

GIN: JUNIPER

BOMBAY SAPPHIRE DRY, LONDON	20
BOTANIST, ISLAY	21
FORD'S, LONDON	19
GARDENER, FRANCE	21
HENDRICK'S, SCOTLAND	21
MONKEY 47, GERMANY	24
NOLET'S, HOLLAND	21
ROKU, JAPAN	20
TANQUERAY NO.10, ENGLAND	22
WILDE, IRELAND	21

COGNAC

D'USSE	22
HENNESSY V.S.O.P.	21
HENNESSY X.O.	50
HENNESSY PARADIS	275
GRAND MARNIER	18
MARTINGALE	24

RUM

BACARDI 8 YEAR	18
DIPLOMATICO RESERVA	21
DIPLOMATICO AMBASSADOR	55
SANTA TERESA 1796	22
ZACAPA 23	23
SMITH & CROSS	25

APERITIF/DIGESTIF

AMARO ANGELENO	16
APEROL APERITIVO	16
APERITIVO SELECT	16
CAMPARI	16
FERNET BRANCA	16
MONTENEGRO AMARO	16

THE ROOF

MARISCOS

SEABASS CEVICHE*	18
Serrano-Citrus Vinaigrette, Avocado, Radish, Onion	
AHI TUNA TOSTADA*	22
Avocado, Sesame Seeds, Yuzu Kosho, Onion, Serrano	
HAMACHI TIRADITO *	24
Aji Amarillo, Heirloom Tomato, Charred Avocado Crispy Corn	
JUMBO SHRIMP	26
Chipotle Cocktail Sauce, Lime, Avocado	
SEARED AHI TUNA LETTUCE CUPS *	28
Chili Crusted Tuna, Avocado, Mango Relish, House Made Ponzu	
CRAB NACHOS	36
Cheesy Mornay, Avocado, Black Beans, Pickled Onions Dungeness Crab, Cotija Cheese, Serrano, Chives, Tajin	

ANTOJITOS

GUACAMOLE (VG)	16/30
California Avocados, Major Herbs, Flax Seed Crumble Jalapeño	
SEASONAL FRUTA FRESCA (VG)	20
Santa Monica Farmer's Market Fruit, Housemade Chamoy	
YUCCA FRIES (V)	18
Aji Amarillo Aioli, Cilantro Sauce	
SUPER GREEN CAESAR SALAD	18
Market Greens, Heritage Seeds, Cotija Cheese With Grilled Steak or Shrimp 40	
BARBACOA QUESADILLA	22
12 Hour Braise Short Rib, Chihuahua Cheese, Pickled Onions, Epazote	
CHICKEN WINGS	22
Honey Tapatio, Cilantro Crema	

WHISKEY: AMERICAN

ANGEL'S ENVY	21
BASIL HAYDEN'S	22
BULLEIT	22
KNOB CREEK	21
JACK DANIEL'S	18
JACK DANIEL'S SINGLE BARREL	22
MAKER'S MARK	19
MICHTERS	21
WOODFORD RESERVE BOURBON	20
WOODINVILLE	19

WHISKEY: RYE

ANGEL'S ENVY RYE	25
BULLEIT RYE	22
HIGH WEST DOUBLE RYE	21
JACK DANIEL'S SIB RYE	21
MICHTERS RYE	21
WHISTLEPIG 6 YEAR	19
WHISTLEPIG 10 YEAR	22
WHISTLEPIG 12 YEAR	25

SINGLE MALT SCOTCH

AUCHENTOSHAN THREE WOOD	19
DALMORE 12 YEAR	20
DALMORE 18 YEAR	50
GLENMORANGIE 10 YEAR	20
GLENLIVET 12 YEAR	20
HIGHLAND PARK 18 YEAR	35
LAGAVULIN 16 YEAR	24
LAPHROAIG QUARTER CASK	21
OBAN 14 YEAR	25
MACALLAN 12 YEAR	23
MACALLAN 15 YEAR	45
MACALLAN 18 YEAR SHERRY OAK	65
SPRINGBANK 18 YEAR	45

BLENDED SCOTCH

CHIVAS 12 YEAR	21
CHIVAS 18 YEAR	25
DEWAR'S 12 YEAR	20
DEWAR'S 19 YEAR	25
JOHNNIE WALKER BLACK LABEL	19
JOHNNIE WALKER BLUE LABEL	50
MONKEY SHOULDER WHISKY	21

WHISKEY: IRISH/JAPANESE

JAMESON	19
GREEN SPOT	25
HIBIKI HARMONY	30
KAIYO THE SINGLE	25
KAIYO CASK STRENGTH	23
LEGENT	22
REDBREAST 12 YEAR	23
SUNTORY TOKI	19
TEELING	20
YELLOW SPOT	30

TEQUILA

CASAMIGOS BLANCO	22
CASAMIGOS REPOSADO	23
CASAMIGOS CRISTALINO	25
CASAMIGOS AÑEJO	25
CASA DRAGONES BLANCO	19
CASA DRAGONES REPOSADO	40
CASA DRAGONES AÑEJO	45
CASA DRAGONES JOVEN	80
CLASE AZUL PLATA	40
CLASE AZUL REPOSADO	60
CLASE AZUL GOLD	80
CODIGO BLANCO	21
DOBEL DIAMANTE	20
DON JULIO BLANCO	21
DON JULIO REPOSADO	22
DON JULIO AÑEJO	26
DON JULIO 70	35
DON JULIO 1942	45
EL TESORO BLANCO	21
EL TESORO REPOSADO	22
EL TESORO AÑEJO	26
KOMOS REPOSADO ROSA	35
KOMOS AÑEJO CRISTALINO	40
LALO BLANCO	21
OCHO PLATA	21
OCHO REPOSADO	22
PATRON SILVER	21
PATRON REPOSADO	22
PATRON EL ALTO	45
PATRON EL CIELO	45
RESERVA DE LA FAMILIA PLATINO	22
RESERVA DE LA FAMILIA REPOSADO	24
RESERVA DE LA FAMILIA EXTRA AÑEJO	42
VOLCAN BLANCO	20
VOLCAN X.A	50

