

ENGLISH MENU

SMALL PLATES

PRETZEL DOG

Beef sausage wrapped in pretzel bread, served with Corona Fondue

\$ 140

POTATO SKINS

Hand scooped Idaho potatoes topped with smoked bacon and cheddar Jack with sour cream

\$ 200

CRISPY KOREAN CHICKEN WINGS

Buffalo Golden BBQ
BBQ Korean

\$ 260

OLD BAY PEAL AND EAT STEAMED SHRIMP 1/2 LB

Steamed in Corona, onions & lemon served with cocktail sauce

\$ 300

GUACAMOLE

\$ 150

NACHOS

Fried corn tortilla chips served with beans, melted cheese, pico de gallo, guacamole and jalapeños

\$ 300

ADD CHICKEN \$ 80
ADD SIRLOIN \$ 60

BURGERS AND SANDWICHES

Served with fresh cut french fries or house made potato salad & pickle

GRILLED 1/2 LB BURGER

Served with lettuce, tomato and red onions (choice of cheese)

\$ 240

ADD SAUTÉED ONIONS, MUSHROOMS EACH \$ 30
ADD SMOKED BACON \$ 40

PATTY MELT

1/2 Patty, sautéed onions, swiss on grilled sourdough

\$ 220

PASTRAMI REUBEN

Pastrami, sauerkraut, swiss on grilled sourdough

\$ 260

FILET PHILLY CHEESESTEAK

Thinly sliced beef Tenderloin with Provolone, sautéed onions & peppers on baguette

\$ 240

GRILLED SOUTHWEST CHICKEN SANDWICH

Grilled chicken breast, smoked bacon, cheddar Jack cheese and golden BBQ sauce

\$ 220

GREENS

ASIAN SPINACH SALAD

Spinach, sliced mushrooms, red onions, carrots, mandarins, fried wontons with ginger soy dressing

\$ 180

CLASSIC CAESAR SALAD WITH FRESHLY MADE GARLIC CROUTONS

House made Caesar dressing

\$ 200

GREEK SALAD

omain, cucumbers, bell peppers, red onions, feta and kalamata olives

\$ 180

ADD GRILLED CHICKEN \$ 60
ADD GRILLED SHRIMP \$ 120

LARGE PLATES

FISH AND CHIPS

Beer battered cod with fresh cut fries & house made tartar sauce

\$ 250

SHRIMP SCAMPI WITH LINGUINE

Sautéed jumbo shrimp in a white wine garlic sauce

\$ 240

FETTUCINI ALFREDO

Parmesan cream sauce

\$ 180

ADD GRILLED CHICKEN \$ 60
ADD GRILLED SHRIMP \$ 120

MENU ESPAÑOL

PLATILLOS PEQUEÑOS

PRETZEL DOG

Salchicha de ternera envuelta en pan de pretzel, servido con Corona Fondue

\$ 140

CÁSCARA DE PAPAS

Papas Idaho con tocino ahumado y queso cheddar Jack acompañado con crema

\$ 200

ALITAS DE POLLO COREANAS CRUJIENTES

Buffalo Golden BBQ
BBQ Koreana

\$ 260

GAMARONES CORONA

Camarones preparados en cerveza Corona servido con salsa coctelera

\$ 300

GUACAMOLE

\$ 150

NACHOS CLASICOS

Totopos bañados con frijoles puercos, queso derretido, acompañado con salsa mexicana, guacamole y jalapeños.

\$ 300

Extra pollo \$ 60
Extra carne \$ 80

HAMBURGUESAS Y SÁNDWICHES

Servido con papas fritas o ensalada de papa casera y pepinillo

HAMBURGUESA A LA PARRILLA DE 1/2 LB

Servido con lechuga, tomate y cebolla morada (queso a elección)

\$ 240

AÑADIR CEBOLLAS SALTEADAS, CHAMPIÑONES, CADA UNO \$ 30

AGREGAR TOCINO AHUMADO \$ 40

PATTY MELT

1/2 libra de hamburguesa, cebollas salteadas, queso suizo y sourdough

\$ 220

PASTRAMI REUBEN

Pastrami, queso suizo, sourdough con conserva de col blanca

\$ 260

FILETE PHILLY CHEESESTEAK

Carne de ternera en rodajas finas con provolone, cebolla y pimientos salteados en baguette

\$ 240

SANDWICH DE POLLO A LA PARRILLA

Pechuga de pollo a la parrilla, tocino ahumado, queso cheddar Jack y salsa BBQ dorada

\$ 220

VERDURAS

ENSALADA ASIÁTICA

Espinacas, champiñones en rodajas, cebolla morada, zanahoria, mandarinas y wonton fritos con aderezo de jengibre y soja

