



TIPPING OUR HAT TO 10 YEARS!

We are celebrating our 10th year in this great city by highlighting the history of our building. Refinery Hotel is the modern reinterpretation of the Colony Arcade—a former hat factory and Prohibition-era tea room. **As you look through our menu you'll notice we have a few menu items that are noted by the hat logo above.** These items were created by our team to “tip our hat” to our birthday! Cheers!

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. 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

| | |
|--|----|
| CRAB CAKE red pepper jam, piquillo sauce, arugula salad | 26 |
| CHICKEN WINGS buffalo, thai, or bbq sauce, miso ranch | 20 |
| MAC & CHEESE lil' shells, grafton cheddar, buttered crumbs, <i>ADD: bacon or truffle +4</i> | 18 |
| SPINACH DIP three cheese, grilled naan | 17 |
| RAMEN SPICED SHISHITO PEPPERS chicken base, miso ranch | 14 |
| CRISPY CALAMARI jalapeño, tartar sauce, marinara, lemon | 21 |
| BLACKENED MAHI MAHI TACOS avocado-lime slaw, chipotle mayo, queso fresco, lime | 26 |
| HUMMUS harissa chickpeas, cucumber, pita chips, naan bread | 16 |
| SEARED AHI TUNA baby bok choy, baby carrots, kimchi and wasabi butter, sweet soy | 22 |
| BUTCHER'S MEATBALLS ricotta, grana padano, grilled focaccia | 19 |
| QUESADILLA monterey cheese, avocado, pico de gallo, poblanos, red onion, bell peppers <i>ADD: steak +6, chicken +4, shrimp +6</i> | 18 |
| PRETZEL BITES dipping sauces: cheddar, honey mustard | 18 |
| TOMATO BACON BISQUE goat cheese, sourdough croutons | 13 |



16oz RIBEYE "WHACKED UP"
griddled toast points, peppercorn sauce

59

EXECUTIVE CHEF: FERNANDO SANTIAGO

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

FLATBREADS

| | |
|--|----|
| MARGHERITA | 18 |
| pomodoro, fresh mozzarella, parm | |
| PEPPERONI | 19 |
| pomodoro, spicy honey, pickled fresno peppers | |
| TRUFFLE BIANCA | 23 |
| grifton cheddar, mushrooms, grana padano, truffle oil, scallions | |
| MEDITERRANEAN | 19 |
| feta, kalamata olives, cherry tomatoes, artichokes, red peppers, basil | |

SANDWICHES **AND** BURGERS

served with choice of a nice lil' salad or house-made chips

| | |
|---|----|
| DOUBLE PATTY BURGER | 24 |
| american cheese, caramelized onions, pickles, secret sauce, brioche bun | |
| GRILLED CHICKEN WRAP | 22 |
| gem lettuce, parmesan, caesar dressing | |
| GRILLED CHEESE | 17 |
| <i>ADD: tomato bacon bisque +6</i> | |
| GRILLED CHICKEN PANINI | 22 |
| pepperonata, chipotle mayo, guacamole, pepper jack, ciabatta | |
| STEAK PANINI | 23 |
| provolone, red onions, grain mustard, aioli, ciabatta | |
| CAPRESE PANINI | 21 |
| fresh mozzarella, roasted tomato, basil, vincotto, rosemary mayo, sourdough | |

SLIDERS

* large format

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

SALADS

ADD: chicken 7 | steak 10 | salmon 9


| | |
|--|----|
| CAESAR | 16 |
| gem lettuce, bagel croutons, parm, caesar dressing | |
| ROASTED BEETS | 17 |
| arugula, frisée, orange, roasted pecans, goat cheese, citrus vinaigrette | |
| KALE | 17 |
| quinoa, granny smith apple, red onions, golden raisins, apple cider vinaigrette | |
| COBB | 17 |
| mixed greens, gorgonzola, cherry tomato, red onion, avocado, bacon, boiled egg, balsamic vinaigrette | |
| ARTICHOKE | 18 |
| baby arugula, tomatoes, shaved parmesan, radicchio, lemon vinaigrette | |

| | |
|---|----|
| LINGUINI & MUSSELS | 28 |
| white wine, dried oregano, clam juice, jalapeño | |

