



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

Ground Beef Patties, Calabrian Aioli, Arugula, Caramelized Onion, Brie Cheese, Aioli

WEDGE SALAD 16

Baby Iceberg 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 17

House Tomato Sauce, Imported Buffalo Mozzarella, Basil

MUSHROOM 17

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

SPICY CHICKEN 18

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

PROSCIUTTO AND ARUGULA 19

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

SAUSAGE 19

House Tomato Sauce, Italian Sausage, Shredded Mozzarella, Herbs

PEPPERONI 18

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

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

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

CALIFORNIA ROLL 20

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

MASAGO 11

IKURA 11

SMOKED SALMON 13

UNAGI 13

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ROOF SEASONAL COCKTAILS

APPLE CIDER MULE 17

Grey Goose Vodka, Liquid Alchemist Apple Spice, Lime, Ginger Beer

EVERGREEN DREAMS 16

Hendrick's Gin, St-Germain Elder-flower Liqueur, Rosemary, Lime

GINGER SNAPS 17

Maker's Mark Bourbon, Liquid Alchemist Ginger, Lemon

THE S'MORES, THE MERRIER 16

Ketel One Vodka, S'mores Liqueur, Trader Vic's Chocolate Liqueur, Flamed Marshmallow

PUMPKIN KING 18

Ron Zacapa 23 year Rum, Pumpkin Spice, Orange Bitters, Chocolate Mole Bitters

MATT'S FLANNEL SHIRT 17

Johnnie Walker Black Label, Liquid Alchemist Apple Spice, Amaro Averna, Lemon, Angostura Bitters

SLEEPY HALLOW 16

Absolut Elyx, Campari, Ramazzotti Amaro, Grapefruit, Lemon, Simple Syrup

CLASSIC COCKTAILS

OLD FASHIONED 16

Whisite Pig 6 Year PiggyBack, Cherry + Vanilla Demerera, Angostura Bitters, Orange Bitters

VIEUX CARRE 16

Angel's Envy Bourbon, D'usse VSOP Cognac, Carpano Antica Sweet Vermouth, Benedictine, Angostura Bitters

COSMOPOLITAN 15

Absolut Vodka, Cointreau Orange Liqueur, Cranberry, Lime

CLASSIC MARGARITA 15

El Jimador Silver Tequila, Cointreau Orange Liqueur, Lime

MANHATTAN 16

George Dickle Rye, Carpano Antica Sweet Vermouth, Angostura Bitters

BLOOD ORANGE SIDECAR 17

D'usse VSOP Cognac, Cointreau Orange Liqueur, Liquid Alchemist Blood Orange, Lemon

THE LAST WORD 16

Bombay Sapphire Gin, Green Chartreuse, Maraschino Liqueur, Lime

LARGE FORMAT COCKTAILS SERVES 10-12 PEOPLE

APEROLICS ANONYMOUS 165

Strawberry Infused Absolut Elyx Vodka, Aperol, Peach, 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, Remy VSOP Cognac, House Praline Pecan Liqueur, Plum Bitters, Lemon

HARD SELTZERS

HIGH NOON SELTZERS 9

Watermelon, Grapefruit, or Pineapple

FRESHIE TEQUILA SELTZER 9

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
PEACH-MANGO, 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

BUBBLES BY THE GLASS

BOLLICINI 13 | 54
Prosecco, Veneto, Italy
LES ALLIES 14 | 60
Brut Rose, France
G.H MUMM CORDON ROUGE BRUT 18 | 82
Brut, Reims, Champagne, France

MOET IMPERIAL 28
Split, Brut, Champagne, France
MOET IMPERIAL ROSE 32
Split, Brut Rosé, Champagne, France

WINE BY THE GLASS

WHITE WINE
MOHUA 14 | 60
Sauvignon Blanc, Marlborough, New Zealand
CHALK HILL 18 | 82
Sauvignon Blanc, Sonoma, California
TERLATO 15 | 66
Pinot Grigio, Veneto, Italy
JORDAN 18 | 82
Chardonnay, Russian River Valley, California
AUGUST KESSELER "R" 15 | 66
Riesling, Rheingau, Germany
GERARD BERTRAND "ORANGE GOLD" 14 | 64
White Blend, France

RED WINE
BONANZA BY CAYMUS 14 | 60
Cabernet Sauvignon, California
ELEMENTAL 16 | 70
Cabernet Sauvignon, Central Valley, Chile
FIRESTEED 14 | 60
Pinot Noir, Willamette, Oregon
SIDURI 16 | 70
Pinot Noir, Santa Barbara, California
BAROSSA VALLEY ESTATE 14 | 64
Red Blend, Barossa Valley, Australia
ZUCCARDI 'SERIE A' 15 | 66
Malbec, Mendoza, Argentina
KEEP IT CHILL 14 | 64
Beaujolais, Gamay Blend, California (served chilled)

ROSE WINE
GERARD BERTRAND COTES DE ROSES 15 | 66
Rosé, Languedoc, France
SUMMER WATER ROSE 16 | 70
Central Coast, California
MIRAVAL 17 | 74
Rosé, Provence, France

WINE BY THE BOTTLE

WHITE WINE
DUCKHORN VINEYARDS 85
Sauvignon Blanc, North Coast California
SONOMA-CUTRER 82
Chardonnay, Sonoma Valley, California
STEVEN KISTLER 'LES NOISSETIERS' 185
Chardonnay, Sonoma Coast, California

