARDONNAY</b> Sonoma-Cutrer, Sonoma Coast, CA .....		80
<b>ROSÉ</b> Vie Vivite, Côtes de Provence, France.....		75

R E D	GLS	BTL
<b>PINOT NOIR</b> Argyle, Willamette Valley, Oregon .....		85
<b>PINOT NOIR</b> Emeritus, Russian River Valley, CA.....		95
<b>MALBEC</b> Achaval Ferrer, Mendoza, Argentina.....		75
<b>CABERNET</b> Honig, Napa Valley, CA.....		110
<b>CABERNET</b> Stags' Leap, Napa Valley, CA.....		150
<b>RED BLEND</b> The Prisoner, Napa Valley, CA .....		115

# BOTTLE

## CHAMPAGNE

GH MUMM BRUT .....	225
MOET & CHANDON BRUT .....	300
VEUVE CLICQUOT .....	350
PERRIER JOUET BELLE EPOQUE BRUT .....	400
MOET & CHANDON ROSÉ .....	325
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
BELVEDERE .....	450
GREY GOOSE .....	450
STOLI ELIT .....	500

## TEQUILA

HERRADURA SILVER .....	350
PATRÓN REPOSADO .....	400
CASAMIGOS AÑEJO .....	450
ROCA PATRÓN SILVER .....	500
CASA DRAGONES BLANCO .....	625
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



# SINGLE MALTS / BLENDS / IRISH

BALVENIE 12YR .....	22	JOHNNIE WALKER BLACK .....	22
BALVENIE 14YR .....	28	JOHNNIE WALKER 18YR.....	48
BOWMORE 12YR .....	19	JOHNNIE WALKER BLUE .....	78
BOWMORE 18YR .....	40	LAGAVULIN 16YR .....	30
CHIVAS 12YR .....	16	LAPHROAIG 10YR .....	24
CHIVAS 18YR .....	26	MACALLAN 12YR .....	22
GLENFIDDICH 12YR .....	19	MACALLAN 15YR FINE OAK .....	32
GLENLIVET 12YR .....	19	MACALLAN 18YR .....	58
GLENDRONACH 12YR .....	22	MACALLAN REFLEXION .....	115
GLENDRONACH 18YR .....	52	MACALLAN 25YR .....	175
ABERLOUR 12YR.....	24	MACALLAN RARE CASK .....	95
ABERLOUR 16YR .....	32	OBAN 14YR .....	24
HIGHLAND PARK 12YR .....	18	TULLAMORE DEW .....	12
HIGHLAND PARK 15YR .....	38	TULLAMORE DEW 12YR .....	18
HIGHLAND PARK 18YR .....	52	RED BREAST 12YR .....	30
JAMESON .....	12	RED BREAST 15YR .....	36
JAMESON GOLD .....	16	MIDLETON .....	30
SLANE IRISH.....	14	YAMAZAKI 12YR .....	24
BRUICHLADDICH SCOTTISH BARLEY .....	22	YAMAZAKI 18YR .....	75

## TEQUILA

PATRÓN GRAN PIEDRA .....	110	HERRADURA SILVER .....	16
PATRÓN GRAN BURDEOS AÑEJO .....	150	HERRADURA REPOSADO.....	18
DON JULIO SILVER .....	16	HERRADURA ULTRA AÑEJO .....	22
DON JULIO REPOSADO .....	18	REVOLUCIÓN SILVER .....	16
DON JULIO AÑEJO .....	20	CASAMIGOS BLANCO .....	16
PATRÓN SILVER .....	16	CASAMIGOS REPOSADO .....	18
PATRÓN REPOSADO .....	18	CASAMIGOS AÑEJO .....	20
PATRÓN AÑEJO .....	20	DON JULIO 1942 .....	52

## LOUIS XIII DE REMY MARTIN

1 OZ .....	180	1.5OZ .....	275	2OZ .....	360
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# 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](http://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 Every Night. Opens at 4 pm Monday through Saturday.

[www.winniesnyc.com](http://www.winniesnyc.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](http://www.parkerandquinn.com) / @parkerandquinn

# JOIN US AT OUR SISTER VENUES

## PARK AVENUE TAVERN

NEW YORK CITY

99 PARK AVE. (AT 39<sup>TH</sup> ST.) | PARKAVENUETAVERN.COM | 212.867.4484

Park Avenue Tavern is the quintessential American bar and restaurant. Steps away from Grand Central Station, Park Avenue Tavern centers around a combination of classic New York City elegance and over-the-top hospitality.



38 WEST 36TH STREET | TRADEMARKTASTE.COM | 646.858.2320

Trademark Taste & Grind is a dual hospitality concept that will be bringing craft cocktails, comfort food, homemade pastries, and Brooklyn coffee to the bustling concrete jungle. The space boasts a front coffee bar, Trademark Grind, that leads down a hallway into a back bar and restaurant, Trademark Taste.

## LIBATION

137 LUDLOW, LOWER EAST SIDE | LIBATIONNYC.COM | 212.529.2153

Libation is a restaurant, lounge, and nightclub created for a clientele in demand of superior food and drink and an upscale ambiance. Featuring premiere DJ's from across the country spinning on three levels, Libation boasts one of the largest and most versatile spaces on the Lower East Side.



377 BEACH 92ND ST (BEACH CHANNEL DR.) | BUNGALOWBARNY.COM | 718.945.2200

Open year-round, this beach side hideaway sits nestled at the foot of the Crossbay Bridge, with panoramic waterfront views and breathtaking sunsets.