



STARTERS

MEAT & CHEESE BOARD 22

Prosciutto, Calabrese Salami and House Made Capicola, Gorgonzola, Aged Smoked Cheddar, Paprika Goat Cheese, Seasonal Fruits and Jams, Nuts, Grilled Bread

ROOF SLIDERS 18

Calabrian Aioli, Caramelized Onion, Brie Cheese, Aioli

WEDGE SALAD 15

Iceberg, Crispy Bacon, Red Onion, Cherry Tomato, Toasted Pecans, Blue Cheese Dressing
Add Chicken 4

MEDITERRANEAN SALAD 15

Baby Arugula, Feta Cheese, Cucumbers, Red Onion, Cherry Tomatoes, Olives, Pepperoncini, Greek Vinaigrette
Add Chicken 4

PARMESAN FRIES 9

Parmesan Cheese, Pesto Aioli

WARM MIXED OLIVES 16

Citrus Marinated Cerignola and Castelvetrano Olives, Fresh Herbs, Oregano, Grilled Bread

PIZZA

MARGHERITA 16

House Tomato Sauce, Imported Buffalo Mozzarella, Basil

MUSHROOM 16

Pesto, Roasted Mushrooms, Caramelized Onions, Balsamic Glaze, Shredded Mozzarella

SPICY CHICKEN 17

Black Garlic Cream Sauce, Shredded Mozzarella, Grilled Chicken, Banana Peppers, Red Onion, Sundried Tomatoes, Spicy Crushed Herb Oil

PROSCIUTTO AND ARUGULA 18

Cream Sauce, Arugula, Sundried Tomatoes, Lemon Vinaigrette, Shredded Mozzarella

SAUSAGE 18

House Tomato Sauce, Italian Sausage, Shredded Mozzarella, Herbs

PEPPERONI 17

House Tomato Sauce, Pepperoni, Shredded Mozzarella, Herbs

DESSERT

LEMON BAR 8

Blueberry Compote topped with Whipped Cream and Powdered Sugar

SUMMER SORBET 8

Lemon, Mango and Raspberry topped with Mixed Berries

VANILLA ICE CREAM 8

Topped with Strawberry Compote and Cookie Crumbles

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have any food allergies or dietary restrictions. All groups of 5 or more are subject to a 20% service fee.



SUSHI

LOBSTER ROLL 22

Lobster Meat, Cucumber, Avocado, Wasabi, Tobiko, Kaiware, Soy Sauce and Wasabi Mayo

RUSH SALMON ROLL 18

Spicy Crab, Cucumber, Avocado, Salmon, Lemon

ROOF DRAGON ROLL 20

Sweet Potato, Unagi, Avocado, Unagi Sauce

SHRIMP TEMPURA ROLL 15

Shrimp Tempura, Green Leaf Lettuce, Cucumber, Avocado, Tobiko, Ponzu Sauce

CRAZY CEVICHE ROLL 18

Tuna, Yellowtail, Cilantro, Jalapeno, Avocado, Tobiko, Ceviche Salsa, Plantain Chips

JALAPENO SALSA ROLL 18

Yellowtail, Scallions, Cucumber, Jalapeno Salsa

theWIT SPIDER ROLL 20

Soft Shell Crab, Spicy Mayo, Spinach

SPICY TUNA ROLL 18

Spicy Tuna, Cucumber, Spicy Mayo

TOKIO TUNA ROLL 15

Cucumber, Avocado, Tuna, Chili Oil, Teriyaki Sauce, Spicy Mayo, Crispy Onions

RAINBOW ROLL 20

Crab, Tuna, Salmon, Walu, Asparagus, Avocado

CALIFORNIA ROLL 15

King Crab, Avocado, Mango, Soy Sauce, Mango Sauce

VEGETABLE ROLL 14

Cucumber, Avocado, Green Leaf Lettuce, Asparagus, Mushrooms

FIRE ROLL 20

Spicy Shrimp, Jalapeno, Spicy Tuna, Teriyaki Sauce

NIGIRI-OR-SASHIMI

TUNA 6

SALMON 6

WHITE TUNA 6

HAMACHI 6

SUSHI EBI 5

AMA EBI 5

MASAGO 5

IKURA 5

SMOKED SALMON 5

OCTOPUS 6

UNAGI 6

ORANGE TOBIKO 4

WASABI TOBIKO 4

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ROOF SEASONAL COCKTAILS

PEACH - ROSEMARY SPRITZ 15

Grey Goose Essence Peach-Rosemary, St-Germain, Soda

STRAWBERRY FIELDS 15

Strawberry infused Grey Goose Essence
Strawberry-Lemongrass, Lillet, Lemon and Prosecco

