

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 11 a.m. to 11 p.m.

Sunday 11 a.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 11 AM - 11 PM | Sun 11 AM - 10 PM

START AND SHARE

SHRIMP CEVICHE avocado, toasts & crisps	19
TUNA TARTARE calabrian chilies & lime, crudités, aioli	17
WARM OLIVES chilis, citrus	9
OCTOPUS SKEWERS preserved lemon, orange, spicy soy cucumbers	21
GUACAMOLE pickled chilies, blue corn chips add crudités +5	15
PRETZEL soft pretzel sticks, cheese sauce, whole grain mustard	14
MAINE LOBSTER "NACHOS" tots, tomato, horseradish aioli, aged cheddar	38
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
SEASONAL LETTUCES avocado, dill & radish, orange, feta, honey champagne vinaigrette	15
16oz RIBEYE "WHACKED UP" with griddled toast points	48

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

MAINE LOBSTER ROLL

brioche, cultured lemon butter, aioli, old bay fries

29

PLATES AND FLATBREADS

FISH TACOS	19
guajillo chillies, charred lime, slaw, spicy aioli	
SMOKED HAM & CHEDDAR SAUSAGE	18
brioche, sweet mustard, pickled seeds, celery	
ROASTED MUSHROOM FLATBREAD	18
alpha toman, kale, shallot confit	
SOPPRESSATA FLATBREAD	18
poblano peppers, tomatillo, fresh mozz	
FENNEL SAUSAGE & BURRATA FLATBREAD	17
pepperoncini, tomato, duck fat onions	
MARGHERITA FLATBREAD	17
fresh mozz, basil, tomatoes, parm	

SIDES

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

DESSERTS

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

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

SIGNATURE

BABY DOLL	18
Absolut Elyx vodka, watermelon, lemon, pineapple	
TENNESSEE BUCK	16
Jack Daniel's rye, blackcurrant, ginger, lemon	
SHE SMOKES WHEN SHE DRINKS	16
Montelobos mezcal, grapefruit 3 ways, lime, seltzer	
BANGKOK MULE	16
Grey Goose vodka, basil, lime, ginger, ginger beer	
LUSTER	16
Hendrick's gin, cucumber, white cranberry, lime, pimm's	
YUZU MARGARITA	16
IGC Barrel Select Patrón tequila, yuzu, lemon, agave, sesame	
EXOTIC WHISKEY SMASH	16
Toki whiskey, mint, lemon, violet, prosecco	
MANGO BASIL MARGARITA	16
Altos tequila, mango, basil, lime, agave	

rosé all day

**I GIVE
A SIP**

@REFINERYROOFTOP

Each month we feature a cocktail
that benefits a worthy cause

FROSÉ 18

la vieille ferme rosé, orange cordial, lemon



The Milliners Guild is an organization of millinery small business owners, milliners, and millinery students who specialize in the design, production, and promotion of handmade headwear.

ROOFTOP SPRITZ	16
Botanist gin, thyme, grapefruit, lemon, Wölffer Rosé Cider	
SANGRÍA	GLASS 16 CARAFE 75
Rosé, Ketel One vodka, peach, orange blossom, apple	
#INGOODCO ROSÉ	14
VIE VITE	BOTTLE 75 MAGNUM 150

PLEASE ALLOW A FEW MINUTES WHILE YOUR COCKTAILS ARE BEING HANDCRAFTED

CLASSIC

MOJITO	16
Brugal rum, mint, lime, seltzer	
OLD FASHIONED	18
Maker's Mark bourbon, orange and Angostura bitters	
AIR MAIL	18
Bacardi Cuatro, honey, lime, prosecco	
NEGRONI	16
Beefeater gin, Campari, Carpano Vermouth	
CADILLAC MARGARITA	22
Casamigos Blanco tequila, lime, Cointreau, Grand Marnier	

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

RYE*

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

Angry Orchard Cider	8
Heineken Light	8
Modelo	8
Founders All Day IPA.....	8
Bronx Summer Pale Ale.....	8
Montauk Summer Ale.....	8

DRAFT

Guinness	9
Stella Artois.....	9
Shocktop.....	8
Pacifico	8
Goose Island IPA	9
Sam Adams Summer Ale.....	8

WINE AND CHAMPAGNE

W H I T E	GLS	BTL
PINOT GRIGIO Banfi Le Rime, Tuscany, Italy	14	60
SANCERRE Domaine De La Pauline, Loire, France.....	16	70
SAUVIGNON BLANC Prophecy, Marlborough, New Zealand.....	14	60
CHARDONNAY Thomas Henry, Napa, California	14	60
CHARDONNAY Trenal, Pouilly Fuisse, France	18	80

R E D	GLS	BTL
PINOT NOIR Mac Murray, CA.....	17	75
PINOT NOIR Belle Glos, Monterey County, CA (1.5 L).....	20	200
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	
Wolffer No. 139 Dry Rosé Cider	12	

S P A R K L I N G	GLS	BTL
CHAMPAGNE GH Mumm	18	
PROSECCO Stellina Di Notte, Italy.....	14	60

BY THE BOTTLE

W H I T E & R O S É	GLS	BTL
CHARDONNAY Flowers, CA	110	
CHARDONNAY Prisoner "The Snitch", CA.....	95	
SANCERRE Domaine Hubert Brochard, Loire, France	80	
ROSÉ Vie Vite, Côtes de Provence, France	btl 75 magnum 150	

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 (1.5 L)	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
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 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	14
TULLAMORE DEW 12YR	18
RED BREAST 12YR	24
RED BREAST 15YR	36
MIDLETON	40

JAPANESE

TOKI	14
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	2OZ	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.

BUNGALOW

ROCKAWAY

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.