

Cocktails

Sweets

Oatmeal Cookie Sandwich 7
Oatmeal Cookies and Cream Cheese Icing

Warm Chocolate Chip Cookies 8
70% Dark Chocolate

Chocolate Cake 10
Hazelnut Praline Crunch,
Dark Chocolate Mousse, Hazelnut Espresso Mousse

Crème Fraîche Cheesecake GF 10
Vanilla, Orange Blossom, Honey, Candied Pistachios,
Orange Supremes

Dessert Wines

Royal Tokaji, Late Harvest, Hungary, 2017 19

Coffee

Drip Coffee 3

Espresso 3

Steven Smith Tea 3
British Brunch, Lord Bergamot, Jasmine Silver Tip, Spring Greens,
Peppermint Leaves, Red Nectar

BUTTER ME UP 16
Brown Butter-Washed Ron Zacapa Rum,
Cinnamon Brown Sugar Syrup, Lemon

TAMMY'S MARGARITA 16
Mi Campo Reposado,
Orange Liqueur, Tamarind, Ginger, Lime

YO SOY JOAQUIN 17
Fresno-Infused Don Julio Blanco,
Orange Liqueur, Aperol, Mango, Lime

TELL NO LIES 16
High West Campfire Whiskey, Brandy,
Maraschino Liqueur, Apple Shrub,
Sweet Vermouth

SPICED MULE 16
Vodka, Ginger Beer, Apple Shrub,
Cardamom, Lime

FOR BEET'S SAKE 16
Gin, Beet Shrub, Ginger,
Rosemary Honey, Lemon

ESPRESSO MARTINI 16
Ketel One, Nitro-Infused on Draft

ZERO PROOF

RASPBERRY COLADA 8
Raspberry Puree, Coconut, Pineapple,
Lime

SPICED DONKEY 8
Apple Shrub, Ginger Beer, Cinnamon,
Lemon



ROOFTOP

To Begin

Focaccia 8

Herbed Focaccia, Garlic Oil

Burrata 17

Apple Mustard, Braised Fennel, Radish

Arancini 14

Spinach, Fontina, Mushroom

Vegetable Crudite 17

Hummus, Salsa Verde, Raw Vegetables, Pita, Lavash

Spinach Dip 17

Artichoke, Fontina, Pecorino, and Tortilla Chips

Tuna Tartare* GF 19

Yellowfin Tuna, Celeriac, Sunchoke, Apple, Lemon.

Salads

Kale Caesar 16

Tuscan Kale, Celery, Tonnato Caesar, Ricotta Salata, Bread Crumbs

80206 GF 20

Romaine Lettuce, Chicken, Roasted Beets, Egg, Bacon, White Cheddar, Tomato, Buttermilk Herb Dressing

Chilled Farro Salad 18

Farro, Tomato Pesto, Esoterra Vegetables

Pizzas

Margherita Pizza 16

Pomodoro Sauce, Mozzarella, Fontina, Parmesan, Basil

Squash Pizza 19

Butternut Squash, Robiola, Grilled Onion, Pear

Sweet & Spicy Pizza 19

Pepperoni, Cherry Peppers, Mozzarella, Red Onion, Hot Honey

Add Pepperoni +2

Add Proscuitto +2

Gluten Free Pizza Crust Available** +2

Large Plates

Roman Gnocchi 21

Semolina Gnocchi, Mushroom Ragu, Grana Padano

Roasted Salmon 28

Beets, Gribiche

Ember Roasted Trout* GF 28

Smoked Scallion, Radicchio, Crème Fraiche, Horseradish, Dill

Chicken Paillard GF 28

Grilled Chicken Breast, Cilantro, Arugula, Shaved Vegetables, Cherry Tomato, Pecorino

Rooftop Burger* 19

PepperJack, Aioli, Arugula, Pickles, Brioche Bun

~Substitute Grilled Chicken Breast or

Impossible™ Burger

-Gluten Free Bun Available** +2

New York Strip Steak GF 31

10oz Steak, Sunchoke, Pistachio, Caponata

Lamb Chop* GF 27

8oz T-Bone Chop, Cippolini Onion, Agrodolce, Salsa Verde

Vegetables from Our Hearth

Honeynut Squash GF 13

Marcona Almond, Pepitas, Ras el Hanout, Pomegranate

Grilled Escarole 13

Calabrian Chile, Roasted Radish, Breadcrumbs

Grilled Artichoke GF 14

Whole Artichoke, Crème Fraiche, Pecorino, Chive, Charred Lemon

GF Gluten Free**

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

* These items may be served raw or undercooked, or contain raw or undercooked ingredients. 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.