

# THE rooftop BY JG

## BRUNCH

**PASTRY BASKET 14**  
Croissant, Pain au Chocolate  
Apple Danish and Blueberry Muffin

**AVOCADO TOAST 22**  
Sunflower Seeds, Poached Eggs and Lime

**SMOKED SALMON AND BAGEL 27**  
Cream Cheese, Tomato and Red Onion

**EGG SANDWICH 25**  
Snake River Farms Ham and Pepper Jack Cheese

**EGGS BENEDICT\* 28**  
Snake River Farms Ham or Smoked Salmon

**MUSHROOM AND CHEDDAR  
CHEESE OMELET 26**  
Choice of Snake River Farms Ham  
or Smoked Salmon

**SUNNY SIDE UP FRITTATA\* 26**  
Bacon, Corn, Cherry Tomatoes  
Herbs and Cheddar Cheese

**GRILLED SKIRT STEAK\* AND EGGS 52**  
Crispy Potatoes

**BUTTERMILK PANCAKES 23**  
Summer Berries, Bananas  
Maple Syrup

### TABLE SNACKS

**GREEN CHICKPEA HUMMUS 21**  
Crudité

**GUACAMOLE WITH PISTACHIO 21**  
Warm Tortilla Chips

**SESAME CRUSTED ASPARAGUS 17**  
Yuzu Dipping Sauce

### APPETIZERS

**TUNA TARTARE\* 28**  
Avocado, Radish and Ginger Marinade

**BLACK PEPPER SHRIMP 27**  
Sun Dried Pineapple, Jicama

**CHILI RUBBED BEEF SKEWERS\* 28**  
Thai Basil Dipping Sauce

### SALADS

**ADD CHICKEN 15 | SHRIMP 16 | SALMON 18  
SKIRT STEAK 21 | TUNA 21**

**BABY KALE SALAD 22**  
Sunburst Tomato Dressing  
Green Chili and Mint

**HEART OF ROMAINE CAESAR SALAD 24**  
Parmesan Cheese, Croutons  
Lemon Zest

**ORGANIC COBB SALAD 26**  
Blue Cheese Dressing

### LUNCH

**CRISPY FISH TACOS 27**  
Chipotle Mayonnaise, Spicy Cabbage Slaw

**LOBSTER BURGER 32**  
Gruyere Cheese, Green Chili Dressing  
Yuzu Pickles

**CHIPOTLE CHICKEN TACOS 27**  
Grilled Jalapeño Salsa

**GRILLED CHICKEN SANDWICH 30**  
Crunchy Onions, Basil, Spicy Mayonnaise

**THAI SHORT RIB BURGER\* 31**  
Sharp Cheddar Cheese and Crispy Potatoes

### ORGANIC JUICES

**GREEN JUICE 14**  
Ginger, Spinach, Granny Smith  
Cucumber, Lemon Curly Kale

**RUBY RED 14**  
Carrots, Beet, Lemon, Ginger, Orange

**TURMERIC TONIC 14**  
Lime, Lemon, Honey

### SIDES

**TOAST 5**  
White, Wheat, Sourdough, Rye, 7 Grain  
Pumpernickel, English Muffin

**DAILY SELECTION OF  
FRESH BAKED BAGELS 7**  
Cream Cheese

**BACON 11**

### DESSERTS

**CHERRY TART 16**  
Almond Sorbet

**APRICOT FLOATING ISLAND 16**  
Coconut Tapioca

**RASPBERRY SOFT SERVE 16**  
Lemon Thyme, Raspberry Jam

**CHOCOLATE CAKE 16**  
Malted Ganache  
Toasted Marshmallow Frosting  
Vanilla Ice Cream

**ROASTED PEACH 16**  
Fromage Blanc Sorbet  
Blueberry Cornbread

18% service charge will be added to parties of 6 or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# THE **rooftop** BY JG

## DRINK MENU

### COCKTAILS

RASPBERRY LYCHEE BELLINI **28**  
Roederer Estate Sparkling Wine  
Raspberry, Lychee

YUZU DROP **21**  
Hangar One Citron Vodka, Cointreau  
Lemongrass, Yuzu

CUCUMBER MARTINI **24**  
Hendrick's Gin, Cucumber, Lemon, Mint

PEACH DAIQUIRI **22**  
Matusalem Clasico Rum, Peach, Basil  
Campari, Peychaud's Bitters

GINGER MARGARITA **26**  
Ocho Reposado Tequila, Cointreau  
Ginger, Lime

CHERRY WHISKEY SOUR **25**  
Templeton Rye, Lime, Agave, Cherry

### BEER

SCRIMSHAW **10**  
Pilsner - Fort Bragg, California

SAISON DUPONT **14**  
Farmhouse Ale - Belgium

DOGFISH HEAD **11**  
IPA "60 Minute" - Delaware

### NON-ALCOHOLIC CREATIONS

GINGER-LIME SODA **12**  
Ginger, Lime, Agave, Club Soda

RASPBERRY LEMONADE **15**  
Raspberry, Lychee, Club Soda

BLACKBERRY ICED TEA **12**  
Blackberries, Lemon

CUCUMBER-MINT TEA **13**  
Cucumber, Lemon, Mint

### HOT BEVERAGES

LA COLOMBE COFFEE SELECTION **9**  
Regular Coffee  
Decaffeinated Coffee  
Espresso  
Cappuccino  
Latte

HOT CHOCOLATE **10**

TEALEAVES TEA SELECTION **9**

### SPARKLING WINE

ROEDERER ESTATE • M.V. **21/88**  
Brut - Anderson Valley, California

BILLECART-SALMON  
"JEAN-GEORGES" • M.V. **31/126**  
Brut - Mareuil-sur-Ay, Champagne

BILLECART-SALMON  
"JEAN-GEORGES" • M.V. **59/224**  
Brut Rosé - Mareuil-sur-Ay, Champagne

### WHITE WINE

REINHOLD HAART  
"MEDIUM DRY" RIESLING **19/69**  
Riesling - Mosel, Germany

RIFF **18/68**  
Pinot Grigio - IGT Della Venezia, Italy

GROTH **22/95**  
Sauvignon Blanc - Napa Valley, California

HENRI BOURGEOIS  
"LES BARONNES BLANC" **24/92**  
Sauvignon Blanc - Sancerre, France

FLOWERS **27/125**  
Chardonnay - Sonoma Coast, California

### ROSÉ WINE

"THE PALM" BY WHISPERING ANGEL" **21/85**  
Grenache Blend - Vin de Provence, France

HOGWASH **18/65**  
Grenache - California, USA

DOMAINE OTT "CHÂTEAU ROMASSAN" • 2016 **84**  
Grenache Blend - Côtés de Provence, France  
(Half Bottle)

### RED WINE

SEABOLD CELLAR **22/98**  
Pinot Noir - Santa Lucia Highlands, California

CATENA "LA CONSULTA" **22/96**  
Malbec - Mendoza, Argentina

CHÂTEAU BEAUCASTEL  
"COUDOULET DE BEAUCASTEL" **19/85**  
Grenache/Syrah Blend - Côtes du Rhône, France

THE PRISONER **27/125**  
Red Blend - Napa Valley, California

BLACKBIRD VINEYARDS "ARISE" **28/136**  
Cabernet Sauvignon Blend - Napa Valley, California

CHÂTEAU BRANE CANTENAC  
"BARON DE BRANE" **32/153**  
Cabernet Sauvignon Blend - Margaux, Bordeaux