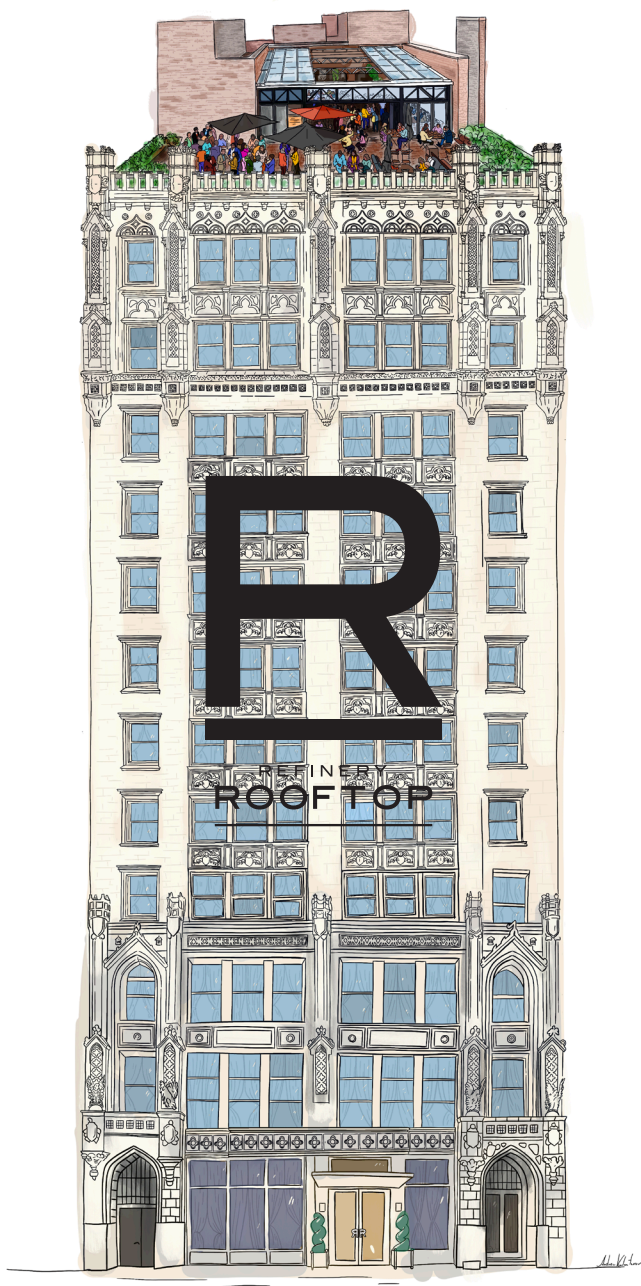




COCKTAILS * large format, serves up to 6 \$105

13TH FLOOR MARGARITA 20* patron tequila, basil, lime, hint of habanero, house-made tajin

UP IN SMOKE 21 illegal mezcal, cazadores blanco tequila, aperol, pineapple, lime, house-made tajin

WAKE ME UP 21 alb vodka, faretti espresso coffee liqueur, cold brew
SUB: patron reposado tequila +3

PINKY RING 21 alb vodka, watermelon, pineapple, lemon, basil

COOL COOL COOL 22 hendricks gin, cucumber, yuzu, elderflower, lemon, cucumber citrus salt

BEAT THE HEAT 21 *[spicy]* ghost tequila blanco, guava, lime, salt

PLAN OUR ESCAPE 20 bacardi rum, coconut, banana, mint, lime

JAM SESSION 21 maker's mark bourbon, rocky's botanical, blueberry, lime, mint, fever tree ginger beer

ROOFTOP SPARKLER 22 patron reposado tequila, lime, agave, prosecco
...and a touch of sparkles

REFINED OLD FASHIONEDS 22

MAESTRO DOBEL CRISTALINO TEQUILA plum bitters, lemon, agave

GREAT JONES RYE screwball peanut butter, black walnut bitters, orange **nut allergy*

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

THE CLASSICS 20

MANHATTAN

hudson rye, sweet vermouth, bitters

FRENCH 75

sip smith london dry gin, lemon, prosecco

PALOMA

milagro tequila, lime, fever tree grapefruit soda, house-made tajin

**I GIVE A
SIP**
@REFINERYROOFTOP

REFINED FROZEN MARGARITA 19

tequila, orange liqueur, lime, agave
add boba pearls: strawberry, mango, lychee, blueberry +3

every month, a portion of the proceeds from the sales of this cocktail will go towards a charity

