

ABOUT

The Refinery Rooftop is the crown jewel of the Refinery Hotel, a turn-of-the-century hat factory turned luxury hotel located in the historic Garment District of New York.

With a year-round rooftop lounge and breathtaking Empire State views, the Refinery Rooftop offers world travelers and city dwellers alike a quintessential New York City experience.

At the bar, cocktails are beautifully hand crafted, pairing both exotic and everyday natural ingredients to delight and surprise the senses.

Chef Haskell takes a straightforward and rustic approach in his kitchen, relying on high quality and locally-sourced ingredients combined to produce balanced and approachable New American dishes.

#THELASTSTRAW

In order to reduce our environmental impact, straws will only be provided upon request. For more information on this initiative,

Kitchen Hours of Operation

Weekday Lunch: Monday - Friday - 11:30 a.m to 2:30 p.m.

Weekday Evening: 4 p.m. - 11 p.m.

Saturday 11 a.m. to 11 p.m.

Sunday 11 a.m. to 10 p.m.

WWW.REFINERYROOFTOP.COM | [@REFINERYROOFTOP](https://www.instagram.com/REFINERYROOFTOP)



ROOFTOP FARE

Menu Available

Mon - Fri 4 PM to 11 PM | Sat 11 AM - 11 PM | Sun 11 AM - 10 PM

START AND SHARE

THAI CHICKEN WINGS curry mayo	18
ILDA'S GUACAMOLE blue corn tortilla chips add farmers market crudité +5	16
SEARED TUNA yuzu kosho tahini sauce, avocado	18
WARM OLIVES chilis, citrus	9
HUMMUS cucumber, laffa bread, crispy chickpeas	14
ROASTED SPINACH & BLUE CRAB DIP pita chips, laffa bread	23
BUTCHER'S MEATBALLS herbed ricotta, pressed foccacia	15
RAMEN-SPICED SHISHITOS vinegar honey	13
CRISPY CALAMARI gochujang bbq, furikake	17
BABY SPINACH SALAD bacon, jammy egg, vinegar shallots, croutons, parm, preserved lemon vinaigrette	16
KALE SALAD heirloom tomatoes, charred corn, avocado green goddess, shiitake "bacon"	16
PRIME RIB SANDWICH medium rare ribeye "whacked up", caramelized onions, pepperoncini, NY cheddar sauce, fries	26

SLIDERS

2 per serving - 10 per platter

BEEF* cheddar, pq sauce, dill pickle	13 / 47
VEGGIE burrata, pickle, hot sauce	12 / 45
LAMB feta cheese, pickled onion, preserved lemon aioli	14 / 48

MAINE LOBSTER ROLL

sesame tarragon mayo, honey mustard slaw, served with old bay fries

MP

PLATES AND FLATBREADS

PIBIL CHICKEN TOSTADAS charred tomatillo sauce, lime crema	19
MAINE LOBSTER MAC N' CHEESE 5 cheeses, mustard, parm crumbs	MP
GRILLED FISH TACOS pickled mango, jicama, jalapeño, cucumbers, guajillo mayo	23
HAWAIIAN FLATBREAD pickled pineapple, smoked prosciutto, sauce, smoked mozz	19
CHARRED CORN FLATBREAD kale, pickled red onion, NY Cheddar, hot honey	18
FENNEL SAUSAGE & BURRATA FLATBREAD pepperoncini, tomato, duck fat onions	17
MARGHERITA FLATBREAD fresh mozz, basil, tomatoes, parm	17

SIDES

CRISPY YUCA FRIES lime salt, vegan queso	14
TATER TOTS 3 sauces	10
FRENCH FRIES	8

DESSERTS

FRUIT CRUDITÉS orange curd, dulce de leche	22
S'MORES "SHOTS" dark chocolate pudding, graham crackers, torched marshmallow	16

