THE GRAHAM ROOFTOP LOUNGE

TUESDAY TO SATURDAY

cocktail MENU

signature COCKTAILS

APPLE CANDY $14
Captain Morgan Rum, Applejack Brandy, Apple Butter, Apple Cider, Cinnamon & Vanilla Simple
PRO TIP: Ask for a cinnamon sugar rim!

AUTUMN '68 $14
Diplomatico Mantuano Rum, Pumpkin Simple, Masala Chai, Vanilla, Egg White

CHAMPAGNE SUPERNOVA $14
Holla Gin, Elderflower Liqueur, Chamomile Infused Pear Simple, Lemon, & Wycliff Brut

SPICED GIRL $14
Evan Williams Bourbon, Five Spice Maple, Lemon, Egg White, & Orange Bitters

THE SCARECROW $14
Jose Cuervo Silver, Cocchi Vermouth, Agave, Lime, Pomegranate, & Saba

THIS IS MY JAM $14
Bulleit Rye Whiskey, Spiced Orange Marmalade Jam Simple, Orange Bitters, & Angostura Bitters

YELLOW MOON $14
Holla Vodka, Ginger Brandy, White Cranberry, Lime, Simple, & Club Soda

YORKTOWNE ESPRESSO MARTINI $15
Tito's Vodka, Kahlua, Vanilla Simple, Chocolate Bitters, & Fresh Espresso

PUMPKIN ESPRESSO MARTINI $15
Holla Pumpkin Vodka, Kahlua, Pumpkin Simple, Vanilla, & Fresh Espresso

featured BREWS

$5
MILLER LITE
YUENGLING
MICHELOB ULTRA
CAYMAN JACK

$6
STELLA ARTOIS
CORONA EXTRA
HEINEKEN
HEINEKEN ZERO
MODELO ESPECIAL
WYNDRIDGE CIDER
WHITE CLAW

$7
SAMUEL ADAMS
BLUE MOON
TRÖEGS PERPETUAL IPA
GUINNESS
ARNOLD PALMER
LEINENKUGEL
GIFTHORSE LAGER
GIFTHORSE STOUT
GIFTHORSE PILSNER
GIFTHORSE IPA

$8
COLLUSION LAGER
COLLUSION PILSNER
COLLUSION IPA

bubbly & rose WINE

	GLASS / BOTTLE
WYCLIFF BRUT CHAMPAGNE California	$11 / $38
MIONETTO PROSECCO Veneto, Italy	$14 / $45
CHIARETTO VALTENESI Italy	$10 / $42
BERONIA RIOJA ROSADO Rioja, Spain	$10 / $40

MOCKTAILS

AUTUMN CHECK-IN $8
White Cranberry, Ginger Beer, Lime, & Simple

TWILIGHT ORCHARD $8
Apple Cider, Apple Butter, Cinnamon, & Vanilla

FIRST CLASS FALL $8
Masala Chai, Pumpkin, & Vanilla

22% gratuity will be added to parties of six (6) or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

THE GRAHAM ROOFTOP LOUNGE

TUESDAY TO SATURDAY

Wine MENU

white WINE

GLASS / BOTTLE

CANYON ROAD CHARDONNAY $9/ $40
Sonoma County, California

CANAL GRANO PINOT GRIGIO $10 / $36
Veneto, Italy

WENTE RIVERBANK REISLING $10 / $38
Central Coast, California

CANYON ROAD MOSCATO $10 / $40
Central Coast, California

red WINE

GLASS / BOTTLE

RUCA MALEN MALBEC $12/ $40
Mendoza, Argentina

R COLLECTION CABERNET $12/ $44
Napa Valley, California

DUCKHORN DECOY $15 / $52
St. Helena, California

MONROSSO CHIANTI $12 / $40
Tuscany, Italy

LES DAUPHINS $11 / $40
Cotes Du Rhone, France

bar snack MENU

bar MUNCHIES

JAR OF PRETZELS	$2	HUMMUS WITH PRETZELS	$5
CUBED CHEDDAR CHEESE	$3	CHEF SNACK BAR MIX	$6
2 SRIRACHA PICKLED EGGS	$4	SIDE HOUSE FRIED CHIPS	$6
CUBED LEBANON BOLOGNA	$5	HONEY WHIPPED RICOTTA with DiBruno EVOO Crackers	$6

PRO TIP: Order several to enjoy together!

small BITES

CHARCUTERIE BOARD $20
Lebanon Bologna, Chorizo, Speck, Guindilla Peppers, Dijon Mustard, & Crackers

CHEESE & CRACKER PLATE $20
Brie, Chive Sharp Cheddar, Honey Ricotta, Mild Cheddar, Blackberry Jam, & Crackers

TURKEY SANDWICH $15
with house fried chips

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