



FOOD MENU

SPICY MIXED NUTS { \$8 }

almonds / cashews / pecans / walnuts
vegan

BURRATA SALAD { \$14 }

fresh burrata / arugula / orange / mixed berries /
balsamic vinegar / extra virgin olive oil

ROOFTOP GARDEN RISOTTO { \$12 }

chef's selection of fresh seasonal vegetables
vegan / gluten-free

STEAK SALAD { \$26 }

garlic marinated coulotte cut / arugula / tomato /
red onion / bleu cheese / balsamic vinaigrette

SIGNATURE SKYLINE CHICKEN { \$13 }

hand-breaded chicken strips / carrots / celery /
choice of dipping sauce: buffalo, orange-ginger,
sweet & spicy / zing dipping sauce

BEET & QUINOA SALAD { \$18 }

blistered beets / quinoa / orange vinaigrette /
pickled onion / pickled shiitake mushrooms
vegan

BRISKET FLATBREAD { \$15 }

smoked brisket / smoked gouda cheese /
caramelized onions / barbecue sauce / arugula

MARINATED OLIVE MEDLEY { \$7 }

assorted imported olives / mediterranean spices
vegan / gluten-free

LAMB LOLLIPOPS { \$27 }

australian lamb chops / cilantro pesto / tomato /
pickled shiitake mushrooms / micro vegetables

SCALLOPS & GRITS { \$22 }

panko-crusted scallops / spicy aioli /
creamy cheese grits / shoestring potatoes

TUNA TARTARE TOWER { \$18 }

ahi tuna / avocado / sesame vinaigrette / ponzu /
pickled red onion / microgreens

SIGNATURE SKYLINE SHRIMP { \$15 }

hand-breaded tiger shrimp / carrots / celery /
choice of dipping sauce: buffalo, orange-ginger,
sweet & spicy / zing dipping sauce

WATERMELON CAPRESE { \$13 }

watermelon / feta cheese / micro basil /
blueberry balsamic
vegan cheese available

EIGHT OUNCE SIRLOIN { \$28 }

wild rice / seasonal vegetable / chimichurri

SIGNATURE COCKTAILS

BLUE FRENCH MARTINI { \$11 }

empress gin / agave / blueberry syrup /
lemon juice / fresh blueberries

Crafted by Tye.

CARIBBEAN OLD FASHIONED { \$11 }

bacardi anejo rum / agave / bitters / lime juice /
lime slice

Crafted by Lance.

THE EMBASSY { \$10 }

bombay sapphire gin / ginger syrup / lemon juice /
lemonade / club soda / mixed berries

Crafted by Jaz.

REMY SIDECAR { \$12 }

rémy martin cognac / cointreau / agave /
lemon juice / lemon twist

Crafted by Tye.

RAZZLE DAZZLE { \$9 }

tanqueray gin / licor 43 / lime juice / raspberries /
agave syrup

Crafted by Megan.

PEACHES SANGRIA { \$11 }

ketel one botanical peach & orange blossom / wine /
white cranberry juice / simple syrup / raspberry

Crafted by Mara.

CLASSIC OLD FASHIONED { \$12 }

woodford rye / gran marnier / agave / bitters /
dirty cherries / orange slice

Crafted by Tye.

BANANA SPLIT { \$10 }

kahlua / banana liqueur / half-and-half /
pineapple juice / whipped cream / cherry

Crafted by Santos.

DAVIS PARK DAQUIRI { \$10 }

dragonberry bacardi vodka / strawberry syrup /
pineapple juice / orange juice / lime juice

Crafted by Mara.

THE TOP { \$11 }

empress gin / licor 43 / pineapple juice / lime juice

Crafted by Megan.

WHITE WINE

RED WINE

SPARKLING & CHAMPAGNE