

R

REFINERY
ROOFTOP

Refinery Rooftop is the crowning jewel of Refinery Hotel named America's #1 Rooftop Bar & Hotel Bar for 3 consecutive years by USA Today. With awe-inspiring views of the Empire State Building and Manhattan Skyline, Refinery Rooftop is one of NoMad's most dynamic spaces. By day, the fashion set comes for our approachable menu filled with elevated favorites, such as our Fried Calamari, Fish Tacos, and Double Patty Burger. At night, guests gather for our signature cocktail list—developed by IGC Hospitality's mixologists with a focus on natural ingredients paired in refreshing combinations. The industrial chic design features repurposed water tower wood, vaulted brick walls and archways, terra cotta tiles, fairy lights, and a retractable glass roof atrium as well as a water fountain and fireplace. Refinery Rooftop is an all-season venue open 7 days a week serving lunch, brunch, dinner, and open for late night cocktails.

refineryrooftop.com | [@refineryrooftop](https://www.instagram.com/refineryrooftop)



>>>
scan this code with your phone camera
for allergen info



STARTERS

| | |
|--|----|
| CORN RIBS | 14 |
| gochujang sauce, yogurt aioli, fresh cilantro, scallions | |
| CHICKEN WINGS | 19 |
| buffalo, thai, or bbq sauce, miso ranch | |
| MAC & CHEESE | 18 |
| lil' shells, grafton cheddar, buttered crumbs, <i>ADD: bacon +4</i> | |
| SPINACH DIP | 16 |
| three cheeses, grilled naan | |
| RAMEN SPICED SHISHITO PEPPERS | 12 |
| chicken based, miso ranch | |
| CRISPY CALAMARI | 18 |
| jalapeño, tartar sauce, spicy marinara, lemon | |
| VEGGIE TACOS | 18 |
| hard shell, cauliflower, zucchini, scallions, sweet chili sauce, spicy crispy kale | |
| SMOKED BUTTERNUT SQUASH HUMMUS | 16 |
| sunflower seeds, pomegranate, saba, naan bread, cucumber | |
| SEARED AHI TUNA | 21 |
| baby bok choy, baby carrots, kimchi beurre, sweet soy sauce, wasabi butter | |
| BUTCHER'S MEATBALLS | 19 |
| focaccia, seasoned ricotta, fresh basil | |
| TOMATO BACON BISQUE | 12 |
| goat cheese, sourdough croutons | |
| PRETZEL BITES | 18 |
| dipping sauces: cheddar, honey mustard | |

| | |
|--|----|
| LAMB LOLLIPOPS | 48 |
| grilled with a house marinade, house-made red mole sauce, watercress | |

| | |
|---|----|
| WACKED UP RIBEYE | 65 |
| chimichurri, steak sauce, herb butter, roasted garlic | |

EXECUTIVE CHEF: FERNANDO SANTIAGO

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

FLATBREADS

| | |
|--|----|
| MARGHERITA | 16 |
| pomodoro, fresh mozzarella, parm | |
| PEPPERONI | 17 |
| pomodoro, spicy honey, pickled fresno peppers | |
| BUTTERNUT SQUASH | 16 |
| sun dried tomato, ricotta, sautéed red onion, toasted pistachios, vincotto | |

SLIDERS

* large format

| | |
|--|--------|
| BEEF SLIDERS | 18/44* |
| american cheese, pickles, secret sauce | |
| VEGGIE SLIDERS | 18/44* |
| quinoa, corn, burrata, pepper jam, green goddess aioli | |

SANDWICHES, PANINIS, **AND** BURGERS

served with choice of a nice lil' salad or kettle chips

| | |
|---|----|
| DOUBLE PATTY BURGER | 23 |
| american cheese, caramelized onions, pickles, secret sauce, brioche bun | |
| GRILLED CHICKEN WRAP | 23 |
| gem lettuce, parmesan, caesar dressing | |
| SOUP + SAMMY | 22 |
| tomato bacon bisque, grilled cheese | |
| STEAK PANINI | 23 |
| provolone, red onions, grain mustard, aioli, ciabatta | |
| BROCCOLI RABE PANINI | 21 |
| tomato, swiss, basil pesto, sourdough | |

