

# the rooftop bar

## Spritzes

FIRST  
CHOOSE  
A BASE

THEN  
CHAMPAGNE  
AND A LITTLE  
SPARKLING  
WATER



ET VOILA, A SPRITZ IS BORN!

**THERE'S SO MANY SPRITZ BASES!**

**APEROL:** GENTIAN, DRY ORANGE

**BONAL:** RED WINE & QUININE

**BYRRH:** RED WINE & QUININE, A CLASSIC FRENCH CHOICE

**LILLET BLANC:** WHITE WINE, SWEET

**LILLET ROSE:** ROSE WINE, SWEET

**LILLET ROUGE:** RED WINE, SWEET

**ST GERMAIN:** ELDERFLOWER LIQUEUR, SWEET

**SALERS APERTIF:** GENTIAN, DRY HERBS

**WHAT IS QUININE & GENTIAN? THEY BOTH ADD A REFRESHING BITTERNESS TO A SPRITZ!**

### VIN

- |  |  |
|--|--|
| SPARKLING WHITE<br>JEAN LOUIS, LOIRE 14/48 | SPARKLING ROSE<br>PIERRE SPARR CREMENT 18/70 |
| PINOT GRIGIO<br>LEFT FOOT CHARLEY 12/48    | DRY ROSE<br>BIELER, AIX-EN-PROVENCE 16/63    |
| SAUVIGNON BLANC<br>DOMAINE DAULNY 19/75    | PINOT NOIR<br>ELK COVE 17/64                 |
| CHARDONNAY<br>WYNCROFT MARLAND 12/47       | BORDEAUX<br>CHATEAU MEZAIN 12/43             |

### BIER

- |                     |    |
|---------------------|----|
| KRONENBOURG 1664    | 10 |
| PILSNER URQUELL     | 10 |
| FOUNDERS CENTENNIAL | 8  |

## Rooftop Cocktails

17

- NOPALES:** MONTE ALBAN SILVER, APEROL, FAMPLEMOUSSE, LEMON BITTERSWEET, BRIGHT, AND REFRESHING. MARGARITA-LIKE.
- RATÓN:** DIPLOMATICO RUM, BAUCHANT, CHERRY HEKING, LIME FRUITY, SWEET, AND TROPICAL. A VACATION IN A GLASS.
- UPPER WEST SIDE:** RYE, VERMOUTH BENEDIOTINE, ABSINTHE RINSE SPIRIT FORWARD, HERBAL. A NEW TAKE ON A MANHATTAN.
- SUNFLOWER:** CHAMOMILE GIN, CAP CORSE BLANC, TRIPLE SEC, LEMON FLORAL, TART, AND UNIQUE. A PERFECT SIP IN THE SUNSHINE.
- WE BE ALL NIGHT:** TITOS, AMARI NONINO, ST. GRG COFFEE, NOCINO NUTTY AND BITTER. TASTES LIKE ESPRESSO, DRINKS LIKE COCKTAIL.

### SPIRITS

- |                            |    |                      |     |
|----------------------------|----|----------------------|-----|
| <b>BOURBON</b>             |    | <b>AGAVE</b>         |     |
| EVAN WILLIAMS              | 10 | MONTE ALBAN SILVER   | 9.5 |
| BUFFALO TRACE              | 14 | MONTE ALBAN REPOSADO | 11  |
| BULLEIT                    | 13 | TEREAMABO REPOSADO   | 19  |
|                            |    | DON JULIO ANEJO      | 22  |
| <b>RYE</b>                 |    | <b>VODKA</b>         |     |
| RITTENHOUSE                | 12 | TITOS                | 11  |
| BULLEIT                    | 13 | GREY GOOSE           | 13  |
| PIKESVILLE                 | 17 | CIRCO                | 13  |
| <b>SCOTCH</b>              |    | <b>GIN</b>           |     |
| LAPRHOIG 10YR              | 19 | TANQUERAY            | 11  |
| MACALLAN 12YR              | 24 | CITADELLE            | 13  |
|                            |    | HENDRICKS            | 13  |
| <b>BRANDY &amp; COGNAC</b> |    | <b>LIQUEURS</b>      |     |
| ST REMY                    | 11 | BAILEY'S             | 11  |
| PIERRE FERRAND 1840        | 16 | CAMPARI              | 12  |
|                            |    | ST GEORGE COFFEE     | 10  |
| <b>RHUM</b>                |    | GRAND MARNIER        | 15  |
| BACARDI                    | 11 |                      |     |
| REAL MCCOY                 | 10 |                      |     |
| DIPLAMTICO                 | 15 |                      |     |

# food

# menu

## MERTENS ROOFTOP

### CHEESE & CHARCUTERIE

#### **CHEESE BOARD** 10/18

Selection from Marin French Cheese Company. 2oz or 4oz.

#### **OLIVE TAPENADE** 8

Multi-blend house olive tapenade served with crostini

#### **SAUCISSON D'ALSACE** 10

Thin-sliced Alsatian style dried sausage

#### **...OR HAVE IT ALL** 25/33

#### **SALADE COMPOSEE** 10

Arugula & spinach blend, raspberries, candied walnuts, rainbow micro-greens, shallots, house dressing.

#### **BAKED CAMEMBERT W/ SPICY HONEY** 14

Camembert wheel baked, drizzled with spicy honey, and topped with fresh thyme & candied walnuts. Served with crostini and fruit jam.

#### **MAC N CHEESE** 17

House-made pasta. Mornay. Crusty-top.

#### **VODKA MARINATED BEET SALAD** 18

Arugula, sweet and spiced walnuts, Chevre

#### **RATATOUILLE AU GRATIN** 16

Housemade ratatouille. Emmental gratinee. Crostini.

#### **COQUILLES ST JACQUES** 23

Atlantic scallops, chanterelle duxelles, velouté, crumb and Emmental gratinée. Crostini.

#### **WARM SALMON RILLETES** 28

Poached fresh & smoked salmon. Pernod & Tarragon. Crostini.

#### **MERTENS BACON** 17

Thick-cut smoked bacon. Garlic-herb sauce.

#### **SEARED PORK BELLY** 16

16-hour slow cooked Berkshire pork belly; pressed & seared. Black pepper, red wine vinegar gastrique.

### DESSERTS

#### **CHOCOLATE POT DE CREME** \$11

Rich, French chocolate pudding made with European dark chocolate and cream.

#### **CHEESECAKE** \$16

Housemade cheesecake with speculous crust and fresh raspberry coulis.

### ORDERING FOOD & DRINK AT MERTENS ROOFTOP

KINDLY NOTE THE FOLLOWING:

1) IT MIGHT RAIN! IT MIGHT GET WINDY! YOUR FOOD MAY GET RAINED ON OR BLOW OVER OR YOU MAY DECIDE TO NOT EAT IT BECAUSE OF INCOMING WEATHER. WE ARE NOT ABLE TO HONOR REFUNDS OR DISCOUNTS IN THOSE SITUATIONS. THANKS FOR UNDERSTANDING!

2) MOST ITEMS CANNOT BE MODIFIED & SPECIAL REQUESTS ARE DIFFICULT BECAUSE OUR KITCHEN IS TINY & B/C WE ARE ALWAYS LOOKING FOR NEW TEAMMATES! WE PAY WELL! IF YOU KNOW ANYONE WHO MIGHT WANT TO WORK HERE, PLEASE LET US KNOW.

THANK YOU!

