

Appetizers

FRENCH ONION SOUP.....	12
GUACAMOLE & CHIPS.....	15
HASS AVOCADO, RED ONION, CILANTRO, LIME, TORTILLA	
SOUTH SIDE CROSTINI.....	17
LUMP CRAB SALAD, AVOCADO SPREAD, TOASTED BREAD	
TUNA NACHOS.....	22
AHI TUNA, WONTON CHIPS, SPICY MAYO, SOY DRIZZLE, MARINATED CUCUMBERS	
PARK AVENUE QUESADILLA	19
GRILLED CAJUN SHRIMP, QUESO BLANCO	
PEI MUSSELS	19
GRILLED BREAD, CHOICE OF WHITE WINE, MARINARA, FRA DIAVOLO, RHODE ISLAND STYLE	
BAKED CLAMS	16
CHOPPED CLAMS, FRESH HERBS, 3 CHEESE BLEND, SCAMPI SAUCE	
MEDITERRANEAN PLATTER	18
BABA GANOUSH, HUMMUS, ROASTED PEPPERS, OLIVES, FETA & GRILLED PITA	
CRAB DIP.....	17
HOMEMADE SOFT PRETZEL STICKS	
BUFFALO CHICKEN DIP	17
TORTILLA CHIPS	
FRIED PICKLES.....	12
KASEY'S SAMPLER.....	21/30
WINGS, FRIED PICKLES, PHILLY CHEESESTEAK ROLLS, MOZZARELLA STICKS, CHICKEN POT STICKERS	
MOZZARELLA STICKS.....	11
TEXAS CHILI	11
TRADITIONAL NACHOS GRANDE	15
CHILI, CHEESE, SALSA, SOUR CREAM, GUACAMOLE, SCALLIONS, OLIVES, JALAPEÑOS	
POT STICKERS	15
FRIED CHICKEN DUMPLINGS, SESAME NOODLES, SCALLIONS, TERIYAKI GLAZE	
SPINACH ARTICHOKE DIP.....	16
3 CHEESE BLEND, TORTILLA CHIPS	
SWEET CHILI CALAMARI.....	18
BUFFALO AND TRADITIONAL ALSO AVAILABLE	
ROOF WINGS	17
MILD, MEDIUM, HOT, CHEF'S CHALLENGE, GARLIC PARMESAN, MAPLE BOURBON, BBQ, HONEY BBQ, TERIYAKI, JALAPEÑO BBQ, OLD BAY, SWEET CHILI, NASHVILLE HOT	
POPCORN SHRIMP.....	17
CHIPOTLE MAYO	
BAVARIAN PRETZEL	14
BEER CHEESE DIP	
PHILLY CHEESE STEAK ROLLS.....	14
CHEESE DIP	
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.....	21
MOZZARELLA, GARLIC BREAD	
CHICKEN TIDBITS	18
GRILLED, BUFFALO OR BLACKENED, MOZZARELLA, GARLIC BREAD	

Pizzette

AVAILABLE WITH GLUTEN FREE CAULIFLOWER CRUST...\$4 ADD

TESAURO.....	18
VODKA SAUCE, BREADED CHICKEN, MOZZARELLA CHEESE	
VEGGIE	18
PESTO, GRILLED ZUCCHINI, SQUASH, ROASTED PEPPERS, FETA CHEESE, BALSAMIC DRIZZLE	
MARGHERITA	15
TOMATO SAUCE, MOZZARELLA, BASIL PEPPERONI +2 SAUSAGE +2	
CRAFT PIZZA	17
FIG JAM, MOZZARELLA, PROSCIUTTO, ARUGULA, TRUFFLE OIL	

Tacos

CARNE ASADA.....	19
ADOBO MARINATED SKIRT STEAK, PEPPERS, ONIONS, LIME CREMA	
CHICKEN TACOS.....	18
PULLED CHICKEN, BACON, COLBY JACK CHEESE, GUACAMOLE, SOUR CREAM	
FISH TACO.....	22
BLACKENED, GUACAMOLE, COLE SLAW, CORN RELISH	
FRIED SHRIMP	22
LETTUCE, SRIRACHA COLE SLAW	

Entree Salad

CHICKEN \$8 | STEAK \$10 | SHRIMP \$12

SUNRISE SALAD	18
BIBB LETTUCE, HONEY GOAT CHEESE, CANDIED WALNUTS, RASPBERRY VINAIGRETTE, DRIED TROPICAL FRUIT	
SEDONA SALAD.....	22
CHOPPED ROMAINE, ADOBO MARINATED CHICKEN, TOMATO, RED ONION, TORTILLA STRIPS, BLACK BEANS, ROASTED CORN, SHREDDED JACK CHEDDAR, AVOCADO RANCH	
ROOF CHOP SALAD.....	19
MIXED GREENS, PECANS, GOLDEN RAISINS, CORN, TOMATO, ROASTED PEPPERS, FRESH MOZZARELLA, BALSAMIC GLAZE DRIZZLE	
WEDGE.....	17
ICEBERG, BACON, RED ONION, CHOPPED TOMATO, BLUE CHEESE	
CAESAR	16
PECORINO ROMANO, CROUTONS	

