

Appetizers

FRENCH ONION SOUP	8
FRIED PICKLES	11
KASEY'S SAMPLER	17/29
WINGS, FRIED PICKLES, PHILLY CHEESESTEAK ROLLS, MOZZARELLA STICKS, CHICKEN POT STICKERS	
MOZZARELLA STICKS	10
TEXAS CHILI	9
TRADITIONAL NACHOS GRANDE	14
CHILI, CHEESE, SALSA, SOUR CREAM, GUACAMOLE, SCALLIONS, OLIVES, JALAPEÑOS	
POT STICKERS	12
FRIED CHICKEN DUMPLINGS, SESAME NOODLES, SCALLIONS, TERIYAKI GLAZE	
SPINACH ARTICHOKE DIP	13
3 CHEESE BLEND, TORTILLA CHIPS	
SWEET CHILI CALAMARI	15
BUFFALO AND TRADITIONAL ALSO AVAILABLE	
ROOF WINGS	14
MILD, MEDIUM, HOT, CHEF'S CHALLENGE, GARLIC PARMESAN, MAPLE BOURBON, BBQ, HONEY BBQ, TERIYAKI, JALAPEÑO BBQ, OLD BAY, SWEET CHILI, NASHVILLE HOT	
POPCORN SHRIMP	16
CHIPOTLE MAYO	
PULLED PORK SLIDERS	15
BBQ, ONION STRINGS, SUMMER SLAW	
BAVARIAN PRETZEL	14
BEER CHEESE DIP	
PHILLY CHEESE STEAK ROLLS	14
NACHO CHEESE DIP	
MEDITERRANEAN PLATTER	16
BABA GANOUSH, HUMMUS, ROASTED PEPPERS, OLIVES, FETA & GRILLED PITA	
SHORT RIB QUESADILLA	17
SAUTÉED PEPPERS, CARAMELIZED ONIONS, COLBY JACK	
CRAFT NACHOS	15
HOMEMADE POTATO CHIPS, BRAISED PULLED CHICKEN, GUACAMOLE, PICO DE GALLO, JALAPEÑO, SOUR CREAM, BAKED MONTEREY & CHEDDAR CHEESE	

TidBits

ALL SERVED WITH FRENCH FRIES

TRADITIONAL STEAK	18
MOZZARELLA, GARLIC BREAD	
PORTOBELLO	16
MARINATED MUSHROOM, PEPPERJACK, GARLIC BREAD	
CHICKEN TIDBITS	16
GRILLED, BUFFALO OR BLACKENED, MOZZARELLA, GARLIC BREAD	

Pizzette

AVAILABLE WITH GLUTEN FREE CAULIFLOWER CRUST...\$3 ADD

BUFFALO CHICKEN	16
DICED BREADED CUTLET, BLUE CHEESE DRIZZLE, MOZZARELLA	
MARGHERITA	15
TOMATO SAUCE, MOZZARELLA, BASIL	
CRAFT PIZZA	17
FIG JAM, MOZZARELLA, PROSCIUTTO, ARUGULA, TRUFFLE OIL	
VEGGIE	16
ZUCCHINI, SQUASH,ROASTED PEPPERS, WHIPPED GOAT, BALSAMIC DRIZZLE	

Tacos

SHORT RIB TACO	18
BBQ SHORT RIB, FIRED ONIONS	
CHICKEN TACOS	16
PULLED CHICKEN, BACON, COLBY JACK CHEESE, GUACAMOLE, SOUR CREAM	
FISH TACO	20
BLACKENED, GUACAMOLE, SUMMER SLAW, CORN RELISH	
FRIED SHRIMP	21
LETTUCE, SRIRACHA COLE SLAW	

Entree Salad

CHICKEN \$6 | STEAK \$9 | SHRIMP \$11

SEDONA SALAD	21
CHOPPED ROMAINE, ADOBO MARINATED CHICKEN, TOMATO, RED ONION, TORTILLA STRIPS, BLACK BEANS, ROASTED CORN, SHREDDED JACK CHEDDAR, AVOCADO RANCH	
ROOF CHOP SALAD	18
MIXED GREENS, PECANS, GOLDEN RAISINS, CORN, TOMATO, ROASTED PEPPERS, FRESH MOZZARELLA, BALSAMIC GLAZE DRIZZLE	
WEDGE	16
ICEBERG, BACON, RED ONION, CHOPPED TOMATO, BLUE CHEESE	
CAESAR	14
PECORINO ROMANO, CROUTONS	
CRAFT SALAD	14
ARUGULA, FRIED GOAT CHEESE BALLS, PEAR, CANDIED PECANS, CRAISINS, SHERRY VINAIGRETTE, POMEGRANATE REDUCTION	