POMEGRANATE MULE 15

Grey Goose, Pomegranate Syrup, Ginger Beer, Lime, House Bitters

BLOOD ORANGE SIDECAR 15

D'usse VSOP Cognac, Blood Orange Syrup, Lemon, Orange Bitters

CLASSIC COCKTAILS

OLD FASHIONED 15

Jim Beam Bonded Bourbon, Cherry + Vanilla Demerara, Angostura Bitters

MANHATTAN

Knob Creek Bourbon, Carpano Antica Sweet Vermouth, Angostura bitters

COSMOPOLITAN 15

Absolut Elyx Vodka, Cointreau Orange Liqueur, Cranberry, Lime Sour

AVIATION 15

Bombay Dry Gin, Crème de Violette, Luxardo Maraschino, Fresh Lemon

BEE'S KNEES 15

Bombay Dry Gin, Honey Syrup, Lemon

CLASSIC MARGARITA 15

Avion Silver Tequila, Cointreau Orange Liqueur, Lime

WHISKEY SOUR 15

Jameson Irish Whiskey, Lemon, Simple Syrup, Bitters

LARGE FORMAT COCKTAILS SERVES 10-12 PEOPLE

APEROLICS ANONYMOUS 165

Absolut Elyx Vodka, Blackberry Infused Aperol, Lemon, Sparkling Wine

KISS FROM A ROSE 150

Bombay Sapphire Gin, Strawberry Infused Italicus, Elderflower Shrub, Sparkling Rose

ST. GERMAIN SPRITZ 165

Grey Goose, Blueberry Infused St. Germain, Grapefruit Shrub, Lemon, Prosecco

FRENCH CONNECTION 150

Whistle Pig 6 year Rye, Martell Blue Swift Cognac, House Praline Pecan Liqueur, Plum Bitters, Lemon

BEER

BUD LIGHT American Lager, 5% 9

Anheuser-Busch, St. Louis, Missouri

STELLA ARTOIS Belgian Pilsner, 5% 9

Anheuser-Busch, St. Louis, Missouri

MODELO Pale Lager, 4.6% 9

Cerveceria Modelo, Mexico City, Mexico

GUMBALLHEAD America Pale Ale, 5.6% 9

Three Floyds, Munster, Indiana

312 Urban Wheat Ale, 4.2% 9

Goose Island, Chicago, Illinois

SLICED NECTARINE IPA, 5.9% 10

Moody Tongue Brewing Company, Chicago, Illinois

LAGUNITAS IPA, 6.2% 9

Lagunitas, Chicago, Illinois

APEX PREDATOR Farmhouse Ale, 6.5% 10

Off Color Brewing, Chicago, Illinois

HARD SELTZERS

ABSOLUT SELTZERS 15

Grapefruit Paloma or Berry Vodkarita

HIGH NOON SELTZERS 9

Watermelon, Grapefruit, Black Cherry, or Pineapple

WINE BY THE GLASS

WHITE WINE

ECHO BAY 13 | 58
Sauvignon Blanc, Marlborough, New Zealand
CHALK HILL 16 | 72
Sauvignon Blanc, Sonoma, California
TERLATO 14 | 64
Pinot Grigio, Veneto, Italy
JORDAN 18 | 82
Chardonnay, Russian River Valley, California
THE PALE ROSE 14 | 64
Rosé, Provence, France
GERARD BERTRAND COTES DE ROSES 15 | 68
Rosé, Languedoc, France
MINUTY 16 | 72
Rosé, Provence, France

RED WINE

BONANZA BY CAYMUS 13 | 58
Cabernet Sauvignon, California
ELEMENTAL 15 | 68
Cabernet Sauvignon, Central Valley, Chile
FIRESTEED 12 | 54
Pinot Noir, Willamette, Oregon
LOVEBLOCK 18 | 82
Pinot Noir, Central Otago, New Zealand
BAROSSA VALLEY ESTATE 11 | 50
Red Blend, Barossa Valley, Australia
ZUCCARDI 'SERIE A' 13 | 58
Malbec, Mendoza, Argentina

WINE BY THE BOTTLE

WHITE WINE

ZD WINES 72
Chardonnay, Napa Valley, California
STEVEN KISTLER 'LES NOISSETIERS' 185
Chardonnay, Sonoma Coast, California
A to Z 48
Riesling, Oregon
TWOMEY BY SILVER OAK 90
Sauvignon Blanc, Napa/Sonoma, California

