

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	
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 (N)	27
Six Hour Confit, Mole Rojo, 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) Vegetarian

(V) Vegan

(N) Nuts

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

ALTA CALIFORNIA

A celebration of California's cultural crossroads, Alta California reimagines the Golden State's rich heritage through vibrant flavors and regional bounty. From sun-kissed citrus groves to coastal botanicals and Latin American influences, each cocktail is a refined expression of California's soul - bold, diverse, and timeless.

BANANA ESPRESSO MARTINI 26
Choose your adventure between Vodka or Tequila
Ketel One or Casamigos Reposado, Banana, Miso,
Espresso Toasted Almond

LA FRONTERA 24
Planteray Pineapple, Agave, Rhubarb, Lime

MONTE BRAVO 25
Doc Swinson's Bourbon, Cocoa, Pierre Ferrand
Dry Curacao, Peach

SUN & SHADE (N) 24
Ketel One, Passion Fruit, Sparkling Wine, Orgeat, Anis,
Nutmeg

GOLDLINE 25
Condesa Clasica Gin, Piloncillo, Pimento, Lime, Egg White

AGAVE TRADICION

A celebration of Mexico's most iconic spirits, Agave Tradición redefines the art of agave-based cocktails with bold flavors, artisanal ingredients, and an elevated yet effortless balance. From the rich heritage of tequila to the smoky depths of mezcal, each creation honors tradition while embracing modern craft.

PENICILINA 25
Codigo 1530 Reposado, Yellow Chartreuse, Honey, Vanilla,
Citrus, Hibiscus Mezcal Float

JALISCO SPICY MARGARITA 24
Lost Explorer Blanco, Spiced Elderflower, Agave, Lime,
Habanero

MARGARITA DE SANDIA 24
Don Julio Reposado, Watermelon, Lillet Blanc, Lemon

EL CAMINO OLD FASHIONED 26
Illegal Mezcal, Patron Reposado, Agave, Ancho Reyes Chile,
Pierre Ferrand Dry Curacao, Chocolate

FLOR DE LUNA (N) 24
Union Mezcal, Hibiscus, Falernum, Lime, Plum

PALOMA DE ALTURA 25
Enemigo 89 Anejo Cristalino, Pamplemousse, Lime, Pink
Grapefruit Soda

ZERO-PROOF

SOLARA 16
Seedlip Grove, Agave, Grapefruit, Lime

LUNARA (N) 16
Seedlip Spice, Honey, Vanilla, Orgeat, Lemon, Egg White

BOTTLED WATER, Still / Sparkling 9
SODA 9
STRANGE WATER SPARKLING COCONUT 9
STRANGE WATER COCONUT WATER 9

BEER

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

WINE

SPARKLING

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

WHITE

Trefethen, Chardonnay, Napa Valley, CA 22/92
Dom Seguin, Sauvignon Blanc, 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 26/108
Brancaia Tre, Super Tuscan, Tuscany, Italy 24/97
J Vineyards, Pinot Noir, Sonoma/Santa Barbara, CA 22/92

(N) Nuts

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