

GIN: JUNIPER

BOMBAY DRY, LONDON	19
BOMBAY SAPPHIRE DRY, LONDON	21
BOTANIST, ISLAY	21
CONDESA, MEXICO	20
FORD'S, LONDON	20
GARDENER, FRANCE	21
HENDRICK'S, SCOTLAND	22
MONKEY 47, GERMANY	24
NOLET'S, HOLLAND	21
ROKU, JAPAN	20
TANQUERAY NO.10, ENGLAND	22
WILDE, IRELAND	21

THE ROOF

COGNAC

D'USSE	22
HENNESSY V.S.O.P.	21
HENNESSY X.O.	50
HENNESSY PARADIS	275
GRAND MARNIER	20
MARTINGALE	24

RUM

BACARDI	19
BACARDI 8 YEAR	21
DIPLOMATICO RESERVA	21
SANTA TERESA 1796	22
ZACAPA 23	30
SMITH & CROSS	25

APERITIF/DIGESTIF

AMARO ANGELENO	17
AMARO NONIMO	17
AMARO MONTENEGRO	17
APEROL APERITIVO	17
APERITIVO SELECT	17
CAMPARI	17
CHARTREUSE GREEN	17
CHARTREUSE YELLOW	17
FERNET BRANCA	17

MARISCOS

SEABASS CEVICHE*	18
Sustainable Pacifico Bass, Serrano-Citrus Jus, Avocado Radish, Onion	
AHI TUNA TOSTADA*	22
Avocado, Sesame Seeds, Yuzu Kosho, Onion, Serrano	
HAMACHI TIRADITO*	24
Aji Amarillo Jus, Heirloom Tomato, Charred Avocado Crispy Corn	
JUMBO SHRIMP COCKTAIL	26
Sustainable Wild Shrimp, Chipotle-Mezcal Cocktail Sauce Lime, Avocado	
SEARED AHI TUNA LETTUCE CUPS*	28
Chili Crusted Tuna, Avocado, Mango Relish House Made Ponzu	
CRAB NACHOS	36
Cheesy Mornay, Avocado, Black Beans, Pickled Onions Dungeness Crab, Cotija Cheese, Serrano, Chives, Tajin Sub Grilled Steak or Barbacoa 10	

ANTOJITOS

GUACAMOLE (V)	16/30
California Avocados, Major Herbs, Seed Mix, Jalapeño	
SEASONAL FRUTA FRESCA (V)	20
Santa Monica Farmer's Market Fruit, Housemade Chamoy	
ESQUITE (VG)	20
Corn, Smoked Butter, Poblano Pepper, Onions, Cotija Lime Zest	
YUCA FRIES (VG)	18
Aji Amarillo Aioli, Cilantro Sauce	
SUPER GREEN CAESAR SALAD	18
Market Greens, Seed Mix, Cotija Cheese Add Grilled Shrimp +24 Add Grilled Marinated Spicy Chicken +18 Add Grilled Steak +30	
BARBACOA QUESADILLA	22
12 Hour Braise Short Rib, Chihuahua Cheese Pickled Onions, Epazote	
CHICKEN WINGS	22
Honey Tapatio, Cilantro Ranch	

WHISKEY: AMERICAN

ANGEL'S ENVY	21
BASIL HAYDEN'S	23
BULLEIT	22
JACK DANIEL'S	19
JACK DANIEL'S SINGLE BARREL	22
KNOB CREEK	21
MAKER'S MARK	20
MICHTER'S	21
OLD FORESTER	19
WOODFORD RESERVE BOURBON	23
WOODINVILLE	22

WHISKEY: RYE

ANGEL'S ENVY RYE	25
BULLEIT RYE	22
HIGH WEST DOUBLE RYE	21
JACK DANIEL'S SIB RYE	21
MICHTER'S RYE	21
SIRDAVIS PX RYE	23
WHISTLEPIG 6 YEAR	25
WHISTLEPIG 10 YEAR	31
WHISTLEPIG 12 YEAR	36
WOODFORD RESERVE RYE	20

