



BAR MENU

Shane Robertson, Executive Chef

////////// EATS //////////

**HONEY SOY FRIED
CHICKEN LETTUCE WRAPS**
goat cheese-herb ranch 12.00

KOREAN TACOS
duck confit, fried shrimp,
kimchi, sriracha crema,
daikon sprouts 14.00
(ask about vegetarian friendly option)

SWEET & SOUR CALAMARI
sesame seeds, cilantro 11.00

ROOFTOP PRIME BURGER
bacon & sweet onion jam,
pimento cheese, baby arugula,
frites & aioli 15.00

FOUR CHEESE QUESADILLA
habanero roasted
tomato, chimichurri,
watermelon chutney 14.50

SMOKED PULLED PORK NACHOS
warm beer cheese, applewood
smoked bacon, lettuce,
tomato, jalapenos,
spicy barbeque sauce 15.00

**UPSTATE PROVISIONS
CHARCUTERIE BLOCK**
daily selection of meats,
artisanal cheeses, antipasti,
grilled baguette 23.00

KOBE BEEF DOG DUO
one Chicago style
one pub style 14.50

BANANA TRES LECHE
honey pound cake, butterscotch
ice cream, caramelized
banana creme 8.00

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY
IF YOU HAVE CERTAIN MEDICAL CONDITIONS.