EXECUTIVE CHEF: FERNANDO SANTIAGO

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

SALADS

ADD: chicken 7 | steak 10 | salmon 9

| | |
|--|----|
| CAESAR | 14 |
| gem lettuce, bagel croutons, parm, caesar dressing | |
| ROASTED BEETS + BLOOD ORANGE | 17 |
| chicory, frisee, purple endive, goat cheese, hazelnuts, kumquat vinaigrette | |
| KALE | 17 |
| sorghum, roasted delicata squash, gala apple, golden raisin, apple cider vinaigrette | |
| BABY SPINACH | 17 |
| bacon, jammy egg, vinegar shallots, croutons, preserved lemon vinaigrette | |

SIDES

| | |
|--------------------------------|----|
| CACIO E PEPE TATER TOTS | 8 |
| black pepper mayo | |
| FRIES | 8 |
| ADD: <i>truffle +4</i> | |
| YUCCA FRIES | 10 |
| chipotle aioli | |
| KETTLE CHIPS | 5 |

DESSERTS

| | |
|-----------------------------------|----|
| CAKE SLICE OF THE DAY | 9 |
| TRADEMARK COOKIE SKILLET | 14 |
| SEASONAL GELATO two scoops | 10 |



EXECUTIVE CHEF: FERNANDO SANTIAGO

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

COCKTAILS 18

* large format, serves 6 \$85

ROOFTOP WINTER SPRITZ*

grey goose essence, peach, rosemary, lemon, chandon garden spritz

FLOWER DISTRICT

gin lane victoria pink, hibiscus, pomegranate, lemon, strawberry infused rocky's punch

UP IN SMOKE

cazadores tequila, ilegal mezcal, aperol, pineapple, lime, smoked salt

THE BIG APPLE

bacardi cuatro, apple cider, honey, pineapple, lemon, cinnamon

13TH FLOOR MARGARITA*

jaja tequila blanco, patron cintronge, habanero, basil, lime, mango chili

GOTHAM SOUR

great jones bourbon, apricot, lemon, red wine float

REFINED SANGRIA*

WAKE UP CALL

tito's vodka, jf haden's espresso liqueur, espresso

**I GIVE A
SIP**

@REFINERYROOFTOP

SCAN THE QR CODE
FOR OUR FEATURED >>>
FROZEN OR HOT COCKTAIL



every month, a portion of the proceeds
from the sales of our frozen or hot cocktail
will go towards a charity

REFINED OLD FASHIONEDS 19

ALDEZ REPOSADO TEQUILA

agave, plum bitters, lemon

SAGAMORE RYE

cinnamon, orange bitters, demerara

ANGELS ENVY BOURBON

angostura bitters, demerara, orange

COCONUT CARTEL RUM

banana liqueur, chocolate bitters

THE CLASSICS 19

MANHATTAN

hudson bourbon

NEGRONI

bombay gin

GOLD RUSH

sazerac rye

BRUNCH FAVORITES

| | |
|--|----|
| PEACH BELLINI* | 15 |
| MIMOSA* | 15 |
| REFINED BLOODY MARY* | 15 |
| mocktails | |
| HANGOVER REMEDY | 12 |
| orange, pineapple, apple cider, honey, lemon, cayenne, ginger beer | |
| POMEGRANATE LEMONADE | 10 |
| PEACH, GRAPEFRUIT & ROSEMARY FIZZ | 10 |

