# RO O FT OP

# - HOURS -

prix fixe power lunch

Daily 11 AM - 3 PM

open daily

11 AM - 12 AM

# prix fixe power lunch

- 30 -

#### **STARTER**

### SPICY SEAWEED SALAD

chukka, fresh seaweed, spicy sesame dressing

## CHICKEN TORTILLA SOUP

ricotta salata, cilantro, tortilla strips

# LEMONGRASS SHRIMP STICKS

chipotle miso, soft herbs

## TERIYAKI CHICKEN MEATBALLS

chimichurri, sesame seeds, scallion

## HAMACHI CRUDO

watermelon, jalapeño, citrus soy, crispy onion, opal shiso

## **GUACAMOLE**

ricotta salata, lemon oil, pepitas, togarashi spiced veggie chips

#### MAIN

## SALMON SALAD

mesclun, cabbage, edamame, sesame, hoisin, mango dressing

## ROOFTOP BURGER

horseradish mayo, little gem, tomato, Comte cheese, bacon, on brioche

## STREET TACOS (2)

brandt steak picado | chicken adobado | seasonal squash

## SPICY TUNA BOWL

avocado, black rice, spicy mayo, sesame, scallion

### TIKI CHICKEN SALAD

chicken breast, gem, cabbage, carrot, pineapple, sesame, macadamia nuts, chow mein noodles, red ginger dressing

## **DESSERT**

FRESH FRUIT SORBET

STICKY TOFFEE BREAD PUDDING

CHOCOLATE CHIP COOKIE

COCONUT ICE CREAM

#### **RAW**

## **OYSTERS**

mignonette, fresh horseradish, cocktail sauce

half dozen 18 / dozen 32

## SMOKED OYSTER SHOOTER

oyster, quail egg, scallion, ponzu, tito's vodka, tajin, spiced rim

3 for 18

## **SCALLOP**

avocado, red onion, cucumber, mango-aguachile, jalapeño, wonton

18

## HAMACHI CRUDO

watermelon, jalapeño, citrus soy, crispy onion, opal shiso

16

# SANTA BARBARA SEA URCHIN

limited availability based on quality and seasonality
garlic brioche toast

18

#### COLD

# SPICY SEAWEED

chukka, fresh seaweed, spicy sesame dressing

8

# SHRIMP COCKTAIL

cocktail sauce, meyer lemon

16

# **CAULIFLOWER SALAD**

radicchio, almonds, bacon lardons, raclette, 7 minute egg, green ranch, panko breadcrumbs

13

# TIKI CHICKEN SALAD

little gem, cabbage, carrot, pineapple, mango, sesame, macadamia nuts, crispy noodles, red ginger dressing

17

### CAESAR SALAD

croutons, parmesan, crispy capers, pine nuts

## STREET TACOS 'AL CARBON'

# BRANDT FARMS STEAK PICADO

bell peppers, bacon, black beans

15

# CHICKEN ADOBADA

pineapple guajillo marinade, soyrizo, avocado, braised tomato

11

# TEMPURA CATCH OF THE DAY

chipotle aioli, cabbage, pico de gallo

12

## **CARNITAS**

pickled red onion, radish

12

# SEASONAL SQUASH

crema, ricotta salata

10

# QUESADILLA CON CHORIZO

soyrizo, mozzarella & HOOK'S cheddar, togarashi mayo, flour tortilla

## **ON A STICK**

# BACON WRAPPED SCALLOPS

kung pao sauce, slaw

15

# LEMONGRASS SHRIMP

chipotle miso, soft herbs

12

# CHICKEN BREAST

plum sauce, peanut, cilantro

12

# BRANDT FARMS NEW YORK STEAK

sweet and spicy soy, bubu arare

15

# LAMB CHOPS

sichuan peppercorns, cumin-soy glaze

### HOT

# STREET CORN

tajin, parmesan, scallion, garlic aioli, grilled lime

10

# SPAM FRIES

roasted garlic sriracha aioli

20

# ROOFTOP BURGER

bacon, comte cheese, horseradish mayo, little gem, tomato, brioche, fries 20

#### **DESSERT**

- 9 -

## STICKY TOFFEE BREAD PUDDING

rum caramel, vanilla ice cream

## WARM CHOCOLATE CHIP COOKIES

'boozy' milk



#### **TIKI IS BORN**

"With Prohibition officially repealed, and recognizing that people hadn't tasted a decent drink during the previous fourteen years of darkness, with the smell of Rhum always in my nostrils, I started to concoct some unusual, and at the time, exotic drinks."

Ernest	- Donn	Beach -	Gantt

December 5, 1933, crowds of people gather across the nation in celebration of the repeal of the 18<sup>th</sup> Amendment. Prohibition has come to an end.

