

VODKA

BELVEDERE	22
CHOPIN	23
GREY GOOSE	22
GREY GOOSE ALTIUS	35
HAKU	22
KETEL ONE VODKA	23
KETEL ONE CITROEN VODKA	24
TITOS	22

GIN: JUNIPER

BOMBAY SAPPHIRE DRY, LONDON	24
BOTANIST, ISLAY	24
CONDESA, MEXICO	20
FARMER'S GIN	22
GARDENER, FRANCE	22
HENDRICK'S, SCOTLAND	23
MONKEY 47, GERMANY	24
NOLET'S, HOLLAND	22
ROKU, JAPAN	24
TANQUERAY NO.10, ENGLAND	23
WILDE, IRELAND	22

COGNAC

D'USSE	23
HENNESSY V.S.O.P.	22
HENNESSY X.O.	50
HENNESSY PARADIS	275
GRAND MARNIER	20
MARTINGALE	24

RUM

BACARDI	22
BACARDI 8 YEAR	23
DIPLOMATICO RESERVA	21
PLANTERAY 3 STARS	22
SANTA TERESA 1796	22
ZACAPA 23	30

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

THE ROOF

TO START

CHICKEN WINGS 24
Honey Tapatio, Cilantro Ranch

SHORT RIB BARBACOA NACHOS 37
Mornay, Avocado, Black Beans, Pickled Onions
Cotija Cheese, Serrano, Chives, Tajin
Sub Grilled Steak 10

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

MARISCOS

SEABASS CEVICHE* 18
Sustainable Pacifico Bass, Serrano-Citrus Jus, Avocado
Radish, Onion

AHI TUNA TOSTADA* 22
Avocado, Sesame Seeds, Yuzu Kosho, Onions, Serrano

HAMACHI TIRADITO* 24
Aji Amarillo Jus, Heirloom Tomato, Charred Avocado
Crispy Corn

ENSALADAS

GARDEN CAESAR SALAD 18
Market Greens, Seed Mix, Cotija Cheese
With Grilled Shrimp 35
With Grilled Marinated Spicy Chicken +30
With Grilled Steak 35

ROOF-MEX SALAD 20
Romaine Lettuce, Burrata, Cotija, Corn, Pickled Onion,
Avocado, Shishito, Radish, Black Beans, Cispy Tortilla, Herb
Vinaigrette
With Grilled Shrimp 36
With Grilled Marinated Spicy Chicken 32
With Grilled Steak 36

CON PAN

THE ROOF BURGER* 33
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

AN AUTOMATIC 18.5% STAFF CHARGE WIL 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

WHISKEY: AMERICAN

ANGEL'S ENVY 23
BASIL HAYDEN'S 24
BULLEIT 22
JACK DANIEL'S 19
JACK DANIEL'S SINGLE BARREL 22
KNOB CREEK 23
MAKER'S MARK 23
MICHTER'S 24
OLD FORESTER 23
WOODFORD RESERVE BOURBON 23
WOODINVILLE 22

WHISKEY: RYE

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

SINGLE MALT SCOTCH

AUCHENTOSHAN THREE WOOD 19
BALVENIE 14 YEAR CARIBBEAN CASK 26
DALMORE 12 YEAR 20
DALMORE 18 YEAR 50
GLENMORANGIE 10 YEAR 22
GLENLIVET 12 YEAR 20
HIGHLAND PARK 18 YEAR 35
LAGAVULIN 16 YEAR 24
LAPHROAIG 10 YEAR 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 22

BLENDED SCOTCH

CHIVAS 12 YEAR 22
CHIVAS 18 YEAR 25
DEWAR'S 12 YEAR 20
DEWAR'S 19 YEAR 25
JOHNNIE WALKER BLACK LABEL 22
JOHNNIE WALKER BLUE LABEL 50
MONKEY SHOULDER WHISKY 21

WHISKEY: IRISH/JAPANESE

GREEN SPOT 25
JAMESON 22
HIBIKI HARMONY 38
KAIYO CASK STRENGTH 23
REDBREAST 12 YEAR 23
SUNTORY TOKI 22
TEELING 23
YELLOW SPOT 30

TEQUILA

CASAMIGOS BLANCO	22
CASAMIGOS REPOSADO	23
CASAMIGOS CRISTALINO	25
CASAMIGOS AÑEJO	25
CASA DRAGONES BLANCO	23
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	22
CODIGO REPOSADO	23
DON JULIO BLANCO	22
DON JULIO REPOSADO	23
DON JULIO AÑEJO	26
DON JULIO 70	35
DON JULIO 1942	45
EL TESORO BLANCO	22
EL TESORO REPOSADO	23
EL TESORO AÑEJO	26
ENEMIGO CRISTALION ANEJO	24
ENEMIGO EXTRA ANEJO	34
JOSE CUERVO, RESERVA DE LA FAMILIA PLATINO	22
JOSE CUERVO, RESERVA DE LA FAMILIA EXTRA ANEJO	42
KOMOS AÑEJO CRISTALINO	40
KOMOS REPOSADO ROSA	35
LALO BLANCO	23
LOST EXPLORER TEQUILA BLANCO	23
MAESTRO DOBEL DIAMANTE	22
OCHO BLANCO	23
OCHO REPOSADO	26
PATRON SILVER	22
PATRON REPOSADO	22
PATRON EL ALTO	45
PATRON EL CIELO	45
VOLCAN X.A	50

MEZCAL

400 CONEJOS JOVEN	23
AMARAS MEZCAL ESPADIN	20
AGUA MAGICA MEZCAL	23
CASAMIGOS MEZCAL	24
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	22
EL MERO MERO TEPEXATE	25
ILEGAL MEZCAL	23
OJO DE DIOS JOVEN	23
OJO DE DIOS ODD HIBISCUS	24
MADRE ENSAMBLE	23
MADRE ESPADIN	24
MEZCAL 33 JOVEN	22
MEZCAL 33 REPOSADO	24
UNION MEZCAL	22

TACOS

Three per order

CHICKEN TACOS	26
A La Brasa, Aji Amarillo, Toasted Corn, Red Onion Fresno, Cilantro	
DUCK CONFIT TACO	27
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*	32
Prime Skirt Steak, Salsa Molcajete, Onions Avocado Mash, Cilantro	
BARBACOA QUESADILLA	22
12 -Hour Braise, Chihuahua Cheese Pickled Onions, Epazote (two per order)	

FOR THE TABLE

THE CHEFS BOARD	95
Pacifico Bass, Prime Skirt Steak, Grilled Mexican Onions Fried Yellow Peppers, Esquite, Salsa Guacamole Warm Tortillas, Fries	
LOADED TATER TOTS	24
Lime Crema, Pickled Onions, Serrano, Red Mole Chihuahua Cheese, Avocado, Pickled Peppers <i>With Grilled Chicken 36</i> <i>With Grilled Steak 40</i> <i>With Short Rib Barbacoa 38</i> <i>With Fried Eggs 32</i>	

SIDES

QUESADILLA	16
Organic Corn Tortilla, Chihuahua Cheese	
THE ROOF FRIES	18
Shishito Peppers, Cilantro Crema, Aji Amarillo Aioli	

(VG) Vegetarian
(V) Vegan
(N) Nuts

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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