

TOP OF
HE GATE

MENU



WINE

Champagne & Sparkling

Zardetto Prosecco	25 120
Moët Ice	250
Veuve Clicquot Yellow Label	350
Billecart-Salmon "Nicolas Francois" 2006.....	450
Los Dos Cava Rosé	25 150
Charles Orban Rosé	300

White

Pacific Rim Riesling.....	25 120
Chateau de Fontenille White Blend	25 115
Bonterra Sauvignon Blanc	25 125
Flowers Chardonnay.....	250

Rosé

Fleurs de Prairie	25 120
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Red

Bodega Catena 2017 Malbec.....	25 120
Line 39 Pinot Noir.....	25 120
Chateau Haut-La Pereyre Red Blend.....	25 120

BOTTLE SERVICE

Vodka

Belvedere.....	450
Titos	400
Ketel One.....	250

Tequila

Don Julio 1942..	800	Casamigos Añejo	600
Azul Blanco.....	400	Casa Dragons Dbl Barrel	1200
Avion Añejo.....	250	El Tesoro Añejo	450

Bourbon

Van Winkle Family Reserve 12yr.....	*2000
J. Bowman	350
Jack Daniel.....	250

Rye

Whistle Pig "Old World"	600
Angels Envy	400
Sagamore Rye	325

Scotch

Macallan "M"	*60000
Macallan 12yr.....	575

All bottles include one round of mixers

** Limited availability*

COCKTAILS

Summer Bloom (<i>Featured Cocktail</i>)	35
<i>ketel one vodka, elderflower liqueur, limoncello, lemon juice, basil</i>	
Rock Creek	25
<i>flor de cana 4yr rum, lime juice, ginger cordial, jamaican ginger beer, blue curacao</i>	
Mango Mule	25
<i>ciroc mango, lime juice, ginger beer</i>	
Tequila Sour	25
<i>el jimador tequila, apple sour liqueur, agave cordial, lime juice</i>	
Capital Negroni	25
<i>rittenhouse rye, cardamaro, campari, chocolate & cardamom bitters</i>	
TOG Manhattan	50
<i>macallan 12 years, barrel aged bitters, carpano vermouth</i>	

BEER

Rochefort 10 Trappist Ale (11.3% ABV)	22
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CHAMPAGNE

Dom Perignon Vintage Rosé 2003	1800
Pol Roger (1.5L)	1600
Veuve Cliquot (1.5L)	1300
Pierre Gimonnet & Fils Rosé.....	900
Moët & Chandon Impreial Reserve.....	800
Aubert et fils "Epernay"	650

18% gratuity will be automatically added to every check.

Food must be ordered when ordering alcohol.

*Given the reduced capacity of our dining spaces,
we ask that you respect the time limit of 1.5 hours so that
subsequent guests also have time to enjoy their experience.*

TAPAS & SHARED PLATES

Summer Salad	27
<i>arugula, blue cheese, candied nuts, berries</i>	
Octopus & Hummus	48
<i>za'atar, chili peppers, olive oil, warm naan bread</i>	
Hummus	27
<i>chickpeas, DOP olive oil, lemon zest, warm naan bread</i>	
Beef Meatballs	29
<i>teriyaki sauce, sesame seeds, jalapeño, fried onions</i>	
Lamb Chops	59
<i>carrot purée, braised potatoes & onions, mint chutney</i>	
Grilled Chicken Satay	29
<i>peanut sauce, cilantro, lime</i>	
Charcuterie Board	32
<i>assorted meats, pickles, whole grain mustard, baguette</i>	
Handcrafted Cheeses	32
<i>assorted handcrafted cheeses, dried fruit, honeycomb, baguette</i>	
Burrata con Panna	38
<i>eggplant, roasted cherry tomatoes, pumpkin seeds</i>	
Pizza Romana	29
<i>tomato sugo, mozzarella, olives, oregano</i>	
Spicy Roasted Mixed Nuts	17
Marinated Olives	17
<i>lemon, rosemary</i>	
Raspberry Trifle	27
<i>mascarpone cream, toasted pistachios</i>	
Assorted Macarons (6)	27
Assorted Mini Pastries (6)	27