

TEQUILA/MEZCAL

Don Julio Blanco	18
Don Julio Reposado	17
Don Julio Anejo	18
Don Julio 1942	45
Patron Silver	16
Patron Anejo	17
Clase Azul Reposado	30
Clase Azul Durango Mezcal	50

BOURBON/RYE

Knob Creek 100°	19
Bulleit 90°	18
Blanton's 93°	19
Woodford Reserve 90.4°	18
Angel's Envy 86.6°	19
Sagamore Rye	17
Bulleit Rye	17
Rittenhouse Rye	16

SINGLE MALT SCOTCH

Talisker, 10 Year, Isle of Skye	20
Balvenie, Caribbean Cask, 14 Year	22
Laphroaig, 10 Year, Islay	18
Lagavulin, 16 Year, Islay	23
Glenmorangie, 10 Year, Highland	16
Macallan, 12 Year, Highland	22
Macallan, 18 Year, Highland	65
Dalwhinnie, 15 Year, Highland	19
Oban, 14 Year, Western Highland	24
Johnnie Walker, Blue Label, Blend	55

SPECIALTY COCKTAILS

15

Warm Mulled Cider

Bourbon, warm apple cider, allspice, garnished with a cinnamon stick

Cucumber Martini

Hendricks gin, Domaine de Canton ginger, muddled cucumber, fresh lime juice

Paloma

Tequila, grapefruit juice, fresh lime, garnished with a salt rimmed glass

Caramel Apple Mule

Wild Appel vodka, caramel syrup, fresh lime, ginger beer

The Empire Sunset

A blend of Belvedere vodka, rum, freshly squeezed lime juice, fennel syrup, blood orange puree, and Prosecco

XOXO-Gossip Girl

Vodka, peach puree, topped with Prosecco

Shanghai Margarita

Tequila, agave nectar, ginger

Smoked Port Old Fashioned

Bourbon, Port, maple syrup, bitters

Kentucky Ginger

Woodinville bourbon, ginger liqueur, rosemary

Spicy Jalapeño Margarita

Jalapeño-infused tequila, cointreau, pineapple juice

**THE EMPIRE
ROOFTOP
COCKTAIL LOUNGE**

WHITE/ROSÉ WINE

Pinot Grigio, Ca'di Ponti, Italy	14/52
Riesling, Thomas Schmitt, Germany	14/52
Sauvignon Blanc, Cape Mentelle, Australia	14/52
Sancerre, Domaine de Pauline, France	19/72
Chardonnay, Skyside, California	15/56
Rosé, Lancyre, France	14/52

RED WINE

Pinot Noir, Smoke Tree, California	15/56
Merlot, Lava Cap, California	14/52
Malbec, Bodega Cuarto Dominio, Argentina	15/56
Zinfandel, Kenwood, California	14/52
Cabernet Sauvignon, Matthew Joseph California	15/56

CHAMPAGNE/SPARKLING WINE

Moet & Chandon, Brut Imperial	24/120
Veuve Clicquot, Yellow Label, Brut NV	25/125
Dom Perignon	350
Marquis de la Tour, Brut, France	14/65
Col Vetoraz, Prosecco, Italy	15/70

BEER

Stella Artois, Belgium	8
Amstel Light, Holland	8
Hoegaarden, Belgium	8
Corona, Mexico	8
Kona Big Wave, Hawaii	8
Lagunitas, IPA, US	9
Ballast Point Grapefruit Sculpin, IPA, US	9
Bell's Two Hearted Ale, US	9
Crispin Cider, US	9

SMALL PLATES

Koreatown Fried Chicken Wings 16
garlic, soy, ginger, gochujang, orange zest

Mini Ahi Tuna Poke Tostadas 19
avocado, lemon soy, sriracha, corn tortilla

Roast Pork Belly Bao 17
hoisin, citrus, pickled veg, steamed buns

Loaded Tots 16
chorizo, guac, sour cream, cheddar, chillies

Charred Shishito Peppers 16
curry lime salt

Buffalo Chicken Sliders 18
hot sauce, bleu cheese slaw

Prime Beef Sliders 19
cheddar cheese, grilled onions,
house made pickles, 'secret sauce'
add nueske's bacon +2

Charred Mahi Tacos 17
pineapple salsa, avo crema,
red onion, chili oil, corn tortilla

Margarita Flatbread 15
marinara, fresh mozzarella, basil oil

Maitake Mushroom Flatbread 18
asiago, marjoram, white truffle oil

Crispy Rhode Island Fried Calamari 19

Chips and Housemade Guac 12

Bistro Fries 8

Truffle Cheese Tots 10

Chocolate Mousse 12
raspberry sauce

Apple Galette 12
vanilla ice cream