

SUNDAY MENU

SUNDAY ONLY, 1PM-6PM

SHAREABLES

MEAT & CHEESE BOARD 26

Prosciutto, Finnochiona, 'Nduja Sausage, Bohemnian Blue Cheese, Manchego Cheese, Humboldt Fog Cheese, Table Grapes, Quince Jam, Spiced Walnut, Dry Fruits, Marinated Olives, Grilled Ciabatta Bread

CHILLED SHRIMP COCKTAIL

Half Dozen - 18 | Dozen - 36

AHI TUNA CRUDO 24

Spicy Crusted Tuna, Lemon Ponzu Broth, Toasted Shallots, Black & White Sesame Seeds

SMOKED SALMON PLATTER 22

Smoked Salmon, Grated Eggs, Capers, Creme Fraiche, Scallions, Grilled Ciabatta Bread

CHICKEN EMPANADAS 16

Chihuahua Cheese, Pickled Vegetables, Paprika Aioli

HUMMUS & GRILLED NAAN 15

Chickpea Dip, Spicy Harissa Sauce, Pomegranate, Pickled Radish, Pine Nuts, Olive Oil

PARMESAN FRIES 11

Parmesan Cheese, Pesto Aioli

ROOF BRUNCH

ROOF BREAKFAST 15

Two Eggs Your Way, Double Fried New Potatoes, Bacon, Ciabatta Toast

POACHED TRUFFLE EGGS 24

Avocado Smash, Ciabatta Bread, Arugula, Fresh Tomato Relish

BLUEBERRY-LEMON PANCAKES 18

Fresh Blueberries, Ricotta, Lemon Curd, Maple Syrup

BRIOCHE FRENCH TOAST 16

With Lemon Mascarpone, Nutella, Fresh Berries

ROOF SLIDERS* 18

Beef Patties, Brioche Bun, Calabrian Aioli, Arugula, Caramelized Onion, Brie Cheese

CHICKEN SKEWERS 17

Grilled Chicken Thigh, Marinated Shiitake Mushroom, Pickled Green Papaya, Miso-Tahini Sauce

BRUNCH SIDES

BUTTERMILK BISCUIT & JAM 8

DOUBLE FRIED NEW POTATOES 7

FRESH FRUIT BOWL 9

SIMPLE GREENS SALAD 6

APPLE SMOKED NUESKE'S BACON 8

GRILLED CHICKEN SAUSAGE 8

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have any food allergies or dietary restrictions. All groups of 5 or more are subject to a 20% service fee.

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PIZZA

MARGHERITA 18

House Tomato Sauce, Fresh Mozzarella, Roma Tomato, Fresh Basil

WHITE PIZZA 19

Alfredo Sauce, Roasted Cauliflower, Caramelized Onion, Mozzarella, Chili Oil, Fresh Grated Parmesan

SPANISH RATATOUILLE PIZZA 19

Squash, Romesco, Mozzarella, Manchego Cheese, Arugula & Spanish EVO

TRUFFLE BURRATA 21

Creamy Whipped Burrata Cheese Spread, Truffle, Wild Mushroom, Prosciutto Di Parma

PEPPERONI AND BANANA PEPPER 20

House Tomato Sauce, Mozzarella, Ricotta Cheese, Hot Honey, Fresh Basil

SAUSAGE SUPREME 22

House Tomato Sauce, Mozzarella, Italian Sausage, Green Peppers, Red Onion, Wild Mushrooms

SWEET AND SPICY CHICKEN PIZZA 22

Alfredo Sauce, Grilled Chicken, Mozzarella, Roasted Red Peppers, Red Onions, Jalapeno, Hot Honey

Gluten Free Crust Option 2

SUSHI SERVED WITH GINGER, WASABI, AND SOY SAUCE

LOBSTER ROLL (6pc) 26

Poached Lobster, Wasabi Tobiko, Cucumber, Avocado, Kaiware Sprouts, Wasabi Mayo

SHRIMP TEMPURA ROLL 19

Fried Shrimp Tempura, Masago, Lettuce, Cucumber, Avocado, Kizame Wasabi Mayo, Ponzu Sauce