BEER

on tap

| | |
|--------------------------|----|
| MONTAUK SEASONAL | 9 |
| STELLA ARTOIS | 9 |
| DOGFISH HEAD 60 MIN IPA | 9 |
| BLUE POINT TOASTED LAGER | 9 |
| CONEY ISLAND SEASONAL | 9 |
| GUINNESS | 10 |

bottles and cans

| | |
|--------------------------------------|----|
| HEINEKEN | 8 |
| BUDWEISER / BUD LIGHT | 8 |
| NEGRA MODELO | 8 |
| 5 BOROUGHS TINY JUICY IPA | 8 |
| CORONA | 8 |
| AMSTEL LIGHT | 8 |
| PERONI | 9 |
| BROOKLYN PULP ART HAZY IPA | 9 |
| 1911 CIDER | 10 |
| TRULY CITRUS FLAVORS | 9 |
| NUTRL VODKA SELTZER ASSORTED FLAVORS | 9 |
| HEINEKEN NON-ALCOHOLIC | 9 |

WINES

glass | bottle

white and sparkling

| | |
|---|----------|
| ST. HUBERTS THE STAG chardonnay, california | 17 70 |
| CASA LUNARDI pinot grigio, italy | 16 65 |
| NOBILO sauvignon blanc, new zealand | 16 65 |
| STELLINA DI NOTTE prosecco, italy | 16 65 |
| CHANDON GARDEN SPRITZ sparkling wine, argentina | 17 70 |
| LANSON champagne, france | 21 120 |

rosé all day

| | |
|--|---------|
| IGC ROSÉ france | 15 65 |
| BELLE GLOS california | 18 75 |
| RUGGERI SPARKLING italy | 17 70 |
| ROSÉ TOWER two bottles of belle glos rosé in a table tower | 120 |

red

| | |
|---|---------|
| PENFOLDS cabernet sauvignon, southern australia | 18 72 |
| BONANZA BY CAYMUS cabernet sauvignon, napa valley | 20 80 |
| ELOUAN pinot noir, oregon | 17 70 |
| J VINEYARDS pinot noir, oregon | 19 80 |
| TRIVENTO malbec, argentina | 16 65 |

BOTTLES

vodka

| | |
|-----------------------|-----|
| TITO'S HANDMADE | 350 |
| TRUE | 350 |
| GREY GOOSE | 450 |
| GREY GOOSE ESSENCE | 400 |
| KETEL ONE | 400 |

gin

| | |
|-----------|-----|
| HENDRICKS | 300 |
| GIN LANE | 250 |
| BOMBAY | 250 |

rum

| | |
|-----------|-----|
| HENDRICKS | 300 |
| GIN LANE | 250 |
| BOMBAY | 250 |

agave spirits

| | |
|--------------------|-----|
| JAJA blanco | 300 |
| CAZADORES blanco | 300 |
| PATRON reposado | 400 |
| CLASE AZUL | 800 |
| ALDEZ blanco | 350 |
| ALDEZ reposado | 400 |
| CASAMIGOS blanco | 375 |
| CASAMIGOS reposado | 425 |
| CASAMIGOS añejo | 450 |
| DON JULIO blanco | 375 |
| DON JULIO 1942 | 800 |
| ILEGAL mezcal | 350 |

bourbon

| | |
|------------------|-----|
| HUDSON | 450 |
| GREAT JONES | 350 |
| ANGELS ENVY | 450 |
| BASIL HAYDENS | 500 |
| MAKERS MARK | 400 |
| WOODFORD RESERVE | 400 |
| BUFFALO TRACE | 350 |
| BULLEIT | 400 |

rye

| | |
|----------|-----|
| WOODFORD | 400 |
| SAZERAC | 350 |
| SAGAMORE | 350 |

whiskey

| | |
|----------------|-----|
| JAMESON | 400 |
| JACK DANIELS | 350 |
| GENTLEMAN JACK | 450 |

scotch

| | |
|----------------------|-----|
| JOHNNIE WALKER black | 400 |
| JOHNNIE WALKER blue | 900 |
| MACALLAN 12yr | 450 |
| MACALLAN 18yr | 800 |
| GLENLIVET 12yr | 450 |
| LAPHROAIG | 450 |
| BALVENIE 12yr | 450 |

LET US HOST YOUR NEXT EVENT!
EMAIL US AT EVENTS@IGCHOSPITALITY.COM,
VISIT EVENTSAND.CO, OR
SCAN THE CODE FOR MORE INFORMATION >>>

