

## 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 Sub Grilled Steak or Barbacoa 10	

## ANTOJITOS

GUACAMOLE (VG)	16/30
California Avocados, Major Herbs, Seed Mix, Jalapeño	
SEASONAL FRUTA FRESCA (VG)	20
Santa Monica Farmer's Market Fruit, Housemade Chamoy	
ESQUITE	20
Smoky Corn, Poblano Pepper, Onions Cotija, Lime Zest	
YUCA 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	
TACO DE NORTE	24
Mezcal Shrimp, Anaheim Pepper, Chihuahua Cheese Morita Aioli, Flour Tortilla	
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
SIRDAVIS PX RYE	23
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
MEZCAL 33 JOVEN	22
MEZCAL 33 REPOSADO	24
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 Yuca 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

23

### GIMME MORE

Belvedere Vodka, Pear, Ginger, Lemongrass

### DRUNK IN LOVE

Roku Gin, Bergamont, Basil, Orgeat, Lime  
(Contains Almond)\*

### BANG BANG

Patrón Reposado Tequila, Ancho Verde, Guava  
Grapefruit, Strange Coconut Water

### HOLD EM'

SirDavis Rye, Pumpkin Spice, Apple, Pear  
Cloudy Bay Sauvignon Blanc

### WRECKING BALL

El Mero Mero Mezcal, Pricky Pear, Banana, Citrus Blend

### POKER FACE

Ketel One Peach, Lychee, Yuzu, Coconut

### UPGRADE U

Hennessey V.S.O.P., Stonefruit, Lavender Honey, Lemon

### WATERMELON SUGAR HIGH

El Tesoro Blanco Tequila, Watermelon, Cucumber, Lime

### BAD ROMANCE

400 Conejos Mezcal, Rhum JM, Pepitas, Orange

### TURN BACK TIME

Maker's Mark 46 Bourbon, Cherry Cola Reduction  
Aztec Chocolate

## NON-ALCOHOLIC

### LEARNER'S PERMIT

Seedlip Garden 108, Cucumber Tonic, Lime

16

### SECOND TO NONE

Ghia Le Spritz, Grapefruit, Bergamont Tea, Rosemary

16

### BOTTLED WATER

Still / Sparkling

9

### SODA

9

### STRANGE WATER SPARKLING COCONUT

STRANGE WATER COCONUT WATER

9

9

## COFFEE CORNER & TEA SELECTION

### ESPRESSO

6

### ICED COFFEE

8

### CAPPUCCINO

8

### LATTE

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

19 / 95

Napa Valley, California, NV

J Vineyards, Brut Rose

23 / 96

Russian River, CA, NV

Veuve Clicquot, Yellow Label

31 / 145

Champagne, France, NV

Ruinart, Blanc de Blancs

168

Champagne, France, NV

Ruinart, Brut Rose

168

Champagne, France, NV

### WHITE

Trefethen, Chardonnay

22 / 92

Napa Valley, California

Sauvignon Blanc, Dom Seguin,

23 | 96

Pouilly Fume, France

Poggio al Tesoro, Vermentino

22 / 92

Bolgheri, Italy

### ROSÉ

La Fête

21 / 88

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

22 / 92

Monterrey/Sonoma/Santa Barbara, California

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