DRAGON ROLL 24

Shrimp Tempura, Avocado, Unagi, Unagi Sauce, Toasted Sesame Seeds

theWIT SPIDER ROLL 25

Tempura Fried Soft Shell Crab, Masago, Lettuce, Cucumber, Avocado, Teriyaki Sauce, Spicy Mayo

SPICY TUNA ROLL* 19

Spicy Tuna, Cucumber, Sesame Seed, Spicy Mayo

TOKIO TUNA ROLL* 20

Tuna, Cucumber, Avocado, Scallion, Chili Oil, Teriyaki Sauce, Spicy Mayo, Crispy Onions

CALIFORNIA ROLL 28

Alaskan King Crab, Avocado, Mango, Sesame Seed, Mango Sauce

VEGETABLE ROLL (6pc) 17

Avocado, Cucumber, Yellow Radish, Asparagus, Shiitake Mushroom, Fresno Chile, Daikon, Green Sauce

FIRE ROLL* 26

Spicy Shrimp, Spicy Tuna, Jalapeno, Teriyaki Sauce, Spicy Mayo, Spinach Crunch

SALMON ROLL* 25

Spicy Salmon, Scallions, Masago, Asparagus, Topped with Charred Salmon, Spicy Lemon Dressing, Jalapeno

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CHAMPAGNE BY THE BOTTLE

METHUSELAH - 6 Liters		PRESTIGE CUVÉE ROSE	
Veuve Clicquot, Brut	2900	Armand de Brignac, Rose (Ace of Spades)	1300
G.H. Mumm, Brut	1800	Krug, Rose	800
JEROBOAM - 3 Liters		Dom Perignon, Rose	850
Dom Perignon, Brut Cuvée	4500	Perrier-Jouet, Belle Epoque Rose	750
Veuve Clicquot, Yellow Label	1500	Veuve Clicquot, La Grande Dame Rose	400
MAGNUM - 1.5 Liters		PRESTIGE CUVÉE	
Armand de Brignac, Brut	2000	Armand de Brignac, Brut (Ace of Spades)	900
(Ace of Spades)		Krug, Grand Cuvée	600
Dom Perignon, Rose	2750	Dom Perignon, Brut	700
Dom Perignon, Brut Cuvée	1500	Perrier-Jouet, Belle Epoque Brut	400
Perrier-Jouet, Belle Epoque Rose	1800	NON VINTAGE	
Perrier-Jouet, Belle Epoque Brut	1000	Veuve Clicquot, Rose	300
Veuve Clicquot, Rose	650	Veuve Clicquot, Yellow Label Brut	250
Veuve Clicquot, Yellow Label Brut	500	Moët & Chandon, Nectar Imperial Rose	300
Moët & Chandon Nectar Imperial Rose	600	Moët & Chandon, Rose	250
G.H. Mumm, Brut	375	Moët & Chandon, Brut	200
		Telmont Reserve, Rose	200
		Telmont Reserve, Brut	175

BOTTLE SERVICE - SPIRITS COLLECTION

VODKA		WHISKEY + BOURBON	
Grey Goose Magnum 1.75L	800	Jameson	350
Grey Goose	400	Makers Mark	375
Belvedere Magnum 1.75L	750	Crown Royal	350
Belvedere	375	Hibiki 'Harmony'	450
Absolut Elyx	400	SCOTCH	
Absolut	325	Johnny Walker Blue Label	900
TEQUILA		Johnny Walker Black Label	400
Don Julio 1942	800	Macallan 12	500
Don Julio Anejo	550	Glenlivet 12	425
Don Julio Reposado	500	COGNAC	
Don Julio Blanco	425	Hennessy XO	900
Casamigos Anejo	525	Hennessy Privilege VSOP	525
Casamigos Cristalino	500	Hennessy VS	450
Casamigos Reposado	475	D'USSE XO	750
Casamigos Blanco	425	D'USSE VSOP	400
Flecha Azul Anejo	550	Remy 1738	500
Flecha Azul Reposado	500	Remy VSOP	450
Flecha Azul Blanco	425	RUM	
Avion 44	700	Ron Zacapa	450
Avion Anejo	500	Bacardi	325
Avion Reposado	450	GIN	
Avion Silver	400	Tanqueray 10	400
Patron Anejo	550	Bombay Sapphire	350
Patron Reposado	500		
Patron Silver	425		
Volcan XA	750		
Tres Generaciones Anejo	475		
Tres Generaciones Reposado	450		
Tres Generaciones Blanco	400		

All bottle service menu items are subject to a 20% service fee.



