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### CHARCUTERIE CHIPS

house-made kettle chips, prosciutto,  
parmesan, pepperoncini, jam,  
castelvetrano olives

*gluten-free*

**\$8**

### WATERMELON FETA SALAD

juicy watermelon cubes, crumbled feta,  
red onion, fresh mint, spinach

*vegetarian | gluten-free*

**\$12**

### SAUSAGE FLATBREAD

marinara sauce, mozzarella, pepperoncini,  
house-made sausage

**\$20**

### HONEY-CHIPOTLE SHRIMP LETTUCE WRAPS

butter lettuce cups, honey-chipotle shrimp,  
crunchy chow mein noodles, peanuts,  
cilantro crema

*gluten-free\**

**\$18**

### STEAK QUESADILLAS

grilled ribeye, mozzarella, chipotle ranch,  
pico de gallo, fresh lime

**\$18**

### S'MORES BOARD

hershey's chocolate, marshmallows,  
graham crackers, pearl sugar waffle, peanut  
butter, nutella, personal "campfire"

*vegetarian*

**\$20 SERVES 2 | \$30 SERVES 4**

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## FOOD MENU

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### BEER-BATTERED FRIES

crispy golden fries, parmesan aioli

*vegetarian*

**\$8**

### KIMCHI FRIED RICE

basmati rice, kimchi, soy glaze, fried egg  
(add shrimp +\$8)

*gluten-free\**

**\$14**

### BRISKET BITES

crispy brisket, texas-style bbq sauce,  
bread & butter pickles

**\$16**

### TEQUILA CHICKEN FLATBREAD

tequila-marinated chicken, mozzarella,  
pico de gallo, cilantro crema

**\$20**

### GARLIC-PARMESAN CHICKEN

roasted airline chicken, pepperoni sauce,  
red potatoes, sautéed spinach

*gluten-free\**

**\$35**

### DIRTY MARTINI RIBEYE

char-grilled 12oz. ribeye, olive butter,  
beer-battered fries, classic caesar salad

*gluten-free\**

**\$45**

### CRÈME BRÛLÉE

classic vanilla custard, caramelized sugar

*vegetarian | gluten-free*

**\$12**

### SEASONAL CHEESECAKE

ask your server for today's selection

*vegetarian*

**\$12**

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## SIGNATURE COCKTAILS

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### THE TOP ESPRESSO MARTINI

reyka vodka, espresso liqueur, cold brew

**\$14**

### BOULEVARDIER

knob creek rye whiskey, grand marnier,  
campari, sweet vermouth

**\$15**

### FRENCH 75

hendrick's gin, prosecco, lemon juice,  
agave

**\$14**

### MINT CONDITION

tanqueray gin, lemongrass, citrus juice,  
fresh mint

**\$14**

### SAZERAC

sazerac rye whiskey, atomized absinthe,  
bitters

**\$14**

### LEMON DROP

wheatley vodka, cointreau, lemon juice,  
agave

**\$13**

### MOJITO

bacardí rum, lime juice, agave, fresh mint

**\$13**

### BLACK MANHATTAN

bulleit bourbon, amaro, orange bitters,  
cherry juice

**\$15**

### DAVIS PARK DAIQUIRI

bacardí dragon berry rum, strawberry purée,  
citrus juices

**\$13**

### SMOKED PECAN OLD FASHIONED

sazerac rye whiskey, praline liqueur, bitters,  
applewood smoked

**\$14**

### JUST PEACHY

wheatley vodka, riesling wine, peach purée,  
white cranberry juice

**\$13**

### DRAGON PALOMA

corazón tequila, bacardí dragon berry rum,  
grapefruit & citrus juices, agave

**\$14**

### MARGARITA

corazón tequila, cointreau, lime juice,  
agave, salt rim

**\$14**

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### DON'T MISS WHAT'S *UP* ON THE ROOFTOP

Scan the QR code to stay ahead of new  
menu drops, limited-time features, and  
upcoming rooftop events at The Top  
Rooftop Bar & Lounge.



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\*Most items can be substituted for dietary needs, ask your server for special requests and notify us of any food allergies.  
Consuming raw or undercooked meat, seafood, or eggs may increase your risk of food-borne illness.  
Parties of 6+ have an automatic 20% gratuity applied.