



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

STEAK FRITES 35

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

CHICKEN SKEWERS 17

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

WARM MIXED OLIVES 16

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

CHICKEN EMPANADAS 16

Chihuahua Cheese, Pickled Vegetables, Paprika Aioli

HUMMUS & GRILLED NAAN 15

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

PARMESAN FRITES 11

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

SWEET AND SPICY CHICKEN PIZZA 19

Alfredo Sauce, Grilled Chicken, Mozzarella, Roasted Red Peppers, Red Onions, Jalapeno, Hot Honey

Gluten Free Crust Option 2

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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

JOUR DE FETE 18

Remy Martin 1738 Cognac, Raspberry, Lemon, Prosecco

SUMMER BLOSSOM 17

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

STRAWBERRY FIELDS 17

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

LAVENDER HAZE 17

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

MEZCAL-LADA 17

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

ROSE THE RIVETTER 17

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

PASSION-EIGHT 17

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

NEGRONI WEEK SEPTEMBER 18TH-24TH

CLASSIC NEGRONI 16

Tanqueray London Dry Gin, Campari, Carpano Antica Sweet Vermouth

NEGRONI TWIST 17

Tanqueray London Dry Gin, Campari, Lillet Blanc Rose

CLASSIC COCKTAILS

OLD FASHIONED 17

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

SIDECAR 17

D'usse VSOP Cognac, Cointreau Orange Liqueur, Lemon

COSMOPOLITAN 15

Absolut Vodka, Cointreau Orange Liqueur, Cranberry, Lime

WHISKEY SOUR 15

Old Forester 100 Signature Bourbon, Lemon, Sugar

CLASSIC MARGARITA 15

Flecha Azul Blanco Tequila, Cointreau Orange Liqueur, Lime

FRENCH 75 16

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

BEE'S KNEES 16

Tanqueray Gin, Honey & Co Honey Liqueur, Lemon

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

SUMMERTIME-CHI 170

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

NIGHT AT THE RASPBERRIES 175

Avion Silver Tequila, Chambord Raspberry Liqueur, Cointreau Orange Liqueur, Lime

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

BUBBLES BY THE GLASS

BOLLICINI 13 | 60
Prosecco, Veneto, Italy

G.H MUMM 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 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
SAINTE MARGUERITE "Symphonie" ROSE 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

WHISPERING ANGEL 16 | 70
Rosé, Provence, France
SUMMER WATER ROSE - Magnum 120
Central Coast, California

WINE BY THE BOTTLE

WHITE WINE
DUCKHORN VINEYARDS 85
Sauvignon Blanc, North Coast California
SONOMA-CUTRER 82
Chardonnay, Sonoma Valley, California
STEVEN KISTLER 'LES NOISETIERS' 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
JUSTIN 100
Cabernet Sauvignon, Pasa Robles, California

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CHAMPAGNE BY THE BOTTLE

METHUSELAH - 6 Liters

Veuve Clicquot, Brut	2900
G.H. Mumm, Brut	1800

JEROBOAM - 3 Liters

Dom Perignon, Brut Cuvee	4500
Veuve Clicquot, Yellow Label	1500

MAGNUM - 1.5 Liters

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

PRESTIGE CUVÉE ROSE

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

PRESTIGE CUVÉE

Armand de Brignac, Brut (Ace of Spades)	900
Krug, Grand Cuvee	600
Dom Perignon, Brut	700
Perrier-Jouet, Belle Epoque Brut	400

NON VINTAGE

Veuve Clicquot, Rose	300
Veuve Clicquot, Yellow Label Brut	250
Moet & Chandon, Nectar Imperial Rose	300
Moet & Chandon, Rose	250
Moet & Chandon, Brut	200
Telmont Reserve, Rose	200
Telmont Reserve, Brut	175

BOTTLE SERVICE - SPIRITS COLLECTION

VODKA

Grey Goose Magnum 1.75L	800
Grey Goose	400
Belvedere Magnum 1.75L	750
Belvedere	375
Absolut Elyx	400
Absolut	325

TEQUILA

Don Julio 1942	800
Don Julio Anejo	550
Don Julio Reposado	500
Don Julio Blanco	425
Casamigos Anejo	525
Casamigos Cristalino	500
Casamigos Reposado	475
Casamigos Blanco	425
Flecha Azul Anejo	550
Flecha Azul Reposado	500
Flecha Azul Blanco	425
Avion 44	700
Avion Anejo	500
Avion Reposado	450
Avion Silver	400
Patron Anejo	550
Patron Reposado	500
Patron Silver	425
Volcan XA	750
Tres Generaciones Anejo	475
Tres Generaciones Reposado	450
Tres Generaciones Blanco	400

WHISKEY + BOURBON

Jameson	350
Makers Mark	375
Crown Royal	350
Hibiki 'Harmony'	450

SCOTCH

Johnny Walker Blue Label	900
Johnny Walker Black Label	400
Macallan 12	500
Glenlivet 12	425

COGNAC

Hennessy XO	900
Hennessy Privilege VSOP	525
Hennessy VS	450
D'USSE XO	750
D'USSE VSOP	400
Remy 1738	500
Remy VSOP	450

RUM

Ron Zacapa	450
Bacardi	325

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Tanqueray 10	400
Bombay Sapphire	350

All bottle service menu items are subject to a 20% service fee.



SUNDAY MENU

SUNDAY ONLY, 1PM-6PM

RAW BAR

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

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

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

PARMESAN FRIES 11
Parmesan Cheese, Pesto Aioli

ADD GRILLED CHICKEN 7
ADD GRILLED SHRIMP 12

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 Beef
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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