



COCKTAILS

* large format, serves 6 \$95

- GARDEN TERRACE 19*** grey goose peach essence, peach, rosemary, lemon, ruggeri rosé prosecco
- ROOFTOP SPARKLER 21** patron reposado tequila, lime, agave, prosecco ...and a touch of sparkles
- 13TH FLOOR MARGARITA 19*** jaja blanco tequila, basil, lime, hint of habanero, house-made tajin
- THYME & A HALF 20** alb vodka, pear, elderflower, thyme, lemon
- FLOWER DISTRICT 20** hendrick's gin, hibiscus, strawberry infused rocky's botanical, lemon, mint
- THE BIG APPLE 19** bacardi cuatro rum, apple cider, honey, pineapple, lime
- UP IN SMOKE 20** ilegal mezcal, cazadores blanco tequila, aperol, pineapple, lime, house-made tajin
- SPICE UP YOUR LIFE 19** ghost tequila, ginger, orange, lemon, black lava salt
- WAKE ME UP 21** alb vodka, faretti espresso coffee liqueur, cold brew
SUB: patron reposado tequila +3

REFINED OLD FASHIONEDS 21

ANGELS ENVY BOURBON
demerara, orange & angostura bitters
PRO TIP: ask for it smoked +2

MAESTRO DOBEL CRISTALINO TEQUILA
plum bitters, lemon, agave

GREAT JONES RYE
black walnut bitters, cinnamon

THE CLASSICS 19

MANHATTAN
hudson rye,
sweet vermouth, bitters

NEGRONI
gin lane victoria pink,
campari, sweet vermouth

PALOMA
milagro tequila, lime,
fever tree grapefruit soda,
black lava salt



WARM ME UP 19

VODKA hibiscus, orange, lemon

RUM green apple, cinnamon, lemon

GIN chamomile, pear, lemon

BOURBON red apple, ginger,
orange, cinnamon

TEQUILA pineapple, rose, lime

**I GIVE A
SIP**
@REFINERYROOFTOP



<<< SCAN THE QR CODE FOR OUR
FEATURED ROOFTOP 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

FRESH MOCKTAILS 14

HIBISCUS LEMONADE

PEAR, THYME & GINGER FIZZ

SPARKLING APPLE CIDER

RED BULL 7

regular, sugar-free, watermelon sugar-free [ASK TO ADD IT TO A SPIRIT!]

LIE-BATIONS 16

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

AMALFI SPRITZ

lyre's italian spritz & grande sparkling

ST AGRESTIS PHONY NEGRONI

BEER

on tap

CONEY ISLAND PILSNER	11
STELLA ARTOIS	11
DOGFISH HEAD 60 MIN IPA	11
BLUE POINT TOASTED LAGER	11
MONTAUK JUICY HAZY IPA	11
GUINNESS *20oz PROPER PINT	12
MODELO	11

bottles and cans

HEINEKEN	8
BUDWEISER / BUD LIGHT	8
CORONA	8
AMSTEL LIGHT	8
PERONI	9
1911 CIDER *GF, 16oz	10
SUN CRUISER <i>HARD VODKA ICED TEA</i>	12
NUTRL VODKA SELTZER <i>ASSORTED FLAVORS</i>	12
HEINEKEN O.O	8

WINES



glass



bottle

rosé

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

IGC ROSÉ	16	64
RUGGERI prosecco rosé, veneto, it	17	68
M DE MINUTY cotes de provence		60

sparkling

CAVALIERE D'ORO prosecco, it	16	65
LANSON champagne, fr	25	100
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 MOUSSIÈRE sancerre, fr		95
MER SOLEIL RESERVE chardonnay, california		70
JORDAN chardonnay, sonoma, california		100

red

ELOUAN pinot noir, oregon	18	72
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		65
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

STARTERS

CHICKEN WINGS	20
buffalo, thai, or bbq sauce, miso ranch	
MAC & CHEESE <i>ADD: bacon or truffle +4</i>	22
lil' shells, grafton cheddar, buttered crumbs	
SPINACH DIP	20
three cheese, grilled naan	
CRISPY CALAMARI	21
jalapeño, tartar sauce, marinara, lemon	
SHRIMP TACOS	26
cajun marinated, green hummus, crispy chickpeas, baby spinach, radish, slaw, corn tortilla	
VEGGIE POKE BOWL	18
steamed rice, shaved cabbage, pea shoots, carrots, avocado, feta, sesame seeds, furikake	
SEARED AHI TUNA	22
baby bok choy, baby carrots, kimchi and wasabi butter, sweet soy	
BUTCHER'S MEATBALLS	19
ricotta, grana padano, grilled focaccia	
QUESADILLA <i>ADD: steak +6, chicken +4, shrimp +6</i>	18
monterey cheese, avocado, pico de gallo, poblanos, red onion, bell peppers	
PRETZEL BITES	18
dipping sauces: cheddar, honey mustard	
SHRIMP SCAMPI TOAST	18
sauteed shrimp, butter, white wine, hot sauce, grilled baguette, cilantro, charred lemon	
TOMATO SOUP	15
nueske's bacon, goat cheese, parmesan, croutons, micro basil, toasted sourdough	
KUNG PAO BLISTERED SHISHITOS	18
sweet chili sauce, fish sauce, pickled chiles	

