



## Seafood

<b>Golden Ossetra Caviar*</b>	<b>195</b>
One Ounce & Traditional Accoutrements	
<b>Tuna Tartare*</b>	<b>34</b>
Avocado, Radish, Ginger Marinade	
<b>Crispy Salmon Sushi*</b>	<b>31</b>
Soy Glaze, Chipotle Mayonnaise	
<b>Sashimi with Spicy White Ponzu</b>	<b>39</b>
Market Seafood Selection	
<b>Grilled Octopus</b>	<b>31</b>
Paprika Crème Fraîche, Guajillo Vinaigrette	
<b>Warm Shrimp</b>	<b>35</b>
Fresh Peach Cocktail Sauce	
<b>Appetizers</b>	
<b>Crispy French Fries &amp; Caviar*</b>	<b>80</b>
Crème Fraîche, Shallot, Egg, Lemon Zest	
<b>Sweet Pea Guacamole</b> 🌿	<b>27</b>
Warm Corn Tortilla Chips	
<b>Crab Lettuce Cups</b>	<b>29</b>
Sugar Snap Pea, Cumin Mayonnaise	
<b>Tomato Gazpacho</b> 🌿	<b>22</b>
Cucumber and Raspberry	
<b>Avocado Lettuce Cups</b> 🌿	<b>22</b>
Green Peas, Serrano Chillies, Toasted Pepitas	
<b>Skirt Steak &amp; Eggs Nachos Rancheros*</b>	<b>45</b>
Warm Tortilla Chips, Avocado, Ranchero Sauce	

CHEF'S SPECIAL FEATURE:  
Grilled Whole Maine Lobster with Salsa Verde,  
French Fries, and Asparagus

## Salads

Add: Chicken 18 | Shrimp 20 | Salmon 23  
Poached Egg 6 | Skirt Steak 28 | Avocado 11

<b>Heart of Romaine Caesar</b> 🌿	<b>28</b>
Parmesan Cheese, Croutons, Lemon Zest	
<b>Broccoli and Kale</b> 🌿	<b>29</b>
Mustard Vinaigrette, Parmesan Cheese Mint, Croutons	
<b>Sucrene and Arugula</b> 🌿	<b>30</b>
Avocado, spicy Corn Vinaigrette	
<b>Fresh Burrata</b>	<b>29</b>
Strawberry Compote, Black Pepper, Basil	
<b>Tomato, Strawberry and Feta</b> 🌿	<b>31</b>
Nasturtium Vinaigrette	
<b>Cobb Salad</b>	<b>39</b>
Grilled Chicken, Blue Cheese Dressing, Bacon, Sucrene, Avocado, Eggs, Sweet Onion, Cucumber, Snow Peas, Sunburn Tomatoes	

## Mains

<b>Lobster Burger*</b>	<b>41</b>
Shrimp, Gruyère Cheese, Green Chili Dressing Yuzu Pickles	
<b>Truffle Cheeseburger*</b>	<b>41</b>
Brie, Yuzu Pickles, Black Truffle Aioli	
<b>Campanelle Pasta</b>	<b>34</b>
Spicy Sungold Tomato, Eggplant, fresh Ricotta	
<b>Roasted Salmon*</b>	<b>45</b>
Summer Peas, Ginger-Chili Vinaigrette	
<b>Roasted Black Cod*</b>	<b>44</b>
Artichokes, Morels, Sesame Emulsion	
<b>Grilled Chicken</b>	<b>46</b>
Chili Garlic Marinated, Piperade, Potatoes	
<b>Wagyu Beef Tenderloin*</b>	<b>67</b>
Summer Vegetable, Salsa Verde, Lime	
<b>Creekstone Farms Tomahawk*</b>	<b>220</b>
Asparagus, Mashed Potatoes, Black Pepper, Condiment	
<b>Sides</b>	
<b>Grilled Broccoli Rabe</b> 🌿	<b>16</b>
Chili Flakes, Lemon	
<b>Grilled Asparagus</b> 🌿	<b>15</b>
Olive Oil, Lemon	
<b>French Fries</b> 🌿	<b>15</b>
<b>Mashed Potatoes</b>	<b>15</b>

