THE GRAHAM ROOFTOP BAR & LOUNGE

MENU

FOOD SERVED WEDNESDAY AND THURSDAY
6PM TO 10PM TO
FRIDAY AND SATURDAY 4PM TO 10PM

SMALL BITES

BAVARIAN PRETZELS $12
Pickles, Honey Mustard

MARGHERITA FLATBREAD $16
Fresh Mozzarella, Tomato, Basil

CHEF'S SNACK $12
Crispy House Fried Chips, Chili Crisp Ranch, Scallions, Blue Cheese Crumbles

BUFFALO CHICKEN DIP $14
Amish Blue Cheese, Tortilla Chips

PHILLY CHEESESTEAK EGG ROLL $16
Chili Crisp Ranch

HOUSE SMOKED CHICKEN WINGS (8) $16
BBQ Rubbed, Green Goddess Dressing

BEEF BRISKET BAO BUNS (3) $18
Banh Mi Slaw, Hoisin Glaze

EVERYTHING NACHOS
Hatch Chili Salsa Verde, Queso Chihuahua, Lime Crema, Black Beans, Pico de Gallo, Cilantro

HOUSE SMOKED BRISKET $18

ADOBO SMOKED CHICKEN $16

PLAIN JUST THE FIXINS $14

WINES BY THE GLASS

OYSTER BAY ROSE $10
Marlborough, New Zealand

MIONETTO PROSECCO $12
Veneto Itali

ALEXANDER VALLEY CHARDONNAY $15
California

HEINZ EIFFEL SHINE, REISLING $11
Rheinhessen, Germany

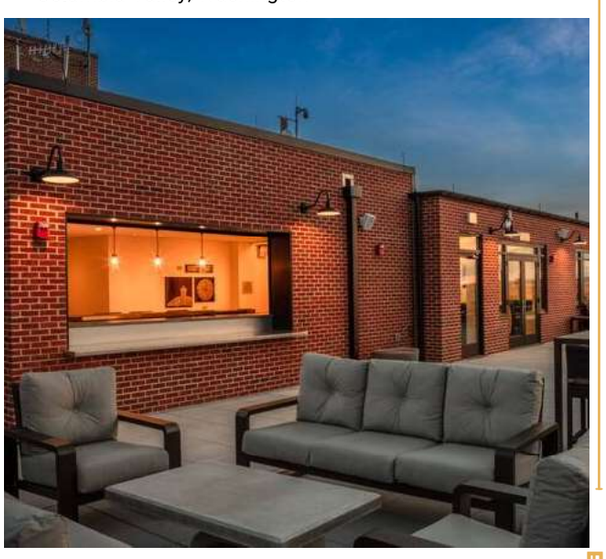
CASTELLI DELLE VENEZIA PINOT GRIGIO $12
Italy

COLOME, TORRONTES $13
Amador county, California

DUCKHORN DECOY, CABERNET $15
St. Helena, California

SELLA ANTICA, RED BLEND $11
Tuscany, Italy

SUBSTANCE, PINOT NOIR $13
Columbia Valley, Washington



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.

THE GRAHAM ROOFTOP BAR & LOUNGE

MENU

SERVED TUESDAY TO THURSDAY 6PM TO 11PM
FRIDAY AND SATURDAY 4PM TO 11PM

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	AMSTEL LIGHT	$6

CRAFT BEERS

PERPETUAL	$7	COLLUSION HAZY IPA	$8
COLLUSION IPA	$8	BIG OYSTER "SOUR"	$7
COLLUSION PILSNER	$8	BIG OYSTER "BELGIAN W"	$7
CENTENARY "100"	$7	TROEGS DREAMWEAVER	$7
LEINENKUGEL'S	$7	TROEGS LEEF SEEKER	$7

SELTZERS & CIDERS

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

MOCKTAILS

A PERFECT PEAR $8
Pear Nectar, Vanilla, Lime, & Ginger Beer

SNOWDAY SPARKLE $8
cinnamon Rosemary, Cranberry, Sparkling Apple Cider, & Lemon

WINTER JAMS $8
Grapefruit, Fig Jam, Lemon, & Club Soda

SIGNATURE COCKTAILS

CALIFORNIA DREAMIN' $13
Grey Goose La Poire, Elderflower Liqueur, Pear Nectar, Vanilla, Lime, & Ginger Beer

COLD AS ICE $11
Captain Morgan Rum, Blood Orange, Lime, & Simple

DEAR ROSEMARY $14
Bulleit Bourbon, Cinnamon Rosemary, & Angostura Bitters

PAPER AEROPLANE $15
Aperol, Bulleit Rye, Vigo Amaro, Fig Jam, & Lemon *(Ask for it Smoked!)*

PORTO SENTIDO $14
Porto Blanco, Yellow Chartreuse, Sparkling Apple Cider, Lemon, & Simple

THYME AFTER THYME $13
Revivalist Equinox Gin, Plum Thyme, Lemon, & Tonic

WE LIKE TEQUILA $13
Camerena Reposado Tequila, Ginger Brandy, Grapefruit, Ginger Beer, & Lime

YORKTOWNE ESPRESSO MARTINI $15
Tito's, Kahlua, Fresh Espresso, Vanilla Syrup, Chocolate Bitters, Shaved Chocolate Espresso Beans

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