

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.

Hours of Operation

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

Saturday 12 p.m. to 11 p.m.

Sunday 12 p.m. to 10 p.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 12 PM - 11 PM | Sun 12 PM - 10 PM

START AND SHARE

FRICO GRILLED CHEESE burrata, fennel sausage, pickled peppers, balsamic	14
STEAK TARTARE TOAST salsa verde, mustard aioli, little pickles	18
WARM OLIVES chilis, citrus	9
GRILLED OCTOPUS SLIDERS orange, black garlic aioli, savoy	22
PRETZEL soft pretzel sticks, cheese sauce, whole grain mustard	14
DISCO TOTS braised short rib, secret tomato, cheddar, horseradish aioli	28
HUMMUS naan, cucumber, pita chips, crispy chickpeas	16
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
KALE SALAD	16
cashews, apricot, crispy wonton, kung pao dressing	
16oz RIBEYE "WHACKED UP" with griddled toast points	48

FLATBREADS

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

SLIDERS

2 per serving - 10 per platter

BEEF* cheddar, pq sauce, dill pickle	13 / 47
VEGGIE 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

21

SANDWICHES

panini: 1 per serving - 3 per platter, sliced

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

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.

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

COCKTAILS

BROWN DERBY	16
Virgil Kaine Bourbon, grapefruit, honey	
PERFECT PEAR	16
Grey Goose La Poire, St. Germain, pear purée, fresh lemon juice, cinnamon	
MANGO BASIL MARGARITA	16
Casamigos Blanco, mango, basil, lime, Tajín	
LONDON CALLING	16
Remy Martin V.S.O.P, Cointreau, black tea, fresh lemon juice	
MARTINI THYME	16
Plymouth Gin, thyme, lime, peach purée, topped with prosecco	
LUSTER	16
Hendrick's, fresh lime juice, white cranberry juice, muddled cucumber, dash of Pimm's	
SMOKE SHOW	16
Montelobos Mezcal, Aperol, Bitter Truth Elderflower, lemon, grapefruit, orange bitters	
TRUE GRIT	18
Bacon-infused Woodford Reserve, maple, aromatic bitters, orange	
CARNAVAL MOJITO	18
Leblón Cachaça, fresh lime juice, fresh mint leaves, sugar, topped with club soda	
ESPRESSO MARTINI	16
Absolut, Borghetti Espresso Liqueur, chocolate bitters, Four J cold brew	
BARREL-AGED NEGRONI	18
Nolet's Gin, Campari, Carpano Sweet Vermouth	
REFINED MANHATTAN	18
IGC Four-Grain Hudson Bourbon, Carpano Sweet Vermouth, Angostura Bitters, Peychaud's Bitters	
THE COMPANY OLD FASHIONED	18
IGC Four-Grain Hudson Bourbon, Angostura Bitters, orange bitters, orange zest	

PLEASE ALLOW A FEW MINUTES WHILE YOUR COCKTAILS ARE BEING HANDCRAFTED

I GIVE A SIP

@REFINERYROOFTOP

Each month we feature a cocktail that benefits a worthy cause

FROZEN HIBISCUS MULE 17

hangar one vodka, lime, ginger, hibiscus

Proceeds from this drink will be donated towards Concern America, an international development and refugee aid organization that works with economically impoverished communities around the world.

CONCERN AMERICA

BAR SNACKS \$5

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.....	18
High West.....	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, 7th is on us.

