

THE ROOF

MARISCOS

JUMBO SHRIMP	25
Chipotle Cocktail Sauce, Lime, Avocado	
HALF DOZEN OYSTERS*	24
Pacific Oysters, Hibiscus Mignonette, Lime	
CRAB LETTUCE CUPS	28
Dungeness Crab, Baby Gem, Lime, Tequila Pickled Mango	
SEABASS CEVICHE*	16
Serrano Vinaigrette, Avocado, Radish, Onion	
AHI TUNA TOSTADA*	19
Avocado, Sesame Seeds, Yuzu Kosho, Onion, Serrano	
SEAFOOD TOWER*	80
Oysters, Shrimp Cocktail, Crab Lettuce Cups, Ceviche Hibiscus Mignonette, Chipotle Cocktail Sauce, Lime	

ANTOJITOS

GUACAMOLE (VG)	16/30
California Avocados, Major Herbs, Flax Seed Crumble Jalapeño	
YUCCA FRIES (V)	16
Aji Amarillo Aioli, Cilantro Sauce	
SWEET POTATO TAQUITOS (V)	20
Avocado, Lime Crema, Pickled Onion	
SUPER GREEN CAESAR SALAD	18
Market Greens, Heritage Seeds, Cotija Cheese With Grilled Steak or Shrimp 40	
HONEY TAPATÍO WINGS	20
Cilantro Crema	
CRAB NACHOS	34
Cheesy Mornay, Avocado, Black Beans, Pickled Onions Dungeness Crab, Cotija Cheese, Serrano, Chives, Tajin	

GIN: JUNIPER

BOMBAY DRY GIN, LONDON	19
BOMBAY SAPPHIRE DRY GIN, LONDON	19
BOTANIST GIN, ISLAY	21
FORD'S GIN, LONDON	19
HENDRICK'S GIN, SCOTLAND	21
MARTIN MILLER'S GIN, ENGLAND	20
MONKEY 47, GERMANY	24
NOLETS, HOLLAND	21
TANQUERAY GIN, ENGLAND	21

VODKA

ABSOLUT ELYX	23
BELVEDERE	20
BELVEDERE SMOGORY FOREST	23
CHOPIN	20
GREY GOOSE	19
KETEL ONE VODKA	20
TITO'S VODKA	21

WHISKEY: AMERICAN

ANGEL'S ENVY	20
BASIL HAYDEN'S	22
BULLEIT	22
EAGLE RARE	22
FREY RANCH	19
KNOB CREEK	21
JACK DANIEL'S	18
MAKER'S MARK 46	20
OLD FORESTER	19
WOODFORD RESERVE BOURBON	19
WOODINVILLE	19

WHISKEY: RYE

BULLEIT RYE	22
WOODFORD RESERVE RYE	18
WHISTLEPIG 6 YEAR	19
WHISTLEPIG 10 YEAR	22
WHISTLEPIG 12 YEAR	25

SINGLE MALT SCOTCH

ARDBERG UIGEADAIL	19
AUCHENTOSHAN THREE WOOD	19
DALMORE 12 YEAR	20
DALMORE 18 YEAR	50
GLENMORANGIE 10 YEAR	20
HIGHLAND PARK 18 YEAR	35
LAGAVULIN 16 YEAR	24
OBAN 14 YEAR	25
MACALLAN 12 YEAR	23
MACALLAN 18 YEAR SHERRY OAK	65
SPRINGBANK 18 YEAR	45

BLENDED SCOTCH

CHIVAS 12 YEAR	21
CHIVAS 18 YEAR	25
COMPASS BOX HEDONISM WHISKY	30
JOHNNIE WALKER BLACK LABEL	19
JOHNNIE WALKER BLUE LABEL	50
MONKEY SHOULDER WHISKY	21

TEQUILA

CASAMIGOS BLANCO	20
CASAMIGOS REPOSADO	22
CASAMIGOS AÑEJO	25
CASA DRAGONES BLANCO	19
CASA DRAGONES JOVEN	80
CASA RICA REPOSADO	20
CLASE AZUL PLATA	40
CLASE AZUL REPOSADO	60
CLASE AZUL GOLD	80
DON JULIO BLANCO	20
DON JULIO REPOSADO	22
DON JULIO 1942	42
KOMOS REPOSADO ROSA	35
KOMOS AÑEJO CRISTALINO	40
LALO BLANCO	20
OCHO REPOSADO	22
PATRON REPOSADO	21
PATRON EL ALTO	45
RESERVA DE LA FAMILIA	42
VOLCAN BLANCO	20
VOLCAN CRISTALINO	23
VOLCAN X.A	50

MEZCAL

AMARAS MEZCAL	19
CASAMIGOS MEZCAL	19
DEL MAGUEY MEZCAL CHICHICAPA	25
DEL MAGUEY MEZCAL MINERO	30
EL MERO MERO JOVEN	20
MADRE ESPADIN	20
MEZCAL UNION	19

