

ROOF TOP

A T B R E N T O N

COCKTAILS

GOLD RUSH SANGRIA GREY GOOSE LA POIRE, COMBIER PECHE, COGNAC, VELVET FALERNUM, CITRUS SIMPLE, WHITE CRAN, OJ, LIMÓN	18	FISHERS ISLAND LEMONADE VODKA/WHISKEY LEMONADE	11
MALFY COAST MAFLY GIN, APEROL, BLOOD ORANGE SPINDRIFT, LIME	18	SPINDRIFT SELTZER VARIOUS FLAVORS	8
THE LONE STAR TITOS'S HANDMADE VODKA, CAMPARI, GRAPEFRUIT JUICE, PEPPERCORN SIMPLE, TONIC	18	FINNISH (LONG DRINK) CITRUS GIN AND GRAPEFRUIT	8

BEER

PERONI	9	SOFIE GOOSE ISLAND ALE	8
WHALERS BREWING RISE A.P.A	9	HEINEKEN	9
RHODE TRIP NE IPA	8		

WINE

SAUVIGNON BLANC STONELEIGH, NEW ZEALAND	13/47	CABERNET AUSTIN HOPE, PASO ROBLES 2020	16/58
CHARDONNAY PRESQU'ILE, SANTA BARBARA 2018	13/47	PINOT NOIR BELLE PENTE 2019	16/56
VERMENTINO LA CALA, DI SARDEGNA 2020	13/44	CAVA RESERVA BRUT NATURE DESCREGUT CORPINNAT 2019	13/45
PINOT GRIGIO TERRA ALPINA 2021	13/44	ROSE DOMAINE COLLIN 2018	16/60
CREMANT DE LIMOUX ROSÉ GRIS BLANC, PAYS D'OC, FRANCE 2022	15/55		

LIGHT BITES

CHIPS AND SALSA	10	HARISSA HUMMUS DIP WITH PITA CHIPS	14
LOCAL CHEESE SELECTION OF CHEESES, FIG JAM, PEPPADEW PEPPERS WITH CRACKERS	30	JUMBO SHRIMP COCKTAIL PER PIECE – COCKTAIL SAUCE, LEMON	5
TUNA POKE* CUCUMBER, EDAMAME, AVOCADO, CARROTS, SEAWEEED SALAD, SWEET SOY GLAZE	20	LOBSTER AND AVOCADO COCKTAIL TOSSED IN LEMON CRÈME FRAÎCHE WITH COCKTAIL SAUCE AND PITA CHIPS	36

*CONSUMPTION OF RAW OR UNDERCOOKED MEAT, EGGS, AND SHELLFISH MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING