LIVE
JAZZ MUSIC
Every Tuesday
6pm-9pm

VIRTUE
ROOFTOP LOUNGE

LIVE
DJ'S
Fridays &
Saturdays

SIGNATURE COCKTAILS

GINGERBREAD MARTINI | 18
Bumbu Caribbean Rum and Baileys Irish Cream meet house-made gingerbread syrup for a rich, creamy martini. Warm gingerbread spice and vanilla lend a festive finish

S'MORES OLD FASHIONED | 16
Four Roses Bourbon meets crème de cacao and house-made marshmallow syrup for a decadent twist on a classic. Chocolate bitters add depth, finished with notes of toasted marshmallow

THE GRINCH IN GOLD | 16
Midori melon liqueur meets crisp Sparkling Brut for a bright, bubbly cocktail. Fresh melon notes bring a playful sweetness to every sip

JUST-IN TIME | 16
Grey Goose La Poire Pear Vodka, St-Germain, fresh lemon and cane sugar syrup. A delicate blend of ripe pear and floral elderflower meets bright citrus, finished with a touch of grenadine for subtle sweetness

WINTER HALO | 18
Pantalones Blanco Tequila meets rich cream of coconut, pineapple and fresh lime for a silky, tropical cocktail. Bright citrus balances the creamy sweetness

SCARLET NOËL | 18
Tart pomegranate and fresh lime brighten Pantalones Blanco Tequila and Cointreau. A rosemary infusion lends a fragrant finish, sharpened by a salted rim

SIGNATURE MOCKTAILS

SOUTH OF EDEN | 12
Peach Purée, Lemon, Basil, Soda Water

THE BLESSED BRAMBLE | 12
Blackberry, Mint Leaves, Lemon & Lime Soda, Simple

SUMMER SINNER | 12
Peach, Passion Fruit, Pineapple, Jalapeño, Ginger Beer

RUBY RITUAL | 12
Watermelon, Basil, Cucumber Water, Lime, Agave

SMALL PLATES & SHAREABLES

SHRIMP RANGOON DIP | 14
creamy shrimp & scallion dip, sweet thai chili, crispy wonton chips

DEVIL'S ON HORSEBACK | 8
Blue cheese stuffed dates wrapped in crispy bacon

CRAWFISH ÉTOUFFÉE CROQUETTE | 13
Panko-crusted crawfish étouffée, fried crisp, grated pecorino

PORK RIBS | 14
Korean BBQ-glazed pork ribs

CHICKEN SKEWERS | 10
Greek marinated

ARTICHOKE DIP | 16
Cream cheese, calabrian chili oil, served hot with crisp pita chips

HAND-CUT FRIES | 7
Truffle-Parmesan Upgrade +4

YUCA PARMESAN TRUFFLE FRIES | 8
Crispy fried yuca, white truffle oil, parmesan, herbs

SKILLET CORNBREAD | 7
Topped with clementine-pineapple jam

5CHURCH LAMB BURGER SLIDERS | 12
Red onion marmalade, gorgonzola fondue, secret sauce, lemon-dressed arugula; 2 per order

CRISPY WINGS | 14
Served with ranch or bleu cheese

Choice of:
BBQ
Buffalo Mild
Naked
Lemon Pepper
Chipotle

BAO BUNS | 10
Choice of:
Soy-glazed crispy pork belly, scallion dressing, slaw

OR

Yuzu-marinated shiitake mushrooms, pickled cucumber

TOGARASHI TEMPURA VEGETABLES | 11
Crispy vegetables, sriracha aioli

SEAFOOD CEVICHE | 14
Fish of the day, avocado, fresh lime juice, cilantro, onion, & house tajin tortilla chips

MARGHERITA FLATBREAD | 19
fresh mozzarella, ricotta & burrata sauce, roma tomatoes, hand-torn basil

CHICKEN SAUSAGE & BRUSSEL FLATBREAD | 19
Gorgonzola fondue, caramelized onions, fresh mozzarella, sundried tomato