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

EXECUTIVE CHEF: DAN NISTORESCU
CULINARY DIRECTOR: JEFF HASKELL

COCKTAILS

SIGNATURE

DISCO PIÑATA	17
illegal mezcal, lemon, ancho verde	
BABY DOLL	16
tito's vodka, watermelon juice, pineapple, lemon	
LUSTER	17
hendrick's gin, cucumber, lime	
CRYSTAL MARGARITA	18
patrón silver tequila, patrón mango, habañero, basil	
BLACK CURRANT MULE	17
grey goose vodka, cassis, ginger beer	
WHISKEY SMASH	18
igc single barrel hudson baby bourbon, mint, lemon	
CHERRY BLOSSOM G+T	16
bombay sapphire gin, cherry blossom tonic, pink peppercorn, lemon	
ROOFTOP MOJITO	16
brugal dry rum, mint, lime	
SUMMER OLD FASHIONED	18
woodford reserve bourbon, marie brizard peach, orange, psychaud's	
SHOT THROUGH THE HEART	16
spring 44 honey vodka, espresso, mr. black cold brew liqueur, nitro	

ROSÉ ALL DÉ

ROSÉ SANGRÍA	15
french rosé, cointreau, apples, berries, lemon	
ROSÉ SPARKLER	18
botanist gin, marie brizard elderflower, lemon, sparkling rosé	
ROSÉ SPRITZ	16
hangar one rosé vodka, marie brizard watermelon, lemon, seltzer	
ROSÉRITA	18
casamigos blanco, french rosé, cointreau, berries, lemon	
IN GOOD CO ROSÉ	15
CHÂTEAU DE BERNE ROMANCE ROSÉ	glass 15...bt1 80

BAR SNACKS \$5

CHIPS WITH MISO

PLEASE ALLOW A FEW MINUTES WHILE YOUR COCKTAILS ARE

MOCKTAILS \$9

non-alcoholic

SPICY CUCUMBER SODA cucumber, chili bitters, lime, seltzer

NOT SO-JITO fresh mint, lime, seltzer

CHERRY BLOSSOM TONIC cherry blossom tonic, lemon, pink

**I GIVE
A SIP**

@REFINERYROOFTOP

each month we feature a cocktail that benefits a worth cause.
ask your server for details

FROSÉ

rosé, tito's vodka, marie brizard,
grapefruit, strawberry, orange, lemon

18

mini frosé 5

BOURBON^{*}

KNOB CREEK	18
WOODFORD RESERVE	18
BULLEIT	14
BLANTON'S	24
BASIL HAYDEN	22
WIDOW JANE	22
MAKER'S MARK	14
JACK DANIEL'S	13
ANGEL'S ENVY	18

RYE^{*}

KNOB CREEK	18
WOODFORD RESERVE	18
BULLEIT	14
HUDSON MANHATTAN	18
HIGH WEST	16
REDEMPTION	14

*Indicates that the items on this list are priced for standard 1.5oz pours for mixed drinks.
Additional charges may be applied for 2oz rocks or neat pours.

BEER

bottled & canned beer buckets also available - buy 6, 7th is on us

BOTTLES

AMSTEL LIGHT (4.1% ABV)	8
BUD LIGHT (4.3% ABV)	8
CORONA (4.5% ABV)	8
HEINEKEN (5.0% ABV)	8

CANS

MODELO (4.5% ABV)	8
MONTAUK SUMMER (5.6% ABV)	8
VIRTUE ROSÉ CIDER (6.7% ABV)	8

DRAFT

PACIFICO (4.5% ABV)	8
KONA BIG WAVE GOLDEN ALE (4.4% ABV)	8
MONTAUK PILSNER (5.4% ABV)	8
BLUE POINT TOASTED LAGER (5.5% ABV)	8
GOOSE ISLAND IPA (5.9% ABV)	9

WINE AND CHAMPAGNE

W H I T E

GLS BTL

PINOT GRIGIO Banfi Le Rime, Tuscany, Italy	1460
SANCERRE Domaine De La Pauline, Loire, France	1670
SAUVIGNON BLANC Prophecy, Marlborough, New Zealand	1460
CHARDONNAY Storypoint, Sonoma County, CA	1460
CHARDONNAY Auvigüe Saint-Véran, France	1670

R E D

PINOT NOIR Elouan , CA	1775
MALBEC Alfred Roca, Argentina.....	1565
CABERNET #ingoodco, CA	1460
CABERNET Bonanza by Caymus, CA.....	1985

