

THE ROOF

VODKA

BELVEDERE	23
CHOPIN	24
GREY GOOSE	22
GREY GOOSE ALTIUS	35
HAKU	23
KETEL ONE VODKA	24
KETEL ONE CITROEN VODKA	25
TITOS	23

GIN: JUNIPER

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

COGNAC

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

RUM

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

APERITIF/DIGESTIF

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

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 17

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, Onions

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 36

ROOF-MEX SALAD 20
Romaine Lettuce, Burrata, Cotija, Corn, Pickled Onion,
Avocado, Shishito, Radish, Black Beans, Cissy Tortilla, Herb
Vinaigrette
With Grilled Shrimp 36
With Grilled Marinated Spicy Chicken 32
With Grilled Steak 37

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

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

WHISKEY: AMERICAN

ANGEL'S ENVY 24
BASIL HAYDEN'S 25
BULLEIT 23
JACK DANIEL'S 23
JACK DANIEL'S SINGLE BARREL 24
KNOB CREEK 24
MAKER'S MARK 23
MICHTER'S 24
OLD FORESTER 23
WOODFORD RESERVE BOURBON 25
WOODINVILLE 22

WHISKEY: RYE

ANGEL'S ENVY RYE 25
BULLEIT RYE 23
HIGH WEST DOUBLE RYE 24
JACK DANIEL'S SIB RYE 23
MICHTER'S RYE 23
SIRDAVIS PX RYE 24
WHISTLEPIG 6 YEAR 25
WHISTLEPIG 10 YEAR 31
WHISTLEPIG 12 YEAR 36
WOODFORD RESERVE RYE 23

SINGLE MALT SCOTCH

AUCHENTOSHAN THREE WOOD 23
BALVENIE 14 YEAR CARIBBEAN CASK 26
DALMORE 12 YEAR 24
DALMORE 18 YEAR 50
GLENMORANGIE 10 YEAR 23
GLENLIVET 12 YEAR 23
HIGHLAND PARK 18 YEAR 35
LAGAVULIN 16 YEAR 24
LAPHROAIG 10 YEAR 24
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 23

BLENDED SCOTCH

CHIVAS 12 YEAR 23
CHIVAS 18 YEAR 25
DEWAR'S 12 YEAR 20
DEWAR'S 19 YEAR 25
JOHNNIE WALKER BLACK LABEL 24
JOHNNIE WALKER BLUE LABEL 50
MONKEY SHOULDER WHISKY 21

WHISKEY: IRISH/JAPANESE

GREEN SPOT 25
JAMESON 23
HIBIKI HARMONY 38
KAIYO CASK STRENGTH 23
REDBREAST 12 YEAR 24
SUNTORY TOKI 22
TEELING 23
YELLOW SPOT 30

TEQUILA

CASAMIGOS BLANCO	23
CASAMIGOS REPOSADO	25
CASAMIGOS CRISTALINO	27
CASAMIGOS AÑEJO	26
CLASE AZUL PLATA	40
CLASE AZUL REPOSADO	60
CLASE AZUL GOLD	80
CODIGO BLANCO	22
CODIGO REPOSADO	23
DON JULIO BLANCO	23
DON JULIO REPOSADO	25
DON JULIO AÑEJO	26
DON JULIO 70	35
DON JULIO 1942	45
EL TESORO BLANCO	24
EL TESORO REPOSADO	25
EL TESORO AÑEJO	26
ENEMIGO CRISTALION ANEJO	24
ENEMIGO EXTRA ANEJO	34
JOSE CUERVO, RESERVA DE LA FAMILIA PLATINO	24
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	24
OCHO BLANCO	24
OCHO REPOSADO	26
PATRON SILVER	23
PATRON REPOSADO	25
PATRON EL ALTO	50
PATRON EL CIELO	45
VOLCAN X.A	50

MEZCAL

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

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 Marinated Spicy Chicken 36</i> <i>With Grilled Steak 41</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	
GRILLED STEAK	30
GRILLED MARINATED SPICY CHICKEN	18
GRILLED SHRIMP	24

(VG) Vegetarian

(V) Vegan

(N) Nuts

SPECIALTY COCKTAILS

ALTA CALIFORNIA

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 Rum, 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

PENICILINA 25
Codigo 1530 Reposado, Yellow Chartreuse, Honey, Vanilla
Citrus, Hibiscus-infused Ilegal 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
Ilegal Mezcal, Patron Reposado, Doc Swinson Bourbon
Agave, Ancho Reyes Chile, Pierre Ferrand Dry Curacao,
Chocolate

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

PALOMA DE ALTURA (N) 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

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EDITION CLASSICS 26

COSMOPOLITAN
Grey Goose Vodka, Pierre Ferrand Dry Curaçao, Cranberry

OLD FASHIONED
Woodinville Bourbon, Demerara, Angostura

ESPRESSO MARTINI
Grey Goose Vodka, A La Mode Espresso Mr. Black Coffee

NEGRONI
Farmers Gin, Sweet Vermouth, Campari

MEZCAL PALOMA
Vida Mezcal, Agave, Grapefruit Soda, Lime, Grapefruit

MARTINI
Vodka or Gin, Stirred or Shaken, Dirty, Dry or Wet, Lemon
Twist or Olives

MANHATTAN
Rye Whiskey, Sweet Vermouth, Angostura

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
L. Martini, Cabernet Sauvignon, Alexander Valley, CA	25/104

BEER

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

