

Appetizers

FRENCH ONION SOUP	12
GUACAMOLE & CHIPS	16
HASS AVOCADO, RED ONION, CILANTRO, LIME, TORTILLA	
PARK AVENUE QUESADILLA	19
GRILLED CAJUN SHRIMP, QUESO BLANCO	
TROPICAL RIBS	17
HOUSE BBQ SAUCE, PINEAPPLE & CHERRY GARNISH, COLE SLAW	
BURRATA CROSTINI.....	16
RICOTTA SPREAD, ROASTED TOMATO PURÉE, BALSAMIC-SHERRY GLAZE	
CRAB CAKES.....	21
PAN SEARED, HORSERADISH REMOULADE, PINEAPPLE-MANGO SALSA	
TUNA NACHOS.....	22
AHI TUNA, WONTON CHIPS, SPICY MAYO, SOY DRIZZLE, MARINATED CUCUMBERS	
BAKED CLAMS	17
CHOPPED CLAMS, FRESH HERBS, 3 CHEESE BLEND, SCAMPI SAUCE	
MEDITERRANEAN PLATTER	18
BABA GANOUSH, HUMMUS, ROASTED PEPPERS, OLIVES, FETA & GRILLED PITA	
BUFFALO CHICKEN DIP TORTILLA CHIPS	17
FRIED PICKLES	12
KASEY'S SAMPLER.....	23/33
WINGS, FRIED PICKLES, PHILLY CHEESESTEAK ROLLS, MOZZARELLA STICKS, CHICKEN POT STICKERS	
MOZZARELLA STICKS.....	12
TEXAS CHILI	12
TRADITIONAL NACHOS GRANDE	15
CHILI, CHEESE, SALSA, SOUR CREAM, GUACAMOLE, SCALLIONS, OLIVES, JALAPEÑOS	
POT STICKERS	15
FRIED CHICKEN DUMPLINGS, SESAME NOODLES, SCALLIONS, TERIYAKI GLAZE	
SPINACH ARTICHOKE DIP 3 CHEESE BLEND, TORTILLA CHIPS	17
SWEET CHILI CALAMARI.....	18
BUFFALO AND TRADITIONAL ALSO AVAILABLE	
ROOF WINGS	17
MILD, MEDIUM, HOT, CHEF'S CHALLENGE, GARLIC PARMESAN, MAPLE BOURBON, BBQ, HONEY BBQ, TERIYAKI, JALAPEÑO BBQ, OLD BAY, SWEET CHILI, NASHVILLE HOT	
POPCORN SHRIMP CHIPOTLE MAYO	17
BAVARIAN PRETZEL BEER CHEESE DIP.....	14
PHILLY CHEESE STEAK ROLLS CHEESE DIP	14
CRAFT NACHOS	16
HOMEMADE POTATO CHIPS, BRAISED PULLED CHICKEN, GUACAMOLE, PICO DE GALLO, JALAPEÑO, SOUR CREAM, BAKED MONTEREY & CHEDDAR CHEESE	

Pizzette

AVAILABLE WITH GLUTEN FREE CAULIFLOWER CRUST...\$4 ADD

ALLA VODKA.....	18
BREADED CHICKEN, MOZZARELLA CHEESE	
VEGGIE	18
PESTO, GRILLED ZUCCHINI, SQUASH, ROASTED PEPPERS, FETA CHEESE, BALSAMIC DRIZZLE	
MARGHERITA	17
TOMATO SAUCE, MOZZARELLA, BASIL PEPPERONI +3 SAUSAGE +3	
CRAFT PIZZA	19
FIG JAM, MOZZARELLA, PROSCIUTTO, ARUGULA, TRUFFLE OIL	