ROOF SEASONAL COCKTAILS

SUMMER BLOSSOM 18

Ketel One Peach + Orange Blossom, Guava Puree, Lemon, Prosecco

LAVENDER HAZE 17

Bombay Sapphire Gin, Lemon, Lavender + Purple Pea Syrup, Fever-Tree Mediterranean Tonic

JOUR DE FETE 19

Remy Martin 1738 Cognac, Raspberry, Lemon, Prosecco

BLACKBERRY SMASH 17

Heaven's Door Bourbon, Muddled Blackberries, Mint, Lemon

PASSIONATE FROM MILES AWAY 18

Belvedere Vodka, Chinola Passionfruit Liqueur, Lime Cherry + Vanilla Demerera, Prosecco

STRAWBERRY FIELDS 18

Strawberry Infused Grey Goose Strawberry + Lemongrass Essence, Lemongrass, Lemon, Lillet Blanc, Prosecco

MEZCAL-LADA 17

Dos Hombres Mezcal, Liquid Alchemist Coconut, Pineapple, Lime, Angostura Bitters

- By Brian Lowe, voted Best Mixologist by the Illinois Hotel & Lodging Association

PRICKLY PETE 18

Don Julio Blanco Tequila, Liquid Alchemist Prickly Pear, Lime, Fever-Tree Grapefruit Soda

JUST PEACHY 19

Grey Goose White Peach + Rosemary Essence, Liquid Alchemist Peach, Honey & Co Honey Liqueur, Lemon, Tropical Red Bull

FROZEN COCKTAILS

MERCURY IN RETROGRADE 19

Casamigos Blanco Tequila, Cointreau Orange Liqueur, Mango, Lime

NOT YOUR AVERAGE DAIQUIRI 19

Ron Zacapa 23 Rum, George Dickle Rye Whiskey, Lime

CLASSIC COCKTAILS

OLD FASHIONED 18

Maker's Mark Bourbon, Cherry + Vanilla Demerera, Angostura Bitters, Orange Bitters

SIDECAR 17

D'usse VSOP Cognac, Cointreau Orange Liqueur, Lemon

BEE'S KNEES 16

Connipion American Dry Gin, Honey & Co Honey Liqueur, Lemon

CLASSIC MARGARITA 17

Flecha Azul Blanco Tequila, Cointreau Orange Liqueur, Lime

COSMOPOLITAN 16

Kettle One Vodka, Cointreau Orange Liqueur, Cranberry, Lime

FRENCH 75 16

Choice of Tanqueray Gin OR Hennessy VSOP Cognac, Lemon, Prosecco

MINT JULEP 16

Woodford Reserve Bourbon, Mint, Sugar

CLASSIC MOJITO 18

Bacardi Superior Rum, Mint, Lime, Soda Water

LARGE FORMAT COCKTAILS SERVES 10-12 PEOPLE

APEROLICS ANONYMOUS 175

Absolut Elyx Vodka, Aperol, Peach, Lemon, Sparkling Wine

JAMO AND THEN SOME 190

Jameson Irish Whiskey, Cointreau Orange Liqueur, Peach, Cranberry, Red Bull

NIGHT AT THE RASPBERRIES 190

Codigo Blanco Tequila, Chambord Raspberry Liqueur, Cointreau Orange Liqueur, Lime

