

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

SMOKED CHICKEN WINGS alabama BBQ sauce	18
CORN NUTS tajin spice, lime	7
SEARED TUNA yuzu kosho tahini sauce, avocado	17
WARM OLIVES chilis, citrus	9
OCTOPUS SKEWERS shiso verde, crushed fingerlings, chorizo	21
HUMMUS cucumber, laffa bread, crispy chickpeas	14
ROASTED SPINACH & BLUE CRAB DIP pita chips, laffa bread	23
BUTCHER'S MEATBALLS herbed ricotta, pressed foccacia	15
RAMEN-SPICED SHISHITOS vinegar honey	13
CRISPY CALAMARI gochujang bbq, furikake	17
ROASTED BEET SALAD honeycrisp apple, vegan hazelnut citrus dressing	14
STEAK FRITES grilled hanger steak "whacked up", hand cut fries	34

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

PORCHETTA SANDWICH

herbed pork belly, rosemary aioli, slaw, served with handcut fries

29

PLATES AND FLATBREADS

PIBIL CHICKEN TOSTADAS charred tomatillo sauce, lime crema	19
ROASTED MUSHROOM FLATBREAD alpha toman, kale, shallot confit	18
SUNCHOKE FLATBREAD french onion spread, brussel sprout, bacon	18
FENNEL SAUSAGE & BURRATA FLATBREAD pepperoncini, tomato, duck fat onions	17
MARGHERITA FLATBREAD fresh mozz, basil, tomatoes, parm	17

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.

CULINARY DIRECTOR: JEFF HASKELL | EXECUTIVE CHEF: PETER JIN

COCKTAILS

SIGNATURE

I DON'T GIVE A FIG	18
IGC Hudson Rye, Montenegro, lemon, rosemary, fig	
POM-ISES POM-ISES	18
Absolut Elyx, lime, POM juice, white cranberry	
MR. BLACK	16
Spring 44 Vodka, Mr. Black, Marie Brizard Cherry, cold brew	
ILLEGAL PICANTE	16
Illegal Mezcal, spicy bitters, handmade lemonade	
PERFECT PEAR	16
Grey Goose Poire, St. Germain, pear, cinnamon, lemon	
MARTINI THYME	16
Botanist Gin, thyme, peach, lime, prosecco	
YUZU MARGARITA	16
IGC Barrel Select Patrón Tequila, Marie Brizard Yuzu, lemon, agave, sesame	
RED SANGRIA	16
#ingoodco Cabernet, brandy, Cointreau, orange, apple	
LUSTER	16
Hendrick's Gin, cucumber, lime	

OLD FASHIONED

REFINED	18
Maker's Mark, Angostura Bitters, orange bitters	
FALL FASHIONED	18
Highland Park Magnus, Apple, Baking Spices, Angostura Bitters	
MATCHA	18
Toki Japanese Whisky, matcha green tea, honey, Marie Brizard Yuzu, peach bitters	
PROFESSOR PLUM	18
Bacardi 8, Lejay Cassis, plum bitters, lemon	
IRISH BREAKFAST	18
Jameson, bacon, cracked black pepper maple, orange	

BAR SNACKS \$5

CHIPS WITH MISO RANCH

PLEASE ALLOW A FEW MINUTES WHILE YOUR COCKTAILS ARE BEING HANDCRAFTED

MOCKTAILS \$9

non-alcoholic

SPICY CUCUMBER SODA cucumber, chili bitters, lime, seltzer

PEACH THYME LEMONADE handmade lemonade, thyme, peach

NOT SO-JITO fresh mint, lime, seltzer

PEAR & CARDAMOM SODA pear, lemon, cardamom, seltzer

POM ROSEMARY "MULE" POM juice, lime, rosemary, ginger beer

**I GIVE
A SIP**

@REFINERYROOFTOP

Each month we feature a cocktail
that benefits a worthy cause

**FROZEN RYE
WHISKEY APPLE CIDER 16**

Jack Daniel's Rye, ginger, cinnamon, clove cider

This month, part of the proceeds from our frozen
cocktails will go towards The Movember Foundation
to raise awareness for men's health

BOURBON*

Knob Creek.....	18
Woodford Reserve.....	18
Bulleit	14
Blantons.....	24
Basil Hayden	22
Widow Jane	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 (4.1% ABV)	8
Bud Light (4.3% ABV)	8
Corona (4.5% ABV)	8
Hoegaarden (4.9% ABV)	8
Heineken (5.0% ABV)	8
Angry Orchard Cider (5.0% ABV)	9
Lagunitas IPA (6.2% ABV)	8

CANS

Heineken Light (4.2% ABV)	8
Modelo (4.5% ABV)	8
Founders All Day IPA (4.7% ABV)	8
Bronx Pale Ale (5.2% ABV)	8
Montauk Arrowhead (5.6% ABV)	8
Rekorderlig Hård Äpple Cider (6.5% ABV)	8

DRAFT

Guinness (4.3% ABV)	9
Blue Point Toasted Lager (5.5% ABV)	8
Pacifico (4.5% ABV)	8
Stella Artois (5.0% ABV)	9
Shocktop (5.2% ABV)	8
Sam Adams Octoberfest (5.3% ABV)	8
Goose Island IPA (5.9% ABV)	9

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 Auvigue Saint-Véran, France	16	70

R E D

PINOT NOIR Mac Murray, CA.....	17	75
MALBEC Alfred Roca, Argentina.....	15	65
CABERNET #ingoodco, CA	14	60
CABERNET Joseph Carr, CA	19	85

R O S É

ROSÉ #ingoodco, Côtes du Rhône, FR.....	14	
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S P A R K L I N G

CHAMPAGNE Palmer & Co BRUT Reserve.....	gls 23	1/2 btl 45
PROSECCO Stellina Di Notte, Italy	14	60
SPARKLING ROSÉ Chandon, California.....	16	70

BY THE BOTTLE

W H I T E & R O S É

CHARDONNAY Flowers, CA	110
CHARDONNAY Prisoner "The Snitch", CA.....	95
SANCERRE Domaine Hubert Brochard, Loire, France	80
ROSÉ 1427, Macedonia, Greece	50
ROSÉ Vie Vite, Côtes de Provence, France	btl 75 magnum 150
ROSÉ Miraval, Côtes de Provence, France	85

R E D

PINOT NOIR Argyle, Willamette Valley, Oregon	85
PINOT NOIR Emeritus, Russian River Valley, CA.....	95
PINOT NOIR Belle Glos, Monterey County, CA (1.5 L).....	150
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	btl 100 magnum 175

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	300
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

TRADEMARK taste • grind

38 WEST 36TH STREET
TRADEMARKTASTE.COM
646.858.2320

MONDRIAN terrace

444 PARK AVE. SOUTH (AT 30TH ST.)
INGOODCOMPANY.COM/MONDRIANTERRACE
212.804.8880

THE WILSON

132 W. 27TH ST (BET 6TH & 7TH)
THEWILSONNYC.COM
212.529.2671

Cleo MEDITERRÂNEO New York

444 PARK AVE. SOUTH (AT 30TH ST.)
INGOODCOMPANY.COM/CLEO
646.948.2370

THE BOOGIE WOOGIE ROOM

444 PARK AVE. SOUTH (AT 30TH ST.)
AT THE MONDRIAN HOTEL

BUNGALOW ROCKAWAY

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

LIBATION

137 LUDLOW, LOWER EAST SIDE
LIBATIONNYC.COM
212.529.2153