MEZCAL

400 CONEJOS ESPADIN	21
AMARAS MEZCAL ESPADIN	19
CLASE AZUL DURANGO	120
CLASE AZUL GUERRERO	120
DEL MAGUEY MEZCAL CHICHICAPA	28
DEL MAGUEY MEZCAL MINERO	32
EL MERO MERO JOVEN	21
EL MERO MERO TEPEXATE	25
ILEGAL MEZCAL	21
MADRE ESPADIN	21
MADRE ENSAMBLE	21
UNION MEZCAL	21

VODKA

BELVEDERE	21
BELVEDERE SMOGORY FOREST	23
CHOPIN	21
GREY GOOSE	19
KETEL ONE VODKA	21
KETEL ONE CITROEN VODKA	21
TITO'S VODKA	21

TACOS

Three per order

BAJA TOFU TACOS (VG)	22
Cabbage Slaw, Avocado, Sweet and Sour Onions Chipotle Tofu Crema	
CHICKEN TACOS	26
A La Brasa, Aji Amarillo, Toasted Corn, Citrus Fern	
DUCK TACOS	27
Six Hour Confit, Mole Rojo (Contains Nuts), Lime Crema, Candied Cocoa Nibs	
TACOS DE PESCADO	28
Baja Striped Bass, Morita Chili, Avocado, Blue Corn Tortilla	
CARNE ASADA TACOS*	30
Prime Skirt Steak, Salsa Molcajete, Onion, Avocado Cilantro	

POQUITO MAS

Served with Yucca Fries

THE ROOF BURGER*	32
Angus Beef, Pepper Jack Cheese, Poblano Chili, Avocado Mash, Sweet Onions, Chipotle Spread, House Made Sesame Bun	
ANGRY CHICKEN	30
Crispy Fried Chicken, Salsa Picante Aioli, Cabbage-Serrano Slaw, House Made Sesame Bun	

DULCE

CINCO LECHES CAKE	14
Crème Fraiche, Pistachio, Gooseberry Jam	
CHURROS	12
Spiced Warm Chocolate	
WEHO CHOCO TACOS	16
Waffle Shell, Vanilla Ice Cream, Cajeta Swirl, Spiced Milk Chocolate	

(VG) Vegan

(V) Vegetarian

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

GIMME MORE	23
Belvedere Vodka, Pear, Ginger, Lemongrass	
DRUNK IN LOVE	23
Roku Gin, Bergamont, Basil, Orgeat, Lime	
BANG BANG	23
Patrón Reposado Tequila, Ancho Verde, Guava Grapefruit, Strange Coconut Water	
WRECKING BALL	23
El Mero Mero Mezcal, Pricky Pear, Banana, Citrus Blend	
POKER FACE	23
Ketel One Peach, Lychee, Yuzu, Coconut	
UPGRADE U	23
Hennessey V.S.O.P., Stonefruit, Lavender Honey, Lemon	
WATERMELON SUGAR HIGH	23
El Tesoro Blanco Tequila, Watermelon, Cucumber, Lime	
BAD ROMANCE	23
400 Conejos Mezcal, Rhum JM, Pepitas, Orange	
TURN BACK TIME	23
Maker's Mark 46 Bourbon, Cherry Cola Reduction, Chocolate	

NON-ALCOHOLIC

LEARNER'S PERMIT	16
Seedlip Garden 108, Cucumber Tonic, Lime	
SECOND TO NONE	16
Ghia Le Spritz, Grapefruit, Bergamont Tea, Rosemary	
BOTTLED WATER	9
Still / Sparkling	
SODA	9
STRANGE WATER SPARKLING COCONUT	9
STRANGE WATER COCONUT WATER	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

Bad Hombre	9
Lil Bo Pils	9
Peroni	9
Smog City IPA	10
Bitburger N/A	8

WINE

SPARKLING

Chandon, Brut Napa Valley, California, NV	19 / 95
J Vineyards, Brut Rose Russian River, CA, NV	23 / 96
Veuve Clicquot, Yellow Label Champagne, France, NV	31 / 145
Ruinart, Blanc de Blancs Champagne, France, NV	168
Ruinart, Brut Rose Champagne, France, NV	168

WHITE

Trefethen, Chardonnay Napa Valley, California	22 / 92
Sauvignon Blanc, Dom Seguin, Pouilly Fume, France	23 96
Poggio al Tesoro, Vermentino Bolgheri, Italy	22 / 92

ROSÉ

La Fête Cotes de Provence, France	21 / 88
Whispering Angel Cotes de Provence, France	24 / 95

RED

Louis M. Martini, Cabernet Sauvignon Napa Valley, California	26 / 108
Brancaia Tre, Super Tuscan Tuscany, Italy	24 / 92
J Vineyards, Pinot Noir Monterrey/Sonoma/Santa Barbara, California	22 / 92

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