SIDES

| | |
|--------------------------------|----|
| CACIO E PEPE TATER TOTS | 8 |
| black pepper mayo | |
| FRIES | 8 |
| ADD: truffle +4 | |
| YUCCA FRIES | 10 |
| chipotle aioli | |
| HOUSE-MADE CHIPS | 10 |

DESSERTS

| | |
|--|----|
| CAKE SLICE OF THE DAY | 9 |
| TRADEMARK COOKIE SKILLET | 14 |
| GLUTEN FREE CARROT CAKE | 12 |
| SEASONAL GELATO | 10 |
| two scoops | |
|  NY CHEESECAKE | 10 |
| caramel drizzle...and a touch of sparkles | |

COCKTAILS 19 * large format, serves 6 \$95

GARDEN TERRACE SPRITZ*

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

UP IN SMOKE

illegal mezcal, milagro silver tequila, pineapple, lime, smoked salt

ROOFTOP SPARKLER

patron reposado tequila, lime, agave, prosecco...and a touch of sparkles

13TH FLOOR MARGARITA*

jaja tequila blanco, habanero, basil, lime, tajin, mango chili

MONEY BALL

hendricks, lillet blanc, cucumber, lime

THYME AND A HALF

tito's vodka, elderflower, thyme, pear, lemon

WAKE ME UP

ketel one vodka, mr. black, cold brew

SUB: don julio blanco tequila +3

THE BIG APPLE

bacardi cuatro, apple cider, honey, pineapple, lemon

RUSH HOUR

maker's mark bourbon, amaro montenegro, lemon, honey, angostura bitters



TIPSY TEA

ghost pepper tequila, hibiscus, orange, lime, black lava salt

AVAILABLE WITH OUR
10 YEAR SOUVENIR TEA CUP
\$40 with the Tippy Tea cocktail
\$30 for just the tea cup and saucer

**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

MAESTRO DOBEL REPOSADO

agave, plum bitters, lemon

GREAT JONES RYE

demerara, black walnut bitters

ANGELS ENVY BOURBON

demerara, bitters, orange

ILEGAL MEZCAL

agave, angostura & orange bitters, orange

THE CLASSICS

MANHATTAN 19

hudson rye,
sweet vermouth, bitters

NEGRONI 18

gin lane victoria pink,
campari, sweet vermouth

PALOMA 18

milagro tequila, lime,
Q grapefruit soda

MOCKTAILS

| | |
|-------------------|----|
| HIBISCUS LEMONADE | 10 |
| CUCUMBER SODA | 10 |

LIE-BATIONS

CRAFTED WITH N/A SPIRITS * LESS THAN .5% ABV

| | |
|---|----|
| NO TEQUILA-RITA | 15 |
| lyre's jalapeño infused agave blanco & orange sec, pineapple, lime, tajin | |
| ST AGRESTIS PHONY NEGRONI | 14 |

BEER

on tap

| | |
|--------------------------|---------|
| CONEY ISLAND SEASONAL | 10 |
| STELLA ARTOIS | 10 |
| DOGFISH HEAD 60 MIN IPA | 10 |
| BLUE POINT TOASTED LAGER | 10 |
| EBBS SEASONAL | 10 |
| GUINNESS | 20oz 12 |
| MODELO | 10 |

bottles and cans

| | |
|---|----|
| HEINEKEN | 8 |
| BUDWEISER / BUD LIGHT | 8 |
| MONTAUK EASY RISER BELGIAN WHITE | 9 |
| 5 BOROUGHS TINY JUICY IPA | 9 |
| CORONA | 8 |
| AMSTEL LIGHT | 8 |
| PERONI | 9 |
| ACE CIDER | 9 |
| TRULY CITRUS FLAVORS | 9 |
| NUTRL VODKA SELTZER <i>ASSORTED FLAVORS</i> | 10 |
| HEINEKEN O.O | 8 |

