Skylawn

ROOFTOP BAR & SOCIAL SPACE

CRAFT COCKTAILS

LIFE LINE | 14 PITCHER 56
Dorothy Parker NY Gin, Lime, Cinnamon, Apple Juice, Honey Syrup

UP ON 37TH | 14
Tito's Vodka, Combier Creme de Mure, Raspberries, Lemon

EASY SPEAK | 13
Henry McKenna Bourbon, Cynar, Simple Syrup

ROUGH EXPOSURE | 14
Pig's Nose Blended Scotch, Orange, Lemon, Orgeat, Simple Syrup

SUNSET IN MANHATTAN | 15
Ragtime Rye Whiskey, Marmelade, Martini & Rossi Sweet Vermouth, Angostura Bitters

LAWN GAMES | 13 PITCHER 52
Bacardi 8 Yr Rum, Mango Puree, Lime, Simple Syrup

THE SKYSCRAPER | 14 PITCHER 56
Henry McKenna Bourbon, Aperol, Combier Pamplemousse Rose

MAYAN MARGARITA | 15 PITCHER 60
El Tesoro Tequila, El Bujo Mezcal, Lime, Lemon

BEER

HOLY GRAIL ALE 16OZ 4.7% | 12
Black Sheep, Masham, UK

SOLID GOLD ALE 4.4% | 10
Founders, Grand Rapids, MI

ALL DAY IPA 4.7% | 10
Founders, Grand Rapids, MI

STELLA PILSNER 4.8% | 9
Bremen, Germany

CORONA EXTRA 4.6% | 9
Mexico City, MX

BROOKLYN LAGER 5.2% | 9
Brooklyn, New York

BUDWEISER 16OZ 5.0% | 9
Anheuser-Busch, Belgium

BUD LIGHT 16OZ 4.2% | 9
Anheuser-Busch, Belgium

ANGRY ORCHARD 5% | 9
Walden, NY

SUGAR FIX

MINI LEMON MERINGUE PUSH POPS | 9

PANNA COTTA SHOOTERS | 9

CHOCOLATE DIPPED CHEESECAKE POPS | 9

WINE AND SPARKLING

All our wine is served on tap to bring you the freshest wine by the glass.

PROSECCO | 13 / 52
La Marca, Veneto, IT

SPARKLING BRUT | 14 / 55
Millennium, Pleasant Valley, CA

ROSE | 12
Stemmari, Sicily, IT

CHARDONNAY | 12
Estancia, California, USA

CABERNET SAUVIGNON | 14
Simi, Alexander Valley, WA

CRUSH RED BLEND | 12
Dreaming Tree, Geyserville, CA

VEUVE CLICQUOT BRUT YELLOW LABEL | 130
reims france

SNACKS

Platters Shareable up to 6 People

LOCAL ARTISAN CHEESE BOARD | 15 / 70
Served with truffled pomegranate honey and rustic bread (GF)

CHARCUTERIE BOARD | 16 / 75
Spiced coppa, shaved parma ham, smoked duck breast, wild boar sausage, and vodka-infused House Pickled vegetables

MOJITO GLAZED PRAWNS | 18 / 80
Pan-seared prawns served chilled with pineapple-avocado salsa and a side of plantain chips (GF)

BUFFALO CHICKEN MEATBALLS | 16 / 65
Spicy cayenne glazed chicken meatballs with bleu-cheese fondue served with celery chips (GF)

HOUSE SLIDERS | 18 / 80
Grilled waygu beef topped with smoked cheddar, pancetta, roasted tomatoes and mustard greens served on toasted pretzel rolls (GF Available)

CUBAN FINGER SANDWICHES | 15 / 65
Sliced roast pork belly, Black forest ham, swiss cheese and pickles served with mojo dipping sauce and a side of plaintain chips (GF Available)

LIGHT MEALS

BLOODY MARY GAZPACHO | 9
Chilled soup shooters made with blended, vodka-infused pickled vegatebales (GF) (V)

COUNTRY OLIVES & HUMMUS | 11
Hummus and marinated olive platter served with roasted peppers, tomatoes and rosemary naan (V)

SMOKED & SALTED HOUSE CHIPS | 8
Served with caramelized shallot dip

BURRATA & HEIRLOOM TOMATO SALAD | 14
Served with pistachio puree and a basil crostini

TENDER GREEN SALAD | 10
Table tossed butter lettuces, heirloom cherry tomatoes and pickled onions served with a lemon poppy seed vinaigrette (GF) (V)
Grilled Shrimp 18

CEVICHE TASTING | 19
Ask your server for today's fresh selections

SIGNATURE FLATBREADS| 17
(AVAILABLE TRADITIONAL, STONE-WHEAT, OR GLUTEN-FREE)
Watercress & Pepper-Cured Bacon - topped with roasted red onion, ancho chili, and avocado & tomatillo pico de gallo
Mediterranean - topped with sliced falafel, olive oil roasted tomatoes, country olive puree, and petite oregano (V)

V=Vegan GF= Gluten Free
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Especially if you have certain medical conditions.