

Appetizers

FRENCH ONION SOUP.....	8
GUACAMOLE & CHIPS.....	14
HASS AVOCADO, RED ONION, CILANTRO, LIME, TORTILLA	
BAKED CLAMS.....	14
CHOPPED CLAMS, FRESH HERBS, 3 CHEESE BLEND, SCAMPI SAUCE	
SAUSAGE AND BROCCOLI RABE EGG ROLLS.....	15
TOMATO AIOLI	
PARK AVENUE QUESADILLA.....	16
PULLED PORK, 3 CHEESE BLEND, SAUTEED PEPPERS & ONIONS & JALAPENO RANCH	
SHRIMP AND CRAB CAKE.....	19
TROPICAL PINEAPPLE SALSA, LIME AIOLI	
BUFFALO CHICKEN DIP.....	16
SERVED WITH TORTILLA CHIPS	
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.....	14
3 CHEESE BLEND, TORTILLA CHIPS	
SWEET CHILI CALAMARI.....	16
BUFFALO AND TRADITIONAL ALSO AVAILABLE	
ROOF WINGS.....	15
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	
BAVARIAN PRETZEL.....	14
BEER CHEESE DIP	
PHILLY CHEESE STEAK ROLLS.....	14
NACHO CHEESE DIP	
MEDITERRANEAN PLATTER.....	17
BABA GANOUSH, HUMMUS, ROASTED PEPPERS, OLIVES, FETA & GRILLED PITA	
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...\$4 ADD

BUFFALO CHICKEN.....	16
BLUE CHEESE DRIZZLE, MOZZARELLA	
MARGHERITA.....	15
TOMATO SAUCE, MOZZARELLA, BASIL PEPPERONI +2 SAUSAGE +2	
CRAFT PIZZA.....	17
MOZZARELLA, PROSCIUTTO, ARUGULA, TRUFFLE OIL	
BRUSCHETTA.....	17
ROASTED PEPPERS, GARLIC, BASIL, DICED TOMATOES, POMODORO SAUCE, MOZZARELLA CHEESE	

Tacos

CARNE ASADA.....	19
ADOBO MARINATED SKIRT STEAK, PEPPERS, ONIONS, LIME CREMA	
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 \$7 | STEAK \$10 | 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	
PANZANELLA SALAD.....	18
GRILLED PEACHES, CORN, ROASTED RED PEPPERS, SHAVED PECORINO ROMANO, TOASTED BREAD, HOUSE ROASTED TOMATO VINAIGRETTE	
TROPICAL SHRIMP SALAD.....	24
SWEET CHILI GRILLED SHRIMP, MESCLUN GREENS, TROPICAL PINEAPPLE SALSA, CUCUMBER, RED ONION, HOUSE MADE CHAMPAGNE VINAIGRETTE	

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.....	20
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

STEAK FRITES.....	37
HOUSE MARINATED SKIRT STEAK, HOUSE CUT FRENCH FRIES	
ROOFTOP 32 SCALLOPS.....	38
PORCINI DUSTED SCALLOPS, GARLIC MASHED, SEASONAL VEGETABLES	
LOBSTER RAVIOLI.....	31
BABY SHRIMP, SAFFRON-SHERRY CREAM SAUCE	
CHICKEN CAPRESE.....	29
BREADED CUTLET, MESCLUN GREENS, TOMATO, FRESH MOZZARELLA, RED ONION, RED WINE VINAIGRETTE, BALSAMIC DRIZZLE	
CHICKEN POKE BOWL.....	23
TERIYAKI CHICKEN, WHITE RICE, JULIENNE CARROTS, SNOW PEAS, CUCUMBERS, CASHEWS	
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	
PENNE ALLA VODKA.....	19
PINK VODKA SAUCE, PROSCIUTTO & SHALLOTS CHICKEN +7 SHRIMP+11	
ATLANTIC SALMON.....	34
PAN SEARED, TROPICAL PINEAPPLE SALSA, TERIYAKI RICE	
PHILLY CHEESE STEAK.....	18
SAUTÉED ONIONS, NACHO CHEESE SAUCE	
PATTY MELT.....	17
8 OZ SMASHED BURGER, CARAMELIZED ONIONS, AMERICAN CHEESE, TEXAS TOAST	

*AS AN INCENTIVE, WE OFFER AN IMMEDIATE CASH DISCOUNT. THE PRICES LISTED ON OUR MENU REFLECT A 3.95% CASH DISCOUNT.

By the Glass

white
\$12/\$38

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

\$12/\$38

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

Lil' 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 13

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

KASEY'S ARNOLD PALMER 13

TITO'S VODKA, LEMONADE, ICED TEA

LOCO MARGARITA 13

CASAMIGOS TEQUILA, HABANERO INFUSED SIMPLE SYRUP,
TRIPLE SEC, MANGO PURÉE, LIME JUICE

HOUSE MADE SANGRIA 11

RED OR WHITE

COCONUT MARTINI..... 13

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

ROOFTOP 32..... 13

RED BERRY VODKA, MUDDLED BLUEBERRIES, STRAWBERRIES,
LEMON-LIME SODA SERVED ON THE ROCKS

THE SPA 13

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

STRAWBERRY DREAM..... 13

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

MAKERS MULE..... 13

MAKERS BOURBON, LIME JUICE, MINT, GINGER BEER

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