S P A R K L I N G

CHAMPAGNE Palmer & Co BRUT Reserve	gls 23 1/2 btl	45
PROSECCO Stellina Di Notte, Italy.....	1460
SPARKLING ROSÉ Chandon, California.....	1670

BY THE BOTTLE

W H I T E & R O S É

WHITE BLEND Amazia 1427, Macedonia, Greece	50	
CHARDONNAY Flowers, CA	110	
CHARDONNAY Sonoma-Cutrer, Sonoma Coast, CA	85	
CHARDONNAY Black Stallion, Napa, CA.....	75	
SANCERRE Domaine Hubert Brochard, Loire, France.....	80	
ROSÉ 1427, Macedonia, Greece.....	50	
ROSÉ Château de berne 'inspiration' AOP Côtes de Provence 2017, france ..	btl 65 magnum	120
ROSÉ Miraval, Côtes de Provence, France	85	

R E D

PINOT NOIR Argyle, Willamette Valley, Oregon	85	
PINOT NOIR Emeritus, Russian River Valley, CA	95	
PINOT NOIR Belle Glos, Monterey County, CA (1.5 L).....	150	
MALBEC Achaval Ferrer, Mendoza, Argentina.....	75	
CABERNET Honig, Napa Valley, CA.....	110	
CABERNET Stags' Leap, Napa Valley, CA	150	
RED BLEND Z. Alexander "Uncaged" North Coast, CA.....	75	
RED BLEND The Prisoner, Napa Valley, CA.....	btl 100 magnum	175

BOTTLE

C H A M P A G N E

GH MUMM BRUT	225
MOËT & CHANDON BRUT	300
BEAU JOIE CHAMPAGNE BRUT.....	190
BEAU JOIE ROSÉ CHAMPAGNE.....	240
VEUVE CLICQUOT	350
VEUVE CLICQUOT ROSÉ.....	350
DOM PERIGNON BRUT.....	650
PERRIER JOUET FLEUR DE CHAMPAGNE ROSÉ.....	800
ARMAND DE BRIGNAC ACE OF SPADES.....	700
LOUIS ROEDERER CRISTAL	900
MOËT & CHANDON MAGNUM.....	650
VEUVE CLICQUOT MAGNUM.....	700

V O D K A

TITO'S	350
STOLI.....	350
ABSOLUT ELYX.....	400
KETEL ONE.....	400
GREY GOOSE.....	450

T E Q U I L A

BLANCO Casamigos • Don Julio • Patrón.....	350
REPOSADO Casamigos • Don Julio • Patrón.....	400
AÑEJO Casamigos • Don Julio • Patrón.....	450
DON JULIO 1942	800
PATRÓN GRAN PIEDRA AÑEJO.....	900

S C O T C H

JOHNNIE WALKER BLACK.....	400
MACALLAN 12YR	450
GLENLIVET 12YR.....	500
LAPHROAIG 10YR.....	595
MACALLAN 18YR	800
JOHNNIE WALKER BLUE LABEL.....	900

SCOTCH

BALVENIE 12YR	22
BALVENIE 14YR	28
BOWMORE 12YR	19
BOWMORE 18YR	40
CHIVAS 12YR	16
CHIVAS 18YR	30
GLENFIDDICH 12YR	19
GLENLIVET 12YR	19
GLENDRONACH 12YR	22
GLENDRONACH 18YR	52
ABERLOUR 12YR	24
ABERLOUR 16YR	32
JOHNNIE WALKER BLACK	22
JOHNNIE WALKER 18YR	48
JOHNNIE WALKER BLUE	78
LAGAVULIN 16YR	30
LAPHROAIG 10YR	24
MACALLAN 12YR	22
MACALLAN 18YR	58
MACALLAN REFLEXION	5
MACALLAN 25YR	300
MACALLAN RARE CASK	95
HIGHLAND PARK 12YR	18
HIGHLAND PARK 18YR	52
OBAN 14YR	24

