

# THE ROOF

## RAW BAR

SHRIMP COCKTAIL	24
Chipotle Cocktail Sauce, Lime, Avocado	
HALF DOZEN OYSTERS*	22
Mexican Pacific Oysters, Hibiscus Mignonette, Lime	
SEAFOOD TOWER*	75
Oysters, Shrimp Cocktail, King Crab, Ceviche, Hibiscus Mignonette, Lime, Confetti Peppers	
SEABASS CEVICHE*	16
Citrus Serrano Vinaigrette, Avocado, Cilantro, Radish, Shaved Onion	
AHI TUNA TOSTADA*	18
Avocado, Sesame Seeds, Yuzu Kosho, Onion, Serrano	

## ANTOJITOS

GUACAMOLE	16
California Avocados, Major Herbs, Flax Seed Crumble, Jalapeño Extra Chips +4	
YUCCA FRIES (V)	16
Aji Amarillo Aioli, Cilantro Sauce	
SWEET POTATO TAQUITOS	22
Avocado, Lime Crema, Pickled Onion	
SUPER GREEN CAESAR SALAD	15
Market Greens, Heritage Seeds, Cotija Cheese With Grilled Steak or Shrimp +22	
GRILLED SHISHITO PEPPERS	12
Citrus Dust, Yuzu Aioli	
HONEY TAPATIO WINGS	15
Cilantro Crema	
CRAB NACHOS	32
Cheesy Mornay, Avocado, Black Bean, Pickled Onion, Dungeness Crab, Cotija Cheese, Serrano, Chives, Tajin	

## TACOS

TOFU TACOS (V) (3)	19
Cabbage Lace, Avocado, Sweet and Sour Onions, Chipotle Tofu Crema	
AL PASTOR CARROT TACOS (V) (3)	18
Achiote Roasted Carrots, Pineapple, Shaved Onion, Cilantro, Salsa Verde	
AL PASTOR TACOS (3)	19
Achiote Pork, Roasted Pineapple, Salsa Verde, Shaved Onion, Cilantro	
CARNE ASADA TACOS* (3)	26
Skirt Steak, Roasted Salsa, Onion, Avocado, Cilantro	

## DESSERT

CINCO LECHES CAKE	10
Crème Fraiche Whip, Pistachio, Gooseberry Jam	
CHURROS	10
Chocolate Sauce	

## COFFEE CORNER

ESPRESSO	6
DOUBLE ESPRESSO	8
ICED COFFEE	8
CAPPUCCINO	8
LATTE	8

## TEA SELECTION

from STEVEN SMITH TEAMAKER

ICED TEA	8
BRITISH BRUNCH	8
MASALA CHAI	8
LORD BERGAMONT	8
MEADOW	8
PEPPERMINT LEAVES	8

FOR PARTIES OF 8 OR MORE, AN AUTOMATIC 18.5% STAFF CHARGE WILL BE ADDED TO YOUR BILL AND PAID ENTIRELY TO SERVICE STAFF.

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

## COCKTAILS

CASITA DE CAMPO 20  
Vida Mezcal, Cocchi Americano, Guava, St. Germain, Lime

DAYDREAM D'LITE 20  
Belvedere Blackberry Lemongrass, Luxardo Maraschino,  
Lemon, Grapefruit

MORNIN' OCTANE 20  
Volcan Blanco Tequila, Amaro Montenegro, Ancho Verde,  
Coffee Liqueur, Espresso

FAME GAME 20  
Casamigos Blanco, Melon Aperitif, Lime, Peychaud's,  
Wasabi Salt

JACKIE BROWN 20  
Mezcal, Ancho Verde, Pineapple, Agave, Lime

SPA DAY 20  
Belvedere Lemon-Basil, Cocchi Americano, Aloe Liqueur,  
Lemon, Mint

## LOWER ABV

VERSIERRA 20  
Amaro Nonino, Peach, Honey, Lemon, Chandon

## NON-ALCOHOLIC

LEARNER'S PERMIT 12  
Seedlip Garden 108, Cucumber Tonic, Lime

SECOND TO NONE 12  
Ghia Le Spritz, Grapefruit, Bergamont Tea, Rosemary

SODA 9

BOTTLED WATER 9  
Still / Sparkling

## BEER & CIDER

Lil Bo Pils 9

Smog City IPA 9

Anchor Steam 9

Peroni 9

Modelo Negro 9

Pacifico 9

## WINE

### SPARKLING

Chandon, Brut, Napa Valley, California, NV 19 / 95

Ruinart, Blanc de Blancs, Champagne, NV 42 / 168

Veuve Clicquot, Yellow Label, Champagne, NV 31 / 145

### WHITE

Ferdinand, Albarino 19 / 72  
Lodi, California

Saracina, Sauvignon Blanc 21 / 84  
Mendocino, California

Newton, Chardonnay 22 / 88  
Napa Valley, California

### ROSÉ

La Fête 18 / 72  
Cotes de Provence, France

Whispering Angel 21 / 84  
Cotes de Provence, France

Domaines Ott "By.Ott" 24 / 88  
Cotes de Provence, France

### RED

Heritage, Cabernet Sauvignon 25 / 100  
Napa Valley, California

Terrazas de Los Andes, Reserva, Malbec 16 / 64  
Mendoza, Argentina

Others, Grenache Blend 18 / 72  
Napa Valley, California

Resonance, Pinot Noir 22 / 88  
Willamette Valley, Oregon

FOR PARTIES OF 8 OR MORE, AN AUTOMATIC 18.5% STAFF CHARGE WILL BE ADDED TO YOUR BILL AND PAID ENTIRELY TO SERVICE STAFF.

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

ISLANDS  
HIGHLAND PARK 18 YEAR 35

CAMPBELTOWN  
SPRINGBANK 18 YEAR 45

ISLAY  
LAGAVULIN 16 YEAR 22  
ARDBERG UIGEADAIL 18

### BLENDDED SCOTCH

CHIVAS 12 YEAR 18  
CHIVAS 18 YEAR 22  
COMPASS BOX HEDONISM WHISKY 30  
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  
QUI PLATINUM EXTRA ANEJO 23  
TAPATIO REPOSADO 22

### MEZCAL

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

### RUM

BACARDI HERITAGE GRAN RESERVA BLANCA 18  
BACARDI 8 YEAR 18  
DIPLOMATICO RESERVA 25  
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

### GIN: JUNIPER

BEEFEATER LONDON DRY, LONDON 18  
BOMBAY DRY GIN, LONDON 18  
FORD'S GIN, LONDON 19  
HENDRICK'S GIN, SCOTLAND 20  
HENDRICK'S ORBIUM / 43.4%, 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 HAYDEN'S 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 101 22  
WOODFORD RESERVE RYE 18  
WHISTLEPIG 12 YEAR 25

### WHISKEY : IRISH

JAMESON 18  
GREEN SPOT 25

### WHISKEY : JAPANESE

KAIYO 7YR 25  
KAIYO CASK STRENGTH 23

### SINGLE MALT SCOTCH

HIGHLANDS  
DALMORE 18 YEAR 50

OBAN 14 YEAR 24

LOWLANDS  
AUCHENTOSHAN THREE WOOD 18

SPEYSIDE  
MACALLAN 12 22  
MACALLAN 18 YEAR SHERRY OAK 60