Tacos

CHICKEN TACOS.....	18
MARINATED GRILLED CHICKEN, STRAWBERRY PICO DE GALLO	
CARNE ASADA.....	19
ADOBO MARINATED SKIRT STEAK, PEPPERS, ONIONS, LIME CREMA	
FISH TACO.....	22
BLACKENED, GUACAMOLE, COLE SLAW, CORN RELISH	
FRIED SHRIMP LETTUCE, SRIRACHA COLE SLAW.....	22
BIRRIA BEEF	19
HAND PRESSED TORTILLAS, SHREDDED BEEF, QUESO BLANCO, CONSOMME	

Famous TidBits

ALL SERVED WITH FRENCH FRIES

TRADITIONAL STEAK MOZZARELLA, GARLIC BREAD.....	21
CHICKEN TIDBITS	19
GRILLED, BUFFALO OR BLACKENED, MOZZARELLA, GARLIC BREAD	

Entree Salad

CHICKEN \$8 | STEAK \$10 | SHRIMP \$12

CRUNCH SALAD	19
KALE & ROMAINE BLEND, GRILLED PEACHES, RED ONION, CARROTS, TOMATO, CUCUMBER, CANDIED WALNUTS, BLOOD ORANGE VINAIGRETTE	
SEDONA SALAD.....	22
CHOPPED ROMAINE, ADOBO MARINATED CHICKEN, TOMATO, RED ONION, TORTILLA STRIPS, BLACK BEANS, ROASTED CORN, SHREDDED JACK CHEDDAR, AVOCADO RANCH	
ROOF CHOP SALAD.....	19
MIXED GREENS, PECANS, GOLDEN RAISINS, CORN, TOMATO, ROASTED PEPPERS, BURRATA, BALSAMIC GLAZE DRIZZLE	
WEDGE.....	18
ICEBERG, BACON, RED ONION, CHOPPED TOMATO, BLUE CHEESE	
CAESAR	17
PECORINO ROMANO, CROUTONS	

Burgers

ALL BURGERS SERVED WITH FRENCH FRIES & PICKLES

ROOFTOP BURGER	18
SIGNATURE BLEND, CHEDDAR, CARAMELIZED ONION, ARUGULA, SAUCE 32	
TAP HOUSE BURGER	19
SIGNATURE BLEND, CHEDDAR, BACON, TATER TOTS, FRIED ONIONS	
MAC BURGER.....	17
SIGNATURE BLEND, MAC-N-CHEESE, BACON, AMERICAN CHEESE	
BULL BURGER.....	19
SIGNATURE BLEND, AMERICAN CHEESE, BACON, FRIED EGG, SMOKED HAM	
BOURBON BACON BURGER	18
SIGNATURE BLEND, BACON, CHEDDAR, FRIED PICKLES, JALAPEÑO BBQ	
BAYOU SMASHBURGER	19
TWO 4OZ SIGNATURE PATTIES, PICKLES, LETTUCE, CHEDDAR & PEPPER JACK CHEESE, CREOLE REMOULADE, SEEDED BUN, HOUSEMADE POTATO CHIPS	

