

THE GRAHAM ROOFTOP BAR & LOUNGE

MENU

FOOD SERVED WEDNESDAY TO SATURDAY
4PM TO 10PM

SMALL BITES

BAVARIAN PRETZELS pickles, honey mustard	\$12
MARGHERITA FLATBREAD fresh Mozzarella, Tomato, Basil	\$12
CHEF'S SNACK crispy house fried chips, chili crisp ranch, scallions, blue cheese crumbles	\$12
BUFFALO CHICKEN DIP amish blue cheese, tortilla chips	\$14
PHILLY CHEESESTEAK EGG ROLL chili crisp ranch	\$15
HOUSE SMOKED CHICKEN WINGS (8) bbq rubbed, green goddess dressing	\$16
BEEF BRISKET BAO BUNS (3) banh mi slaw, hoisin glaze	\$18
EVERYTHING NACHOS hatch chili salsa verde, queso chihuahua, lime crema, black beans, pico de gallo, cilantro	\$18
HOUSE SMOKED BRISKET	\$18
ADOBO SMOKED CHICKEN	\$16
PLAIN JUST THE FIXINS	\$14

WINES BY THE GLASS

OYSTER BAY ROSE Marlborough, New Zealand	\$10
MIONETTO PROSECCO Veneto Itali	\$12
ALEXANDER VALLEY CHARDONNAY California	\$15
HEINZ EIFFEL SHINE, REISLING Rheinhessen, Germany	\$11
CASTELLI DELLE VENEZIA PINOT GRIGIO Italy	\$12
TERRA D'ORO, MOSCATO Amador county, California	\$11
ELSA BIANCHI, TORRANTES Amador county, California	\$13
DUCKHORN DECOY, CABERNET St. Helena, California	\$15
CONQUISTA OAK, MALBEC Mendoza, Argentina	\$11
SELLA ANTICA, RED BLEND Tuscany, Italy	\$11
SCHILD ESTATE, SHIRAZ Barossa Valley, Australia	\$13
SUBSTANCE, PINOT NOIR Columbia Valley, Washington	\$13



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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4PM TO 10PM

DOMESTIC BEERS

MILLER LITE	\$5	YUENGLING	\$5
MICHELOB ULTRA	\$5	SAMUEL ADAMS	\$7

IMPORTED BEERS

STELLA ARTOIS	\$6	BLUE MOON	\$7
CORONA EXTRA	\$6	GUINNESS	\$7
HEINEKEN	\$6	HEINEKEN ZERO	\$6
MODELO ESPECIAL	\$6		

CRAFT BEERS

PERPETUAL	\$7	COLLUSION HAZY IPA	\$8
COLLUSION IPA	\$8	BIG OYSTER "SOUP"	\$7
COLLUSION PILSNER	\$8	BIG OYSTER "BELGIAN W"	\$7
CENTENARY "100"	\$7	TROEGS DREAMWEAVER	\$7
LEINENKUGEL'S	\$7	TROEGS SUNSHINE	\$7
"SUMMER SHANDY"			

SELTZERS & CIDERS

ARNOLD PALMER	\$7
WYNDRIDGE CIDER	\$7
WHITE CLAWS	\$7

MOCKTAILS

A PERFECT PEAR Pear Nectar, Lime, Ginger Beer	\$7
BLOOD ORANGE SPRITZ Blood Orange, Grapefruit Juice, OJ, Club Soda	\$7
SPICY MANGO LEMONADE Spicy Mango Syrup, Lemonade	\$7

SIGNATURE COCKTAILS

BABY ONE MORE THYME Bulleit Bourbon, Lemon Thyme Simple, Ginger Bitters	\$12
CHAMPAGNE PROBLEMS Holla Buddy Crush, Blood Orange, Ruby Red Grapefruit, Prosecco, Club Soda	\$12
GOLDEN HOUR Camarena Reposado, Peach Schnapps, Spicy Mango, Lime, (Ask for a Tajin Rim)	\$10
GONE WITH THE GIN Holla Gin, Aperol, Pear Nectar, Lime, Club Soda	\$12
MINT TO BE Maker's Mark, Triple Sec, Lemon, Mint Honey	\$12
ON ISLAND TIME Dragonberry Bacardi, Rumhaven Coconut Rum, Matcha, Coco Lopez, Mixed Berry	\$11
PERFECT STORM Rumhaven Coconut Rum, Blue Curacao, Guava Nectar, Lemon, Simple Syrup	\$11
YORKTOWNE ESPRESSO MARTINI Tito's, Kahlua, Fresh Espresso, Vanilla Syrup, Chocolate Bitters, Shaved Chocolate Espresso Beans	\$12

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