BOTTLES

Amstel Light	8
Bud Light	8
Corona	8
Heineken	8
Hoegaarden.....	8
Lagunitas IPA.....	8

CANS

Austin Eastciders Dry Cider.....	8
Heineken Light	8
Montauk Driftwood Ale	8
Modelo	8
Founders All Day IPA.....	8
Bronx Pale Ale.....	8

DRAFT

Guinness	9
Stella Artois.....	9
Shocktop.....	8
Pacifico	8
Goose Island	9
Sam Adams Seasonal	8
New Belgium Fat Tire Ale	8

SPIKED SELTZER

INDIAN RIVER GRAPEFRUIT 8

WINE AND CHAMPAGNE

W H I T E	GLS	BTL
PINOT GRIGIO Borgo M, Italy.....	14	60
SANCERRE Domaine De La Pauline, Loire, France.....	16	70
SAUVIGNON BLANC Frenzy, Marlborough, New Zealand	14	60
CHARDONNAY Thomas Henry, Napa, California	14	60
CHARDONNAY Trenel Pouilly Fuisse, France	18	80

R E D	GLS	BTL
PINOT NOIR Mac Murray, CA.....	17	75
MALBEC Alfred Roca, Argentina.....	15	65
CABERNET #ingoodco, CA	14	60
CABERNET Joseph Carr, CA	19	85
RED BLEND The Prisoner, Napa Valley, CA	22	100

R O S É	GLS	BTL
ROSÉ #ingoodco, CA	14	60
Wolffer No. 139 Dry Rosé Cider	12	

S P A R K K I N G	GLS	BTL
BRUT Pommery, CA	16	80
PROSECCO Primaterra, Italy.....	14	
CHAMPAGNE Moët & Chandon Brut, France.....	26	

BY THE BOTTLE

W H I T E & R O S É	GLS	BTL
CHARDONNAY Flowers, CA	100	
CHARDONNAY Sonoma Cutrer, Sonoma, CA	80	
SANCERRE Domaine Hubert Brochard, Loire, France	80	
ROSÉ Vie Vivite, Côtes de Provence, France.....	75	

R E D	GLS	BTL
PINOT NOIR Argyle, Willamette Valley, Oregon	85	
PINOT NOIR Emeritus, Russian River Valley, CA.....	95	
MALBEC Achaval Ferrer, Mendoza, Argentina.....	75	
CABERNET Honig, Napa Valley, CA.....	110	
CABERNET Stags' Leap, Napa Valley, CA.....	150	
RED BLEND The Prisoner, Napa Valley, CA (1.5L).....	225	

BOTTLE

C H A M P A G N E

GH MUMM BRUT	225
MOET & CHANDON BRUT	300
VEUVE CLICQUOT	350
VEUVE CLICQUOT ROSÉ	350
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

V O D K A

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

T E Q U I L A

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

S C O T C H

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

SCOTCH

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
ABERLOUR 12YR.....	24
ABERLOUR 16YR	32
JOHNNIE WALKER BLACK	22
JOHNNIE WALKER 18YR.....	48
JOHNNIE WALKER BLUE	78
LAGAVULIN 16YR	30
LAPHROAIG 10YR	24
MACALLAN 12YR	22
MACALLAN 15YR FINE OAK	32
MACALLAN 18YR	58
MACALLAN REFLEXION	115
MACALLAN 25YR	225
MACALLAN RARE CASK	95
HIGHLAND PARK 12YR	18
HIGHLAND PARK 18YR	52
OBAN 14YR	24

IRISH

GREEN SPOT	20
YELLOW SPOT	32
SLANE.....	14
JAMESON CASKMATES	13
TULLAMORE DEW 12YR	18
RED BREAST 12YR	24
RED BREAST 15YR	36
MIDLETON	40

JAPANESE

TOKI	16
YAMAZAKI 12YR	24
YAMAZAKI 18YR*	75

RUM

ZACAPA 23	20
APPLETON 21	48
BACARDI 8	18

*limited availability

LOUIS XIII DE REMY MARTIN

1 OZ	180	1.5OZ	275	20Z	360
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TEQUILA

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

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 Every Night. Opens at 4 pm Monday through Saturday.

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 / @parkerandquinn

JOIN US AT OUR SISTER VENUES

PARK AVENUE TAVERN

NEW YORK CITY

99 PARK AVE. (AT 39TH 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.