



WEEKEND BRUNCH

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SALADS

Add chicken +8, Add shrimp +10

LITTLE GEM CAESAR / \$15

gremolata, parmesan

HOUSE CHOPPED SALAD / \$15

prosciutto, fresh cut vegetables, rosemary vinaigrette, crumbled feta, crispy quinoa

SUMMER SALAD / \$18

burrata, watermelon, strawberry, arugula, spring mix, red onion, caramelized pecans, white balsamic dressing

SIDES

TWO EGGS / \$4

FRUIT CUP / \$8

NUESKES BACON / \$8

TOAST / \$4

FRENCH FRIES / \$6

HOMESTYLE CRISPY POTATOES / \$7

MAINS

WILD MUSHROOM FLATBREAD / \$18

garlic confit, burrata, arugula, truffle oil, balsamic reduction

MEZZE MEDITERRANEAN / \$22

red pepper hummus, figs, prosciutto, castelvetrano olive, cherry tomato, artichoke hearts, romaine, grapes, burrata, naan bread

SPANISH SHRIMP CEVICHE / \$18

steamed shrimp, Agave citrus marinade, cilantro, tomato, Sherry vinegar, olive oil, served with crostini

POKE "COCKTAIL" / \$15

seasoned tuna, furikake sushi rice, pickled ginger, wasabi, taro chips

SEAFOOD PASTA / \$32

shrimp, scallops, garlic, cavatappi pasta, white wine butter pistou sauce

CRISPY TOFU SAUTÉ / \$20

cauliflower/broccoli rice, crispy tofu, chinese eggplant, garbanzo, squash, sweet pepper mélange, served with hibachi sauce

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



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BRUNCH SPECIALS

THE OMELETTE / \$17

nueskes bacon, tomato jam, white cheddar, sweet onion (marmalade), avocado, wilted spinach, crispy potato

VEGGIE OMELETTE / \$18

mushroom blend, blistered tomato, razor onion, grilled zucchini, goat cheese, crispy potato

FILET & EGGS / \$30

seared 6 oz. filet mignon, romesco demi & parmesan cream, scrambled eggs, crispy potato

MARZIPAN FRENCH TOAST / \$15

marzipan stuffed texas toast, orange sauce, coconut whipped cream, powdered sugar, toasted almonds

TRUFFLE AVOCADO TOAST / \$16

grilled artisan sourdough, grape tomato, hard-boiled egg, truffle oil, garlic salt, arugula, sprouts, EVOO & lemon juice, chili flakes

THE CHILL TOAST / \$17

toasted rustic bread, avocado mash, charred peach, prosciutto, micro green salad

EGG IN THE BASKET / \$16

butter-toasted brioche, egg, parmesan & prosciutto with/rissee arugula salad

SANDWICHES

LA CASA SMASHBURGER / \$18

beef patty, white cheddar, bacon jam, sweet pickles, shaved romaine, smokey del camino sauce, toasted brioche roll served with french fries
make it a double +\$5

BUTTERMILK FRIED CHICKEN SANDWICH / \$16

creamy mustard slaw, sweet pickles, shaved romaine, roasted onion mayo, toasted pretzel roll
served with french fries

NICOISE AHI SANDWICH / \$19

seared ahi steak, black olive tapenade, arugula, roasted tomato, red wine mustard sauce, brioche bun
served with side green salad

DESSERTS

PARFAITS / \$13

choice of tiramisu, chocolate mousse, or strawberries & mascarpone

APPLE STRUDEL / \$13

a la mode +3

PEAR TART / \$13

a la mode +3

BLACK FOREST CAKE / \$13

a la mode +3

CREME BRULEE / \$13

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