RED WINE
WALT "LA BRISA" 84
Pinot Noir, Sonoma County, California
BELLE GLOS 100
Pinot Noir, Santa Lucia Highlands, California
CHATEAU SAINT ANDRE CORBIN 92
Bordeaux, France

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CHAMPAGNE BY THE BOTTLE

METHUSELAH - 6 Liters

Veuve Clicquot, Brut	2900
G.H. Mumm	1800

JEROBOAM - 3 Liters

Dom Perignon, Cuvee Vintage '02	4500
Veuve Clicquot, Yellow Label	1500

MAGNUM - 1.5 Liters

Armand de Brignac, Brut (Ace of Spades)	2000
Dom Perignon, Rose	2750
Dom Perignon, Cuvee Luminous	1500
Perrier-Jouet, Belle Epoque Rose	1800
Perrier-Jouet, Belle Epoque Brut	1000
Veuve Clicquot, Rose	650
Veuve Clicquot, Yellow Label	500
Moet & Chandon Nectar Imperial Rose	600
GH Mumm Brut	375

PRESTIGE CUVÉE ROSE

Armand de Brignac, Rose (Ace of Spades)	1300
Krug, Rose	800
Dom Perignon, Rose Vintage '00, '04, '05	850
Perrier-Jouet, Belle Epoque Rose Vintage '05	750
Veuve Clicquot, La Grande Dame Rose Vintage '06	400

PRESTIGE CUVÉE

Armand de Brignac, Brut (Ace of Spades)	900
Krug, Grand Cuvee	600
Dom Perignon, P2 Plentitude Vintage '98	850
Dom Perignon, Luminous Brut	750
Perrier-Jouet, Belle Epoque, 2002 Vintage	450
Perrier-Jouet, Belle Epoque Luminous	400
Rare Millesime '02	325

NON VINTAGE

Laurent Perrier, Rose	250
Veuve Clicquot, Rose	275
Veuve Clicquot, Yellow Label	200
Moet & Chandon, Nectar Imperial Rose	265
Moet & Chandon, Rose	240

BOTTLE SERVICE - SPIRITS COLLECTION

VODKA

Belvedere Magnum 1.75L	700
Grey Goose Magnum 1.75L	750
Grey Goose	375
Grey Goose VX	550
Absolut Elyx	375
Absolut	300

WHISKEY + BOURBON

Jameson	350
Makers Mark	375
Bulleit Bourbon	375
Crown Royal	325
Hibiki 'Harmony'	450

TEQUILA

Don Julio 1942	750
Don Julio Anejo	500
Don Julio Reposado	425
Don Julio Blanco	375
Avion 44	650
Avion Anejo	450
Avion Reposado	400
Avion Silver	350
Patron Anejo	450
Patron Reposado	400
Patron Silver	350

SCOTCH

Johnny Walker Blue Label	900
Johnny Walker Black Label	400
Macallan 18	1000
Macallan 15	650
Macallan 12	450
Glenlivet 12	425
Glenlivet Nadurra Olorosso Sherry Cask	475

COGNAC

Hennessy XO	900
Hennessy Privilege VSOP	500
Hennessy VS	400
D'USSE XO	750
D'USSE VSOP	400
Remy 1738	500
Remy VSOP	450

GIN

Tanqueray 10	400
Bombay Sapphire	350

RUM

Ron Zacapa	450
Bacardi	300

All groups of 5 or more are subject to a 20% service fee.

SATURDAY BRUNCH MENU

SATURDAY ONLY, 11:30AM-2PM

RAW BAR

CHILLED SHRIMP COCKTAIL

Half Dozen 18

Full Dozen 36

CHILLED KING CRAB

Half Pound - Market Price

ROOF BRUNCH

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

SMOTHERED HAM & CHEESE 17

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

BREAKFAST FLATBREAD 19

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

BRIOCHE FRENCH TOAST 16

With Lemon Mascarpone, Nutella, Fresh Berries

BRUNCH SIDES

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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SUNDAY BRUNCH MENU SUNDAY ONLY, 1PM-6PM

RAW BAR

CHILLED SHRIMP COCKTAIL
Half Dozen 18, Full Dozen 36

CHILLED KING CRAB
Half Pound - Market Price

STARTERS

ROOF SLIDERS 18
Ground Beef Patties, Calabrian Aioli, Arugula, Caramelized Onion, Brie Cheese, Aioli

WEDGE SALAD 16
Baby Iceberg 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

ROOF BRUNCH

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

SMOTHERED HAM & CHEESE 17
Smoked Ham, White Cheddar, Gruyere, Truffled Mornay Sauce, Sunny-side Egg, Side Simple Green Salad

BREAKFAST FLATBREAD 19
Nueske's Bacon, Caramelized Onion, Gruyere, Sunny-side Egg

BRIOCHE FRENCH TOAST 16
With Lemon Mascarpone, Nutella, Fresh Berries

BRUNCH SIDES

BUTTERMILK BISCUIT & JAM 8

DOUBLE FRIED NEW POTATOES 7

FRESH FRUIT BOWL 9

SIMPLE GREENS SALAD 6

APPLE SMOKED NUESKE'S BACON 8

GRILLED CHICKEN SAUSAGE 8

VEGETABLE SAUSAGE 8

FULL PIZZA MENU AVAILABLE - SEE MENU

FULL SUSHI MENU AVAILABLE - SEE MENU

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