



SALADS

WEDGE SALAD 17

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

BABY BEET SALAD 17

Whipped Feta, Red Beets, Golden Beets, Arugula, Sunflower Seeds, Sherry Vinaigrette

SPINACH SALAD 16

Baby Spinach, Goat Cheese, Marinated Cranberries, Orange, Spiced Walnut, Poppyseed Dressing

ADD GRILLED CHICKEN 7

ADD GRILLED SHRIMP 12

SHARABLES

MEAT & CHEESE BOARD 26

Prosciutto, Finnochiona, 'Nduja Sausage, Bohemian Blue Cheese, Manchego Cheese, Humboldt Fog Cheese, Table Grapes, Quince Jam, Spiced Walnut, Dry Fruits, Marinated Olives, Grilled Ciabatta Bread

ROOF SLIDERS 18

Beef Patties, Brioche Bun, Calabrian Aioli, Arugula, Caramelized Onion, Brie Cheese

ROOF WINGS 16

Breaded fried chicken wings with your choice of sauce:

Spicy Korean with Soy Mayo

Buffalo with Blue Cheese

Barbecue with Ranch

STEAK FRITES 35

Grilled Ribeye, Fries, Gorgonzola Butter, Truffle Aioli, Fresh Herbs

WARM MIXED OLIVES 16

Citrus Marinated Cerignola and Castelvetro Olives, Fresh Herbs, Oregano, Grilled Ciabatta Bread

CHICKEN EMPANADAS 16

Chihuahua Cheese, Pickled Vegetables, Paprika Aioli

CHICKEN SKEWERS 17

Grilled Chicken Thigh, Marinated Shiitake Mushroom, Pickled Green Papaya, Miso-Tahini Sauce

HUMMUS & GRILLED NAAN 15

Chickpea Dip, Spicy Harissa Sauce, Pomegranate, Pickled Radish, Pine Nuts, Olive Oil

PARMESAN FRIES 11

Parmesan Cheese, Fresh Herbs, Pesto Aioli, Ketchup
Add Truffle Oil 5

PIZZA

MARGHERITA 17

House Tomato Sauce, Fresh Mozzarella, Roma Tomato, Fresh Basil

WHITE PIZZA 17

Alfredo Sauce, Roasted Cauliflower, Caramelized Onion, Mozzarella, Chili Oil, Fresh Grated Parmesan

MUSHROOM PESTO 18

Pesto, Mozzarella, Wild Mushrooms, Caramelized Onions, Balsamic Glaze

SPRING VEGETABLE PIZZA 18

Romesco, Mozzarella, Grilled Leeks, Baby Artichoke, Feta, Olive Oil

PEPPERONI AND BANANA PEPPER 19

House Tomato Sauce, Mozzarella, Ricotta, Cheese Hot Honey, Fresh Basil

SAUSAGE SUPREME 21

House Tomato Sauce, Mozzarella, Italian Sausage, Green Peppers, Red Onion, Wild Mushrooms

'NDUJA AND SWEET PEPPERS 19

'Nduja Tomato Sauce, Fresh Mozzarella, Roasted Red Peppers, Crispy Onion

Gluten Free Crust Option 2

*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

SERVED WITH GINGER, WASABI, AND SOY SAUCE

LOBSTER ROLL (6pc) 26

Poached Lobster, Wasabi Tobiko, Cucumber, Avocado, Kaiware Sprouts, Wasabi Mayo

SHRIMP TEMPURA ROLL 18

Fried Shrimp Tempura, Masago, Lettuce, Cucumber, Avocado, Kizame Wasabi Mayo, Ponzu Sauce

