

THE GRAHAM ROOFTOP BAR & LOUNGE

MENU

SERVED TUESDAY TO SATURDAY
4PM TO 10PM

SMALL BITES

SHRIMP COCKTAIL \$14
Tangy Tomato Relish, Lemon

BAVARIAN PRETZELS \$12
Honey Mustard Dipping Sauce

MARGHERITA FLATBREAD \$12
Mozzarella, Basil, Tomato Sauce

HOUSE SMOKED WINGS \$16
BBQ Dry Rub, Green Goddess Dressing

BEEF BRISKET SANDWICH \$18
House Smoked Beef Brisket, Cheddar Cheese, Pickles, Horseradish Sauce, Potato Bun, House Chips

LOADED POTATO CHIPS
Caramelized Onion, Bacon, House Pickles, Secret Sauce

HOUSE SMOKED BRISKET \$18

ADOBO BRAISED CHICKEN \$16

PLAIN- JUST THE FIXING \$14

EVERYTHING NACHOS
Guajillo Sauce, Pickle cabbage Slaw, Lime Crema, Fresh Lime, Cheddar Cheese, Salsa, Corn Chips

HOUSE SMOKED BRISKET \$18

ADOBO BRAISED CHICKEN \$16

PLAIN- JUST THE FIXING \$14

DESSERTS

CHOCOLATE LAVÉ CAKE \$10
Caramel Sauce, Cocoa Nibs

CANNOLI CHIPS \$10
Mascarpone Chip Dip



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Parties of 6 or more a 22% gratuity will be added.

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MENU

SERVED TUESDAY TO SATURDAY
4PM TO 10PM

DOMESTIC BEERS

MILLER \$5 **YUENGLING** \$5

BUDWEISER \$5 **SAMUEL ADAMS** \$7

MICHELOB ULTRA \$5 **JUST THE HAZE** \$6

IMPORTED BEERS

STELLA ARTOIS \$6 **BLUE MOON** \$7

AMSTEL LIGHT \$6 **GUINNESS** \$7

CORONA EXTRA \$6 **MODELO ESPECIAL** \$6

HEINEKEN \$6 **MODELO NEGRA** \$6

PACIFICO CLARA \$6

CRAFT BEERS

PERPETUAL \$7 **ANIMORPHUS** \$8

DREAMWEAVER \$7 **SPACE GRASS** \$8

SUNSHINE \$7 **REAPER'S PERSUIT** \$9

XERION MATRIX \$8 **RUSTY RAIL** \$6

HOMUNCULUS \$8

SELTZERS & CIDERS

ARNOLD PALMER \$7 **WYNDRIDGE CIDER** \$7

WHITE CLAWS \$7 **WHISTLEPIG GINGER** \$7

TOPOCHICO \$7 **VIZZY REFRESHING** \$7

SIGNATURE COCKTAILS

SMOOTH TALKER \$12

Goslings Dark Rum, Apple Butter, Ginger Beer, Lemon

SPIL THE TEA \$11

Captain Morgan Dark Rum, Masala Chai, Heavy Cream Layer, Ground Nutmeg, Star Anise

SPICE WORLD \$13

Choice of Mezcal or Reposado Tequila, Cointreau, Cardamom Bitters, Spiced Cardamom Pear Nectar, Spicy Agave, Cranberry

YORKTOWNE ESPRESSO MARTINI \$12

Tito's, Kahlua, Fresh Espresso, Vanilla Syrup, Chocolate Bitters, Shaved Chocolate Espresso Beans

PUMPKIN ESPRESSO MARTINI (SEASONAL) \$12

Holla Pumpkin Vodka, Kahlua, Chocolate Bitters, Pumpkin, Espresso, Coffee Beans, Star Anise

SPICED CHERRY MANHATTAN \$12

Bulleit Rye, Vigo Amaro, Orange Bitters, Bing Cherry Juice, Cinnamon

BOULEVARDIER OF BROKEN DREAMS \$12

knob Creek Maple, Campari, Sweet Vermouth

APPLE FESTIVAL \$12

Holla Gina, Applejack Brandy, Lemon Cinnamon, Sparkling Cider

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