SPRITZES 19 * large format **SPRITZ TOWER** serves up to 6 \$98

GARDEN TERRACE* grey goose vodka, peach, rosemary,
lemon, ruggeri rosé prosecco

SUNSHINE* le moné meyer lemon aperitif, mint, prosecco

SIXTH AVE* vodka, cucumber, lemon, basil, moscato d'asti

BRYANT PARK* gin, watermelon, mint, prosecco

FRESH MOCKTAILS 14

GUAVA LEMONADE

WATERMELON, LIME & MINT FIZZ

CUCUMBER LIME & BASIL SODA

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 9

BUDWEISER / BUD LIGHT 9

CORONA 9

AMSTEL LIGHT 9

PERONI 9

1911 CIDER *GF, 16oz 14

SUN CRUISER *HARD VODKA ICED TEA* 12

NUTRL VODKA SELTZER *ASSORTED FLAVORS* 12

HEINEKEN O.O 9

WINES

rosé



BELLE GLOS california (tower 125: two bottles in a chilled table top tower)	18	29	75
---	----	----	----

IGC ROSÉ	16	26	64
M DE MINUTY cotes de provence			60

sparkling

CAVALIERE D'ORO prosecco, it	16	26	65
RUGGERI prosecco rosé, veneto, it	17	27	68
SARACCO moscato d'asti, it	17	27	68
LANSON champagne, fr	25	40	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	26	65
WHITE HAVEN sauvignon blanc, marlborough	18	29	72
SEA SUN chardonnay, california	17	27	68
DECOY "FEATHERWEIGHT" sauvignon blanc, california (lower abv 9% 80 calories)	18	29	72
MOMO sauvignon blanc, marlborough			75
ALPHONSE MELLOTT LA MOUSSIERE sancerre, fr			95
MER SOLEIL RESERVE chardonnay, california			70
FLOWERS chardonnay, california			100

red

ELOUAN pinot noir, oregon	18	29	72
FINCA EL ORIGEN malbec, argentina	16	26	64
BONANZA BY CAYMUS cabernet sauvignon, california	20	32	82
J VINEYARDS pinot noir, monterey, california			65
FLOWERS pinot noir, sonoma, california			125
BANFI chianti, tuscan, it			65
LEVIATHAN red blend, california			95
FAUST cabernet sauvignon, california			110
QUILT cabernet sauvignon, napa valley			105
JORDAN cabernet sauvignon, alexander valley, california			160

STARTERS

CHICKEN WINGS	20
buffalo, thai, or bbq sauce, miso ranch	
MAC & CHEESE <i>ADD: bacon or truffle +4</i>	22
lil' shells, graston 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	
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
warm cheese sauce	
TUNA CRISPY RICE	24
sesame, soy, sriracha	
GAZPACHO	15
cucumber, mint, crème fraîche	
RAMEN SPICED SHISHITOS	12
chicken stock, honey, miso ranch <i>(can be made vegetarian upon request)</i>	

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

TRUFFLE BIANCA 23

cheddar, mushrooms, parmesan, truffle oil, scallions

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

pat lafrieda aged beef patties, 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

pepperonata, chipotle mayo, guacamole, pepper jack, ciabatta

GRILLED 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*

pat lafrieda patties, 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, frisée, orange, roasted pecans, goat cheese, citrus vinaigrette	18
KALE curried cauliflower, apple, pomegranate, apple cider and maple 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: truffle +4	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

CULINARY DIRECTOR: BARRY TONKS

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



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

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		
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		
	2oz	300		
JOHNNIE WALKER	green	19	LOUIS XIII	10z 180
	blue	55		1.5oz 275
				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	
cristilino	600		WOODFORD RESERVE	300	
PATRON			BULLEIT	300	
blanco	325				
reposado	350		whiskey		
el alto	600		JAMESON	300	
DON JULIO			BUSHMILLS	350	
blanco	350		JACK DANIELS	300	
reposado	400				
1942	800		scotch		
CLASE AZUL	800		JOHNNIE WALKER black	350	
ILEGAL mezcal	375		MACALLAN 12yr	500	

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