CRAZY CEVICHE ROLL (6pc) 21

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

theWIT SPIDER ROLL 25

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

SPICY TUNA ROLL 18

Spicy Tuna, Cucumber, Sesame Seed, Spicy Mayo

TOKIO TUNA ROLL 19

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

CALIFORNIA ROLL 28

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

VEGETABLE ROLL (6pc) 16

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

FIRE ROLL 25

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

NIGIRI-OR-SASHIMI 2 PIECES PER ORDER

TUNA with Kizame Wasabi 14

SALMON with Ikura, Sesame Seed 14

HAMACHI with Ginger, Herbs 14

UNAGI with Unagi Sauce, Sesame Seeds 15

SMOKED SALMON with Sesame Seed 14

MASAGO 12

TOBIKO 12

IKURA 14

DESSERT

LEMON BAR 9

Merengue, Blueberry Compote, Whipped Cream, Powdered Sugar

SUMMER SORBET 9

Lemon, Mango and Raspberry topped with Mixed Berries

VANILLA ICE CREAM 9

Topped with Strawberry Coulis and chocolate Walnut Cookie

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ROOF SEASONAL COCKTAILS

BLACKBERRY SMASH 16

George Dickel Rye Whiskey, Blackberry, Mint, Lemon

SUMMER BLOSSOM 17

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

LAVENDER HAZE 17

Bombay Sapphire Gin, Lemon, Lavender + Purple Pea Syrup, Fever-Tree Mediterranean Tonic

ROSE THE RIVETTER 17

Grey Goose Peach + Rosemary Essence, Mavi Appertivo, Lemon, Sparkling Rose

JOUR DE FETE 18

Remy Martin 1738 Cognac, Raspberry, Lemon, Prosecco

STRAWBERRY FIELDS 17

Strawberry Infused Grey Goose Strawberry + Lemongrass Essence, Lemongrass, Lemon, Lillet Blanc, Prosecco

MEZCAL-LADA 17

Banhez Mezcal, Liquid Alchemist Coconut, Pineapple, Lime, Angostura Bitters

PASSION-EIGHT 17

Bacardi 8 Aged Rum, Liquid Alchemist Orgeat, Chinola Passion Fruit Liqueur, Lime

CLASSIC COCKTAILS

OLD FASHIONED 17

Maker's Mark Bourbon, Cherry + Vanilla Demerera, Angostura Bitters, Orange Bitters,

COSMOPOLITAN 15

Absolut Vodka, Cointreau Orange Liqueur, Cranberry, Lime

CLASSIC MARGARITA 15

El Jimador Silver Tequila, Cointreau Orange Liqueur, Lime

BEE'S KNEES 16

Tanqueray Gin, Honey & Co Honey Liqueur, Lemon

SIDECAR 17

D'usse VSOP Cognac, Cointreau Orange Liqueur, Lemon

WHISKEY SOUR 15

Old Forester 100 Signature Bourbon, Lemon, Sugar

FRENCH 75 16

Choice of Beefeater Gin OR Hennessy VSOP Cognac Lemon, Sugar, Prosecco

PALOMA 16

Patron Silver Tequila, Lime, Fever-Tree Grapefruit Soda

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, Chambord Raspberry Liqueur, Cointreau Orange Liqueur, Lime

SUMMERTIME-CHI 170

Absolut Elyx Vodka, Apologue Berry Liqueur, Cointreau Orange Liqueur, Lime, Ginger Beer

KISS FROM A ROSE 160

Monkey 47 Dry Gin, St. Germain Elderflower Liqueur, Lemon, Sparkling Rose

HARD SELTZERS

HIGH NOON SELTZERS 9

Watermelon, Grapefruit, or Pineapple

HORNITOS TEQUILA SELTZERS 9

Lime, Mango, Pineapple or Passion Fruit

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
ORANGE BLOSSOM BELGIAN BLONDE ALE, 5.4% 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
GUINNESS, 4.2% 10
Irish Dry Stout, Ireland

