



# SKY GARDEN

grille

## TO START

**U PEEL SHRIMP** \$18 **JUMBO LUMP CRAB DIP** \$17  
*one pound; cocktail sauce, lemon* *espelette, grilled naan*

## COLD

**THAI SALAD** \$12 **LOBSTER SALAD** \$19  
*field greens, nappa cabbage, snow peas, mixed peppers, cucumber, daikon radish, Thai basil, roasted peanuts, Asian dressing* *baby iceberg, olive cured tomatoes, lavosh*

**ADD GRILLED CHICKEN** \$4

## GRILLE POUCHES

**STEAMED CLAMS** \$18 **CIOPPINO** \$24  
*littleneck clams, potato, sausage, tomato, fresh herbs* *shrimp, scallops, halibut, shaved fennel, summer squash, fire roasted tomato sauce*

**GARLIC SHRIMP** \$22  
*roasted garlic, charred tomato, long hot, potato*

## CHARCOAL GRILL

*served with apple cider slaw & house-made kettle chips*

**MARINATED 12oz SKIRT STEAK** \$24  
*crispy onions, chili pepper relish*

**THAI SCALLOPS** \$28  
*cucumber, jalapeño, bok choy, ginger, cilantro, green tea basil broth*

**SEARED HALIBUT** \$28  
*fennel-tomato broth, potato, summer squash, fresh herbs*

**SKY BURGER** \$15  
*8oz blended black angus beef, cooper sharp, lettuce, tomato, house steak sauce*

**IBERICO BURGER** \$21  
*8oz blended black angus beef, iberico chorizo, manchego & midnight moon cheeses, pickled red onions, apricot mustard*

**CHICKEN SANDWICH** \$12  
*marinated & grilled chicken breast, lettuce, tomato, guacamole cream*

**1/2 RACK BABY BACK RIBS** \$16  
*sweet-smokey bbq sauce*

**ADD 1/2 RACK** \$12

## SWEET ENDINGS

**KEY LIME PIE** \$6 **COCONUT PANNA COTTA** \$8  
*mango gel, braised pineapple, coconut foam*

## POPTAILS

**SPICY MANGO MARGARITA** \$15  
*patron silver, mango puree, cointreau, lime juice, chile tajin, chamoy, sliced jalapeño, mango popsicle*

**STRAWBERRY-SICLE** \$13  
*bacardi rum, strawberry puree, cranberry juice, oj, strawberry popsicle*

**MARGARITA** \$13  
*sauza blue, lime juice, cointreau, lime popsicle*

**POPSECCO** \$13  
*caposaldo prosecco brut, rainbow popsicle*

**SANGRIA TINTO** \$14  
*merlot, orange juice, blackberry brandy, strawberries, seltzer, strawberry popsicle*

**SANGRIA BLANCO** \$14  
*pinot grigio, oj, grand marnier, lime, pineapple, lemon, seltzer, lemon popsicle*

## COCKTAILS

✿ **SUMMER IN THE CITY** ✿  
*patron silver, amaretto, limoncello, cranberry, patron commemorative cup*  
 \$18

**CUBAN HIGHBALL** \$13  
*bacardi, lime juice, simple syrup, mint, sparkling water*

**AZUR** \$14  
*hendricks gin, simple syrup, blue curaçao, muddled cucumber*

**CREAMSICLE** \$14  
*patron silver, oj, whole milk, strawberry puree*

**OLD HAT** \$14  
*michter's toasted bourbon, sweet vermouth, simple syrup, triple sec, orange bitters, muddled orange, cherry*

**GRILLED DUTCHMAN** \$13  
*ketel one mint lime botanical, simple syrup, grilled lime & lemon*



g r i l l e

**WINE LIST**

Sparkling

	gls.	btl.
CAPOSALDO PROSECCO BRUT, NV, <i>Veneto, Italy</i>	\$10 (split)	
POEMA CAVA BRUT, NV, <i>Spain</i>		\$30
DOMAINE CHANDON ROSÉ, NV, <i>Napa, California</i>	\$30 (split)	
VEUVE CLICQUOT "YELLOW LABEL" BRUT, NV, <i>Reims, 375ml</i>		\$80
VEUVE CLICQUOT "YELLOW LABEL" BRUT, NV, <i>Reims, 750ml</i>		\$140

White

SOFIA, RIESLING, 2016, <i>Monterey</i>	\$14	\$50
CLOUDY BAY, SAUVIGNON BLANC, 2017, <i>Marlborough, New Zealand</i>		\$80
MATUA, SAUVIGNON BLANC, 2019, <i>Marlborough, New Zealand</i>	\$10	\$35
SANTA MARGARITA, PINOT GRIGIO, 2016, <i>Alto Adige, Italy</i>		\$60
BARONE FINI, PINOT GRIGIO, 2019, <i>Valdige, Italy</i>	\$10	\$35
FERRARI CARANO, CHARDONNAY, 2019, <i>Sonoma, California</i>	\$12	\$45
SILVERADO, CHARDONNAY, 2016, <i>Carneros, California</i>		\$85
SONOMA CUTRER, CHARDONNAY, 2016, <i>Sonoma Coast</i>		\$60

Rosé

AME DU VIN, ROSÉ, 2019, <i>Cotes de Provence Rose, France</i>	\$12	\$45
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Red

JOEL GOTT, PINOT NOIR, 2018, <i>California</i>	\$12	\$50
LANDMARK VINEYARD, "OVERLOOK", PINOT NOIR, 2015, <i>California</i>		\$65
DRY CREEK, CABERNET SAUVIGNON, 2017, <i>Sonoma County, California</i>	\$14	\$45
JUSTIN, CABERNET SAUVINGNON, 2016, <i>Paso Robles, California</i>		\$70
BV, MERLOT, 2015, <i>Napa Valley, California</i>		\$45
FOUR VINES, THE BIKER, ZINFANDEL, 2017, <i>Paso Robles, California</i>	\$12	\$45
TERRAZAS, MALBEC 2018, <i>Mendoza, Argentina</i>	\$10	\$35
NOZZOLE, CHIANTI CLASSICO RISERVA, 2015, <i>Italy</i>		\$55

**BEER**

BUD	\$7	CORONA	\$7	EVIL GENIUS STACY'S MOM	\$8
BUD LIGHT	\$7	HEINEKEN	\$7	BLUE MOON	\$8
COORS LIGHT	\$7	MILLER LITE	\$7	YARDS BRAWLER	\$8
		MICHELOB ULTRA	\$7		