



STARTERS

MEAT & CHEESE BOARD 22

Prosciutto, Calabrese Salami, Capicola, Blue Cheese, Aged Cheddar, Paprika Goat Cheese, Seasonal Fruits and Jams, Nuts, Grilled Bread

ROOF SLIDERS 18

Calabrian Aioli, Arugula, Caramelized Onion, Brie Cheese, Aioli

WEDGE SALAD 16

Baby Iceburg Lettuce, Crispy Bacon, Cherry Tomatoes, Blue Cheese Crumbles, Hard-boiled Egg, Blue Cheese Dressing
Add Chicken 7

MEDITERRANEAN SALAD 15

Baby Arugula, Feta Cheese, Cucumbers, Red Onion, Cherry Tomatoes, Olives, Pepperoncini, Greek Vinaigrette
Add Chicken 7

PARMESAN FRIES 11

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

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SUSHI

LOBSTER ROLL (6pc) 22

Lobster Meat, Cucumber, Avocado, Kaiware, Wasabi Mayo

RUSH SALMON ROLL 22

Spicy Crab, Cucumber, Avocado, Salmon, Lemon, Yuzu Tobiko

ROOF DRAGON ROLL 20

Sweet Potato, Unagi, Avocado, Unagi Sauce, Sesame Seed

SHRIMP TEMPURA ROLL 15

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

CRAZY CEVICHE ROLL (6pc) 18

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

JALAPENO SALSA ROLL 18

Yellowtail, Scallions, Cucumber, Jalapeno Salsa, Crispy Onions

theWIT SPIDER ROLL 22

Soft Shell Crab, Lettuce, Cucumber, Avocado, Masago, Teriyaki Sauce, Spicy Mayo

SPICY TUNA ROLL 16

Spicy Tuna, Cucumber, Spicy Mayo

TOKIO TUNA ROLL 18

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

RAINBOW ROLL 26

Crab, Tuna, Salmon, Walu, Asparagus, Avocado, Sesame Seed

CALIFORNIA ROLL 19

King Crab, Avocado, Mango, Soy Sauce, Mango Sauce, Sesame Seed

VEGETABLE ROLL (6pc) 14

Sweet potato, Cucumber, Avocado, Lettuce, Asparagus, Yellow Radish, Mango, Sweet Red Pepper Sauce

FIRE ROLL 20

Spicy Shrimp, Jalapeno, Spicy Tuna, Teriyaki Sauce, Spicy Mayo, Spinach Crunch

NIGIRI-OR-SASHIMI 2 PIECES PER ORDER

TUNA 13

SALMON 13

WHITE TUNA 18

HAMACHI 13

SUSHI EBI 13

AMA EBI 11

MASAGO 11

IKURA 11

SMOKED SALMON 13

OCTOPUS 14

UNAGI 13

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ROOF SEASONAL COCKTAILS

SUMMER BLOSSOM 16

Ketel One Peach & Orange Blossom, Guava Puree, Lemon, Prosecco

ALOE, BONJOUR 16

Hendrick's Gin, Chateau Aloe Liqueur, Cucumber, Lime

STRAWBERRY FIELDS 16

Strawberry Infused Grey Goose Strawberry Lemongrass Essence, Lemongrass, Lemon, Cocchi Rosa, Prosecco

JOUR DE FETE 16

Remy Martin 1738 Cognac, Raspberry, Lemon, Prosecco

BLACKBERRY SMASH 16

George Dickle Rye Whiskey, Blackberry, Mint, Lemon

POMEGRANATE MULE 16

Grey Goose, Pomegranate, Lime, Ginger Beer

HIBIS-KISS 16

Union Mezcal, Sorel Hibiscus Liqueur, Cointreau Orange Liqueur, Lime

CLASSIC COCKTAILS

OLD FASHIONED 15

Whistle Pig 6 Year PiggyBack, Cherry + Vanilla Demerara, Angostura Bitters

COSMOPOLITAN 15

Absolut Elyx Vodka, Cointreau Orange Liqueur, Cranberry, Lime

BEE'S KNEES 15

Tanqueray Gin, Honey, Lemon

SIDECAR 16

D'usse VSOP Cognac, Cointreau Orange Liqueur, Lemon, Orange Bitters

FRENCH 75 15

Bombay Sapphire Gin, Lemon, Prosecco

CLASSIC MARGARITA 15

Patron Silver Tequila, Cointreau Orange Liqueur, Lime

WHISKEY SOUR 15

Jack Daniel's Tennessee Whiskey, Lemon, Simple Syrup

LARGE FORMAT COCKTAILS SERVES 10-12 PEOPLE

APEROLICS ANONYMOUS 165

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

NIGHT AT THE RASPBERRIES 175

Avion Silver Tequila, St. George Raspberry Liqueur, Cointreau Orange Liqueur, Lime