SINGLE MALT SCOTCH

AUCHENTOSHAN THREE WOOD	19
BALVENIE 14 YEAR CARIBBEAN CASK	26
DALMORE 12 YEAR	20
DALMORE 18 YEAR	50
GLENMORANGIE 10 YEAR	20
GLENLIVET 12 YEAR	20
HIGHLAND PARK 18 YEAR	35
LAGAVULIN 16 YEAR	24
LAPHROAIG QUARTER CASK	21
MACALLAN 12 YEAR	23
MACALLAN 15 YEAR	45
MACALLAN 18 YEAR SHERRY OAK	65
OBAN 14 YEAR	25
SPRINGBANK 18 YEAR	45
TALISKER 10 YEAR	19

BLENDED SCOTCH

CHIVAS 12 YEAR	21
CHIVAS 18 YEAR	25
DEWAR'S 12 YEAR	20
DEWAR'S 19 YEAR	25
JOHNNIE WALKER BLACK LABEL	19
JOHNNIE WALKER BLUE LABEL	50
MONKEY SHOULDER WHISKY	21

WHISKEY: IRISH/JAPANESE

GREEN SPOT	25
JAMESON	20
HIBIKI HARMONY	38
KAIYO THE SINGLE	25
KAIYO CASK STRENGTH	23
REDBREAST 12 YEAR	23
SUNTORY TOKI	20
TEELING	20
YELLOW SPOT	30

TEQUILA

CASAMIGOS BLANCO	22
CASAMIGOS REPOSADO	23
CASAMIGOS CRISTALINO	25
CASAMIGOS AÑEJO	25
CASA DRAGONES BLANCO	20
CASA DRAGONES REPOSADO	40
CASA DRAGONES AÑEJO	45
CASA DRAGONES JOVEN	80
CLASE AZUL PLATA	40
CLASE AZUL REPOSADO	60
CLASE AZUL GOLD	80
CODIGO BLANCO	21
CODIGO REPOSADO	22
DON JULIO BLANCO	21
DON JULIO REPOSADO	22
DON JULIO AÑEJO	26
DON JULIO 70	35
DON JULIO 1942	45
EL TESORO BLANCO	21
EL TESORO REPOSADO	22
EL TESORO AÑEJO	26
ENEMIGO CRISTALION ANEJO	24
ENEMIGO EXTRA ANEJO	34
KOMOS AÑEJO CRISTALINO	40
KOMOS REPOSADO ROSA	35
LALO BLANCO	21
LOST EXPLORER TEQUILA BLANCO	21
MAESTRO DOBEL DIAMANTE	22
OCHO BLANCO	23
OCHO REPOSADO	26
PATRON SILVER	21
PATRON REPOSADO	22
PATRON EL ALTO	45
PATRON EL CIELO	45
VOLCAN X.A	50

MEZCAL

AMARAS MEZCAL ESPADIN	20
CLASE AZUL DURANGO	120
CLASE AZUL GUERRERO	120
DEL MAGUEY MEZCAL CHICHICAPA	28
DEL MAGUEY MEZCAL MINERO	32
DEL MAGUEY MEZCAL VIDA	22
DEL MAGUEY MEZCAL SAN PUEBLO AMEYALTEPEC	35
EL MERO MERO JOVEN	21
EL MERO MERO TEPEXATE	25
ILEGAL MEZCAL	21
OJO DE DIOS JOVEN	21
OJO DE DIOS ODD HIBISCUS	23
MADRE ENSAMBLE	21
MADRE ESPADIN	22
MEZCAL 33 JOVEN	22
MEZCAL 33 REPOSADO	24
UNION MEZCAL	22

VODKA

BELVEDERE	21
CHOPIN	22
GREY GOOSE	22
KETEL ONE VODKA	21
KETEL ONE CITROEN VODKA	21
HAKU	20

TACOS

Three per order

BAJA TOFU TACOS (V)	22
Cabbage Slaw, Avocado Mash, Pickled Onions	
Chipotle Tofu Crema	
CHICKEN TACOS	26
A La Brasa, Aji Amarillo, Toasted Corn, Red Onion	
Fresno, Cilantro	
DUCK TACOS (N)	27
Six Hour Confit, Mole Rojo, Lime Crema, Epazote	
Candied Cacao Nibs	
TACOS DE PESCADO	28
Sustainable Pacifico Striped Bass, Morita Aioli, Fresno	
Avocado Blue Corn Tortilla	
CARNE ASADA TACOS*	30
Prime Skirt Steak, Salsa Molcajete, Onion	
Avocado Mash, Cilantro	

POQUITO MAS

Served with Yuca Fries

THE ROOF BURGER*	32
Angus Beef, Pepper Jack Cheese, Poblano Chili	
Avocado Mash, Tortilla Chips, Sweet Onions	
Chipotle Spread, House Made Sesame Bun	
ANGRY CHICKEN	30
Crispy Fried Chicken, Angry Aioli, Cabbage-Serrano Slaw	
House Made Sesame Bun	

(VG) Vegetarian

(V) Vegan

(N) Nuts

AN AUTOMATIC 18.5% STAFF CHARGE WILL BE ADDED TO YOUR BILL AND PAID TO THE OUTLET STAFF.

