

Rooftop Rental Fee

\$1500

Tiki themed rooftop bar for up to 60 guests open beer, wine and soda included

FOOD

Lighter fare (food only)

Choice of Five Social Plates \$22 per person

Make five selections from our social plates

Lighter fare (inclusive)

Choice of Five Social Plates \$26 per person

Make five selections from our social plates, *includes tiki beverage package #1*

For the Famished (Inclusive)

Selection of Five Social Plates Salad & Two Entrees \$38 per person

includes tiki beverage package #2

BEVERAGE

Well spirits & Frozen Cocktails

Well Spirits, Mixers & 2 Frozen Cocktails \$5 per person

Selection of craft beer, and red & white wine, well spirits, and two frozen cocktails

Tiki Cocktails

Open Beer, Wine, & Tiki Cocktails \$10 per person

Selection of craft beer, red & white wine, , well spirits, and three tiki cocktails

Full Tiki Menu

Full Bar plus every Tiki Menu Cocktail \$20 per person

Selection of craft beer, red & white wine, premium spirits, and access to all specialty rooftop cocktails

A 20% deposit is required to finalize booking of party and reserve the space.

All cancellations must be made no later than 3 days before the event.

In the event that a cancellation isn't made within this time parties will forfeit deposit.

The serving of alcoholic beverages is reserved to those guests aged 21 or older with valid ID.

All parties are planned for two hours, and can be extended for additional charges.

SOCIAL PLATES

Little Cheeseburgers

Sharp cheddar, smoked aioli, onion jam

Jerk Chicken Tacos

Jerk spiced, sesame slaw, spicy mayo, flour tortillas

Panko Chicken Bites

Hand-battered & fried chicken, honey-sriracha glaze, green onion, sesame seeds

Grilled Shisito Peppers

Salt, Pepper, Olive Oil, Truffle Ranch

Caprese Skewers

Fresh mozzarella, baby heirloom tomato, balsamic glaze, basil

Chicken Wing Lollipops

Crispy French Wings, Sriracha Buffalo, Bourbon BBQ,or Bourbon-yaki,

Chicken & Waffle Bites

Southern fried chicken, blueberry jam, honey butter

Korean Fried Cauliflower

Fried, Gochujang, Sesame Seeds, Scallions

Coconut Shrimp Tacos

Pineapple Slaw, Cilantro Lime Mayo

Edamame Hummus

Tortilla chips & seasonal veggies, sesame seeds

SALADS

Garden

Field greens, baby tomatoes, cucumbers, lemon poppy vinaigrette

Kale Street Corn

Baby Kale, Roasted Corn, Red Onion, Avocado, Tortilla Chips, Queso Fresco, Truffle Ranch, Lime, Smoked Paprika

Classic Caesar

Chopped romaine, butter herb croutons, classic caesar dressing, parmesan

ENTREES

Mac & Cheese

Cavatappi pasta, 3Cheese blend, toasted bread crumbs

Herb Roasted Chicken

Braised heirloom carrots, butter whipped potatoes

General Tsos Cauliflower

Fried Quinoa, Baby Broccoli, Garlic, Sesame Seeds

Roasted Atlantic Salmon

Chargrilled Broccolini, Roasted Fingerling Potatoes, Sesame, Teriyaki Glaze, Scallions

Grilled New York Strip

Peppercorn crusted NY strip, roasted potatoes, oven roasted veggies