BUBBLES BY THE GLASS

BOLICINI 13 | 60
Prosecco, Veneto, Italy

G.H MUMM CORDON ROUGE BRUT 18 | 82
Brut, Reims, Champagne, France

MOET IMPERIAL 28
Split, Brut, Champagne, France

ILLINOIS SPARKLING CO, OMBRE ROSE 15 | 70
Brut Rose, Illinois

G.H MUMM CORDON ROUGE ROSE 30 | 145
Brut Rose, Reims, Champagne, France

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

WINE BY THE GLASS

WHITE WINE
MOHUA 15 | 66
Sauvignon Blanc, Marlborough, New Zealand
CHALK HILL 18 | 82
Sauvignon Blanc, Sonoma, California
TERLATO 15 | 66
Pinot Grigio, Veneto, Italy
BROWN ESTATE 16 | 70
Chardonnay, Napa Valley, California
JORDAN 18 | 82
Chardonnay, Russian River Valley, California
AUGUST KESSELER "R" 15 | 66
Riesling, Rheingau, Germany

ROSE WINE
GERARD BERTRAND COTES DE ROSES 15 | 66
Rosé, Languedoc, France
MIRAVAL 17 | 74
Rosé, Provence, 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
LOST POET 14 | 60
Merlot Blend, California
BAROSSA VALLEY ESTATE 14 | 64
Red Blend, Barossa Valley, Australia
ZUCCARDI 'SERIE A' 15 | 66
Malbec, Mendoza, Argentina

SUMMER WATER ROSE 16 | 70
Central Coast, California
WHISPERING ANGEL 16 | 70
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

Veuve Clicquot, Rose	275
Veuve Clicquot, Yellow Label	200
Moet & Chandon, Nectar Imperial Rose	265
Moet & Chandon, Rose	240
Telmont Reserve Brut Rose	250
Telmont Reserve Brut	195

BOTTLE SERVICE - SPIRITS COLLECTION

VODKA

Belvedere Magnum 1.75L	700
Grey Goose Magnum 1.75L	750
Grey Goose	375
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
Casamigos Anejo	475
Casamigos Reposado	400
Casamigos Blanco	350

SCOTCH

Johnny Walker Blue Label	900
Johnny Walker Black Label	400
Macallan 12	450
Glenlivet 12	425

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

RUM

Ron Zacapa	450
Bacardi	300

GIN	
Tanqueray 10	400
Bombay Sapphire	350



SUNDAY MENU RAW BAR

SUNDAY ONLY, 1PM-6PM

CHILLED SHRIMP COCKTAIL
Half Dozen 18, Full Dozen 36

CHILLED KING CRAB
Half Pound - Market Price

STARTERS

WEDGE SALAD 16
Baby Iceburg Lettuce, Crispy Bacon,
Cherry Tomatoes, Blue Cheese
Crumbles, Hard-boiled Egg, Blue Cheese
Dressing

SPINACH SALAD 16
Baby Spinach, Goat Cheese, Marinated
Cranberries, Orange, Spiced Walnut,
Poppyseed Dressing

ADD GRILLED CHICKEN 7
ADD GRILLED SHRIMP 12

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

PARMESAN FRIES 11
Parmesan Cheese, Pesto Aioli

ROOF BRUNCH

ROOF BREAKFAST 19
Two Eggs Your Way, Double Fried New Potatoes,
Bacon, Ciabatta Toast

AUNT REBA'S FRIED CHICKEN AND BISCUIT 23
Buttermilk Biscuit, Fried Chicken Thigh, Cajun Sausage
Gravy, Pickled Onions and Sweet Peppers

DOUBLE BURGER 19
Grilled Burger Patty, Havarti Cheese, Tomato
Remoulade, House-made B&B Pickles, and LTO, Side
of fries

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

EGG SANDWICH 19
Brioche Toast, 2 Fried Eggs, Grilled Chicken Sausage,
Avocado, Arugula, Chipotle Aioli

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

BLUEBERRY + LEMON PANCAKES 18
Fresh Blueberries, Ricotta, Lemon Curd, Maple Syrup

COCONUT YOGURT PARFAIT 12
Vegan Coconut Yogurt, Fresh Berries, House-made
Granola

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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