



FROM THE MIND OF
THE SPIRIT GUIDE:



cerise



A NIGHTLY COLLECTION



OF CURIOSITY



 @ceriserooftop

THE CLASSICS | \$20

HONEY DEUCE

Grey Goose, Raspberry Liqueur, Lemonade, Honey Dew Melon

FRENCH BLONDE

Lillet Blanc, Bombay Sapphire Gin, St. Germain, Grapefruit

OLD FASHIONED

Makers Mark, Demerara, Angostura Bitters, Orange

ESPRESSO MARTINI

Chopin Vodka, Borghetti Coffee Liqueur, Espresso, Demerara

MOJITO

Bacardi Superior Rum, Mint, Lime, Sugar, Soda
+Flavor Bomb \$3 | +Champagne \$4

NAKED + FAMOUS

Rosaluna Mezcal, Aperol, Yellow Chartreuse, Lime

PALOMA

Los Lobos Blanco Tequila, Lime, Fevertree Grapefruit Soda, Salt

SPRITZ YOUR WAY

Choice of: Aperol, Campari, Italicus or St. Germain

BREWS

MODELO ESPECIAL \$9

HEINEKEN \$9

HEINEKEN 0.0 \$7

BLUE MOON HARVEST WHEAT BEER \$9

PERONI \$9

MILLER LIGHT \$9

HIGH NOON BLACK CHERRY SELTZER \$10

FROM THE SPIRIT GUIDE | \$19

THERE'S SOMETHING ABOUT CHERRY

Absolut Elyx Vodka, Cherry, Vanilla, Lemon, Fizz

BABE ON THE BLUE LINE

Spring 44 Gin, Passion Fruit, Lemon, Rosè Bubbles

DANCING IN THE MOONLIGHT

Patron Blanco Tequila, Cointreau, Lime, Toasted Blackberry, Agave Nectar, Salt

INFLUENCER IN THE WILD

Bacardi Mango Chili Rum, Pineapple, Lemon, Tajin

COWGIRL CARTER

Sir Davis Rye Whiskey, Aperol, Lemon, Angostura + Tobacco Bitters

SPICY, FILTHY, DIRTY, CHIPPY 'TINI

Ketel One Vodka, Cayenne, Olive Brine, Dry Vermouth

EL DIABLO XX

Mi Campo Tequila, Cointreau, Ghost Pepper, Lime, Agave Nectar, Jalapeño Salt

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PRESS PLAY

Scan the QR code to tune in to weekly happenings & live DJ entertainment.



GREENS

MEDITERRANEAN SALAD \$18 GF

Mixed Greens, Tomato, Bell Pepper, Feta Cheese, Red Onion, Kalamata Olives, Fried Chickpeas, Oregano Vinaigrette

SHAREABLES

HOUSE CHIPS & DIP \$12 GF

Moroccan Spiced Aioli

HUMMUS & PITA \$12 V

Stone Pine Nuts, Olive Salad

SYRIAN FALAFEL \$16 V | GF

Garlic Hummus, Pickled Red Cabbage, Pomegranate Tahini

MEDITERRANEAN SPICED FRIES \$10 V | GF

Harissa Cilantro Chimichurri, Parmigiano Reggiano

HANDHELD PITA BITES

HONEY-GLAZED HALLOUMI CHEESE \$16

Crispy Oregano Pita, Herb + Date Chimichurri

CAULIFLOWER \$17 V

Parsley Salad, Tomato, Cucumber, Tahini

CHICKEN SHAWARMA \$18

Lettuce, Pickled Cucumber, Garlic Sauce

ZA'ATAR SHRIMP \$18

Cucumber Yogurt, Pickled Cabbage, Pomegranate Sauce

KEBABS

SHISH TAOUK \$26

Chicken Skewers, Garlic Yogurt, Couscous Salad

PISTACHIO KOFTA \$27

Ground Lamb & Beef Skewers, Mint Tzatziki, Roasted Stone Pine Nuts, Couscous Salad

(V) Vegan | (GF) Gluten Free