Burgers

ALL BURGERS SERVED WITH FRENCH FRIES & PICKLES

ROOFTOP BURGER	18
SIGNATURE BLEND, CHEDDAR, CARAMELIZED ONION, ARUGULA, SAUCE 32	
TAP HOUSE BURGER	19
SIGNATURE BLEND, CHEDDAR, BACON, TATER TOTS, FRIED ONIONS	
BAY BURGER	19
SHRIMP & CRAB CAKE, LETTUCE, TOMATO, RED ONION, OLD BAY AIOLI	
MAC BURGER	17
SIGNATURE BLEND, MAC-N-CHEESE, BACON, AMERICAN CHEESE	
FRENCH ONION	16
SIGNATURE BLEND, SAUTÉED ONIONS, GRUYERE CHEESE, BEER CHEESE	
BULL BURGER	16
SIGNATURE BLEND, AMERICAN CHEESE, BACON, FRIED EGG, SMOKED HAM	
BOURBON BACON BURGER	17
SIGNATURE BLEND, BACON, CHEDDAR, FRIED PICKLES, JALAPEÑO BBQ	
RAGIN CAJUN	18
SIGNATURE BLEND, TOPPED WITH ANDOUILLE SAUSAGE, PEPPER JACK CHEESE, CREOLE SAUCE	

Also Serving

SUPERSTAR CHICKEN	16
BREADED CHICKEN CUTLET, BACON, TOMATO, MELTED MOZZARELLA CHEESE AND SUPERSTAR SAUCE	
ROAST BEEF MELT	18
FRENCH ONION AU JUS DIPPED ROAST BEEF, MOZZARELLA, GARLIC BREAD	
VEGGIE SANDWICH	16
OPEN FACED BASTONE BREAD, ROASTED PEPPERS, PORTOBELLO MUSHROOMS, GRILLED ZUCCHINI & SQUASH, SMOKE MOZZARELLA, BALSAMIC DRIZZLE	
CHICKEN CAESAR WRAP	14
GRILLED CHICKEN, ROMAINE LETTUCE, CAESAR DRESSING	
PENNE ALLA VODKA	18
PINK VODKA SAUCE, PROSCIUTTO AND SHALLOTS	
ATLANTIC SALMON	27
PAN SEARED, MANGO SALSA, GRILLED ASPARAGUS, COUS COUS	
HANGER STEAK	31
HOUSE MARINADE, SAUTÉED BROCCOLI, HOUSE CUT FRENCH FRIES	
SHORT RIB MAC & CHEESE	23
CREAMY CHEESE SAUCE, FUSILLI PASTA	
PHILLY CHEESE STEAK	18
SAUTÉED ONIONS, NACHO CHEESE SAUCE	
PATTY MELT	17
8 OZ SMASHED BURGER, CARAMELIZED ONIONS, AMERICAN CHEESE, TOASTED RYE	

*AS AN INCENTIVE, WE OFFER AN IMMEDIATE CASH DISCOUNT. THE PRICES LISTED ON OUR MENU REFLECT A 3.75% CASH DISCOUNT.

