

rooftop menu

appetizers & small plates

Charcuterie Board \$14

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

Warm Brie Dip \$14

with spicy honey & gremolata, served with house-made focaccia

Creamy Bean Dip \$14

with chimichurri, charred carrots, & raspberry cells, served with homemade naan bread

Steamed & Seared Cauliflower \$14

topped with green goddess dressing, crispy potato, & green onion curls

Bread Service \$8

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

soup & salad

Creamy Spring Pea Gazpacho \$12

topped with garlic oil, crispy garlic, & chopped mint

Charred Romaine Salad \$14

with poppyseed vinaigrette, strawberry chips, & grated parmesan

Jicama & Purple Cabbage Salad \$13

with orange segments, jalapeno vinaigrette, picked cilantro, & toasted pepitas

entrées

Hummus Bowl \$16

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

Club Burger \$16

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

Scallops \$22

with roasted sunchoke, sunchoke chips, cauliflower & sunchoke puree, orange butter, & orange segments

Yogurt-Marinated Chicken Breast \$18

with pearl couscous, crispy chickpeas, & harissa sauce

desserts

Berry Tart \$10

topped with aquafaba meringue

Triple-Layer Chocolate Mousse \$10

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

drink menu

featured cocktails

Woman's Club Martini \$13

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

Georgia O'Keeffe \$13

Cihuatan Jade, pineapple, peach cordial, & rosewater lemon-lime soda

Woman's Club Old Fashioned \$13

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

RBG \$13

TLC vodka, orange cordial, lavender, & lemon

Joan of Arc \$13

Bombay Sapphire, Aperol, lemon, & simple syrup

Boleyn \$13

Courvoisier, Freixinet, fino, elderflower, & lemon

red wine

- La Ferme de Gicon \$13
- Cycles Gladiator, Cabernet \$12
- Castillo de Jumilla, Tempranillo \$12
- Bacchus, Pinot Noir \$13

white wine

- Le Hameau, Sauvignon Blanc \$13
- Evolution, Riesling \$10
- Nielson, Chardonnay \$12
- Lavis, Pinot Grigio \$13
- La Saurine, Grenache \$11

sparkling

- Freixinet, Brut Rosé \$13
- Piper Sonoma, Brut \$16
- Freixnet, Cava \$11
- Copenhagen, Sparkling Tea N/A \$11

still

- Fleurs de Prairie, Rosé \$12

beer

- In All Places, Utepils \$10
- Bauhaus Wonderstuff Pilsner \$9
- Indeed Mexican Honey Light \$9
- Schell's Firebrick Amber \$9
- Hofbrau German Lager \$11
- Surly Furious (IPA) \$10
- Fulton Lonely Blonde \$10
- Bells Two Hearted IPA \$10
- Lakes & Legends \$8
- Bauhaus NAH (N/A) \$5

hard seltzer

- Bauhaus "Bolo" hard seltzer \$9
rotating flavors

other

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