KISS FROM A ROSE 160

Monkey 47 Dry Gin, Italicus Rosolio Liqueur, Lemon, Sparkling Rose

JAMO AND THEN SOME 170

Jameson Irish Whiskey, Peach Liqueur, Lemon, Orange Bitters

FRENCH CONNECTION 165

Knob Creek Rye Whiskey, 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

CORONA Pale Lager, 4.6% 9

Mexico City, Mexico

GUMBALLHEAD America Pale Ale, 5.6% 9

Three Floyds, Munster, Indiana

TROPICAL CIDER, Hard Fruit Cider, 5% 8

Angry Orchard, Walden, New York

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

AMASS SELTZERS 9

Surfer Rosso - hibiscus, ginger, tumeric

Faerie Fizz - jasmine, cardamon, raspberry

Sun Sign - mandarin, vanilla, oak

HIGH NOON SELTZERS 9

Watermelon, Grapefruit, Black Cherry, or Pineapple



BUBBLES BY THE GLASS

BOLLICINI 10 | 45
Prosecco, Veneto, Italy
LES ALLIES 14 | 60
Brut Rose, France
CHANDON GARDEN SPRITZ 13 | 58
Sparkling Liqueur Spritz, Argentina

GH MUMM 18 | 82
Brut, Champagne, France
MOET IMPERIAL 16
Split, Brut, Champagne, France
MOET IMPERIAL ROSE 25
Split, Brut Rosé, Champagne, France

WINE BY THE GLASS

WHITE WINE
MOHUA 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
AUGUST KESSELER "R" 14 | 64
Riesling, Rheingau, Germany
THE PALE ROSE 14 | 64
Rosé, Provence, France
GERARD BERTRAND COTES DE ROSES 15 | 68
Rosé, Languedoc, France
MIRAVAL 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
SIDURI 16 | 72
Pinot Noir, Santa Barbara, California
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 NOISETIERS' 185
Chardonnay, Sonoma Coast, California

RED WINE
WALT "LA BRISA" 84
Pinot Noir, Sonoma County, California
OCCIDENTAL BY STEVEN KISTLER 205
Pinor Noir, Napa Valley, California
CHATEAU SAINT ANDRE CORBIN 92
Bordeaux, France



CHAMPAGNE BY THE BOTTLE

METHUSELAH - 6 Liters

Veuve Clicquot, Brut	2750
G.H. Mumm	1700

JEROBOAM - 3 Liters

Dom Perignon, Cuvee Vintage '02	4000
Veuve Clicquot, Yellow Label	1300

MAGNUM - 1.5 Liters

Armand de Brignac, Rose (Ace of Spades)	2000
Dom Perignon, Rose	2750
Dom Perignon, Cuvee Luminous	1400
Veuve Clicquot, Rose	575
Veuve Clicquot, Yellow Label	450
Moet & Chandon Nectar Imperial Rose	550

NON VINTAGE

Laurent Perrier, Rose	225
Veuve Clicquot, Rose	250
Veuve Clicquot, Yellow Label	200
Moet & Chandon, Nectar Imperial Rose	250
Moet & Chandon, Rose	225

PRESTIGE CUVÉE ROSE

Armand de Brignac, Rose (Ace of Spades)	1250
Krug, Rose	750
Dom Perignon, Rose Vintage '00, '04, '05	800
Perrier-Jouet, Belle Epoque Rose Vintage '05	750
Veuve Clicquot, La Grande Dame Rose	400
Vintage '06	