Along the coast of California, Ernest Raymond Beaumont Gantt, later self-proclaimed Donn Beach, arrives to the beautiful city of Los Angeles. After traveling the Caribbean and Pacific Seas for several years, he settles into a small tailor shop on North McCadden Place in Hollywood. Inspired by his adventures, he opens a little café decorated with a collection of flotsams of carvings, masks, and sundry Polynesian and nautical bric-a-brac. This was not your typical Coconut Grove elegantly themed nightclub. No, this place was a little rough around the edges, different even for those accustomed to the theatrical. The elaborate cocktails with Caribbean spices, exotic tropical fruits, and unheard of sweeteners transported people to an island noone had ever been – it was a creation of the man himself.

As Donn was introducing Tiki culture to the people of Los Angeles, in Oakland a man named Victor Jules Bergeron, who would become Trader Vic, was running a small, but successful little bar with cocktails that appealed to the people of east bay. Trader Vic wanted something more creative, more eccentric to give his guests an experience they'd never had before. Trader Vic and his wife decided to take a little trip to the Caribbean where he experienced something he hadn't before — flavors, spices, fruits, CULTURE. As he and his wife made the return trip, word traveled north about the hidden gem that was attracting stars and stargazers in Hollywood. Intrigued by the buzz, and with his newfound love for the exotic Caribbean culture, Vic had to see it for himself. In 1937, Trader Vic made his first pilgrimage to the famous Don the Beachcomber. Inspired by the amazing concept Donn had created, Vic returned home and transformed his little saloon, known as the Hinky Dinks, into the NorCal competition of SoCal Don's Beachcomber Café.

The men battled it out in a titan clash of Tiki, and the public was blessed with some of the most exotic, mind-blowing cocktails the world has seen.



#### tiki

#### **TIKI CLASSICS**

# TRADER VIC'S MAI TAI

house blended rums, orgeat, dry curacao, citrus *Yes! He was the creator.* 

15

### ZOMBIE

3oz of house blended rum, don's spice #4, munrelaf, citrus MAX  $_3$  PER GUEST

Caution! Zombie mood is possible

17

# THREE DOTS AND A DASH

house blended rum, munrelaf, allspice, fresh oj, citrus

Morse code for - Victory!

16

## JUNGLE BIRD

hamilton jamaican gold rum, campari and fresh pineapple juice Created in 1978, after the mighty titan clash

15

## **NAVY GROG**

house blended rum, grapefruit, don's spice#2, citrus

A robust rum punch dedicated to the gallant men of the American Navy

15

## **PAINKILLER**

denizen 8yr, coconut, orange, pineapple
You'll forget about your pain... at least for tonight



## tiki

# **HOUSE LIBATIONS**

# L.A. GIRL

cucumber-infused wheatly vodka, aloe vera, lemongrass, peach with a touch of citrus

15

# TURTLE BAYCAY

beefeater gin, cucumber, watermelon, munrelaf, citrus

15

# QUEEN OF THE SOUTH

jose cuervo tradicional, guanabana, avocado, pineapple with a touch of citrus

15

# D.K. PUNCH

pineapple-infused denizen 8yr, banana, coconut, don's spice#2, citrus

15

# TE FITI'S RAGE

absolut elyx, cinnamon, mango, carrot, pineapple, citrus, habanero
HEAT OPTIONAL

15

# **SMOKEY ROBINSON**

bacon infused high west double rye, smoked maple syrup, spiced pear



## tiki

### **TO SHARE**

SERVES 3-4

# DON'S SCORPION BOWL

rum, gin, brandy, orange, pineapple, citrus, orgeat

45

# MAUI'S RETURN

real mccoy, smith & cross, syrup#5, pineapple, citrus, syrup#3, vermouth 35

# TE KA'S FURY

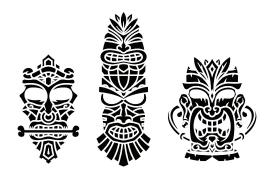
absolut elyx, cinnamon, mango, carrot, pineapple, citrus

HEAT OPTIONAL

40

# TRICKY TAI

rum blend, lemongrass infused vodka, coca cola syrup, pineapple, citrus 50



### **FROZE & BEERTAILS**

# SKY HIGH

red berry house mix, citrus raspberry skyy vodka, ferrari carano rose, drapo, lillet

