

TEQUILA/MEZCAL

Don Julio Blanco	20
Don Julio Reposado	21
Don Julio Añejo	22
Don Julio Alma Miel	28
Don Julio 1942	50
Patron Silver	18
Patron Añejo	20
Clase Azul Reposado	40
Clase Azul Durango Mezcal	55
Rompe Corazon Mezcal Reposado	19

BOURBON/RYE

Woodford Reserve 90.4°	20
Knob Creek 100°	19
Bulleit 90°	19
Woodford Double Oaked	24
Angel's Envy 86.6°	19
Sagamore Rye	18
Bulleit Rye	18
Rittenhouse Rye	17

SINGLE MALT SCOTCH

Talisker, 10 Year, Isle of Skye	21
Laphroaig, 10 Year, Islay	18
Glenmorangie, 10 Year, Highland	18
The Macallan, 12 Year, Highland	30
The Macallan, 18 Year, Highland	80
Dalwhinnie, 15 Year, Highland	20
Johnnie Walker, Blue Label, Blend	60

SPECIALTY COCKTAILS

20

Rooftop Frosé
Grey Goose Watermelon & Basil, Rosé wine, watermelon puree
The Empress
Empress gin, egg white, lemon, lavender
Summer Mule
Belvedere Lemon & Basil, lime, ginger beer
Kentucky Ginger
Woodinville bourbon, ginger liqueur, rosemary
XOXO-Gossip Girl
Vodka, peach puree, egg white

The Empire Sunset

A blend of Ketel One vodka, rum,
freshly squeezed lime juice, fennel syrup,
blood orange puree, and Prosecco 22

Paloma

Patron tequila, grapefruit juice, fresh lime

Smoked Peach Passion

Grey Goose, St Germain, passion fruit puree

Shanghai Margarita

Tequila, agave nectar, ginger

Garden Spritz

Chandon Garden Spritz, rosemary, soda water

Espresso Martini

Ketel One vodka, Licor 43, Mr Black, espresso

Cucumber Collins

Hendrick's gin, St Germain, soda water

Jalapeño Margarita

Jalapeño-infused tequila,
cointreau, pineapple

WHITE WINES

Pinot Grigio, Ca'di Ponti, Italy	16/60
Riesling, Thomas Schmitt, Germany	16/60
Sauvignon Blanc, Isabel, New Zealand	17/64
Sancerre, Domaine de Pauline, France	20/75
Chardonnay, Skyside, California	17/64
Macon Villages, Chateau de Mirande	20/75

ROSÉ WINES

Rosé, M de Minuty, France	18/68
Rosé, Bargemone, France	16/60
Rosé, Whispering Angel, France	19/72

RED WINES

Pinot Noir, Accent de Vigne, California	16/60
Merlot, Lava Cap, California	16/60
Malbec, Bodega Cuarto Dominio, Argentina	16/60
Zinfandel, Kenwood, California	16/60
Cabernet Sauvignon, Donati, California	17/64

CHAMPAGNE/ SPARKLING WINES

Moët & Chandon, Brut Imperial	26/130
Veuve Clicquot, Yellow Label, Brut NV	30/160
Dom Pérignon	400
Veuve du Vernay, Brut, France	16/75
Chandon Garden Spritz, Mendoza	18/80
Rene Briand, Rose NV, France	17/79
Col Vetoraz, Prosecco, Italy	16/75

ALCOHOL FREE COCKTAILS

17

Pomegranate Fizz
Pomegranate and orange juices,
muddled rosemary, club soda

Faux-loma
Ritual tequila alternative, fresh grapefruit,
Fever Tree grapefruit soda

N/Aperol Spritz
Lyre's Italian Spritz,
sparkling apple cider,
club soda

Cucumber Refresher
Lyre's Dry London, fresh lime juice,
ginger ale,
garnished with cucumber

Kentucky Lemon Sour
The Spirit of Bourbon,
muddled candied ginger and rosemary,
egg white, agave nectar

BEER

10

Stella Artois, Belgium
Amstel Light, Holland
Allagash White, US
Corona, Mexico
Kona Big Wave, Hawaii
Lagunitas, IPA, US
Ballast Point Grapefruit Sculpin, IPA, US
Bell's Two Hearted Ale, US
Downeast Cider, US
Run Wild IPA, Alcohol Free, US
Corona Non Alcoholic, Mexico

THE EMPIRE ROOFTOP LOUNGE

APPETIZERS

CRISPY RHODE ISLAND CALAMARI 20

spicy marinara sauce

MINI AHI TUNA POKE TOSTADAS 24

avocado, lemon soy, sriracha, corn tortillas

OYSTERS ROCKEFELLER 24

bluepoint oysters, spinach, bacon, asiago, panko breadcrumbs

JAMAICAN JERK WINGS 20

jerk seasoned and grilled finished, mango habanero and buttermilk sauces (gf)

CHARRED SHISHITO PEPPERS 14

curry lime salt (veg)

CHIPS & HOUSEMADE GUAC 17

HANDHELDS

ROAST PORK BELLY BAO 23

hoisin, citrus, pickled veg, steamed buns

BUFFALO CHICKEN SLIDERS 24

hot sauce, bleu cheese, slaw, fries

CHEDDAR BURGER SLIDERS 25

lafrieda's blend, cheddar cheese, grilled onions, pickles, 'secret sauce', fries

MAITAKE MUSHROOM FLATBREAD 23

asiago cheese, marjoram, white truffle oil (veg)

CAULIFLOWER CRUST PIZZA 23

bell pepper, onion, cherry tomato, pesto, mozzarella cheese (gf/veg)

LOBSTER ROLL TACOS 30

corn tortilla (gf)

CHARRED MAHI TACOS 24

pineapple salsa, avo crema, corn tortilla (gf)

consumption of raw/uncooked products may increase risk of foodborne illness

ENTREES

GRILLED LOLLIPOP LAMB CHOPS 38

spice rubbed, tzatziki

GRILLED SKIRT STEAK 36

guac, roasted tomato sauce, fries

GARLIC SHRIMP 32

butter, lemon, white wine, country garlic bread

PLATTERS

THE EMPIRE PLATTER 100

one order of each:

ahi tuna poke tostadas, jamaican jerk wings, cheddar burger sliders, roast pork belly bao accompanied with bistro fries and sauces

TACO PLATTER 50

two of each taco:

grilled steak, sauteed shrimp, charred mahi, al pastor, garnished with cilantro, onion, radish, lime, accompanied with chips & guac

SIDES

BISTRO FRIES 14

TRUFFLE CHEESE TOTS 14

DESSERTS

CLASSIC BANANA SPLIT 15

vanilla bean, chocolate, strawberry gelato, walnuts, caramelized banana, whipped cream

KEY LIME TART 15

vanilla bean gelato, berries, whipped cream

APPLE GALETTE 15

cinnamon gelato, caramel sauce