

Let us pour you
something ~~good~~.

marvelous

ROOFTOP
Lounge

COCKTAILS

Go Thyme <i>new amsterdam gin / blackberry / lemon / lime / house syrup</i> 13	Heavens to Betsy <i>hangar 1 vodka / honey peach tea</i> 13	Beach Cruiser <i>captain morgan rum / pineapple / orange / coconut</i> 13	Buckin' the Trend <i>old forester bourbon / angostura / strawberry / lemon / ginger beer</i> 13
Spritz & Giggles <i>la vieille ferme rosé / st. germaine / soda / mint</i> 13	Límonada <i>amaretto disaronno / cointreau / lemon</i> 14	Spiced Pear Punch <i>st. george spiced pear / pimm's liqueur / bearded iris ipa</i> 14	Old-Fashioned HooDoo <i>old forester bourbon / hoodoo chicory liqueur / angostura / orange</i> 14
Watermelon Basil Margarita <i>altos tequila / watermelon / lime / basil</i> 13	DRINKIN' BUDDIES \$100 <i>large format cocktails, minimum 6 people required to order</i> Watermelon Basil Margarita / Heavens to Betsy / Beach Cruiser / Buckin' the Trend		

BEER

CAN	DRAFT
<i>Fat Bottom Wallflower Saison / 7</i>	<i>Black Stone Chaser Pale Kolsch / 6</i>
<i>Country Boy Cougar Bait Blonde / 7</i>	<i>Yazoo Gerst Amber Ale / 6</i>
<i>Black Abbey Crossroads Summer Cream Ale / 7</i>	<i>Bearded Iris Homestyle IPA / 7</i>
<i>Jackalope Brutiful Beast IPA Brut / 7</i>	
<i>Domestic / 5</i>	

BEER BUCKET | CHOOSE ANY 6

minimum 6 people required to order

**Black Abbey Crossroads Summer Cream Ale / Jackalope Brutiful Beast IPA /
Fat Bottom Wallflower Saison / Country Boy Cougar Bait Blonde 40**

Domestic Beer 28

WINE

WHITE

	glass // bottle
<i>Matanzas Creek Sauvignon Blanc</i>	13 // 45
<i>Cloud Bay Sauvignon Blanc</i>	// 95
<i>Skyfall Pinot Grigio</i>	13 // 45
<i>Trimbach Reserve Pinot Gris</i>	// 65
<i>Pierre Sparr Riesling</i>	13 // 45
<i>Pierre Tailleur de Vins Chardonnay</i>	14 // 50
<i>Louis Jadot Bourgogne Blanc</i>	// 55

RED

	glass // bottle
<i>Maison L'Envoyé</i>	14 // 45
<i>Straight Shooter Pinot Noir</i>	
<i>Walt Pinot Noir</i>	// 60
<i>Camino de Navaharros Grenache</i>	14 // 45
<i>Orin Swift Abstract Grenache, Syrah, Petit Syrah</i>	// 95
<i>Circus Circus "Petite Petite" Petit Syrah</i>	14 // 45
<i>Rabble Cabernet Sauvignon</i>	15 // 55
<i>Chateau Magnol</i>	// 55
<i>Cabernet-Merlot Blend</i>	
<i>Duckhorn Cabernet Sauvignon</i>	22 // 95

BUBBLES

	glass // bottle
<i>Pizzolatto Fields Prosecco</i>	12 // 40
<i>Pierre Sparr Crémant Pinot Noir Rosé</i>	14 // 55
<i>Hubert Clavelin Crémant du Jura</i>	// 85
<i>Gonnett Medieville Champagne</i>	// 85
<i>Veuve Clicquot Yellow Label Champagne</i>	// 150
<i>Veuve Clicquot Rosé Champagne</i>	// 175
<i>Dom Perignon Brut Champagne</i>	// 475
<i>Dom Perignon Rosé Champagne</i>	// 575

ROSÉ

	glass // bottle
<i>La Vieille Ferme</i>	12 //
<i>La Crema</i>	12 // 40
<i>Chateau Minuty</i>	// 55
<i>Amuse Bouche "Pret a Boire"</i>	// 150

KEEP ON THE SUNNY SIDE

Marinated Olives

Rosemary / Citrus / Extra Virgin Olive Oil 9

Blistered Shishito Peppers

Toasted Sesame Seeds / Jalapeno Crema 13

Grilled Watermelon

Local Feta / Sea Salt / Balsamic 13

Crispy Tortilla Chips

Mortar + Pestle Guacamole / House Salsa 10

Kale Salad

Ginger / Goat Cheese / Pistachios / Dried Fruits /
Champagne Vinaigrette 12

Bibb Lettuce Salad

Grapefruit / Avocado / Pepitas / Cotija / Red Onion /
Smoked Poblano Ranch 12

Heirloom Tomatoes

Strawberries / Avocado / Blue Cheese / Basil 15

Bacon Wrapped Jalapenos

Griddled / Goat Cheese Stuffing / Buttermilk Dressing 12

***Bobby Burger**

Cheddar or American / Green Tomato and Chili Jam /
Lettuce / Onion / Toasted Brioche Bun / Fries 13

**add bacon for 3*

Street Tacos (2)

Skirt Steak / Cilantro / Onion / Cotija / Salsa /
Corn Tortilla 13

Chermoula Chicken Bouchettes

House Made Man'oushe / Spiced Yogurt 17

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

the fun starts here