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	
MAC BURGER.....	17
SIGNATURE BLEND, MAC-N-CHEESE, BACON, AMERICAN CHEESE	
FRENCH ONION	17
SIGNATURE BLEND, SAUTÉED ONIONS, GRUYERE CHEESE, BEER CHEESE	
BULL BURGER.....	19
SIGNATURE BLEND, AMERICAN CHEESE, BACON, FRIED EGG, SMOKED HAM	
BOURBON BACON BURGER	18
SIGNATURE BLEND, BACON, CHEDDAR, FRIED PICKLES, JALAPEÑO BBQ	

Also Serving

PARK AVENUE PASTA.....	26
PAPPARDELLE PASTA, GRILLED CHICKEN, TOMATO, SPINACH, GARLIC & WHITE WINE CREAM SAUCE	
THAI LETTUCE WRAPS.....	28
BIBB LETTUCE WRAPS, GRILLED TERIYAKI CHICKEN, SNAP PEAS, CARROTS, SESAME NOODLES	
CYCLONE CHICKEN.....	29
CAJUN SPICED CHICKEN BREAST, GARLIC MASHED POTATOES, JULIENNE VEGETABLES	
ATLANTIC SALMON.....	32
PAN SEARED, TROPICAL PINEAPPLE SALSA, TERIYAKI RICE	
CHICKEN CAPRESE	29
BREADED CUTLET, MESCLUN GREENS, TOMATO, FRESH MOZZARELLA, RED ONION, RED WINE VINAIGRETTE, BALSAMIC DRIZZLE	
LOBSTER RAVIOLI.....	31
BABY SHRIMP, SAFFRON-SHERRY CREAM SAUCE	
FRENCH ONION GRILLED CHEESE.....	16
TEXAS TOAST, CARAMELIZED ONIONS, GRUYÈRE CHEESE	
TERIYAKI POKE BOWL.....	23/27/33
MARINATED CHICKEN, SKIRT STEAK OR TUNA, TERIYAKI RICE, CUCUMBERS, CARROTS, SNOW PEAS, BEAN SPROUTS, SCALLIONS	
STEAK FRITES	39
HOUSE MARINATED SKIRT STEAK, HOUSE CUT FRENCH FRIES	
SUPERSTAR CHICKEN SANDWICH	17
BREADED CHICKEN CUTLET, BACON, TOMATO, MELTED MOZZARELLA CHEESE AND SUPERSTAR SAUCE	
ROAST BEEF MELT	19
FRENCH ONION AU JUS DIPPED ROAST BEEF, MOZZARELLA, GARLIC BREAD	
VEGGIE SANDWICH	16
OPEN FACED BASTONE BREAD, ROASTED PEPPERS, PORTOBELLO MUSHROOMS, GRILLED ZUCCHINI & SQUASH, MOZZARELLA, BALSAMIC DRIZZLE	
PENNE ALLA VODKA	20
PINK VODKA SAUCE, PROSCIUTTO & SHALLOTS CHICKEN +8 SHRIMP+12	

*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
\$13/\$41

RIO PINOT GRIGIO

VENEZIE, ITALY
STRAW YELLOW COLOR WITH AROMAS OF TROPICAL FRUIT

NOAH RIVER CHARDONNAY

CENTRAL COAST, CALIFORNIA
FRUIT FLAVORS OF RIPE PEAR & LYCHEE

NOTORIOUS PINK ROSE

PROVENCE, FRANCE
FLORAL AND FRUIT FORWARD WITH AROMAS OF MANGO,
STRAWBERRY AND APRICOT

GIESEN ESTATE SAUVIGNON BLANC

NEW ZEALAND
AROMAS OF TROPICAL FRUIT, HINTS OF GRASSY AND DRIED HERB
FLAVORS

50° RIESLING

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

MIONETTO PROSECCO

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

MEZZACORONA MOSCATO

AROMAS OF TROPICAL FRUIT

red

\$13/\$41

ROMPICOLLO SUPER TUSCAN

TOSCANA, ITALY
A MEDIUM BODIED BLEND OF SANGIOVESE
AND CABERNET WITH A SPICY FRUIT CORE

RED SANGRIA

DRY RED WINE, FRESH ORANGE & LEMON JUICE, SEASONAL FRUIT

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 ... 14

LOCO MARGARITA

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

APEROL SPRITZ

APEROL, MIONETTO PROSECCO, CLUB SODA, FRESH ORANGE SLICE

KASEY'S ARNOLD PALMER

TITO'S VODKA, LEMONADE, ICED TEA

ROOFTOP 32

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

AMERICAN MULE

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

COCONUT MARTINI

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

THE SPA

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

STRAWBERRY DREAM

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

MAKERS MULE

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 \$60

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 \$105

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 \$45

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

JORDAN CABERNET \$115

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

TILTH PINOT NOIR \$60

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

SILVER OAK CABERNET SAUVIGNON..... \$130

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

LE VOLTE SUPER TUSCAN \$65

TOSCANA, ITALY
A BLEND OF CABERNET, SANGIOVESE & MERLOT WITH AROMAS OR BRIGHT RED
FRUIT AND SUBTLE OAK FLAVORS