

# 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](http://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

<b>SMOKED CHICKEN WINGS</b> alabama BBQ sauce	18
<b>CORN NUTS</b> tajin spice, lime	7
<b>SEARED TUNA</b> yuzu kosho tahini sauce, avocado	17
<b>WARM OLIVES</b> chilis, citrus	9
<b>OCTOPUS SKEWERS</b> shiso verde, crushed fingerlings, chorizo	21
<b>HUMMUS</b> cucumber, laffa bread, crispy chickpeas	14
<b>ROASTED SPINACH &amp; BLUE CRAB DIP</b> pita chips, laffa bread	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>ROASTED BEET SALAD</b> honeycrisp apple, vegan hazelnut citrus dressing	14
<b>STEAK FRITES</b> grilled hanger steak "whacked up", hand cut fries	34

## 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>LAMB</b> 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

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

## 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.

# COCKTAILS

## SIGNATURE

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

## OLD FASHIONED

<b>REFINED</b> .....	18
Maker's Mark, Angostura Bitters, orange bitters	
<b>FALL FASHIONED</b> .....	18
Highland Park Magnus, Apple, Baking Spices, Angostura Bitters	
<b>MATCHA</b> .....	18
Toki Japanese Whisky, matcha green tea, honey, Marie Brizard Yuzu, peach bitters	
<b>SCRAPPY'S</b> .....	18
Jack Rye, bitter chocolate, hazelnut, walnut, nutmeg, allspice	
<b>IRISH BREAKFAST</b> .....	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 EGGNOG 16

Oakheart Spiced Rum, local eggnog, cinnamon, nutmeg

This month, part of the proceeds from our frozen cocktails will go towards Save The Children to give children a healthy start, an education, and protection from harm.

## 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, 7<sup>th</sup> 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
Pacifico (4.5% ABV) .....	8
Stella Artois (5.0% ABV) .....	9
Shocktop (5.2% ABV) .....	8
Blue Point Toasted Lager (5.5% ABV) .....	8
Harpoon Holiday Ale (5.8% ABV) .....	8
Goose Island IPA (5.9% ABV) .....	9

# WINE AND CHAMPAGNE

## W H I T E

	GLS	BTL
<b>PINOT GRIGIO</b> Banfi Le Rime, Tuscany, Italy .....	14	60
<b>SANCERRE</b> Domaine De La Pauline, Loire, France.....	16	70
<b>SAUVIGNON BLANC</b> Prophecy, Marlborough, New Zealand.....	14	60
<b>CHARDONNAY</b> Thomas Henry, Napa, California .....	14	60
<b>CHARDONNAY</b> Auvigue Saint-Véran, France .....	16	70

## R E D

<b>PINOT NOIR</b> Benton Lane, CA.....	17	75
<b>MALBEC</b> Alfred Roca, Argentina.....	15	65
<b>CABERNET</b> #ingoodco, CA .....	14	60
<b>CABERNET</b> Joseph Carr, CA .....	19	85

## R O S É

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

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

## BY THE BOTTLE

### W H I T E & R O S É

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

## R E D

<b>PINOT NOIR</b> Argyle, Willamette Valley, Oregon .....	85
<b>PINOT NOIR</b> Emeritus, Russian River Valley, CA.....	95
<b>PINOT NOIR</b> Belle Glos, Monterey County, CA (1.5 L).....	150
<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 .....	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](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 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

## TRADEMARK taste • grind

38 WEST 36<sup>TH</sup> STREET  
TRADEMARKTASTE.COM  
646.858.2320

## MONDRIAN terrace

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

## THE WILSON

132 W. 27<sup>TH</sup> ST (BET 6<sup>TH</sup> & 7<sup>TH</sup>)  
THEWILSONNYC.COM  
212.529.2671

## Cleo MEDITERRANEO New York

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

## THE BOOGIE WOOGIE ROOM

444 PARK AVE. SOUTH (AT 30<sup>TH</sup> ST.)  
AT THE MONDRIAN HOTEL

## BUNGALOW ROCKAWAY

377 BEACH 92<sup>ND</sup> ST (BEACH CHANNEL DR.)  
BUNGALOWBARNY.COM  
718.945.2200

## LIBATION

137 LUDLOW, LOWER EAST SIDE  
LIBATIONNYC.COM  
212.529.2153