



RESTAURANT WEEK

Please bring this voucher when you dine to receive the promotion

Lunches or Dinner over \$100 will receive 15% of your total bill. The \$100 does not include tax in tip. We will put gratuity on the check for the guest.

Starters

Olives | \$9

castelvetrano, chili, garlic, shallot, citrus

Brussels Sprouts | \$12

onion, citrus, balsamic

Antipasto | \$24/ \$36

[small or large] chef's selection of domestic and imported charcuterie, cheeses, accoutrements

Pork Belly | \$19

musubi, shallot, jalapeño, avocado

Meatballs | \$20

mix of lamb, beef, pork, greek yogurt, tomato, sumac

Lettuce Cups | \$21

[beef or tofu and shiitake] peanut sauce, cilantro, carrot, jalapeño

Veggie Dumplings | \$20

veggie, trumpet mushroom, soy, garlic, scallion

Mussels + Clams | \$22

'Nduja, garlic, white wine, tomato, fries

Salads

add chicken \$8

Wedge Salad | \$16

iceberg, bleu cheese, bacon, seasonal fruit

Caesar Salad | \$15

romaine, mizuna, tomato, parmesan reggiano, crouton

Beets | \$15

microgreens, blood orange vinaigrette, pistachio, goat cheese

ROOFTOP

RESTAURANT & BAR

*We source from local California farms,
all organic and sustainable ingredients.*

Sharing is recommended

Chilled Seafood

Oysters (six or twelve) | \$20/ \$39

hog Island, sweetwaters, mignonette, dashi, lime

Tuna Tartare | \$19

tamari, ginger, spicy sambal, cucumber, toasted rice crackers

Prawns | \$21

cocktail sauce, horseradish, lemon

Consuming raw or undercooked meats, poultry, seafood, shellfish, dairy, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Desserts

Warm Chocolate Cake | \$11

chocolate, fruit, whipped cream

Crisp | \$11

seasonal fruit, a la mode

Cookies N' Cream | \$11

chocolate chip cookie, vanilla gelato

Gelato | \$8

Lush Gelato SF
vanilla, chocolate, seasonal

Inspired by Mark Zawiski
Chef de Cuisine Jose Flores

Entrees

Risotto | \$29

prawn, delicata squash, beurre blanc, leek, lime

Salmon Confit | \$30

butter beans, greens, mustard seed, fennel, bread

Short Ribs | \$32

gremolata, potatoes, wax bean, demi-glacé

Lamb Chops | \$39

sunchoke, pesto, pine nut, citrus, chili

Pork Chop | \$36

avocado, fennel, fingerling potato, herbs

20oz Bone-In Ribeye | \$60

caramelized onion, black garlic

Sides

\$9

fries - garlic, parmesan reggiano, parsley

broccoli - chili, lemon, garlic

potatoes - sour cream, rosemary

mushrooms - soy, onion, garlic, herbs

20% service charge will be applied to parties of 5+
Checks associated with unsigned charge slips or left credit cards will include a 20% gratuity.
\$2 per person for outside dessert fee



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ROOFTOP RESTAURANT & BAR RAIN OR SHINE

Signature Cocktails

15

- Blushing Lady**
ketel one grapefruit-rose vodka, pamplemousse grapefruit liqueur, lime, sea salt rim
- Cucumber Sour**
ketel one cucumber-mint vodka, elderflower liqueur, lime, cucumber, mint
- Peach Basil**
ketel one peach-orange blossom vodka, peach liquor, lemon, basil
- La Salina**
nolet's gin, pama pomegranate liqueur, lime
- Moon Child**
empres gin, domaine de canton ginger liqueur, ginger beer, lime zest
- Pine Pepper Crush**
casamigos blanco tequila, pineapple, agave, lime, black pepper, port float
- La Picante**
los javis mezcal, jalapeno, lemon, pineapple, agave, tajin rim
- Labyrinth**
cruzan silver rum, fernet-branca, cinnamon, pineapple, lime
- Rosemary Old Fashioned**
bulleit bourbon, rosemary demerara, angostura bitters, orange zest
- Milan**
rittenhouse rye, ramazzotti amaro, kina l'aero d'or

Mules on the Roof

15

- The Classic:** titos handmade vodka, ginger beer, lime
- The Spa Day:** ketel one cucumber-mint vodka, ginger beer, lime
- The Georgia Peach:** ketel one peach-orange blossom vodka, ginger beer, orange juice
- The Rose Blossom:** ketel one grapefruit-rose vodka, ginger beer, grapefruit juice
- The Bardstown Bash:** makers mark bourbon, ginger beer, lime

Bubble Me Up!

16

- Citrus Blossom**
titos vodka, pamplemousse, lemon, prosecco
- Rosemary Rush**
aperol, rosemary, prosecco
- Pear Don Me**
don julio silver tequila, prickly pear, lemon, sparkling rose

Woodford Whiskey Flight

36

3/4oz samples of woodford reserve, malt, wheat & double oak

Beer

8

Draft: Please ask about our local rotating tap handles

Bottles & Cans

- corona extra 7
- coors lite 7
- stella artois 8
- deschutes black butte porter 8
- sierra nevada pale ale 8
- epidemic sour 9
- local cider 8
- st. pauli girl n/a 7

Beverages

4

- pepsi
- diet pepsi
- sierra mist
- ice tea
- lemonade
- arnold palmer
- shirley temple
- roy rogers
- ginger beer

Fancy Mocktails

8

- Cactus Crush**
prickly pear, agave, lime, sierra mist
- Sunrise Spritz**
orange juice, grenadine, sparkling water
- Strawberry Sparkler**
strawberry puree, lemon, sierra mist

Wine

Sparkling

Ruffino Prosecco
italy 12/46

Chandon Brut
napa 12/46

Veuve Clicquot Brut
champagne btl 88

Villa Sandi Prosecco Rose
italy 13/48

Moet & Chandon Brut Rose
champagne (187ml) 18

White

Chehalem Pinot Gris
willamette 12/46

Oyster Bay Sauvignon Blanc
new zealand 12/46

Duckhorn Sauvignon Blanc
napa 13/48

Groth Sauvignon Blanc
napa 15/56

Pine Ridge Chenin/Viognier
lodi 12/46

Fillaboa Albarino
spain 13/48

Sonoma Cutrer Chardonnay
sonoma 15/56

Jordan Chardonnay
russian river 17/64

Frank Family Chardonnay
caneros 19/74

Still Rose

Decoy Rose
california 12/46

Whispering Angel Rose
provence 13/48

AIX Rose
provence 15/56

Red

Davis Bynum Pinot Noir
russian river 16/62

Belle Glos "C&T" Pinot Noir
santa maria 18/68

Patz & Hall Pinot Noir
sonoma btl 78

Seghesio Zinfandel
sonoma 15/56

"Modus" Ruffino Super Tuscan
tuscany 15/56

Colome Malbec
argentina 15/56

Matanzas Merlot
alexander valley 14/54

Klinker Brick Syrah
lodi 14/52

Roth Cabernet
alexander valley 15/56

Justin Cabernet
pasa robles 17/66

Jordan Cabernet
alexander valley btl 96

Prisoner Red Blend
napa btl 92