

the **TWELVE|THIRTY** club

ROOFTOP BAR

Brunch

WARM BISCUIT 9

Salted Butter, Blackberry Jam

AVOCADO TOAST 14

Lemon, Aleppo Pepper,
White Cheddar, Toasted Country Bread

ADD SUNNY SIDE UP EGG* +2

SEASONAL FRESH FRUIT TOWER 23

Strawberry Greek Yogurt,
Roasted Almond Granola

GREAT TO SHARE

CARAMELIZED BANANA FRENCH TOAST 16

Toasted Pecans, Salted Maple Caramel

BUTTERMILK BISCUIT & SAUSAGE GRAVY* 18

Sunnyside Up Eggs, Potato Hash

CALIFORNIA SCRAMBLE* 18

Eggs, Bacon, Pepper Jack, American
Cheese, Havarti, Potato, Avocado, Salsa

MAKE IT A BURRITO +2

COCKTAILS

GET RIGHT BLOODY MARY 16

Wheatley Vodka, Cracked Pepper,
A1, Spiced Tomato, Fresh Lime

ISLAND VIBES 16
Corazón Blanco Tequila, Pineapple,
Guava, Mamitas Pineapple Seltzer

BOOZY PEACH 18

Peach Liqueur, Pomegranate,
Spanish Cava, Lemon

MIMOSA PLEASE
SINGLE 13 / BY THE BOTTLE 50

CHOOSE ONE

Classic Orange Pineapple Guava
Italian Peach

ESPRESSO MARTINI 19

Espresso Infused Vodka, Cold Brew,
Borghetti Italian Liqueur

CUCUMBER CLEANSE 17

Gin, Fresh Pressed Cucumber,
Coconut Water, Organic Agave

SIDES

CRISPY SMOKED BACON 6

POTATO HASH 5

CHAMBONG FLIGHT 35

MIMOSA. BELLINI.

SPARKLING BREAKFAST MIMOSA

To Share

LEBANESE HUMMUS 15

Cherry Heirloom, Jalapeño Emulsion,
Garden Herbs, Grilled Pita

ADD VEGETABLES +3

SALT-CRUSTED WARM PRETZELS 16

Provolone Fondue

SHORT RIB POTSTICKERS 19

Toasted Sesame, Cilantro, Ponzu

DOUBLE TRUFFLE FRIES 15

Truffle Aioli

CRISPY BRUSSELS SPROUTS 15

Soy Caramel

**GUACAMOLE &
PIMENTO CHEESE 16**
Tortilla Chips, Toasted Everything Baguette

DRY RUBBED WINGS 18

Tossed in Really Effing Good Sauce

RAW BAR

OYSTERS ON THE HALF SHELL* 25/49

Classic Cocktail Sauce, Chow Chow Mignonette

PRESSED YELLOWTAIL & AVOCADO* 23

Yuzu Kosho, Crispy Garlic, Toasted Sesame, Chile Honey

THE 12/30 ROLL* 20

Lump Crab, Avocado, Cucumber, Crispy Black Rice

SPICY TUNA & CRISPY RICE* 21

Fresno Chile, Cilantro, Tamari

SHRIMP COCKTAIL* 24

Classic Cocktail Sauce

Salads & Sandwiches

CLASSIC CAESAR SALAD 16

Texas Cheese Toast Croutons ADD CHICKEN +7 SALMON* +9

ASIAN SHRIMP & AVOCADO SALAD 20

Napa Cabbage, Bell Pepper, Togarashi Wonton, Asian Herbs, Spicy Yuzu Vinaigrette

12/30 BURGER* 20

Smashed & Caramelized with Melted Cheese, Pickle, Red Onion, Honky Tonk Sauce

ADD BACON +2

"ROCK IT" FRIED CHICKEN SANDWICH 19

Dill Pickles, Iceberg Lettuce, Ranch

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

COCKTAILS

TERRACE MULE 16

American Vodka, Figenza Vodka, Pomegranate, Lime, Ginger Beer

BROADWAY SURF CLUB 16

Grey Goose Vodka, Pineapple, Fresh Lemon, Giffard Noix De Coconut

ROOFTOP SANGRIA 16

Red Passion Fruit, Guava, Lemon, Brandy, Red Wine

WHITE Ripe Watermelon, Pineapple, Orange, Brandy, White Wine



Saddle up 69
SANGRIA

RED AND WHITE SANGRIA.
LEMON VODKA. SPARKLING WINE



PEACHES DREAM 17

Pink Whitney Vodka, Desert Prickly Pear, Scratch Lemonade, High Noon Peach Tea

GARDEN SMASH G&T 17

Strawberry Kissed Sipsmith Gin, Pressed Mint, Yuzu Green Tea, Sea Salt

CLASSIC APEROL SPRITZ 17

Pressed Lemon, Sparkling Wine

KENTUCKY OLD FASHIONED 17

Jim Beam, Luxy Cherry, Aromatic Bitters, Orange Oil

FROSÉ 17

Pink Wine, Pomegranate, Peach, Lemon, Passion Fruit

PIÑA COLADA 17

Sailor Jerry, Rum Haven Coconut, Pineapple, Lime

MARGARITA 17

Jose Tradicional Blanco, Agave, Tart Lime

FROZEN

Perfect 16
Margaritas

PASSION FRUIT + GUAVA CUCUMBER SKINNY
CLASSIC PASSION FRUIT HABANERO

SHOTS

12

YEEHAW

Bottle in Bond Whiskey,
Cinnamon & Vanilla

LFG!

Espresso Jacked Vodka,
Cold Foam

FANCY GREEN TEA

Whiskey, Fresh Sour, Peach

CRAFT LEMON DROP

Lemon Infused Vodka, House Triple

WINE

WHITE

6oz | 9oz | BTL

SAUVIGNON BLANC The Crossings 13 | 20 | 52

CHARDONNAY Ferrari Carano..... 15 | 23 | 58

PINOT GRIGIO Mirabello 11 | 17 | 42

RED

PINOT NOIR Oaktales 16 | 24 | 64

CABERNET SAUVIGNON Sunspell..... 15 | 23 | 58

ROSÉ & BUBBLES

The Rose Chamborg

GRENACHE Seppeltsfield..... 15 | 23 | 60

PROSECCO Bisol..... 14 | - | 70

SPARKLING ROSÉ Alta Vista Brut..... 15 | - | 75

CHAMPAGNE Veuve Clicquot 'Yellow Label' Brut - | - | 165

BEER

DRAUGHT PINTS \$10

COORS LIGHT MODELO ESPECIAL BEARDED IRIS "HOMESTYLE IPA"

BOTTLES + BUCKETS \$9 / \$50

MILLER LITE COORS LIGHT CORONA MICHELOB ULTRA
HIGH NOON DISKIN CIDER

ZERO *Proof 11*

GARDEN MULE
PASSION FRUIT HIGHBALL