



SMALL PLATES

Crab Cakes

With creole remoulade 10

BBQ Chicken Philly Egg Rolls

With chipotle ranch 7

Potato Skins

Stuffed with spinach and artichoke dip and topped with crispy pork belly 12

Crab Dip and Chips

Warm cheesy crab dip with house chips 12

Brussels Sprouts

Flash fried and tossed with honey mustard, bacon, and parmesan 8

Pulled Pork Tostada

Crispy corn tortillas, smoked pork, pico de gallo, queso fresca, avocado, chipotle-lime slaw 12

Hummus

Roasted garlic hummus, cucumber salad, and feta with house flatbread 8

Antipasto

Marinated olives, pickled vegetables, feta, salami, zesty mustard, and flatbread 16

Seared Ahi Tuna

With avocado mousse, wonton chips, ginger ponzu, and pickled daikon 16

Bavarian Pretzels

Three salted pretzels, pimento beer cheese, and zesty mustard 10

Boudin Balls

Crispy breaded house boudin in creole sauce with andouille sausage and pork belly 14



SALADS

Classic Garden

Choice of dressing 6

SW Cobb

Romaine lettuce, elotes-style corn, pico, avocado, queso fresco, chile bacon, chipotle-lime ranch 11

Sesame Beef

Stir-fried steak, fresh greens, pickled ginger, carrots, green beans, wonton strips, and sesame vinaigrette 13

FLATBREADS

Meats

Pepperoni, Canadian bacon, and Italian sausage with marinara and mozzarella 12

Artichoke

Roasted red pepper aioli, Swiss, mushrooms, artichokes, and red onions 11

Pesto

With oven dried tomatoes and chevre 11

Shrimp Scampi

Garlic butter sauce, spinach, and mozzarella 13

SANDWICHES/MAINS

Sandwiches: choice of chips, fruit, or pasta salad

Roof Burger

Fresh ground beef cooked med-well on an artisan bun with lettuce, pickles, American cheese, and slider sauce 14

Tuna Melt

Ahi tuna salad on a baguette with tomato, and melted muenster cheese 15

Breaded Chicken Milanese

Balsamic greens, chilled pesto vermicelli, and heirloom grape tomato ragout 17

London Broil

Sliced steak cooked medium, brown butter spätzle, oven dried tomatoes, grilled onions, and beef jus 24

*consuming raw or undercooked meats, poultry, or seafood may increase your risk of foodborne illness

20% service charge may be added to groups of 6 or more

the **roof**

Signature Cocktails

Breakfast in Bed

Hendricks gin, lemon, raspberry, club soda

Elderflower Spritz

St. Germaine, grenadine, lemon, club soda, mint

Pickney Old Fashion

Pickney Bend cask finished gin, simple syrup, bitters, orange, cherry

Pear Mule

Prickly pear vodka, lime, ginger beer

Tequila Mockingbird

Milagro silver tequila, Apple Pucker, cranberry, Sierra Mist

What She's Having

Bacardi dragonberry rum, blue curacao, cranberry, sour, Sierra Mist

Southern Champagne

Jack Daniels honey, sour, prosecco

The Cherry Lime

Tito's, lime, grenadine, club soda

Stays in Vegas

Jagermeister, peach schnapps, lemon, berry puree, club soda

Beer

Check out our rotating draft beer selections that feature great local and regional breweries.

We also have a full selection of domestic and imported bottles.



White Wine

House Chardonnay 5

Napa Cellars Chardonnay 11/38
Napa Valley

Sartori Pinot Grigio 7/24
Italy

Peter Yealands Sauvignon Blanc 8/28
New Zealand

Jakob Demmer Riesling 7/24
Germany

Sparkling Wine

Cinzano Prosecco 7/24
Italy

Chandon Blanc de Noirs -/36
California

Veuve Clicquot – Yellow Label -110
France

Dom Perignon -/250
France

Rose

Fleur de Mer 9/32
France

Red Wine

House Cabernet 5

Storypoint Cabernet 9/32
California

Joel Gott Cabernet -/40
Napa Valley

Gnarly Head Zinfandel 8/28
California

Velvet Devil Merlot 9/32
Washington

Hob Nob Pinot Noir 7/24
France

Erath Pinot Noir -/38
Oregon

Natura "Organic" Malbec 8/28
Chile

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