THE ROOF

RAW BAR

SHRIMP COCKTAIL 20
Local Prawns, California Avocado,
Chipotle Cocktail Sauce

CITRUS CEVICHE* 14
Cara Cara Orange, Mandarin, Fuyu Persimmon,
Tamarind Agua, Almond

HAMACHI AGUACHILE* 18
Serrano Vinaigrette, Castelvetrano Olive, Pomegranate,
Cilantro

ANTOJITOS

GUACAMOLE 16
California Avocados, Major Herbs, Jalapeño,
Flax Seed Crumble
Extra Chips 2

HAND CAESAR SALAD 12
Little Gem Lettuce, Endive, Pumpkin Seed Caesar,
Cotija, Pepita Crumble

GRILLED SHISHITOS 14
Yuzu Aioli, Charred Citrus Dust

DUNGENESS CRAB NACHOS 28
Cheesy Mornay, Avocado, Pickled Onion,
Dungeness Crab, Cotija Cheese, Tajin

LEEK CON RAJAS EMPANADA 8
Pistachio Mole

FOR PARTIES OF 8 OR MORE, AN AUTOMATIC 18.5% STAFF CHARGE WILL BE ADDED TO YOUR BILL

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

HOUSE MADE FRESH PRESSED JUICES

GREEN BEAUTY 12
Kale, Cucumber, Parsley, Lime, Jalapeño, Granny Smith Apple

BRAIN BOOST 12
Red Apple, Sweet Potato, Carrot, Ginger, Cinnamon

LIFE FLOW 12
Orange, Carrot, Red Beet, Ginger

ENERGY LIFT 12
Golden Beet, Pineapple, Orange, Turmeric, Lemon

FRESH JUICES 10
Orange, Grapefruit, Apple, Cranberry, Tomato

COFFEE CORNER

ESPRESSO 4

DOUBLE ESPRESSO 5

AMERICANO 8

CAPPUCCINO 8

FLAT WHITE 8

LATTE 8

MATCHA LATTE 8

TEA SELECTION
from STEVEN SMITH TEAMAKER

BRITISH BRUNCH 8

MASALA CHAI 8

LORD BERGAMONT 8

MEADOW 8

PEPPERMINT LEAVES 8

JASMINE SILVER TIPS 8

MAO FENG SHUI 8

PINCHOS (Grilled Skewers, 2 per order)

SHRIMP 16
Achiote Vinaigrette, Almond Aioli, Almendrado

LOMO* 16
Beef Tenderloin, Peruvian Green Sauce, Cherry Tomato, Parsnip

TACOS

BAJA TOFU 12
Cabbage Lace, Avocado, Sweet and Sour Onions, Chipotle Crema

AHI TUNA* 16
Paddlefish Caviar, Serrano, Salsa Roja Aioli, Potato Crisp, Shiso

PORK AL PASTOR 12
Roasted Pineapple, Onions, Cilantro

CARNE ASADA* 16
Molcajete, Cilantro, Salsa Verde

DESSERT

CHURROS 10
Chocolate Sauce

CINCO LECHES CAKE 10
Gooseberry Jam, Pistachio

COCKTAILS

LETHAL WEAPON 20
Gem & Bolt Mezcal, Aperol, Lime,
Dry Curacao, Rhubarb

BOOGIE NIGHTS 20
Barsol Pisco Acholado, Date, Lime, Pineapple

BEAUTY & THE BESANT 20
Tapatio Reposado Tequila, Lime, Tamarind, Pale Ale

LA CONFIDENTIAL 20
Plantation 3 Star Rum, Strawberry, Absinthe

CLOSER TO GOD 20
Del Maguey Minero Mezcal, Cocchi Americano,
Lemon, Lime, Californian White Wine,
Chamomile, Soda

CLARA DE YUZU 20
Yuzu Liqueur, Lemon Sherbet, Lemon, Peroni

MILK PUNCH 20
Blanco Tequila, Reposado Tequila, Mezcal,
Guatemalan Rum, Spice Mix, Ancho Pepper,
Green Tea, Lemon Sherbet, Milk

EL TIGRE 20
Beefeater Dry Gin, Passionfruit, Turmeric, Honey,
Lime, Pineapple, Ginger Beer

MIRA FLORES 20
Grey Goose Vodka, Yuzu, Pineapple, Raspberry,
House Sparkling

NOCHE BUENA 20
Bulleit Bourbon, Falernum, Plum Bitters, Mint, Lemon

TAPATIO REPOSADO 22

VOLCAN BLANCO 20

MEZCAL

CASAMIGOS MEZCAL	18
DEL MAGUEY MEZCAL CHICHICAPA	25
DEL MAGUEY MEZCAL VIDA	18
EL MERO MERO JOVEN	20
EL SILENCIO	18
GEM & BOLT	18
MONTELOBOS	18

