

# the rooftop at 21c

## LITES

### Corn Nuts 6

*chili, lime*

### Fried Plantain 8

*avocado smash*

## BITES

### Halibut Ceviche 18

*roasted corn, avocado, cilantro,  
sweet potato*

### Leche de Tigre 14

*prawns, red onion, plantain*

### Hamachi Tiradito 18

*aji amarillo, yuzu, miso*

### Smoked Mussels on the Half 12

*green tomato + habanero salsa,  
charred corn*

### Panko Fried Avocado 14

*deviled blue crab, pickled mustard  
seed*

### Amarillo Chicken Skewer 12

*black walnut, jasmine rice, spring  
onion*

## SWEETS

### Dulce de Leche Macaron 8

### Peruvian Chocotejas 8

*pistachio, cocoa*

## CRAFTED COCKTAILS

### 21c Margarita 11

*blanco tequila, orange liqueur, agave, lime*

### Side Car 14

*brandy, lemon*

### Caipirinha 12

*cachaça, fresh lime, simple, soda*

### Paloma 10

*reposado tequila, grapefruit, lime, soda*

### Cuba Libre 10

*rum, lime, cola*

## WINE

### Campo Viejo Cava, Spain 11

### Martin Codax Albariño, Spain 14

### Vidigal Vinho Verde, Portugal 12

### Matias Riccitelli Hey Rosé!, Argentina 12

### Alma Negra Red Blend, Argentina 14

### Las Rocas Grenache, Spain 12

*\*full bottle list available, ask server for details*

## BEER + BUBBLES

### Miller High Life 5

### Modelo 6

### Rhinegeist Truth IPA 7

### Rotating Cider 7

### Topo Chico Ranch Water 8

## NO BUZZ

### Athletic Brewing Upside Down Ale 8

### Leitz Sparkling Wine 13

### Red Bull 7



Proudly served by  
Executive Chef Zach Barnes & team