

ROOFTOP SIGNATURES

Refreshing cocktails inspired by autumn on the rooftop.

Apple Cider Mule | \$16

Tito's Handmade Vodka, Apple Cider, 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*

My Italian Ex | \$18

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

Spicier in Person | \$17

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

Spiced Brown Sugar Old Fashioned | \$18

Redemption Bourbon, Spiced Brown Sugar Syrup, Walnut Bitters, Cinnamon Sugar Rim

Ruby's Rumor | \$17

Bourbon, Dark Rum, Lime, Hibiscus Cranberry Syrup

SKYLINE MARTINIS

Classic martinis with a Rooftop Social twist.

Pomegranate Lemon Drop | \$17

Deep Eddy Lemon Vodka, Limoncello, Sugar Rim

Pear Martini | \$17

Grey Goose La Poire, Licor 43, Simple, Lemon

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 Cranberry Collins | \$10

Cut Above NA Gin, Cranberry, Lime, Simple, Soda

NA Rum Punch | \$10

Ritual NA Rum, Pineapple, Orange, Lime, Orgeat

Sparkling Pomegranate Lemonade | \$10

Pomegranate, Lemon, Simple, Soda

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

Angeline Cabernet Sauvignon

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

WINE COCKTAILS

Light, bubbly and perfect for golden hour.

The Social Butterfly | \$18

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

Lambrusco Smash | \$16

Lambrusco, Orange, Ginger Beer, Rosa Luna Mezcal

Seasonal Red or White Sangria | \$16

Ask your server about our rotating selection.

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

Harvest Salad | \$16

Spinach, Goat Cheese, Candied Pumpkin Seeds, Dried Cranberries, Butternut Squash, Thyme Vinaigrette

Meatball Sliders | \$18 (3 Each)

Housemade Meatballs, Marinara Sauce, Smoked Provolone

Kimchi Chicken Tacos | \$17 (3 Each)

Braised Chicken, Kimchi, Gochujang Emulsion, Sesame Seeds, Cilantro

WARM & COZY

Mini Grilled Cheese & Tomato Bisque | \$14

Smoked Gouda, Cheddar, House Bisque, Parmesan

House-Made Chili & Chips | \$10

Topped with Melted Cheddar

FLATBREADS

Caprese | \$17

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

Autumn | \$17

Brown Butter Sweet Potato, Cherry Tomatoes, Butternut Squash & Parsnip, Whipped Ricotta

Sausage & Cherry Tomato | \$19

House Tomato Sauce, Breakfast Sausage, Shredded Mozzarella, Cheddar, Cherry Tomatoes, Rosemary Infused Maple Drizzle

BBQ Chicken | \$19

Braised Chicken, BBQ Sauce, Bacon, Cheddar, Smoked Gouda, Crispy Onion Straws, Jalapenos

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

DESSERT

S'mores Kit | \$16

Serves 2-4. Open Flame Included.

Warm Apple Crisp | \$10

Streusel Topping, Cinnamon Apples, Whipped Cream, Vanilla Ice Cream, Caramel

DESSERT MARTINIS

S'mores | \$16

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

Pumpkin Pie Martini | \$16

Whipped Cream Vodka, Pumpkin Liqueur, Cold Foam

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