RUM

BACARDI HERITAGE GRAN RESERVA BLANCA	18
BACARDI 8 YEAR	18
DIPLOMATICO RESERVA	25
PLANTATION RUM 3*	18
SMITH & CROSS JAMAICAN RUM	25
WRAY & NEPHEW OVERPROOF	18

APERITIF

APEROL APERITIVO	10.5
APERITIVO SELECT	10.5
CAMPARI	10.5

DIGESTIF

AMARO ANGELENO	10.5
AMARO NONINO	10.5
FERNET BRANCA	10.5
CHARTREUSE GREEN	10.5
CHARTREUSE YELLOW	10.5
MONTENEGRO AMARO	10.5

ISLANDS

HIGHLAND PARK 18 YEAR	35

CAMPBELTOWN

SPRINGBANK 18 YEAR	45

ISLAY

LAGAVULIN 16 YEAR	22
ARDBERG UIGEADAIL	18

BLENDED SCOTCH

CHIVAS 12 YEAR	18
CHIVAS 18 YEAR	22
COMPASS BOX HEDONISM WHISKY	30
DEWARS 18 YEAR	22
JOHNNIE WALKER BLACK LABEL	18
JOHNNIE WALKER BLUE LABEL	50
MONKEY SHOULDER WHISKY	22

TEQUILA

ARETTE REPOSADO	19
CASAMIGOS ANEJO	25
CASAMIGOS BLANCO	18
CASAMIGOS REPOSADO	20
DON JULIO BLANCO	19
DON JULIO 1942	40
FORTALEZA BLANCO	19
FORTALEZA REPOSADO	20
OCHO BLANCO	18
SIETE LEGUAS BLANCO	22
SIETE LEGUAS REPOSADO	25

BEER & CIDER

Missing Lynx Pilsner	9
Smog City IPA	9
Peroni	9
Anchor Steam	9
Pacifico	9

WINE

SPARKLING

Chandon, Brut, Napa Valley, California, NV	19 / 95
Veuve Clicquot, Yellow Label, Champagne, NV	31 / 145
Ruinart, Blanc de Blancs, Champagne, NV	42 / 168
Ruinart, Brut Rosé, Champagne, NV	42 / 168

WHITE

Ferdinand, Albarino Lodi, California, 2017	18 / 72
Farella, Sauvignon Blanc Napa Valley, California, 2017	21 / 84
Mayacamas, Chardonnay Napa Valley, California, 2016	26 /104
Bodegas Colome, Torrontes Salta, Argentina, 2018	16 /64

ROSÉ

Azur Napa Valley, California, 2018	18 / 72
The Palm by Whispering Angel Cotes de Provence, 2018	21 / 104
Domaines Ott “Chateau de Selles” Cotes de Provence, 2018	24 / 118

RED

Recuerdo, Malbec Mendoza, Argentina, 2017	19 / 76
Apriori, Cabernet Blend Napa Valley, California, 2015	26 / 102
Chanin, Pinot Noir Santa Barbara, California, 2013	22 / 88

GIN: JUNIPER

BEEFEATER LONDON DRY, LONDON	18
BOMBAY DRY GIN, LONDON	18
FORD'S GIN, CALIFORNIA	19
HENDRICK'S GIN, SCOTLAND	20
HENDRICK'S ORBIUM / 43.4%, SCOTLAND	20
HENDRICK'S MID-SUMMER, SCOTLAND	20
JUNIPERO GIN, SAN FRANCISCO	19
MARTIN MILLER'S GIN, ENGLAND	20
MONKEY 47, GERMANY	22
TANQUERAY GIN, ENGLAND	19

VODKA

ABSOLUT ELYX	22
BELVEDERE	18
BELVEDERE SMOGORY FOREST	22
GREY GOOSE	18
HANSON OF SONOMA ORGANIC	19
KETEL ONE VODKA	20
KETEL ONE VODKA CITRON	20

WHISKEY : AMERICAN

BASIL HAYDENS	22
BULLEIT	18
EAGLE RARE	20
KNOB CREEK	20
JACK DANIELS SINGLE BARREL	18
MAKER'S MARK 46	20
OLD FORESTER 1870	22
WOODFORD RESERVE BOURBON	18

WHISKEY : RYE

BULLEIT RYE	22
FEW RYE	18
RITTENHOUSE STRAIGHT RYE 100-PROOF	18
WILD TURKEY RYE	22
WOODFORD RESERVE RYE	18
WHISTLEPIG 12 YEAR	25

WHISKEY : IRISH

JAMESON	18
GREEN SPOT	25

WHISKEY : JAPANESE

NIKKA COFFEY GRAIN	32

SINGLE MALT SCOTCH

HIGHLANDS

DALMORE 18 YEAR	50
GLENMORANGIE 18 YEAR	27
OBAN 14 YEAR	60

LOWLANDS

AUCHENTOSHAN THREE WOOD	18

SPEYSIDE

MACALLAN 12	22
MACALLAN 18 YEAR SHERRY OAK	60