EXECUTIVE CHEF **PELEG MIRON**  
SENIOR SOUS CHEF **WILLIAM PRINCE**

 @therooftopbyjg

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



## Sparkling Wine

<b>Roederer Estate Brut</b> Anderson Valley, California • NV	<b>25   112</b>
<b>Billecart-Salmon</b> "Jean-Georges," Brut, Champagne • NV	<b>36   162</b>
<b>Perrier-Jouët Blanc de Blancs</b> Champagne, France • NV	<b>59   265</b>
<b>Laurent-Perrier Cuvée Rosé</b> Champagne, France • NV	<b>39   175</b>
<b>Billecart-Salmon Brut Rosé</b> "Jean-Georges", Champagne, France • NV	<b>59   265</b>

## White Wine

<b>Albariño – Terras Gauda</b> Rías Baixas, Spain • 2019	<b>22   99</b>
<b>Pinot Grigio – Kettmeir</b> Alto Adige – Sudtirol, Italy • 2019	<b>22   99</b>
<b>Sauvignon Blanc – Pascal Jolivet</b> Sancerre, France • 2019	<b>24   108</b>
<b>Sauvignon Blanc – Groth</b> Napa Valley • 2020	<b>24   108</b>
<b>Riesling – Trimbach "Réserve"</b> Alsace, France • 2017	<b>26   115</b>
<b>Chardonnay – Neyers</b> Carneros • 2018	<b>35   157</b>

## Rosé By The Glass

<b>Grenache - Domaine Ott</b> "Rosé by Ott", Provence • 2019	<b>23   103</b>
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## Red Wine

<b>Pinot Noir – Dumol</b> "Wester Reach" RRV • 2016	<b>30   135</b>
<b>Sangiovese – Castello di Volpaia</b> Chianti Classico Riserva, Italy • 2017	<b>26   115</b>
<b>Grenache – Famille Perrin</b> "La Gille", Gigondas, France • 2018	<b>26   115</b>
<b>Malbec – Catena</b> "La Consulta", Mendoza, Argentina • 2018	<b>26   115</b>
<b>Zinfandel – Canard Estate</b> Napa Valley, California • 2017	<b>27   122</b>
<b>Tempranillo – López de Heredia</b> "Viña Cubillo", Rioja, Spain • 2012	<b>26   115</b>
<b>Cabernet Sauv. – Pine Ridge</b> Napa Valley, California • 2019	<b>35   157</b>
<b>Bordeaux – Clém de Pape Clément</b> Pessac-Léognan, France • 2012	<b>45   215</b>

## Beer

<b>Juneshine "Mango Dream" – 12oz</b> Hard Kombucha – San Diego, California	<b>12</b>
<b>Stone Brewing "Buenaveza" – 12oz</b> Salt & Lime Lager – Escondido, California	<b>10</b>
<b>Hangar 24 "Orange Wheat" – 12oz</b> Wheat Ale – Redlands, California	<b>10</b>
<b>Modern Times "Dungeon Map" – 12oz</b> West Coast IPA – San Diego, California	<b>11</b>
<b>Port Brewing "Shark Attack" – 16oz</b> Double Red Ale – San Marcos, California	<b>16</b>

## Cocktails

<b>Sunsets on Sunset</b> Roederer Estate Brut, Bombay Sapphire Gin St. Germain Elderflower, Toasted Oats Orgeat	<b>26</b>
<b>Beachside Dream</b> Aperol, Roederer Estate Brut, Mango, Lime Soda	<b>26</b>
<b>Rosé Aperol Spritz</b> Hanger One Vodka, Rosé, Aperol, Lime	<b>26</b>
<b>Cucumber Martini</b> Hendrick's Gin, Cucumber, Lemon, Mint	<b>26</b>
<b>Ginger Margarita</b> Casamigos Reposado Tequila Cointreau, Ginger, Lime	<b>26</b>
<b>Raspberry Lychee Bellini</b> Fresh Raspberries, Lychee, Elderflower Billecart-Salmon Brut "Jean-Georges" Champagne	<b>26</b>
<b>Passion Fruit Whiskey Fizz</b> Bulleit Bourbon, Passion Fruit, Ginger, Lime, Soda	<b>26</b>
<b>Watermelon Mojito</b> Matusalem Platino Rum, Fresh Watermelon Mint, Lime, Soda	<b>26</b>
<b>Rooftop Red Sangria</b> Pinot Noir, Berries, Orange	<b>23</b>