WINES

glass | bottle

rosé

| | |
|---|-----------------------|
| BELLE GLOS california | 18 75 TOWER - 125 |
| (tower: two bottles in a chilled table top tower) | |

| | |
|--|----|
| FLEUR DE MER cotes de provence | 60 |
| LA FÊTE DU ROSE cotes de provence | 70 |

sparkling

| | | |
|---|----|-----|
| CAVALIERE D'ORO prosecco, it | 16 | 65 |
| CHANDON GARDEN SPRITZ sparkling wine, ar | 18 | 72 |
| LANSON champagne, fr | 21 | 85 |
| RUGGERI prosecco rose, veneto, it | | 70 |
| VEUVE CLIQUOT YELLOW LABEL champagne, fr | | 225 |
| VEUVE CLIQUOT brut rose, champagne, fr | | 250 |
| MOET & CHANDON champagne, fr | | 250 |
| DOM PERIGNON champagne, fr | | 550 |

white

| | | |
|---|----|-----|
| CASTELLO DI GABBIANO pinot grigio, italy | 16 | 65 |
| WHITE HAVEN sauvignon blanc, marlborough | 18 | 75 |
| SEA SUN chardonnay, california | 17 | 70 |
| MOMO sauvignon blanc, marlborough | | 75 |
| ALPHONSE MELLOTT LA MOUSSIERE sancerre, fr | | 95 |
| MER SOLEIL RESERVE chardonnay, california | | 70 |
| JORDAN chardonnay, sonoma, california | | 100 |

red

| | | |
|--|----|-----|
| ELOUAN pinot noir, oregon | 17 | 70 |
| FINCA EL ORIGEN malbec, argentina | 16 | 65 |
| BONANZA BY CAYMUS cabernet sauvignon, california | 20 | 80 |
| J VINEYARDS pinot noir, monterey, california | | 65 |
| FLOWERS pinot noir, sonoma, california | | 150 |
| BANFI chianti, tuscan, it | | 60 |
| LEVIATHAN red blend, california | | 105 |
| INSIEME cabernet sauvignon, clarksburg, california | | 70 |
| QUILT cabernet sauvignon, napa valley | | 105 |
| JORDAN cabernet sauvignon, alexander valley, california | | 160 |
| STAGS LEAP ARTEMIS cabernet sauvignon, napa valley | | 175 |

REFINED SPIRITS 2oz subject to availability

| | | | | |
|------------------|-----------------|-----|----------------|-----------|
| WELLER | 12 | 35 | DON JULIO 1942 | 52 |
| | reserve | 25 | CLASE AZUL | 48 |
| | special reserve | 28 | | gold 70 |
| MICHTERS 10 | | 38 | | plata 30 |
| DANIEL WELLER | | 60 | PATRON AÑEJO | |
| PAPPY VAN WINKLE | 10 | 60 | SHERRY CASK | 25 |
| | 12 | 75 | MAESTRO DOBEL | |
| | 15 | 95 | CRISTALINO | 50 |
| | 23 | 175 | | |
| MACALLAN | 15 | 32 | LOUIS VIII | 1oz 180 |
| | 18 | 58 | | 1.5oz 275 |
| JOHNNIE WALKER | green | 19 | | 2oz 360 |
| | blue | 55 | | |
| GREEN SPOT | | 20 | | |
| RED BREAST | 12 | 24 | | |

BOTTLE SERVICE

| | | | | |
|-----------------|--|-----|----------------------|-----|
| vodka | | | gin | |
| TITO'S HANDMADE | | 300 | HENDRICKS | 350 |
| KETEL ONE | | 300 | BOMBAY SAPPHIRE | 300 |
| GREY GOOSE | | 350 | | |
| agave spirits | | | rum | |
| JAJA blanco | | 300 | BACARDI | 300 |
| MILAGRO blanco | | 325 | | |
| MAESTRO DOBEL | | | bourbon | |
| reposado | | 300 | ANGELS ENVY | 350 |
| cristilino | | 600 | WOODFORD RESERVE | 300 |
| PATRON | | | BULLEIT | 300 |
| blanco | | 325 | | |
| reposado | | 350 | whiskey | |
| el alto | | 600 | JAMESON | 300 |
| CASAMIGOS | | | BUSHMILLS | 350 |
| blanco | | 350 | JACK DANIELS | 300 |
| reposado | | 375 | | |
| anejo | | 400 | scotch | |
| DON JULIO | | | JOHNNIE WALKER black | 350 |
| blanco | | 350 | MACALLAN 12yr | 500 |
| 1942 | | 625 | | |
| CLASE AZUL | | 650 | | |
| ILEGAL mezcal | | 375 | | |

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