DIPS

TIER OF ALL 3 - \$48

GUAC & CHIPS	19
crispy corn tortilla chips, <i>SUB: fresh market vegetables +5</i>	
CLASSIC HUMMUS	18
kalamata, cucumber, red onion, cherry tomato, harissa, evoo, feta, za'atar, pita	
FRENCH ONION DIP	18
cream cheese, onion, garlic, mayo, beef stock, sour cream, house-made chips	

16oz DRY AGED COWBOY STEAK "WHACKED UP" 70
green peppercorn sauce, chimichurri, garlic confit, butter sauce,
caramelized onions, focaccia bread, aleppo pepper, evoo, maldon salt, microgreens

FLATBREADS — TIER OF ALL 3 - \$58

MARGHERITA 21

pomodoro, sliced tomato, fresh mozzarella, parm

PEPPERONI 22

pomodoro, spicy honey, pickled fresno peppers

CAULIFLOWER 21

cheddar, parmesan, feta, cauliflower puree, peperonata, onion, bell pepper,
curry roasted cauliflower, asparagus, zucchini, cilantro, cauliflower crust

SANDWICHES **AND** BURGERS

*served with a nice lil' salad (mixed greens, red onion, carrot, tomato, parmesan, balsamic vinaigrette)
or house chips, SUB: fries +3*

DOUBLE PATTY BURGER 27

american cheese, caramelized onions, pickles, secret sauce, brioche bun

GRILLED CHEESE ADD: bacon +6, cup of tomato soup +5 22

cheddar, raclette, mayo, dijon mustard, toasted sourdough

GRILLED CHICKEN WRAP 22

gem lettuce, parmesan, caesar dressing

GRILLED CHICKEN PANINI 22

peperonata, chipotle mayo, guacamole, pepper jack, ciabatta

GRILLED NY STEAK PANINI 26

roasted tomato, baby arugula, horseradish aioli, provolone, ciabatta

CAPRESE PANINI 21

fresh mozzarella, roasted tomato, basil, vincotto, rosemary mayo, sourdough

SLIDERS

* large format

BEEF SLIDERS 20/50*

american cheese, pickles, secret sauce

VEGGIE SLIDERS 20/50*

quinoa, corn, burrata, pepper jam, green goddess aioli

SALADS

ADD: chicken 9 / steak 12 / salmon 12 / shrimp 12

CAESAR gem lettuce, bagel croutons, parm, caesar dressing	18
ROASTED BEETS arugula, frissee, orange, roasted pecans, goat cheese, citrus vinaigrette	18
KALE chickpeas, toasted pepitas, braised red beets, currants, watermelon radish, roasted carrots, toasted sesame seeds, carrot-ginger dressing	19
COBB mixed greens, gorgonzola, cherry tomato, red onion, avocado, bacon, boiled egg, balsamic vinaigrette	19

SIDES

CACIO E PEPE TATER TOTS black pepper mayo	9
FRIES ADD: <i>truffle +4</i>	9
YUCCA FRIES chipotle aioli	11
HOUSE-MADE CHIPS	12

DESSERTS

TRADEMARK COOKIE SKILLET	14
SEASONAL GELATO two scoops	10
NY CHEESECAKE caramel drizzle...and a touch of sparkles	10

EXECUTIVE CHEF: FERNANDO SANTIAGO
CULINARY DIRECTOR: BARRY TONKS

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REFINED SPIRITS 20z subject to availability

WELLER	12	35	GREEN SPOT	20
	reserve	25	RED BREAST	12 24
	special reserve	28		15 36
MICHTERS 10		38	<hr/>	
DANIEL WELLER		60	DON JULIO 1942	52
PAPPY VAN WINKLE	10	60	CLASE AZUL	48
	12	75		gold 70
	15	95		plata 30
	23	175	PATRON AÑEJO	
THE MACALLAN	15	32	SHERRY CASK	25
	18	58	MAESTRO DOBEL	
THE MACALLAN 25	10z	150	CRISTALINO	50
	1.5oz	200	<hr/>	
	2oz	300	LOUIS XIII	1oz 180
JOHNNIE WALKER	green	19		1.5oz 275
	blue	55		2oz 360

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
crystalino		600	WOODFORD RESERVE	300
PATRON			BULLEIT	300
blanco		325	whiskey	
reposado		350	JAMESON	300
el alto		600	BUSHMILLS	350
DON JULIO			JACK DANIELS	300
blanco		350		
reposado		400	scotch	
1942		800	JOHNNIE WALKER black	350
CLASE AZUL		800	MACALLAN 12yr	500
ILEGAL mezcal		375		

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