

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

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|-----------------------------------|----|
| 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

16

Rooftop Frosé
Frozen blend of rosé wine,
watermelon puree

Mango Mule
Earl grey tea-infused mango vodka,
fresh lime, ginger beer, peychaud's bitters

Cucumber Collins
Gin, elderflower liqueur,
soda water, cucumber ribbon

XOXO-Gossip Girl
Vodka, peach puree, topped with Prosecco

The Empire Sunset
A blend of vodka, rum,
freshly squeezed lime juice, fennel syrup,
blood orange puree, and Prosecco 17

Paloma
Tequila, grapefruit juice, fresh lime

Smoky Sunrise
Gin, muddled blood oranges, fresh lemon
and lime, spicy salt garnished rim

Shanghai Margarita
Tequila, agave nectar, ginger

Kentucky Ginger
Bourbon, ginger liqueur, rosemary

Spicy Jalapeño Margarita
Jalapeño-infused tequila, cointreau,
pineapple juice

**THE EMPIRE
ROOFTOP**
ABOVE IT ALL

WHITE/ROSÉ WINE

| | |
|---|-------|
| Pinot Grigio, Ca'di Ponti, Italy | 15/55 |
| Riesling, Thomas Schmitt, Germany | 14/52 |
| Sauvignon Blanc, Cape Mentelle, Australia | 15/55 |
| Sancerre, Domaine de Pauline, France | 19/72 |
| Chardonnay, Skyside, California | 16/60 |
| Rosé, Lancyre, France | 14/52 |
| Rosé, Whispering Angel, France | 70 |

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 | 25/125 |
| Veuve Clicquot, Yellow Label, Brut NV | 27/135 |
| 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 |
| Down East Cider, US | 9 |
| Run Wild IPA, Alcohol Free, US | 9 |

SMALL PLATES

Koreatown Fried Chicken Wings 18
garlic, soy, ginger, gochujang, orange zest

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

Roast Pork Belly Bao 18
hoisin, citrus, pickled veg, steamed buns

Loaded Tots 18
chorizo, guac, sour cream, cheddar, chillies

Glazed Baby Back Ribs 22
black bean sauce, sambal, sesame, cashew

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 19
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 14

Bistro Fries 10

Truffle Cheese Tots 12

Chocolate Mousse 12
raspberry sauce

Key Lime Pie 12
vanilla ice cream