

ROOFTOP MENU

- SALMON TARTAR** 13
*green onion + masago + sweet & spicy sauce
 ginger + papaya + avocado + shiso*
- CRISPY DUCK CONFIT SPRING ROLLS** 12
mango mint sauce
- CARAMELIZED ONION HUMMUS** * 9
*housemade hummus + caramelized onion
 roasted garlic bulb + olive oil*
- FRIED CHICKEN SLIDERS** 10
*crispy battered chicken + fried onion stack
 carolina slaw + habanero honey mustard*
- STICKY PORK BELLY** * 9
*soy & brown sugar glaze + pickled diakon
 sesame seed cracker*
- MEATBALLS** * 11
ground bison + pork + whiskey sauce + parmesan
- FIRECRACKER SHRIMP** 13
sriracha aioli + spicy sweet mango drizzle + espelette
- MAC & CHEESE** * 10
*applewood smoked bacon + manchego jack
 parmesan + bread crumbs*
- SEARED SALMON SALAD** 17
*mixed greens , sweet and spicy walnuts
 feta cheese , dried cranberries
 honey balsamic , vinaigrette*
- ROASTED CHICKEN COBB SALAD** 16
*romaine lettuce , cherry heirloom tomato
 maple cured bacon , egg , avocado
 blue cheese , creamy herb vinaigrette*
- RR BURGER** 18
*bacon jam + fried egg + caramelized onion + aged cheddar
 lettuce + tomato + mustard aioli + brioche bun + fries*
- GARDEN FLATBREAD** * 14
*cherry tomato + jalapeno + roasted garlic + red onion
 zucchini + pesto + manchego & jack cheese*
- POKE TOSTADAS** 14
*tarro chips + seaweed salad + avocado mousse
 cherry tomato + sesame seeds + sriracha aioli*
- PRIME FLAT IRON STEAK** 20
*prime 8oz flat iron steak + smashed marble potatoes
 chimichurri + sesame chili oil + crispy onions*
- BIBIMBAP** 16
braised short rib + sticky rice + sunny side up egg

Happy Hour

Monday - Friday 4pm - 6pm

1/2 OFF FEATURED APPETIZERS *

\$5 LOCAL DRAFT BEERS

\$5 HOUSE RED & WHITE WINES

\$6 PREMIUM WELL DRINKS

\$8 TIMELESS & SEASONAL COCKTAILS

Effective January 2017, we have implemented a 3% surcharge to help pay for the increased costs associated with new and ever growing state and local government mandates. If you have any questions about this charge please ask to speak to a manager. Thank you.