*indicates that the items on this list are priced for standard 1.5 oz. pours

IRISH

GREEN SPOT	20
YELLOW SPOT	32
SLANE	14
JAMESON CASKMATES	14
TULLAMORE DEW 12YR	18
BUSHMILLS BLACK	14
RED BREAST 12YR	24
RED BREAST 15YR	36
MIDDLETON	40

JAPANESE

TOKI	14
YAMAZAKI 12YR	24
YAMAZAKI 18YR*	75

RUM

ZACAPA 23	20
APPLETON 21	48
BACARDI 8	18
BRUGAL 1888	16

MEZCAL

ILEGAL JOVEN	15
ILEGAL REPOSADO	18
ILEGAL AÑEJO	24
CASAMIGOS	20

LOUIS XIII DE REMY MARTIN

1 OZ	180	1.5OZ	275	2OZ	360
------------	-----	-------------	-----	-----------	-----

TEQUILA

PATRÓN GRAN PIEDRA	110	HERRADURA REPOSADO	18
PATRÓN GRAN BURDEOS AÑEJO	150	HERRADURA ULTRA AÑEJO	22
DON JULIO REPOSADO	18	REVOLUCIÓN SILVER	16
DON JULIO AÑEJO	20	CASAMIGOS BLANCO	16
PATRÓN REPOSADO	18	CASAMIGOS REPOSADO	18
PATRÓN AÑEJO	20	CASAMIGOS AÑEJO	20
PATRÓN BLANCO	16	DON JULIO 1942	52
		VIVA TEQUILA	16

EVENTS AND RESERVATIONS

Let our Events Team make your dream a reality!
Our extensive cocktail and catering packages
can be tailored to fit your needs.

A unique design with three distinct areas
make for endless event planning possibilities year round.
Make your next event as unforgettable as New York City.

The Refinery Rooftop is also available for reservations
year-round, seven days per week.

Please see our website at
www.refineryrooftop.com
for further information about your next visit!



WINNIE'S JAZZ BAR

A seamless marriage between the vintage and modern, the intimate and the elegant, Winnie's stands as the quintessential New York lobby bar - complete with nightly jazz performances by a range of local and world class musicians.

Live Jazz Monday through Saturday.
www.winniesnyc.com / @winniesnyc



PARKER & QUINN

Parker & Quinn is the signature restaurant of Refinery Hotel. New York's energy and authenticity are palpable at this modern American bistro that channels Gotham's grit and glamour. Just like New York City, Parker & Quinn is inherently American with a global appeal, meant to transcend decades with design touches spanning 1920's New York through present day. Parker & Quinn is a gathering place for all, where solo travelers and large groups are equally welcome.

We are open for:
Breakfast: 7 am - 11 am / 7 Days
Lunch: 11 am - 4 pm / Monday - Friday
Dinner: 4 pm - 11 pm / 7 days
Brunch: 11 am - 3 pm / Saturday & Sunday
www.parkerandquinn.com / @parkerandquinn

WWW.REFINERYROOFTOP.COM / @REFINERYROOFTOP

JOIN US AT OUR SISTER VENUES

PARK AVENUE TAVERN NEW YORK CITY

99 PARK AVE. (AT 39TH ST.)
PARKAVENUETAVERN.COM
212.867.4484



38 WEST 36TH STREET
TRADEMARKTASTE.COM
646.858.2320

MONDRIAN terrace

444 PARK AVE. SOUTH (AT 30TH ST.)
INGOODCOMPANY.COM/MONDRIANTERRACE
212.804.8880

THE WILSON

132 W. 27TH ST (BET 6TH & 7TH)
THEWILSONNYC.COM
212.529.2671

Cleo MEDITERRÂNEO New York

444 PARK AVE. SOUTH (AT 30TH ST.)
INGOODCOMPANY.COM/CLEO
646.948.2370

THE BOOGIE ROOM

444 PARK AVE. SOUTH (AT 30TH ST.)
AT THE MONDRIAN HOTEL

BUNGALOW ROCKAWAY

377 BEACH 92ND ST (BEACH CHANNEL
DR.)
BUNGALOWBARNY.COM

LIBATION

137 LUDLOW, LOWER EAST SIDE
LIBATIONNYC.COM
212.529.2153