Also Serving

THAI LETTUCE WRAPS	28
ROMAINE LETTUCE WRAPS, GRILLED TERIYAKI CHICKEN, SNAP PEAS, CARROTS, SESAME NOODLES	
ATLANTIC SALMON.....	32
ROASTED VEGETABLE COUSCOUS, TOMATO-GARLIC PURÉE	
CHICKEN CAPRESE	29
BREADED CUTLET, MESCLUN GREENS, TOMATO, BURRATA, RED ONION, RED WINE VINAIGRETTE, BALSAMIC DRIZZLE	
LOBSTER RAVIOLI.....	31
BABY SHRIMP, SAFFRON-SHERRY CREAM SAUCE	
FRENCH ONION GRILLED CHEESE	16
TEXAS TOAST, CARAMELIZED ONIONS, GRUYÈRE CHEESE	
TERIYAKI POKE BOWL.....	25/29/33
MARINATED CHICKEN, SKIRT STEAK OR SPICY TUNA, TERIYAKI RICE, CUCUMBERS, CARROTS, SNOW PEAS, BEAN SPROUTS, SCALLIONS	
STEAK FRITES	39
HOUSE MARINATED SKIRT STEAK, HOUSE CUT FRENCH FRIES	
SUPERSTAR CHICKEN SANDWICH	17
BREADED CHICKEN CUTLET, BACON, TOMATO, MELTED MOZZARELLA CHEESE AND SUPERSTAR SAUCE	
ROAST BEEF MELT	19
FRENCH ONION AU JUS DIPPED ROAST BEEF, MOZZARELLA, GARLIC BREAD	
VEGGIE SANDWICH	16
OPEN FACED BASTONE BREAD, ROASTED PEPPERS, PORTOBELLO MUSHROOMS, GRILLED ZUCCHINI & SQUASH, MOZZARELLA, BALSAMIC DRIZZLE	
PENNE ALLA VODKA	20
PINK VODKA SAUCE, PROSCIUTTO & SHALLOTS CHICKEN +8 SHRIMP+12	

*THE PRICES REFLECT CREDIT CARD PRICING. CASH PAYMENT WILL RECIEVE A 3.95% DISCOUNT.