15

## G&T

botanist, cucumber, grapefruit, thyme, Fever Tree aromatic tonic

## L.A. MICHI

house mix, spicy rim topped with golden road mango cart or estrella jalisco

10

## **DRAUGHT**

Beachwood   Foam Top   Blonde   Huntington Beach, CA   5.5%	8
Bootleggers   Old World Heff   Hefeweizen   Fullerton, CA   5%	8
Coronado   Leisure Lagoon   Hazy IPA   Coronado, CA   5.5%	8
Stone   Tangerine Express   American IPA   Escondido, CA   8%	8
4 Son's   Great One   Double IPA   Huntington Beach, CA   8%	9
atitude 33   Honey Hips   American Blonde Ale   Vista, CA   8.3%	9
Strand   Beach House Amber 5.1%   Torrance   American Amber	8
Golden Road   Mango Cart 4%   Los Angeles   Fruit & Field Beer	8
Coronado   Leisure Lagoon 5.5%   Coronado   Hazy IPA 8	

## **BOTTLED**

ACE | Pineapple Cider | Sonoma, CA | 5% 7

Estrella Jalisco | Pilsner | Jalisco, Mexico | 4.5% 7

Michelob Ultra | Light Lager | Missouri | 4.2% 7

North Coast Old Rasputin | Imperial Stout | California | 9%

#### **WINE BY THE GLASS**

## **BUBBLES**

Conquilla Cava Brut Spain 14

Cleto Chiarli Lambrusco di Sorbara Italy 15

L. Aubry Fils Champagne France 25 / 115

#### WHITE

Lieu Dit Sauvignon Blanc Santa Ynez Valley, CA 16

Ferdinand Grenache Blanc Lodi, CA 15

Au Bon Climat Chardonnay Santa Barbara, CA 15

Sandhi Chardonnay Santa Barbara, CA 16

## ROSÉ

Giornata "Ramato" **Pinot Grigio** San Luis Obispo, CA 16

#### **RED**

Oeno **Pinot Noir** Russian River Valley, CA 15 Bow & Arrow **Gamay** Willamette Valley, OR 15

Cultivar Cabernet Napa County, CA 17

MIMOSA 15

Sparkling wine with your choice of juice

Orange

Cranberry

Pineapple

Passionfruit

Elderflower

Cassis

#### THINGS WE LOVE TO DRINK - 60 A BOTTLE

#### WHITE

Christina **Gruner Veltliner** Carnuntum, Austria
Gaintza "Txakoli" **Hodarrabi Zuri blend** Basque Country, Spain
Tricollis **Gewurz, Riesling** Hungary
Pasaeli **Yapincak Thrace** Turkey
Michele Alois "Caulino" **Falanghina** Campania, Italy

Tenuta Whitaker **Grillo** Sicily, Italy

## ROSÉ

IL Ramato **Pinot Grigo "Ramato"** Friuli, Italy
Uivo **Pinot Noir "Pt Nat"** Portugal
Dolores Cabrera **Listan Negro** Canary Islands, Spain

#### RED

Au Bon Climat **Pinot Noir** Santa Barbara, CA
Babcock "Rita's Earth" **Pinot Noir** Santa Rita Hills, CA
Cottanera Barbazzale **Nerello Mascalese** Etna, Italy
"Ad Libitum Rouge" **Cabernet Franc** Touraine, France
Chateau Payral **Bordeaux Blend** Bergerac, France

### BEYOND NECESSITY, YET WORTH EVERY PENNY

#### **BUBBLES**

Shramsberg Blanc de Blanc Sonoma, CA 105 Shramsberg Rose Sonoma, CA 120 Benvoit Marguet "zero dosage" Champagne, France 145 Bollinger Champagne, France 185

#### WHITE

Henri Bouegois **Sauvignon Blanc** Sancerre, France 75

Domaine Leflaive **Chardonnay** Macon-Verze, France 80

Domaine J. Ferret **Chardonnay** Pouilly Fuisse, France 80

Baumard Clos du Papillon **Chenin Blanc** Savennieres, France 85

ZD Reserve **Chardonnay** Napa Valley 90

#### RED

Allegracore Etna Rosso Nerello Mascalese Sicily, Italy 75
Julie Balagny Gamay Fleurie, Beaujolais, France 80
Mas des Chimeres Red Blend Languedoc, France 75
Camino del la Frontera Tinto Juan Garcia Galicia, Spain 85
Bergstrom "Silice" Pinot Noir Oregon 155
Orneillaia "Tenuta dell'Orneillaia" Super Tuscan Bolgehri, Italy 125
Ridge "Geyserville" Zinfandel Alexander Valley, CA 130
ZD Cabernet Sauvignon Napa Valley, CA 180