RED WINE

MOSSBACK 56
Pinot Noir, Russian River Valley Sonoma, California
WALT "LA BRISA" 84
Pinot Noir, Sonoma County, California
OCCIDENTAL BY STEVEN KISTLER 205
Pinot Noir, Napa Valley, California
CHATEAU SAINT ANDRE CORBIN 92
Bordeaux, France
CRANE ASSEMBLY, "DISCIPLES" 130
Zinfandel, Napa Valley, California
SILVER OAK 230
Cabernet Sauvignon, Alexander Valley, California

BUBBLES BY THE GLASS

BOLICINI 10 | 45
Prosecco, Veneto, Italy
PINK FLAMINGO 13 | 58
Sparkling Rosé, Languedoc, France
CHANDON GARDEN SPRITZ 13 | 58
Sparkling Liqueur Spritz, Argentina

LAURENT-PERRIER GRAND SIECLE 15 | 68
Brut, Champagne, France
MOET IMPERIAL 16
Brut, Champagne, France
MOET IMPERIAL 25
Split, Brut Rosé, Champagne, France

FEATURED BUBBLES BY THE BOTTLE

ADAMI ' BOSCO DI GICA' 72
Prosecco, Veneto, Italy
G.H. MUMM BRUT 85
Brut, Reims, France, NV
MOET IMPERIAL BRUT 150
Brut, Champagne, France, NV
VEUVE CLICQUOT 175
Yellow Label, Reims, France, NV

MOET IMPERIAL ROSE 175
Rose, Champagne, France, NV
LAURENT-PERRIER ROSE 250
Cuvee Rose, Champagne, France NV
VEUVE CLICQUOT ROSE 200
Rose, Reims, France, NV

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BOTTLE SERVICE - SPIRITS COLLECTION

VODKA

Belvedere Magnum 1.75L	650
Grey Goose Magnum 1.75L	675
Grey Goose	350
Grey Goose VX	400
Absolut Elyx	325
Absolut	275

TEQUILA

Don Julio 1942 Magnum 1.75L	1000
Don Julio 1942	550
Don Julio Anejo	400
Don Julio Reposado	350
Don Julio Blanco	300
Avion 44	550
Avion Anejo	400
Avion Reposado	350
Avion Silver	300

GIN

Tanqueray 10	375
Bombay Sapphire	350

RUM

Ron Zacapa	400
Bacardi	300

WHISKEY + BOURBON

Jameson	300
Makers Mark	325
Bulleit Bourbon	325
Crown Royal	300
Hibiki 'Harmony'	375

SCOTCH

Johnny Walker Blue Label	600
Johnny Walker Black Label	375
Macallan 18	600
Macallan 15	500
Macallan 12	400
Glenlivet 12	375
Glenlivet Nadurra Olorosso Sherry Cask	375

COGNAC

Hennessy XO	600
Hennessy Privilege VSOP	500
Hennessy VS	350
D'USSE XO	500
D'USSE VSOP	400

BOTTLE SERVICE - CHAMPAGNE

METHUSELAH - 6 Liters

Veuve Clicquot, Brut	3000
G.H. Mumm	2000

GEROBOAM - 3 Liters

Armand de Brignac, Brut	6500
Dom Perignon, Cuvee Vintage '02	5500
Veuve Clicquot, Yellow Label	800

MAGNUM - 1.5 Liters

Armand de Brignac, Rose (Ace of Spades)	3000
Dom Perignon, Rose Vintage '00	1850
Dom Perignon, Cuvee Luminous	950
Veuve Clicquot, Rose	425
Veuve Clicquot, Yellow Label	325

NON VINTAGE

Laurent Perrier, Rose	250
Perrier-Jouet, Blanc de Blanc	200
Veuve Clicquot, Rose	200
Veuve Clicquot, Yellow Label	175
Moet & Chandon, Nectar Imperial Rose	225
Moet & Chandon, Rose	175

PRESTIGE CUVÉE ROSE

Armand de Brignac, Rose (Ace of Spades)	1500
Krug, Rose	950
Dom Perignon, Rose Vintage '00, '04, '05	850
Perrier-Jouet, Belle Epoque Rose Vintage '05	750
Veuve Clicquot, La Grande Dame Rose	400
Vintage '06	

PRESTIGE CUVÉE

Armand de Brignac, Blanc de Blancs (Ace of Spades)	1500
Armand de Brignac, Brut (Ace of Spades)	850
Krug, Grand Cuvee	500
Dom Perignon, P2 Plentitude Vintage '98	1000
Dom Perignon, Luminous Brut	400
Perrier-Jouet, Belle Epoque, 2002 Vintage	400
Perrier-Jouet, Belle Epoque Luminous	350
Rare Millesime '02	350