

Clayton

ROOF
ALL DAY

Shareables

Chips & Dips V GF 12
corn tortilla chips, morita chile
salsa, guacamole

Crudités and Hummus V 12
sumac, guajillo, olive oil, pita,
seasonal vegetables

Shrimp Cocktail GF 16
lemongrass-poached tiger
shrimp, harissa cocktail sauce,
grilled lemon

Greens

add chicken 8, shrimp 9, salmon 10, skirt steak* 12*

Arugula GF 12
radicchio, parmesan, crispy shallot,
sherry vinaigrette

Green Papaya Salad GF 14
carrot, green beans, cherry tomatoes, peanuts,
tamarind dressing

Grilled Peach & Burrata GF 16
frisée, arugula, toasted almonds,
blackberry vinaigrette

The 80206 GF 18
romaine lettuce, chicken, roasted beets, egg,
bacon, white cheddar, avocado, heirloom
tomato, buttermilk-herb dressing

Handhelds

Smash Burger* 18
double-stacked patties, white cheddar, burger sauce,
lettuce, tomato, onion
~substitute grilled chicken breast or Impossible burger
~gluten free bread available +\$2

Shrimp Tacos GF 16
red onion, cilantro, lime, avocado mousse

Grilled Salmon BLT* 16
bacon, lettuce, tomato, herb aioli,
brioche bun
~gluten free bread available +\$2

Mahi Mahi Tacos GF 16
cilantro cream, cabbage slaw,
citrus salsa

Pizzas

Margherita 16
pomodoro sauce, mozzarella, fontina,
parmesan, basil

Prosciutto 18
fresh mozzarella, ricotta, parmesan,
garlic confit, olive oil, arugula

Wild Mushroom 17
maitake, cremini, garlic confit,
taleggio, arugula

Soppressata 18
pomodoro sauce, red onion, asiago,
parmesan, mike's hot honey drizzle

gluten free pizza crust available +\$2

Plates

Skirt Steak* GF 28
roasted potatoes, beets, bacon, herb salad,
chimichurri

Chicken Kabobs GF 24
yogurt and cumin marinade,
cucumber & tomato salad, hummus

Oven-Roasted Mahi Mahi GF 26
tomato sauce, white wine, olives, capers,
charred broccolini, fingerling potatoes

Grilled Vegetable Platter V GF 18
asparagus, zucchini, roasted red pepper,
hummus

Sweets

Tiramisu Parfait 6
lady fingers, whipped mascarpone,
cocoa powder

Peach & Cherry Crumble V GF 6
baked in cast iron, brown sugar, oats

Red Velvet Cake 6
cream cheese frosting

V Vegan GF GlutenFree**

** with our open kitchen and shared food preparation areas, we cannot guarantee zero contact with gluten

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please note that a 20% service charge will be included in the final bill.