# ROOFTOP

### HAPPY HOUR

TUESDAY & WEDNESDAY 5:00pm - CLOSE THURSDAY - SATURDAY 5:00pm - 7:00pm

### SNACKS

\$12

1/2 DOZEN OYSTERS\*\*

LOBSTER GOUGERES (TWO)

BAR SNACK PLATE

BEEF TACOS (TWO)\*

TRUFFLED DEVILED EGGS

**BEEF TARTARE TOAST\*** 

STRACCIATELLA

WARMED OLIVES

### ENTREES

MAINE LOBSTER ROLL

OLD BAY MAYO & FRIES

STRACCIATELLA B.L.T. \$25

OLD BAY SEASONED FRIES

10 oz STRIPLOIN

\$47

\$8

\$29

CHOICE: SIDE GREEN SALAD OR FRIES

### SPIRIT SELECTION

\*MARTINIS NOT INCLUDED\*

E11EVEN VODKA

BACARDI RUM

SIPSMITH GIN

ILEGAL MEZCAL

OLD FORESTER BOURBON

HERRADURA TEQUILA

### - BOTTLE SPECIALS

PATRIARCHE CREMANT BRUT ROSE N.V.

> Burgundy, France \$51

### **SOMM SELECTION**

White and Red \$51

### "EXTRA BALL" CHINON

Loire Valley, France \$52

WINE

ALVARINHO

ROSE

RED BLEND

### BEER

\$6

\$8

TULUM LAGER
ORIGINAL SIN CIDER
BENGALI IPA
NON-ALCOHOLIC BEER

## COCKTAILS \$10



### **ELLEN'S MELONS**

Jasmine Tea infused Sipsmith Gin, Lemon, Honey, Watermelon Juice



### YACHT PARTY

Herradura Reposado, Campari, Cynar, Pineapple, Ginger Syrup, Lime



### CARIÑO

Bacardi Silver & 8yr Rums, Pineapple, Coconut, Lime, Madeira Wine



### APPLE BOTTOM

Ketel Cucumber, Massenez Green Apple, Cucumber-Tarragon Oleo, Citric



### NASHI HIGHBALL

Old Forester Bourbon, St George Spiced Pear, Golden Peach-Tea Syrup, Citric, Club Soda



# COCKTAIL OF

<sup>\*</sup>Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

<sup>\*\*</sup>If you have chronic illness of the liver, stomach, blood or have immune disorders you are at a greater risk of serious illness from raw ovsters and should eat ovsters fully cooked. Klaw Miami adds a 20% service charge to guests bills