

COOL DRINKS | HOT FOOD | GREAT VIEWS



MENU

 **f** **THEROOFSOCO**

SIGNATURE COCKTAILS

Margarita

El Jimador Tequila, Triple Sec, fresh lime, simple syrup. *Style your margarita:*
STRAWBERRY VANILLA | JALAPEÑO CUCUMBER LIME

GLASS PITCHER JUG

13

49
6 OZ.

98
12 OZ.

Not Your Typical Cold Tea

Chivas Regal 12yr, fresh peach green tea, fresh lemon, simple syrup

12

Glitter 75

Hendricks Gin, fresh lemon, simple syrup, gold glitter, topped with Prosecco

12

Sidewalker

Sol, in-house made raspberry lemonade syrup

8

Roku Haze

Roku Gin, fresh lime, pink peppercorn rose syrup, green apple pearls, topped with Prosecco

12

54
7 OZ.

105
13 OZ.

Pear Mule

Stolichnaya Vodka, fresh pears, pear juice, lime and ginger beer

11

Strawberry Dragon Fruit Sangria

Sauvignon Blanc, plum brandy, Triple Sec, in-house made strawberry and dragon fruit syrup, topped with ginger ale

12

39
6 OZ.

SOCO Sangria

Cabernet Sauvignon, plum brandy, peach liqueur, orange juice, pineapple juice, topped with ginger ale

12

39
6 OZ.

Blackberry Basil Bourbon Lemonade

Woodford Reserve Bourbon, fresh blackberries, basil, fresh lemon, simple syrup

13

The Roof Caesar

Hendricks Gin, grilled pineapple, jalapeño tabasco, Walter Craft Caesar Mix

12

DRINKS

DRAUGHT BEER

	SLEEVE	PITCHER
Steam Whistle	7	23
Seasonal Rotating Tap	8	27
Coors Light	7	23
Creemore IPA	8	27

BOTTLES & CANS

Sol	7	Belgium Moon	8
Lost Craft Revivale	8	Heineken 0.0	6
Lost Craft Divercity	8	Rickards Grapefruit Radler	8
Storyteller	7	Strongbow Cider Rose	9
MGD	8	Rood Apples Cider	9
Miller Lite	7	Lost Craft Cider	9

DRINKS

WHITE WINE

Cavaliere D'oro Pinot Grigio

ITALY

6 OZ.	9 OZ.	BOTTLE
11	16	49

Fielding Rose

NIAGARA VQA

10	15	42
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Meridian Chardonnay

CALIFORNIA

13	18	52
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Matua Sauvignon Blanc

NEW ZEALAND

13	18	52
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Fielding Riesling

NIAGARA VQA

10	15	42
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RED WINE

Les Jamelles Merlot

FRANCE

6 OZ.	9 OZ.	BOTTLE
11	16	48

Chateau St Jean Cabernet

CALIFORNIA

13	18	52
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Creekside Syrah

NIAGARA VQA

10	15	42
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Mission Hill Estate Pinot Noir

OKANAGAN, BC

11	16	48
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BUBBLES

Mionetto Prestige Prosecco Brut

ITALY

200ML	750ML
15	42

Fielding Sparkling Rose

70

Dom Perignon

450

DRINKS

SNACKS

Green Papaya Salad

carrot, daikon, cashews, chili lime vinaigrette, mint, fried shallots, apple

8

Tuna Poke Sushi Cone

yellowfin tuna, spicy aioli, umami shitakes, avocado, apple, toasted nori

6

Chicken Satays

peanut sauce, house pickles

14

Adobo Pork Belly Skewers

pickled slaw, chili vinegar

12

Vegetable Spring Rolls

green leaf lettuce, mint, basil, nuoc cham

9

Jerk Wings

roasted pineapple lime aioli

14

Asian Street Tots

Tater tots, corn, togarashi spice, kewpie mayo, nori, scallion, fried shallots, bonito

11

Korean Corn Dogs

panko crusted, jalapeño cheese curd smokie, kimchi mayo, sesame seeds

9

Guacamole

pico de gallo, house cumin spiced tortilla chips

9

EATS

HANDHELDS

Smoked Chicken BLT

butter lettuce, tomato, smoked bacon, aged cheddar, caramelized onion aioli

18

Murtabak

roti canai wrap, chickpea salad, avocado, pickled slaw, Malaysian curry aioli

16

Kids Burger

beef patty, naked bun

11

DESSERTS

Soft Serve

rotating flavours

6

Tropical Fruit Plate

7

EATS