



ROOFTOP MENU

Served Daily 5-11PM

Happy Hour Mon-Fri 5-7PM

SUSHI & CEVICHE

Spicy Tuna Handroll	7
<i>wasabi / tuna / jicama / scallion</i>	
Crunchy Rooftop Handroll	6
<i>shrimp / citrus aioli / pico / chili-dusted tortillas</i>	
Salmon Chirashi Bowl	9
<i>sushi rice / jicama / chayote / sweet potato strings</i>	
Bay Scallop Ceviche	11
<i>jicama / pineapple / red onion / yuzu-sriracha vinaigrette</i>	

SALAD & SOUP

Masa Chicken Salad	7
<i>cabbage / carrots / piconillo vinaigrette / cilantro</i>	
Hijiki Seaweed-Jicama Salad	7
<i>sesame / chayote / daikon sprouts</i>	
Cucumber-Avocado Gazpacho	7
<i>sherry vinegar / crab / pumpkin seeds / grapes</i>	

FLATBREADS

Japanese Sausage	12
<i>arugula / three cheeses / pickled mushrooms</i>	
Country Ham	10
<i>goat cheese / cantaloupe / truffle / lime / arugula</i>	
Spicy Shrimp	12
<i>Oaxaca cheese / pineapple / jicama / pickled fresnos</i>	

BAO BUNS

Marinated Portobello	7
<i>panela / curried cabbage / cilantro</i>	
Japanese Sausage	7
<i>coriander pickles / sriracha aioli / cilantro</i>	
Bulgogi Steak & Cheese	8
<i>kimchi / Oaxaca cheese / gochujang</i>	

DOGS & NACHOS

The Rising Sun	8
<i>teriyaki-glazed kobe beef / wasabi / furikake / pickle</i>	
El Tigre	8
<i>chorizo link / pico / sriracha crema / potato sticks</i>	
Spicy Crab Nachos	10
<i>wontons / pico / pickled onion / poblano queso requeson</i>	

BAHN MI

<i>baguette / pickled vegetables / chilies / cilantro / liver pâté</i>	
House BBQ'd Pork Belly	9
<i>citrus aioli</i>	
Roasted Mushroom & Tofu*	8
<i>achiote-mushroom aioli</i>	

*can be made vegetarian

POSTRES

Empanadas of the Day	6
<i>mint whipped cream & caramel</i>	
Five-Spice Sopapillas	6
<i>caramelized honey</i>	
Buttermilk Panna Cotta	6
<i>raspberry confit / lime kisses</i>	

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.

A RICHARD SANDOVAL RESTAURANT

SANGRIA

Pimm's	
<i>sparkling wine / Pimm's / cucumber / ginger / fresh lemon</i>	
Rosa	
<i>vino rosa / bourbon / mixed citrus / brown sugar / cinnamon</i>	
Blanco	
<i>vino blanco / sake / peach nectar / fresh orange / pineapple</i>	
Glass - 7 Small Pitcher - 18 Large Pitcher - 34	
<i>(1/2 Pint) (Full Pint)</i>	

MARGARITAS

Tradicional	9
<i>El Jimador blanco / fresh lime / agave nectar</i>	
Spicy Cucumber	10
<i>cucumber-fresno infused blanco / fresh lime / agave</i>	
Modesta	9
<i>El Jimador blanco / fresh lime - (1/2 the sugar)</i>	

MOJITOS & MORE

Mojito Tradicional	9
<i>Bacardi Castillo rum / lime / mint / simple syrup</i>	
Mojito Especial	11
<i>Patron Pyrat rum / brown sugar / mint / lime</i>	
Mojito Modesto	9
<i>Bacardi Castillo rum / lime / mint - (1/2 the sugar)</i>	
Strawberry Lemonade	7
<i>house vodka / fresh strawberry puree / fresh lemon juice</i>	

CAIPIRINHAS

Tradicional	8
<i>Cachaça 51 / muddled lime / simple syrup</i>	
Lemon-Basil	8
<i>Cachaça 51 / fresh lime / house-made lemon-basil</i>	
French	9
<i>Cachaça 51 / St. Germain / grapefruit juice</i>	
Strawberry-Basil	8
<i>Cachaça 51 / fresh strawberry, lime & basil leaves</i>	

RED WINE

Le Grand / pinot noir / California 2010	9 / 34
Colores de Sol / malbec / Argentina 2010	9 / 34
Souverain / cabernet / California 2009	12 / 45

WHITE WINE

Breezette / rose / France 2010	8 / 30
Glen Carlou / chardonnay / Spain 2010	9 / 36
Anterra / pinot grigio / Italy 2011	8 / 30
Ponga / sauvignon blanc / France 2010	8 / 30

SPARKLING

Zonin / prosecco / Italy	9
Moet Imperial / champagne / France	18

BOTTLED BEER

Dig	8
<i>spring seasonal pale ale / sorachi ace hops / citrus</i>	
Corona	6
<i>Mexican lager / medium body / light malt / grain</i>	
Corona Light	6
<i>Mexican lager / light body / light malt & grain</i>	
In De Wildeman Farmhouse IPA	9
<i>unfiltered belgian IPA / saison malt / citrus / dry finish</i>	
Agave Wheat	8
<i>pale wheat ale / slight orange and spice / clean finish</i>	
Singha	8
<i>Thai lager / light body / mild grassy hops / lemon</i>	