

LUNCH

MON. - FRI. 11 am - 3 pm

-SANDWICHES-

*includes choice of fries, soup or side salad
(caesar or house greens)*

THE ROOFTOP REUBEN 17-
pastrami, sauerkraut, provolone, grain mustard,
tavern sauce, grilled sourdough

COLD TURKEY BLT 15-
turkey, bacon, pepper jack, arugula, tomato,
pesto aioli, sourdough

FRIED CHICKEN SANDWICH 16-
cajun fried chicken, garlic aioli, cabbage slaw,
tomato, pickles, potato bun

MUFFALETTA 16-
salami, mortadella, hot coppa, olive tapenade,
mama lil's peppers, provolone, radicchio,
red wine vinaigrette, focaccia

-BURGERS-

gluten free bun +\$2 | Garden Beyond patty +\$2 | add bacon +\$2

METRO BURGER* 16-
wagyu beef, cheddar, lettuce, burger sauce,
pickles, shaved onion, potato bun

JALAPEÑO BURGER* 16-
wagyu beef, house pickled jalapeños, pepper jack,
pickled onions, guacamole, garlic aioli, potato bun

½ LB. SMOKEHOUSE BURGER 22-
house ground steak, cheddar cheese, barbecue sauce,
lettuce, tomato, raw onion, garlic aioli, potato bun

-SHARED PLATES-

YUCATAN PORK TACOS 13-
achiote rubbed and smoked pork, cooked in banana leaves with habanero
carrot salsa, shaved cabbage, cilantro crema, onions, queso fresco

FRIED CALAMARI 15-
sweet chili, lime

BUFFALO CAULIFLOWER 13-
vegan buffalo sauce, vegan ranch, celery, carrots

GRILLED SHRIMP SKEWER 11-
coconut chili lime sauce

-ARTISAN PIZZA-

19-

BURRATA MARGHERITA
burrata, basil, fresh tomatoes, basil oil, tomato sauce

SALUMI
fennel pollen, hot honey, pepperoni, salami, mama lil's peppers,
mozzarella, parmesan, tomato sauce

FUNGI
mushrooms, rosemary, black garlic, olive oil, arugula, mozzarella

MEATBALL PIZZA
house made meatballs, mozzarella, tomato sauce

-SALADS-

add chicken 8- | salmon 12- | shrimp 8- | steak* 10-*

CAESAR* 12-
baby gem, caesar dressing, parmesan, breadcrumbs

HOUSE GREENS 12-
mixed greens, citrus vinaigrette, honey chipotle hazelnuts,
sunflower seeds, goat cheese

WEDGE SALAD 19- | *half* 12-
iceberg lettuce, brisket burnt ends, tomatoes,
fresno hot sauce, ranch, bleu cheese crumbles, sunflower seeds

STEAK SALAD* 19-
flat iron steak, grilled romaine, cherry tomatoes,
chimichurri, torn bread croutons, feta cheese

-MAIN PLATES-

SEARED SALMON* 29-
coconut green curry, sticky rice, petite carrots, broccolini

MAC & CHEESE 20-
cheddar sauce, house-made bacon, fresno chile,
herb breadcrumbs

-DESSERT-

9-

SEASONAL FRUIT CRISP
streusel, candied pepitas, ice cream

SEASONAL TART
whipped cream

COOKIE
ice cream



**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 22% service charge is applied to parties of 6 or more.*

-WINE-

by the glass / bottle

Avisi Prosecco	9.50 / 35	Carlton Cellars Pinot Noir	15 / 56
Cleto Chiarli Sparkling Rosé	10.50 / 39	Elk Cove Pinot Noir	13.50 / 49
Stoller Rosé of Pinot Noir	12.50 / 46	Boomtown Syrah	11.50 / 42
Bieler Rosé	10.50 / 39	Decoy Zinfandel	14.50 / 54
Rock Point Pinot Gris	10.50 / 39	Waterbrook Merlot	10.50 / 39
Brancoett Sauvignon Blanc	10.50 / 39	Joel Gott Cabernet Sauvignon	12.50 / 46
Napa Cellars Chardonnay	12.50 / 46	Christopher Michael Cabernet	12.50 / 46
Joel Gott Unoaked Chardonnay	11.50 / 42	Columbia Composition Red	10.50 / 39