KISS FROM A ROSE 170

Monkey 47 Dry Gin, St. Germain Elderflower Liqueur, Lemon, Sparkling Rose

HARD SELTZERS

HIGH NOON SELTZERS 9

Watermelon, Grapefruit, or Pineapple

HORNITOS TEQUILA SELTZERS 9

Lime, Mango, Pineapple or Passion Fruit

BEER

BUD LIGHT American Lager, 5% 9
Anheuser-Busch, St. Louis, Missouri
STELLA ARTOIS Belgian Pilsner, 5% 9
Anheuser-Busch, St. Louis, Missouri
CORONA Pale Lager, 4.6% 9
Mexico City, Mexico
GUMBALLHEAD America Pale Ale, 5.6% 9
Three Floyds, Munster, Indiana
PEACH-MANGO, Hard Fruit Cider, 5% 8
Angry Orchard, Walden, New York

312 URBAN WHEAT ALE, 4.2% 9
Goose Island, Chicago, Illinois
ORANGE BLOSSOM BELGIAN BLONDE ALE, 5.4% 10
Moody Tongue Brewing Company, Chicago, Illinois
LAGUNITAS IPA, 6.2% 9
Lagunitas, Chicago, Illinois
APEX PREDATOR Farmhouse Ale, 6.5% 11
Off Color Brewing, Chicago, Illinois
DAISY CUTTER, Pale Ale, 5.2% 11
Half Acre, Chicago, IL

BUBBLES BY THE GLASS

BOLLICINI 13 | 60
Prosecco, Veneto, Italy

G.H MUMM BRUT 18 | 82
Brut, Reims, Champagne, France

MOET IMPERIAL 28
Split, Brut, Champagne, France

ZARDETTO 15 | 70
Brut Rose, Illinois

G.H MUMM ROSE 25 | 108
Brut Rose, Reims, Champagne, France

MOET IMPERIAL ROSE 32
Split, Brut Rosé, Champagne, France

WINE BY THE GLASS

WHITE WINE
LOVEBLOCK 18 | 82
Sauvignon Blanc, Marlborough, New Zealand
CHALK HILL 16 | 70
Sauvignon Blanc, Sonoma, California
TERLATO 15 | 66
Pinot Grigio, Veneto, Italy
BROWN ESTATE 16 | 70
Chardonnay, Napa Valley, California
JORDAN 18 | 82
Chardonnay, Russian River Valley, California
AUGUST KESSELER "R" 15 | 66
Riesling, Rheingau, Germany

ROSE WINE
CHÂTEAU SAINTE MARGUERITE, SYMPHONIE
Rose, Côtes de Provence, France 15 | 66
WHISPERING ANGEL 16 | 70
Rosé, Provence, France

RED WINE
BONANZA BY CAYMUS 15 | 66
Cabernet Sauvignon, California
UNSHACKLED 16 | 70
Cabernet Sauvignon, California
FIRESTEED 15 | 66
Pinot Noir, Willamette, Oregon
CROSSBARN BY PAUL HOBBS 18 | 82
Pinot Noir, Sonoma Coast, California
SALDO BY THE PRISONER 17 | 78
Zinfandel Blend, California
BAROSSA VALLEY ESTATE 15 | 66
Red Blend, Barossa Valley, Australia
ZUCCARDI 'SERIE A' 15 | 66
Malbec, Mendoza, Argentina

MIRAVAL 17 | 74
Rosé, Provence, France
SUMMER WATER ROSE - MAGNUM 120
Central Coast, California

WINE BY THE BOTTLE

WHITE WINE
DUCKHORN VINEYARDS 85
Sauvignon Blanc, North Coast California
CLOUDY BAY 92
Sauvignon Blanc, North Coast, California
RAMEY CELLARS 96
Chardonnay, Russian River Valley, California
CAKEBREAD CELLARS 135
Chardonnay, Napa Valley, California

RED WINE
BELLE GLOS 100
Pinot Noir, Santa Lucia Highlands, California
THE PRISONER 92
Zinfandel Blend, Napa Valley, California
ABSTRACT BY ORIN SWIFT 120
Red Blend, Saint Helena, California
SEQUIOIA GROVE 185
Cabernet Sauvignon, Napa Valley, California
JUSTIN 100
Cabernet Sauvignon, Pasa Robles, California
JOSEPH PHELPS 200
Cabernet Sauvignon, Napa Valley, California

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