

BEER & SELTZER

DRAFT

Sam Adams Seasonal | \$8
Sam Adams Boston Ale | \$8
Sam Adams Wicked Juicy IPA | \$9
Kona Big Wave | \$8

CAN

Michelob Ultra | \$7
Samuel Adams American Light | \$8
Corona Extra | \$8
Concord Craft Safe Space IPA | \$10
Suncruiser and Truly | \$8

NON-ALCOHOLIC

Michelob Ultra Zero | \$7
Sam Adams Just the Haze | \$7

WINE LIST

Lunetta Prosecco

Italy | 2024 | \$15 Split | \$56 Bottle

Chloe Pinot Grigio

Italy | 2024 | \$14 Glass | \$56 Bottle

White Haven Sauvignon Blanc

New Zealand | 2025 | \$16 Glass | \$64 Bottle

J Lohr Estates Riverstone Chardonnay

California | 2024 | \$14 Glass | \$56 Bottle

Cote MAS Rose

France | 2024 | \$15 Glass | \$60 Bottle

Josh Cellars Pinot Noir

California | 2024 | \$14 Glass | \$56 Bottle

WINE COCKTAILS

Light, bubbly and perfect for golden hour.

The Social Butterfly | \$18

Tito's Vodka, Elderflower, Butterfly Pea, Lemon, Prosecco

Watermelon Amante Spritz | \$16

Watermelon Juice, Amante 1530, Prosecco, Soda

Lambrusco Smash | \$16

Lambrusco, Orange, Ginger Beer, Rosa Luna Mezcal

Seasonal Red or White Sangria | \$16

Ask your server about our rotating selection.

ROOFTOP SIGNATURES

Refreshing cocktails inspired by summer on the rooftop.

Peach Mule | \$16

Tito's Vodka, Peach, Lime, Ginger Beer

Lavender Haze | \$18

Elysian Fields Lavender Gin, Lemon, Honey, Soda

The Problem Child | \$16

Bacardi Rum, Dark Rum, Orgeat, Lime, Pineapple

**Contains Almonds*

Strawberry Mojito | \$16

Bacardi Rum, Strawberry Puree, Mint, Lime, Soda

My Italian Ex | \$18

1800 Blanco Tequila, Amante 1530, Lime, Orange, Simple

Spicier in Person | \$17

Ghost Tequila, Rosa Luna Mezcal, Pineapple, Lime, Soda

Coconut Lime Old Fashioned | \$18

Coconut Lime Redemption Bourbon, Ginger, Grapefruit Bitters, Coconut Rim

Ruby's Rumor | \$17

Bourbon, Dark Rum, Lime, Hibiscus Cranberry Syrup

SKYLINE MARTINIS

Classic martinis with a Rooftop Social twist.

Strawberry Lemon Drop | \$17

Deep Eddy Lemon Vodka, Limoncello, Sugar Rim

Cool as a Cucumber | \$17

Tito's Vodka, Cucumber Water, Simple, Lime

Pretty Little Liar | \$17

Goldie's Gin, Raspberry Simple, Lillet Blanc, Lime

Totally Stoked Espresso Martini | \$17

*Espresso Vodka, Revelstoke Espresso, Espresso Liqueur
Made Creamy, Dark, or Peanut Butter*

SPIRIT FREE

NA Cucumber Collins | \$10

Cut Above NA Gin, Cucumber Water, Lime, Simple, Soda

NA Rum Punch | \$10

Ritual NA Rum, Pineapple, Orange, Lime, Orgeat

Sparkling Strawberry Lemonade | \$10

Strawberry, Lemon, Simple, Soda

SHAREABLES

Whipped Feta & Warm Pita | \$14

Honey Whipped Feta, Seasonal Vegetables, Pickles, Olives

Roasted Garlic Dip | \$11

Served with Yukon Wedges (GF)

Bruschetta | \$12

Heirloom Tomatoes, Basil, Olive Oil, Crostini

Mixed Nuts | \$9

Pecans, Walnuts, Cashews, Pistachios, Brazil Nuts, Hot Honey (GF / DF)

Charcuterie Board | \$32

*Chef's Selection of Cured Meats & Cheeses, Pickles, Marinated Olives, Toasted Nuts, Honey, Whole Grain Mustard, Crackers. *GF Crackers Available upon Request.*

SALADS & SANDWICHES

Strawberry, Burrata & Arugula Salad | \$16

*Shaved Cashews, Fresh Berries, Strawberry Champagne Vinaigrette (GF) *Cannot be split.*

Tomato Cucumber Salad | \$12

Balsamic, Feta, Mint, Basil (GF). Add 3 Chilled Shrimp +\$9

Chilled Lo Mein Salad | \$14

Thai Spiced Peanut Sauce, Asian Slaw, Crushed Peanuts, Cilantro (DF). Add 3 Chilled Shrimp +\$9

House Pasta Salad | \$9

Tomato, Cucumber, Bell Peppers, Feta, Pepperoni, Italian Dressing

Bahn Mi Tacos | \$17 (3 Each)

*Thin Sliced Porchetta, Cotija Cheese, Pickled Carrot and Onion, Cilantro Lime Aioli. *Available GF.*

Braised Chicken Tacos | \$17 (3 Each)

*Citrus Slaw, Jalapeno Lime Crema, Cotija Cheese, Radish, Cilantro. *Available GF.*

Shrimp Tostada | \$17 (2 Each)

*Cajun Shrimp, Lime, Citrus Slaw, Charred Pineapple Crema, Cilantro. *Available GF.*

Italian Sliders | \$18 (3 Each)

Salami, Prosciutto, Pepperoni, Smoked Provolone, Lettuce, Tomato, Red Onion, Mayo, Cherry Pepper Relish

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

SEAFOOD

Boston Ale & Old Bay Poached Shrimp Cocktail (3 Each) | \$20

Salsa Verde, Pickled Jalapenos, Lime, Cilantro (GF / DF)

Oysters on the Half Shell | 6 \$24 | 12 \$45

*East Coast Oysters, House-Crafted Pear Mignonette,
Fresh Lemon (GF / DF)*

FLATBREADS

Caprese | \$17

*Heirloom Tomato, Fresh Mozzarella, Olive Oil, Garlic, Basil,
Balsamic Reduction*

Summertime | \$17

*Arugula Pesto, Cherry Tomatoes, Summer Squash,
Zucchini, Goat Cheese*

Street Corn | \$18

*Garlic Oil, Charred Corn, Bell Peppers, Jalapeno, Cotija
Cheese, Cajun Aioli, Cilantro*

Pepperoni Cherry Pepper | \$19

*House-Made Tomato Sauce, Pepperoni, Shredded
Mozzarella, Cherry Pepper Aioli*

Buffalo Chicken | \$19

*Braised Chicken, Bacon, Cheddar, Blue Cheese Drizzle,
Pickled Red Onion*

**Gluten-Free Crust available for +\$2*

DESSERT

S'mores Kit | \$16

Serves 2-4. Open Flame Included.

Strawberry Swirl Bread Pudding | \$10

*Streusel Topping, Macerated Berries, Whipped Cream,
Strawberry Coulis*

Dessert Flatbread Special | \$16

Ask us about our rotating dessert flatbread!

DESSERT MARTINIS

S'mores | \$16

Tito's Vodka, Marshmallow, Chocolate, Graham Crumb Rim

Orange Creamsicle | \$16

Whipped Cream Vodka, Orange Liqueur, Cold Foam