the roof

@ The Broadway Columbia

Small Plates

Sweet Potato Fries – 6
with tzatziki and apple butter

Bavarian Pretzels – 10
3 *salted pretzels served w/ beer cheese & zesty mustard*

Smoked Wings – 15
8 wings tossed in buffalo or bbq with ranch, carrots and celery

Boneless Wings – 12
Tossed in sweet Thai chili sauce w/ yum yum sauce

Buffalo Cauliflower – 10
Roasted cauliflower tossed in buffalo sauce w/ ranch

Shrimp Cocktail "Old Fashioned"– 14
Half dozen chilled shrimp with Bulleit "Old Fashioned" cocktail sauce

Gyro Quesadilla – 15
gyro meat, red onion, feta, and sundried tomato with tzatziki

CoMo Poutine – 16
Tater tots topped with smoked brisket, cheese sauce, spiced demi, shredded gouda, and green onions

Flatbreads

Meats – 13
Pepperoni, Canadian bacon, and Italian sausage w/ marinara and mozzarella

Artichoke – 12
Artichokes, mushrooms, red onions, roasted red pepper aioli, and Swiss

Pesto – 12
With sun dried tomatoes and chevre

Bacon, Bleu, Brie – 14
Bacon, caramelized onion, brie, bleu cheese, apple, balsamic-honey

Sandwiches

Roof Burger – 16
Fresh ground beef served med-well on an artisan bun w/ lettuce, pickles, American Cheese and slider sauce

Falafel – 15
Pita bread with falafel, Greek salad relish, romaine, and tzatziki

Fried Green Tomato BLT – 16
Bacon, lettuce and fried green tomato served on an artisan bun w/ pimento cheese

**consuming raw or undercooked meats, poultry may increase your risk of foodbourne illness*
20% service charge may be added to groups of 6 or more

Seasonal Cocktails

Sunset on Broadway - 11
Malibu, Peach Schnapps, Pineapple Juice, Orange Juice, Grenadine

Cabin Fever - 13
Knob Creek Maple, Walnut Bitters, Luxardo Cherry, Orange Peel

Ginger Grove - 13
Roku Gin, Domaine de Canton Ginger, Amaro Montenegro, Grapefruit, Orange Bitters

Apples and Tequila - 13
Milagro Silver, Lime Juice, Agave, Almond Bitters, Apple Cider

Evergreen Cosmo - 14
Tito's Vodka, Triple Sec, Rosemary, White Cranberry

Oaxacan Old Fashioned - 14
Camarena Silver, 400 Conejos Mezcal, Simple Syrup, Orange and Peach Bitters

Frosted Elderflower Spritz - 12
St. Germaine, White Cranberry, Rosemary, Prosecco

Sugar Cookie Martini - 13
Rumchata, Butterscotch, Bailey's, Cinnamon-Sugar

Naughty List - 15
Milagro Reposado, Espresso Liqueur, Agave, Mole Bitters

Pear Gimlet – 12
Absolut Pear Vodka, St. Germain, Simple Syrup, Lime Juice

Red Wine

House Red – 6

Mark West Pinot Noir – 8/28

Bonanza Cabernet Sauvignon - 10/36

Hahn Merlot- 8/28

Pedroncelli Zinfandel Dry Creek Valley 2021- /70

Silver Oak Cabernet Sauvignon Alexander Valley - /160

Silver Oak Cabernet Sauvignon Napa Valley - /215

White Wine

House White– 6

Barone Fini Pinot Grigio – 7/24

Caposaldo Moscato – 8/28

William Hill Chardonay – 11/38

Whitehaven Sauvignon Blanc 2024 – 11/38

Sparkling & Rose

Maschio Prosecco – 9/29

La Marca Prosecco – /30

Bonterra Rose – 10/36

Chandon Blanc de Noirs - /48

Moet Imperial Brut - /120

For smooth and timely service, we kindly limit check splits to ***a maximum of 4 per table.***
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