

rooftop menu

appetizers & small plates

Charcuterie Board \$16

an assortment of meats, cheeses, & olives, with a variety of accoutrements

Warm Brie Dip \$16

with spicy honey & gremolata, served with house-made focaccia (VEG)

Steamed & Seared Cauliflower \$16

topped with green goddess dressing, crispy potato, & green onion curls (V/GF)

Bread Service \$6

warm focaccia topped with rosemary & Maldon sea salt, served with honey butter (VEG)

soup & salad

Creamy Watermelon Gazpacho \$16

with queso fresco, green onion curls, & Tajín (VEG/GF)

Charred Romaine Salad \$16

with poppyseed vinaigrette, strawberry chips, & grated parmesan (VEG)

Fattoush Salad \$16

a seasonal vegetable salad with pomegranate molasses, parsley, basil, sumac, & toum, a garlic sauce (V/GF)

entrées

Hummus Bowl \$18

*with warm farro, truffled mushrooms, pine nut salad, & gremolata, served with warm pita (V)
Add shawarma-spiced duck breast* \$8*

Club Burger* \$18

topped with smoked gouda, caramelized onion jam, & roasted garlic aioli, served with chips & a pickle

Scallops* \$23

with roasted sunchoke, sunchoke chips, cauliflower & sunchoke puree, orange butter, & orange segments (GF)

Yogurt-Marinated Chicken Breast \$20

with pearl couscous, crispy chickpeas, & harissa sauce

desserts

Berry Tart \$12

topped with aquafaba meringue (VEG)

Triple-Layer Chocolate Mousse \$12

white chocolate & coconut ganache, gluten-free cookie crunch, blood orange milk chocolate mousse, & dark chocolate ganache, topped with blood orange chutney (GF)

V: vegan; VEG: vegetarian; GF: gluten-free; DF: dairy-free. Gluten-free crackers can be swapped for any bread.

A 7% Building Operations Charge is automatically added to your bill. Gratuity to your server is not included.

Please let us know if you have any dietary restrictions.

The Woman's Club proudly serves Peace Coffee.

***These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

To ensure that everyone can enjoy The Rooftop, we ask that you limit your dining to 90 minutes.



drink menu

featured cocktails

Woman's Club Martini \$12

TLC vodka, Gunpowder gin, Citadelle gin, & Cocchi Americano

Pluies d' Avril \$12

Tanqueray gin, Traditionelle Champenoise, pomegranate & wild flower Singani, & honey

Sweet Pea \$12

Porters Old Town Gin, Real Del Valle Blanco, sugar snap peas, lime, & rose

Garden Elixir \$12

Cachaca gin, absinthe, berry jardinière, cucumber, raspberry, agave, & honey

Woman's Club Old Fashioned \$12

Piloncillo, Buffalo Trace, rye, Amontillado, chamomile, rosemary, sandalwood, & lemon olive oil fat wash

red wine

La Ferme de Gicon \$11
Cycles Gladiator, Cabernet \$11
Castillo de Jumilla, Tempranillo \$11
Bacchus, Pinot Noir \$11

white wine

Le Hameau, Sauvignon Blanc \$11
Evolution, Riesling \$11
Nielson, Chardonnay \$11
Ayelada Fonte, Vinho Verde \$11

sparkling

Freixenet, Brut Rosé \$12
Piper Sonoma, Brut \$11
Freixenet, Cava \$9

still rosé

La Saurine, Grenache \$11

beer

In All Places, Utepils \$9
Indeed Mexican Honey Light \$9
Fulton Lonely Blonde \$9
Bells Two Hearted IPA \$9
Bauhaus NAH (N/A) \$7

hard seltzer & cider

Truly Hard Seltzer \$9
rotating flavors
You Betcha (thc) \$9
Milk & Honey Cider \$9

other

Iced tea, lemonade, Arnie Palmer, Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist \$3