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

COCKTAILS

ALTA CALIFORNIA

A celebration of California's cultural crossroads, Alta California reimagines the Golden State's rich heritage through vibrant flavors and regional bounty. From sun-kissed citrus groves to coastal botanicals and Latin American influences, each cocktail is a refined expression of California's soul - bold, diverse, and timeless.

BANANA ESPRESSO MARTINI (N) 26
Choose your adventure between Vodka or Tequila
Ketel One or Casamigos Reposado
Banana, Miso, Espresso, Toasted Almond

LA FRONTERA 24
Planteray Pineapple, Agave, Rhubarb, Lime

MONTE BRAVO 25
Doc Swinson's Bourbon, Cocoa, Pierre Ferrand
Dry Curacao, Peach

SUN & SHADE (N) 24
Ketel One, Passion Fruit, Sparkling Wine, Orgeat
Anis, Nutmeg

GOLDLINE 25
Condesa Clasica Gin, Piloncillo, Mole Bitters, Lime
Egg White

AGAVE TRADICION

A celebration of Mexico's most iconic spirits, Agave Tradición redefines the art of agave-based cocktails with bold flavors, artisanal ingredients, and an elevated yet effortless balance. From the rich heritage of tequila to the smoky depths of mezcal, each creation honors tradition while embracing modern craft.

PENICILINA 25
Codigo 1530 Reposado, Yellow Chartreuse, Honey, Vanilla
Citrus, Hibiscus-infused Illegal Mezcal Float

JALISCO SPICY MARGARITA 24
Lost Explorer Blanco, Jalapeño, St. Germain, Agave
Lime, Habanero

MARGARITA DE SANDIA 24
Patron Reposado, MUJEN Original Shochu, Watermelon
Lillet Blanc, Lemon

EL CAMINO OLD FASHIONED 26
Illegal Mezcal, Patron Reposado, Agave, Ancho Reyes Chile
Pierre Ferrand Dry Curacao, Chocolate

FLOR DE LUNA (N) 24
Union Mezcal, Hibiscus, Falernum, Lime, Plum

PALOMA DE ALTURA 25
Enemigo 89 Anejo Cristalino, Pamplemousse, Lime
Pink Grapefruit Soda

ZERO-PROOF

SOLARA 16
Seedlip Grove, Agave, Grapefruit, Lime

LUNARA (N) 16
Seedlip Spice, Honey, Vanilla, Orgeat, Lemon, Egg White

BOTTLED WATER, Still / Sparkling 11
SODA 8

BEER

Bad Hombre 9
Lil Bo Pils 9
Peroni 9
Sky Duster Super Dry Lager 10
Smog City IPA 10
Bitburger N/A 8

WINE

SPARKLING

Chandon, Brut, Napa Valley, CA, NV 19/95
J Vineyards, Brut Rose, Russian River, CA, NV 23/96
Veuve Clicquot, Yellow Label, Champagne, NV 31/145
Ruinart, Blanc de Blancs, Champagne, NV 168
Ruinart, Brut Rose, Champagne, NV 168

WHITE

Trefethen, Chardonnay, Napa Valley, CA 22/92
Jermann, Pinot Grigio, Friuli, Italy 22/92
Dom Seguin, Sauvignon Blanc, Pouilly Fume, France 23/96
Poggio al Tesoro, Vermentino, Bolgheri, Italy 22/92

ROSÉ

Symphonie, Cotes de Provence, France 20/80
La Fête, Cotes de Provence, France 21/88
Whispering Angel, Cotes de Provence, France 24/95

RED

Brancaia Tre, Super Tuscan, Tuscany, Italy 24/97
J Vineyards, Pinot Noir, Sonoma/Santa Barbara, CA 22/92
Martis, Cabernet Sauvignon, Alexander Valley, CA 25/104

(N) Nuts

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