\$ 180

ENSALADA CÉSAR CLÁSICA

\$ 200

ENSALADA GRIEGA

Lechuga romana, pepinos, pimientos morrones, cebolla morada, feta y aceitunas Kalamata

\$ 180

Agrega pollo a la parrilla \$ 60
Agrega camarones a la parrilla \$ 120

PLATILLOS GRANDES

PESCADO Y PAPAS FRITAS

Bacalao rebozado a la cerveza con papas fritas recién cortadas y salsa tártara casera

\$ 250

GAMARONES AL AJILLO CON LINGUINI

Camarones jumbo salteados en salsa de ajo al vino

\$ 240

FETTUCINI ALFREDO

Salsa de crema parmesana casera

\$ 180

Agrega pollo a la parrilla \$ 60
Agrega camarones a la parrilla \$ 120

THE ROOF BAR & GRILL

HOUSE DRINKS

LADY D \$160

Mezcal
fresh lime juice
grapefruit

SAKURA \$170

White rum
red fruits
cranberry juice

YING YANG \$170

Bourbon
lemonade

JASMINE GIN \$160

Gin
midori
pineapple
rosemary

KIRITO \$180

Vodka
fresh fruits
sparkling wine

CHLOE \$160

Coconut
pomegranate
lemon

MEZCAL \$180

CANTALOUPE

Mezcal
cantaloupe
ginger beer

FLAVORED MEZCALITAS AND MARGARITAS \$180

lime
pineapple
mango
blueberry
red fruits
kiwi
tamarind
passion fruit
strawberry
hibiscus

WINE

 \$150


CLASSIC COCKTAILS

Margarita	\$150
Mezcalita	\$150
Bloody Mary	\$150
Bloody Caesar	\$150
Bloody Maria	\$150
Aperol spritz	\$160
Mojito	\$140
Flavored Mojito	\$140
Moscow Mule	\$160
Mimosa	\$100
Sex on the beach	\$140
Mai Tai	\$140
Piña colada	\$150
Daiquiri	\$140
Long island iced tea	\$150

BEER

Pacifico Clara	\$60
Pacifico Light	\$60
Corona Extra	\$60
Corona Light	\$60
Modelo Especial	\$70
Negra Modelo	\$70
Budlight	\$70
Budweiser	\$70
Michelob Ultra	\$70
Stella Artois	\$70
Guinness	\$180
Baja Brewing	\$150
De mar anima	\$150

VODKA

Absolut azul	\$140
Absolut limon	\$140
Grey goose	\$200
Ketel one	\$180
Smirnoff	\$120
Titos	\$180
Belvedere	\$200

TEQUILA

Hornitos Reposado	\$140
1800 Blanco	\$140
1800 Añejo	\$180
1800 Reposado	\$160
7 leguas blanco	\$140
7 leguas reposado	\$160
Clase Azul reposado	\$350
Don Julio 1942	\$350
Don Julio 70	\$180
Don Julio Blanco	\$140
Don Julio Reposado	\$160
Don Julio Rep. claro	\$170
Herradura Reposado	\$160
Herradura Ultra	\$180
Patron Silver	\$160
Patron Reposado	\$180
Patron Añejo	\$210
Destilador	\$120
Herradura Plata	\$120
Cuervo Tradicional	\$140
Los azulejos Blanco	\$200

MEZCAL

Monte Lobos	\$180
Union	\$120
400 Conejos joven	\$140
400 Conejos Reposado	\$150
Amores	\$150
El recuerdo de Oaxaca	\$120
Mezcal mortal de Oaxaca	\$250

GIN

Washtu gin	\$180
Tanqueray	\$180
Hendricks	\$200
Sapphire	\$150
Beefeater	\$190

RON

Myer's dark Rum	\$150
Mount Gay Rum	\$140
Parrot Bay coco	\$120
Zacapa 23 años	\$200
Bacardi Gold	\$120
Bacardi Blanco	\$140
Rumchata	\$140
Malibu	\$140
Captain white	\$120
Captain original	\$120

WHISKY

Buchanan's 12	\$180
Crown Royal	\$180
Fireball	\$120
Jameson	\$150
Jack Daniel's	\$150
Jim Beam	\$120
Black Label	\$180
Red Label	\$140
Maker's Mark	\$160
Woodford Reserve	\$180
The Balvenie 15	\$500
Southern Comfort	\$140
Bulleit Bourbon	\$150
The Macallan	\$500

COGNAC - BRANDY

Hennessy VS	\$310
D'ussé VSOP	\$300
Torres 10	\$120
Grand Marnier	\$150

LICORES

Frangelio	\$140
Midori	\$140
Jager	\$140
Licor 43	\$120

NON ALCOHOLIC

Soda	\$40
Agua	\$40
Limonada	\$50
Naranjada	\$50
Perrier	\$60