



BAR MENU

Shane Robertson, Executive Chef

/////// EATS //////////

**HONEY SOY FRIED
CHICKEN LETTUCE WRAPS**
goat cheese-herb ranch 12.00

KOREAN TACOS
carnitas confit, fried shrimp,
kimchi, sriracha crema,
daikon sprouts 14.00

SWEET & SOUR CALAMARI
sesame seeds, cilantro 13.50

ROOFTOP PRIME BURGER
bacon & sweet onion jam,
pimento cheese, baby arugula,
frites & aioli 15.00

STEAK QUESADILLA
roasted tomato jam, lettuce,
pico, avocado sriracha crème 14.50

DUCK CHILI NACHOS
warm beer cheese, applewood
smoked bacon, lettuce,
tomato, jalapenos,
crème fraiche 15.00

**UPSTATE PROVISIONS
CHARCUTERIE BLOCK**
daily selection of meats,
artisanal cheeses, antipasti,
grilled baguette 23.00

KOBE BEEF DOG
duck chili,
house made chips 10.00

BANANA TRES LECHES
honey pound cake, butterscotch
ice cream, caramelized
banana crème 10.00

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY
IF YOU HAVE CERTAIN MEDICAL CONDITIONS.