By the Glass

white
\$10/\$34

DANZANTE PINOT GRIGIO

VENETO, ITALY
AROMAS OF TROPICAL FRUIT, FLAVORS OF PAPAYA & PINEAPPLE

SEAGLASS SAUVIGNON BLANC

CALIFORNIA
AROMAS OF ELDERFLOWER, KAFFIR LIME LEAF & PINK FRUIT,
VIBRANT CITRUS & FRUIT FLAVORS

EVA GRACE CHARDONNAY

SONOMA, CALIFORNIA
FRUIT FLAVORS OF WHITE PEACH, APPLE & LEMON, HINTS OF
ALMOND, VANILLA & OAK AROMAS

50° RIESLING

RHEINGAU, GERMANY
FLAVORS OF CRISP, TANGY CITRUS FRUITS, AROMAS OF RIPE PEACHES
& GREEN APPLES

SMOKE TREE ROSE

CALIFORNIA
AROMAS OF WHITE PEACH AND WHITE NECTARINE

MIONETTO PROSECCO

VENETO, ITALY
AROMAS OF GOLDEN APPLES, PEAR & HONEY, FLAVORS OF LEMON, LIME & PEAR

MEZZACORONA MOSCATO

AROMAS OF TROPICAL FRUIT

red
\$10/\$34

IMAGERY PINOT NOIR

SONOMA, CALIFORNIA
FLAVORS OF STRAWBERRY, CHERRY & BOYSENBERRY,
AROMAS OF OAK & RICH RED BERRIES

14 HANDS MERLOT

COLUMBIA VALLEY, WASHINGTON
AROMAS OF BLACKBERRY, PLUM AND BLACK CHERRY, SLIGHTLY
SPICY FINISH

TRIBUTE CABERNET

CENTRAL COAST, CALIFORNIA
FLAVORS OF BLACK CHERRY & CASSIS, AROMAS OF LUSH FRUITS,
TEA & SPICE

Li'l Bites 12

JOSEPH'S BURGER

JAMES HOT DOG

ANTHONY'S CHICKEN CORDON BLEU BITES

TJ'S PASTA

BRIANNA'S GRILLED CHEESE

RYAN'S CHICKEN NUGGETS

LUCA'S PB&J

GRACE'S MAC & CHEESE

Specialty Cocktails

AMERICAN MULE..... 12

TITO'S VODKA, GOSLING'S GINGER BEER, FRESH LIME & MINT

HOUSE MADE SANGRIA..... 11

WINTER RED SANGRIA

COCONUT MARTINI..... 13

BACARDI COCONUT & BACARDI PINEAPPLE RUM,
PINEAPPLE JUICE & TOASTED COCONUT

THE SPA..... 13

EFFEN CUCUMBER VODKA, ST. GERMAIN LIQUEUR,
PINEAPPLE JUICE & FRESH LIME ON THE ROCKS

STRAWBERRY DREAM 12

STRAWBERRY & LIME REKORDERLIG CIDER,
STOLI STRAWBERRY, ST. GERMAIN & CLUB SODA

PARK AVENUE OLD FASHIONED..... 13

JEFFERSON'S BOURBON, ANGOSTURA BITTERS, HOUSE MADE
SIMPLE SYRUP, LUXARDO CHERRY, ORANGE PEEL

THE SPICY SOUR 12

CAPTAIN MORGAN, AMARETTO, CRANBERRY, SOUR MIX

SUNRISE NEGRONI..... 13

SMOKEY MEZCAL, CAMPARI, SWEET VERMOUTH

Wine by the Bottle

SANTA MARGHERITA PINOT GRIGIO \$55

TRENTINO-ALTO ADIGE, ITALY
TROPICAL FRUIT AROMAS, GOLDEN DELICIOUS APPLE FLAVORS

FERRARI CARANO CHARDONNAY \$48

SONOMA, CALIFORNIA
AROMAS OF ORANGE BLOSSOM, CITRUS, PEAR, FIGS,
GREEN APPLE, FLAVORS OF CREAMY VANILLA, TOAST & SPICE

KIM CRAWFORD SAUVIGNON BLANC \$49

MARLBOROUGH, NEW ZEALAND
INTENSE TROPICAL FRUIT FLAVORS, PASSIONFRUIT & GRAPEFRUIT AROMAS

MOET & CHANDON BRUT IMPERIAL CHAMPAGNE... \$95

FRANCE
GREEN APPLE, CITRUS FRUIT & MINERAL AROMAS, PEAR,
PEACH, APPLE & CITRUS FRUIT FLAVORS

VEUVE CLIQUOT CHAMPAGNE \$105

FRANCE
AROMAS OF LEMON AND VANILLA, CRISP FINISH

JOSH CABERNET \$39

CALIFORNIA
FLAVORS OF BLACKBERRY AND HAZELNUT WITH
VANILLA AND TASTED OAK ON THE NOSE

JORDAN CABERNET \$95

ALEXANDER VALLEY, CALIFORNIA
FLAVORS OF BLACK CURRANTS, PLUMB AND MISSION FIGS,
AROMAS OF BLACK CHERRIES, CLOVES & BLACK BERRIES

TILTH PINOT NOIR \$49

RUSSIAN RIVER VALLEY, CALIFORNIA
AROMAS OF BAKING SPICES, JAMMY STRAWBERRY
& RASPBERRY FLAVORS

SILVER OAK CABERNET SAUVIGNON \$110

ALEXANDER VALLEY
BLACK CHERRY & ANISE AROMAS,
FLAVORS OF MOCHA & BLACKBERRY