-WINE-

by the bottle

RED WINE

Erath Pinot Noir 2022	49	Prisoner 2022	139
Winderlea Pinot Noir 2021	89	Orin Swift, Machete 2019	152
Elk Cove Pinot Noir 2022	66	Orin Swift, Papillion 2021	189
Benton Lane Pinot Noir 2021	82	St. Supéry Élu 2016	185
Domain Drouhin Pinot Noir 2023	114		
Domaine Serene Pinot Noir 2021	149		
King Estate Pinot Noir 2019 (<i>half bottle</i>)	39		
Shea Vineyard Pinot Noir 2021	90		
L'ecole No. 41 Syrah 2021	63		
Hedges Estate Red Mountain Syrah 2018	48		
Abacela Merlot 2021	58		
181 Merlot 2022	37		
Duckhorn Merlot 2020	138		
In the Woods Cabernet 2018	47		
COR Cellars Cabernet, 2022	66		
Caymus Cabernet 2022	196		
Black Stallion Cabernet 2021	79		
Hess Select Cabernet 2020	44		
Freemark Abbey Cabernet 2019	165		
Stonestreet Monument Ridge Cabernet 2018	142		
Silver Oak 2019	199		
Tamarack Cabernet 2020	84		
Jordan Cabernet 2019	149		
L'ecole No. 41 "Frenchtown Red" 2022	56		
COR Cellars Malbec 2021	66		

WHITE WINE

Lange Pinot Gris 2021	54
Soléna Pinot Gris 2023	42
Chehalem Three Vineyards Pinot Gris 2019	46
King Estate Pinot Gris 2023	49
Route Stock Sauvignon Blanc 2019	52
King Estate Sauvignon Blanc 2023	49
Andrew Will Sauvignon Blanc 2021	54
Kendall Jackson Chardonnay 2023	39
Stoller Chardonnay 2023	46
L'ecole Chardonnay 2023	54
Gran Morane Chardonnay 2019	105
Rombauer Chardonnay 2023	98
Argyle Brut 2019	62
Veuve Cliquot	169
J Vineyards	82
Schramsberg Blanc de Noirs 2020	90

-CLASSIC COCKTAILS-

CLASSIC MARTINI

gin, dash vermouth, stuffed olive

COSMOPOLITAN

vodka, triple sec, cranberry juice, fresh lime

PISCO SOUR*

pisco, lime juice

MET MARGARITA

agave tequila, orange liqueur, fresh lime juice

MANHATTAN

bourbon, sweet vermouth, bitters

OLD FASHIONED

brown sugar syrup, orange & angostura bitters, amarena cherry, orange peel

-SPECIALTY COCKTAILS-

MEET YOUR MAKER

maker's mark bourbon, lemon juice, simple syrup, iced tea, peach bitters

SPICY HIBISCUS MARGARITA

house infused hibiscus and habanero agave tequila, triple sec, lime juice, simple syrup

GOA GOLD

turmeric infused gin, lemon, cucumber, ginger, basil

MANGO BASIL DROP

vodka, triple sec, mango, fresh basil, lemon

HUCKLEBERRY SMASH

wild roots huckleberry vodka, fresh mint, lime

COCONUT BASIL PRESS

coconut vodka, basil, lime juice, soda

LEMON & BLUEBERRY DAIQUIRI

light rum, lemon juice, blueberry simple syrup

all cocktails 14.50-

-BEER ON TAP-

pint 8-

McKenzie Brewing Lyte Lager
 McKenzie Brewing Hazy IPA
 McKenzie Brewing Raging Rhino Red
 McKenzie Brewing Twisted Meniscus IPA
 Living Haus Rotating
 Von Ebert Volatile Substance IPA
 Deschutes Fresh Squeezed IPA
 Coors Light
 Crux Pilsner
 Rosenstadt "Otto" Pilsner
 Double Mountain Hefeweizen
 Barrel Mountain Amber
 Guinness Stout (Nitro)
 Two Towns Bright Cider
 Teton Cherry Cider
 Trap Door Saint Pablo Mexican Lager

-CANNED & BOTTLED-

Modelo Especial 6-
 Van Henion Kolsch 6-
 Caldera Pilsner 6-
 Von Ebert Sector 7 Hazy IPA 6-
 Barrel Mountain No Bad Days IPA 6-
 Topo Chico Seltzer (Assorted Flavors) 6-

-ALCOHOL FREE BEVERAGES-

ICED TEA 4- | ARNOLD PALMER 4-

LEMONADE 5-
strawberry, blueberry, mango

SODAS 4-
sprite, coke, diet coke, ginger ale

MOCKTAILS 9-
mango basil mocktail, mock strawberry mojito, blueberry spritzer, virgin mary, n/a mimosa

N/A TOPO CHICO SELTZER -
Assorted flavors

LATTE OR CAPPUCCINO 5-