PRESTIGE CUVÉE

Armand de Brignac, Brut (Ace of Spades)	850
Krug, Grand Cuvee	600
Dom Perignon, P2 Plentitude Vintage '98	850
Dom Perignon, Luminous Brut	700
Perrier-Jouet, Belle Epoque, 2002 Vintage	450
Perrier-Jouet, Belle Epoque Luminous	400
Rare Millesime '02	325

BOTTLE SERVICE - SPIRITS COLLECTION

VODKA

Belvedere Magnum 1.75L	650
Grey Goose Magnum 1.75L	650
Grey Goose	325
Grey Goose VX	475
Absolut Elyx	325
Absolut	275

TEQUILA

Don Julio 1942	700
Don Julio Anejo	450
Don Julio Reposado	375
Don Julio Blanco	325
Avion 44	600
Avion Anejo	400
Avion Reposado	350
Avion Silver	300
Patron Anejo	400
Patron Reposado	350
Patron Silver	300

GIN

Tanqueray 10	375
Bombay Sapphire	325

RUM

Ron Zacapa	400
Bacardi	275

WHISKEY + BOURBON

Jameson	300
Makers Mark	325
Bulleit Bourbon	300
Crown Royal	300
Hibiki 'Harmony'	400

SCOTCH

Johnny Walker Blue Label	800
Johnny Walker Black Label	375
Macallan 18	900
Macallan 15	550
Macallan 12	400
Glenlivet 12	375
Glenlivet Nadurra Olorosso Sherry Cask	450

COGNAC

Hennessy XO	800
Hennessy Privilege VSOP	450
Hennessy VS	350
D'USSE XO	700
D'USSE VSOP	350
Remy 1738	450
Remy VSOP	400



RAW BAR SATURDAY ONLY, 11:30AM-2PM

CHILLED EAST & WEST COAST OYSTERS

Half Dozen 18
Full Dozen 36

PETITE SEAFOOD PLATTER 90

Half Lobster Tail, Four Shrimp, Six Oysters,
Seafood Ceviche

CHILLED KING CRAB

Half Pound - Market Price

GRAND SEAFOOD PLATTER 180

Full Lobster Tail, Eight Shrimp, Dozen
Oysters, Quarter Pound of King Crab Legs,
Seafood Ceviche

ROOF BRUNCH SATURDAY ONLY, 11:30AM-2PM

GREEK YOGURT 9

Spiced Walnut, Lavender Honey

WEDGE SALAD 16

Baby Iceberg Lettuce, Crispy Bacon, Cherry Tomatoes, Blue Cheese Crumbles, Hard-boiled Egg,
Blue Cheese Dressing

MEDITERRANEAN FRITTATA 17

Baked Eggs, Feta Cheese, Spinach, Harissa Sauce, Arugula Salad

SMOKED SALMON BOARD 19

Smoked Salmon, Whipped Chive Cream Cheese, Hard Boiled Eggs, Capers, Everything Bagel

ROOF BREAKFAST 15

Two Eggs Your Way, Double Fried New Potatoes, Bacon, Ciabatta Toast

AUNT REBA'S FRIED CHICKEN AND BISCUIT 23

Buttermilk Biscuit, Fried Chicken Thighs, Cajun Gravy

DOUBLE BURGER 19

Grilled Burger Patty, Havarti Cheese, Tomato Remoulade, House-made B&B Pickles, and LTO,
Side of fries

BREAKFAST CHORIZO BURRITO 19

Scrambled Eggs, Avocado, Salsa Verde, Chihuahua Cheese, Side of Double Fried New Potatoes

CROQUE MADAME 17

Smoked Ham, White Cheddar, Gruyere, Truffled Mornay Sauce, Sunny-side Egg, Side Simple
Green Salad

TARTE FLAMEE 19

Nueske's Bacon, Caramelized Onion, Gruyere, Sunny-side Egg

BRIOCHE FRENCH TOAST 16

With Lemon Mascarpone, Nutella, Fresh Berries

BRUNCH SIDES SATURDAY ONLY, 11:30AM-2PM

BUTTERMILK BISCUIT & JAM 8

APPLE SMOKED NUESKE'S BACON 8

DOUBLE FRIED NEW POTATOES 7

GRILLED CHICKEN SAUSAGE 8

FRESH FRUIT BOWL 9

VEGETABLE SAUSAGE 8

SIMPLE GREENS SALAD 6

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