WHISKEY: IRISH/ JAPANESE

JAMESON	19
GREEN SPOT	25
YELLOW SPOT	30
KAIYO THE SINGLE	25
KAIYO CASK STRENGTH	23

COGNAC

HENNESSY V.S.O.P.	21
HENNESSY X.O.	50
HENNESSY PARADIS	275
REMY MARTIN 1738	21

RUM

BACARDI 8 YEAR	18
DIPLOMATICO RESERVA	25
SANTA TERESA 1796	25
ZACAPA 23	26

APERITIF/DIGESTIF

APEROL APERITIVO	14
APERITIVO SELECT	14
CAMPARI	14
AMARO ANGELENO	14
AMARO NONINO	14
FERNET BRANCA	14
MONTENEGRO AMARO	14

TACOS

Three per order

BAJA TOFU TACOS (VG) Cabbage Lace, Avocado, Sweet and Sour Onions Chipotle Tofu Crema	19
CHICKEN TACOS A La Brasa, Aji Amarillo, Toasted Corn, Cilantro	24
AL PASTOR PORK TACOS Achiote Pork, Roasted Pineapple, Salsa Verde Shaved Onion, Cilantro	22
OCTOPUS TACOS Chorizo, Salsa Macha, Lima Beans, Cotija, Epazote	26
CARNE ASADA TACOS* Skirt Steak, Salsa Molcajete, Onion, Avocado Cilantro	29
SHORT RIB BARBACOA TACOS 12 Hour Braise, Epazote, Jamaica Pickled Onions House Hot Sauce	28

TORTAS

Served with chips

STEAK TORTA* Carne Asada, Chihuahua Cheese, Morita Aioli, Avocado	30
CHICKEN TORTA Aji Amarillo Aioli, Pico de Gallo Salad, Heirloom Tomato	26

DULCE

TROPICAL FRUTA FRESCA (VG) Santa Monica Farmer's Market Fruit, Housemade Chamoy	18
CINCO LECHES CAKE Crème Fraiche, Pistachio, Gooseberry Jam	12
CHURROS Spiced Warm Chocolate	12

(VG) Vegan

(V) Vegetarian

FOR PARTIES OF 6 OR MORE, AN AUTOMATIC 18.5% STAFF CHARGE WILL BE ADDED TO YOUR BILL AND PAID TO THE OUTLET STAFF.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

COCKTAILS

CASITA DE CAMPO 23
Amaras Verde Mezcal, Cocchi Americano, Guava
St. Germain, Lime

DAYDREAM D'LITE 23
Belvedere Blackberry Lemongrass, Luxardo Maraschino
Lemon, Grapefruit

MORNING OCTANE 23
Volcan Blanco Tequila, Amaro Montenegro, Ancho Verde,
Coffee Liqueur, Espresso

FAME GAME 23
Casamigos Blanco, Melon Aperitif, Lime, Peychaud's
Wasabi Salt

JACKIE BROWN 23
Mezcal, Ancho Verde, Pineapple, Agave, Lime

SPA DAY 23
Belvedere Lemon-Basil, Dolin Blanc, Aloe Liqueur, Mint

POKER FACE 23
Ketel One Peach, Lychee, Yuzu, Coconut

LOWER ABV

VERSIERRA 23
Amaro Nonino, Peach, Honey, Lemon, Chandon

NON-ALCOHOLIC

LEARNER'S PERMIT 14
Seedlip Garden 108, Cucumber Tonic, Lime

SECOND TO NONE 14
Ghia Le Spritz, Grapefruit, Bergamont Tea, Rosemary

BOTTLED WATER 9
Still / Sparkling

SODA 9

COFFEE CORNER

ESPRESSO 6

ICED COFFEE 8

CAPPUCCINO 8

LATTE 8

TEA SELECTION from STEVEN SMITH TEAMAKER

ICED TEA 8

BRITISH BRUNCH 8

MASALA CHAI 8

PEPPERMINT LEAVES 8

BEER

Lil Bo Pils 9
Smog City IPA 9
Anchor Steam 9
Peroni 9
Modelo Negro 9
Pacifico 9

WINE

SPARKLING

Chandon, Brut, Napa Valley, California, NV 19 / 95

KYLIE MINOGUE, Prosecco Rose, Italy 19 / 95

J Vineyards, Brut Rose, Russian River, CA, NV 22 / 96

Veuve Clicquot, Yellow Label, Champagne, NV 31 / 145

Ruinart, Blanc de Blancs, Champagne, NV 168

Ruinart, Brut Rose, Champagne, NV 168

WHITE

Trefethen, Chardonnay 21 / 88
Napa Valley, California

Dom Seguin, Sauvignon Blanc 22 / 92
Pouilly Fume, France

Poggio al Tesoro, Vermentino 22 / 92
Bolgheri, Italy

ROSÉ

La Fête 18 / 78
Cotes de Provence, France

KYLIE MINOGUE, 22 / 96
Cotes de Provence, France

Whispering Angel 24 / 95
Cotes de Provence, France

RED

Louis M. Martini, Cabernet Sauvignon 26 / 108
Napa Valley, California

Brancaia Tre, Super Tuscan 24 / 92
Tuscany, Italy

J Vineyards, Pinot Noir 19 / 79
Monterrey/Sonoma/Santa Barbara, California

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