# **BY SPIRIT**

RUM	
Appleton Estate 12yr	15
Appleton Estate Reserve	12
Appleton Estate Signature	11
Avua Cachaça	17
Bacardi Silver	11
Bacardi 8yr	13
Captain Morgan Spiced	12
Denizen 8yr	12
El Dorado 5yr	12
El Dorado 15yr	23
El Dorado 21yr	45
Facundo Eximo 10yr	25
Facundo Paraiso	85
Flor de Caña Extra Seco	9
Flor de Caña 5yr	10
Goslings	9
Hamilton Demerara 151	13
Hamilton Jamaican Gold	12
Hamilton Jamaican Black	12
Havana Club Añejo Blanco	12
Havana Club Añejo Classic	12
Leblon Cachaca	12
Mount Gay Black Barrel	9

# **BY SPIRIT**

MORE RUM	
Mount Gay Eclipse Gold Rum	9
Myers Original Dark Rum	9
Plantation 3yr	9
Plantation Jamaica	18
Plantation Pineapple Stiggins'	12
Plantation OFTP	13
Plantation Trinidad	18
Pussers	12
Pussers Gunpowder	15
Real McCoy 3yr	9
Real McCoy 5yr	11
Real McCoy 12yr	15
Rhum Clement VSOP	14
Rhum Clement XO	21
Rhum J.M. E.S.B.	12
Ron Zacapa 23	16
Ron Zacapa XO	35
Smith & Cross	13
Stroh 160	12
Wray & Nephews	11

13

Zaya Rum Ultra

# **BY SPIRIT**

VODKA	
Absolute Elyx	13
Absolute Mandarin	10
Belvedere	14
Chopin	14
Ciroc Apple	12
Ciroc Coconut	12
Ciroc Red Berry	12
Grey Goose	14
Ketel One	14
Tito's Vodka	14
Wheatly Vodka	12
GIN	
Astral Pacific	14
Aviation	14
Beefeater London Dry	12
Bombay Sapphire	12
Brooklyn	14
Hendricks	14
Nolet's	14
Plymouth	12
Plymouth Navy Strength	13
The Botanist	1.3

# **BY SPIRIT**

TEQUILA	
Azuñia Blanco	15
Azuñia Reposado	17
Azuñia Añejo	19
Casamigos Blanco	15
Casamigos Reposado	17
Casamigos Añejo	19
Clase Azul Reposado	30
Don Julio Blanco	17
Don Julio Reposado	19
Don Julio Añejo	21
Don Julio 1942	65
Fortaleza Blanco	16
Fortaleza Reposado	18
Fortaleza Añejo	25
Herradura Silver	14
Herradura Reposado	15
Herradura Añejo	17
Milagro Silver	12
Patron Silver	15
Siete Leguas Blanco	15
Siete Leguas Reposado	16
Siete Leguas Añejo	19
Tres Generaciones Añejo	15
MEZCAL	
Del Maguey Chichicapa	23
Del Maguey Vida	15
El Silencio Espadin	15
Vago Cuixe Aquilino	27
Xicaru	14

# **BY SPIRIT**

WHISKEY	
Balvenie 12yr	24
Buffalo Trace	13
Bulleit Bourbon	13
Bulleit Rye	13
Crown	11
Glenfiddich 12yr	15
Glenlivet 12yr	15
High West American Prairie	13
High West Campfire	15
High West Rendezvous Rye	18
Jack Daniels	9
Jameson	9
Johnny Black	13
Lagavulin 16yr	25
Laphroigh 10yr	15
Macallan 12yr	18
Makers Mark	13
Templeton Rye	16
COGNAC, BRANDY, PISCO	
Cooper King American Brandy	12
Hennessy V.S.O.P	23
Hennessy X.O	96
Kappa Pisco	13
Remy Martin 1738	20
Remy Martin VSOP	16



## BUZZ<sup>2</sup> featuring Groundwork® Coffee

# ARSE KICKER

kerrygold irish cream, grand marnier, kahlua

12

# **BUENOS DIAS ABUELITA**

tequila or mezcal, sweet condensed milk, cinnamon, milk float

12

## THE CUBANO

real mccoy 5 yr, butter, vanilla, spices, espresso 12

# OH, TINI TIN TIN

espresso infused Tito's vodka, sweet condensed milk, milk float



#### **COFFEE**

House Drip	5
12 Stories Wayfarer Blend Pour Over	5
Cold Brew	5

# TEA

Earl Grey, English Breakfast, Masala Chai Jasmine Green, Gen Mai Chai Peppermint, Chamomile, Mango Flip, Assam Black 4.5

# WAYFARER AGUA FRESCA

Watermelon, Sage, Citrus 6.5

## & THEN SOME

Soda	4.5
Fresh Juice	5
Milk	4.5
H <sub>2</sub> O	4.5
Red Bull	5
Little West Cold Pressed Juice	0