By the Glass

white
\$14/\$45

GABBIANO PINOT GRIGIO

VENEZIE, ITALY
STRAW YELLOW COLOR, NOTES OF CITRUS AND TROPICAL FRUIT WITH A FLORAL HINT

DAOU CHARDONNAY

PASO ROBLES, CALIFORNIA
PINEAPPLE, VANILLA AND NUTMEG, STAR JASMINE

NOTORIOUS PINK ROSE

PROVENCE, FRANCE
FLORAL AND FRUIT FORWARD WITH AROMAS OF MANGO, STRAWBERRY AND APRICOT

GIESEN ESTATE SAUVIGNON BLANC

NEW ZEALAND
AROMAS OF TROPICAL FRUIT, HINTS OF GRASSY AND DRIED HERB FLAVORS

50° RIESLING

RHEINGAU, GERMANY
FLAVORS OF CRISP, TANGY CITRUS FRUITS, AROMAS OF RIPE PEACHES & GREEN APPLES

MIONETTO PROSECCO

VENETO, ITALY
AROMAS OF GOLDEN APPLES, PEAR & HONEY, FLAVORS OF LEMON, LIME & PEAR

MEZZACORONA MOSCATO

AROMAS OF TROPICAL FRUIT

red
\$14/\$45

DOGAJOLO SUPER TUSCAN

TOSCANA, ITALY
A YOUNG WINE THAT BOASTS FRUITY AROMAS WITH HINTS OF CHERRY INTERLACED WITH COFFEE, VANILLA, AND SPICE

IMAGERY PINOT NOIR

SONOMA, CALIFORNIA
FLAVORS OF STRAWBERRY, CHERRY & BOYSENBERRY, AROMAS OF OAK & RICH RED BERRIES

14 HANDS MERLOT

COLUMBIA VALLEY, WASHINGTON
AROMAS OF BLACKBERRY, PLUM AND BLACK CHERRY, SLIGHTLY SPICY FINISH

TRIBUTE CABERNET

CENTRAL COAST, CALIFORNIA
FLAVORS OF BLACK CHERRY & CASSIS, AROMAS OF LUSH FRUITS, TEA & SPICE

HOUSE MADE RED SANGRIA

DRY RED WINE, FRESH ORANGE & LEMON JUICE, SEASONAL FRUIT

Alex's Li'l Bites 12

JOSEPH'S BURGER

JAMES HOT DOG

ANTHONY'S CHICKEN CORDON BLEU BITES

TJ'S PASTA

BRIANNA'S GRILLED CHEESE

RYAN'S CHICKEN NUGGETS

LUCA'S PB&J

GRACE'S MAC & CHEESE

Specialty Cocktails

LOCO MARGARITA 16
CASAMIGAS JALAPEÑO INFUSED TEQUILA, TRIPLE SEC, MANGO PURÉE, LIME JUICE

WATERMELON SPRITZ..... 15
APEROL, FRESH WATERMELON PURÉE, PROSECCO, CLUB SODA

PAINKILLER 16
RON ZACAPA DARK RUM, CREAM OF COCONUT, PINEAPPLE & ORANGE JUICE, NUTMEG

AMERICAN MULE 14
TITO'S VODKA, GOSLING'S GINGER BEER, FRESH LIME & MINT

KASEY'S ARNOLD PALMER..... 14
TITO'S VODKA, LEMONADE, ICED TEA

COCONUT MARTINI..... 16
BACARDI COCONUT & BACARDI PINEAPPLE RUM, PINEAPPLE JUICE & TOASTED COCONUT

ROOFTOP 32..... 15
RED BERRY VODKA, MUDDLED BLUEBERRIES, STRAWBERRIES, LEMON-LIME SODA SERVED ON THE ROCKS

THE SPA 15
EFFEN CUCUMBER VODKA, ST. GERMAIN LIQUEUR, PINEAPPLE JUICE & FRESH LIME ON THE ROCKS

STRAWBERRY DREAM..... 15
STRAWBERRY & LIME REKORDERLIG CIDER, STOLI STRAWBERRY, ST. GERMAIN & CLUB SODA

MAKERS MULE..... 16
MAKERS BOURBON, LIME JUICE, MINT, GINGER BEER

BIG TEX LEMONADE..... 15
44° NORTH HUCKLEBERRY VODKA, LEMONADE, FRESH MINT

THE MIKEY B..... 15
STOLI RASPBERRY VODKA, PEACH SCHNAPPS, LEMONADE, ICED TEA

Wine by the Bottle

SANTA MARGHERITA PINOT GRIGIO \$55

TRENTINO-ALTO ADIGE, ITALY
TROPICAL FRUIT AROMAS, GOLDEN DELICIOUS APPLE FLAVORS

FERRARI CARANO CHARDONNAY \$60

SONOMA, CALIFORNIA
AROMAS OF ORANGE BLOSSOM, CITRUS, PEAR, FIGS, GREEN APPLE, FLAVORS OF CREAMY VANILLA, TOAST & SPICE

KIM CRAWFORD SAUVIGNON BLANC \$49

MARLBOROUGH, NEW ZEALAND
INTENSE TROPICAL FRUIT FLAVORS, PASSIONFRUIT & GRAPEFRUIT AROMAS

MOËT & CHANDON BRUT IMPERIAL CHAMPAGNE \$105

FRANCE
GREEN APPLE, CITRUS FRUIT & MINERAL AROMAS, PEAR, PEACH, APPLE & CITRUS FRUIT FLAVORS

BERINGER KNIGHTS VALLEY CABERNET SAUVIGNON . \$65

SONOMA, CALIFORNIA
A FULL-BODIED RED WITH AROMAS AND FLAVORS OF STRAWBERRY PRESERVES AND CASSIS, ALONGSIDE NOTES OF IRON, CEDAR, AND OAK

ETUDE PINOT NOIR \$80

CARNEROS, CALIFORNIA
VIVID STRAWBERRY AND DRIED-FLOWER AROMAS WITH HINTS OF SANDALWOOD

JORDAN CABERNET \$115

ALEXANDER VALLEY, CALIFORNIA
FLAVORS OF BLACK CURRANTS, PLUMB AND MISSION FIGS, AROMAS OF BLACK CHERRIES, CLOVES & BLACK BERRIES

SILVER OAK CABERNET SAUVIGNON..... \$130

ALEXANDER VALLEY
BLACK CHERRY & ANISE AROMAS, FLAVORS OF MOCHA & BLACKBERRY