BUFFALO CHICKEN FLATBREAD | 19
Creamy buffalo chicken, celery, ranch sauce

DESSERTS

BERRY PAVLOVA | 9
Delicate pavlova featuring a crisp meringue shell with a soft, marshmallow-like center, layered with vibrant berry compote and topped with silky Chantilly cream and fresh berries (GF)

BUTTERMILK BREAD PUDDING | 12
warm buttermilk bread pudding drenched in our signature buttermilk cinnamon sauce and topped with vanilla ice cream

LEMON RASPBERRY CHEESECAKE | 9
Rich lemon cheesecake filled with juicy raspberries and baked on a buttery graham cracker crust. Crowned with light lemon mousse, vibrant raspberry compote, and fresh raspberries

GELATO & SORBET | 4
Chef's selection

BEER, SOUR, CIDER

MICHELOB ULTRA	6
MONDAY NIGHT 404 LAGER	7
STELLA ARTOIS PILSNER	7
BLUE MOON BELGIAN WITBIER	7
CREATURE COMFORTS TROPICALIA	8
THREE TAVERNS SEASONAL SOUR	8
ATLANTA HARD CIDER SEASONAL	10

N/A BEER

HEINEKEN 0.0	6
BLUE MOON N/A	6
MASHGANG JOURNEY JUICE IPA	7

SPARKLING WINES

	G	B
LUNA NUDA | PROSECCO BRUT | ITALY	12	39
JEIO BRUT | ROSÉ | VENETO, ITALY	14	50
G.H. MUMM | CHAMPAGNE, FRANCE	28	118

WHITE WINES

	G	B
CANTINA ZACCAGNINI | PINOT GRIGIO | ITALY	12	48
ALLAN SCOTT | SAUVIGNON BLANC | NZ	12	48
SCHLINK HAUS | RIESLING | NAHE, GERMANY	14	38
CHEHALEM INOX | CHARDONNAY | OREGON	14	55
GOOD MEASURE | CHARDONNAY | WASHINGTON	16	47
CHÂTEAU THIEULEY | BORDEAUX WHITE | FRA	12	45
FLEUR DE PRAIRIE | ROSÉ | PROVENCE, FRANCE	12	42

RED WINES

	G	B
IMAGERY | PINOT NOIR | RIPON, CALIFORNIA	13	48
INNOCENT BYSTANDER | PINTO NOIR | NZ	16	54
CORDERO | MALBEC | MENDOZA, ARGENTINA	11	38
VENTESSI ROSSO | RED BLEND | ITALY	15	90
JUGGERNAUT | CABERNET SAUVIGNON | CA	16	46
DAOU RESERVE | CABERNET SAUVIGNON | CA	25	158
MOILLARD BEAUJOLAIS | BURGUNDY | FRA	16	43

LIQUOR LIST

TEQUILA	2OZ.
DON JULIO BLANCO	16
TEQUILA OCHO REPOSADO	17
DON FULANO BLANCO	18
LALO BLANCO	20
DON JULIO 1942	42
PANTALONES ORGANIC AÑEJO	25
CASA DRAGONES JOVEN	75
CLASE AZUL AÑEJO	96

MEZCAL	2OZ.
CASAMIGOS MEZCAL JOVEN	20
CLASE AZUL SAN LOUIS POTOSI	60
CLASE AZUL DURANGO	60
CLASE AZUL GUERRERO	60

WHISKEY & BOURBON	2OZ.
ASW FIDDLER	15
BUFFALO TRACE	15
EAGLE RARE 10YR	18
ANGEL'S ENVY	19
BASIL HAYDEN	20
WOODFORD RESERVE DOUBLE OAKED	24
MICHTER'S RYE	21
HILLROCK SOLERA	30
RABBIT HOLE DARERINGER	40
WHISTLE PIG 15YR	80

SCOTCH & SINGLE MALT	2OZ.
GLENLIVET 12YR	16
GLENMORANGIE 12YR	18
OBAN 14YR	20
LAGAVULIN 16YR	28
CRAGGANMORE 12YR	30
GLENFIDDICH 18YR	35
JOHNNIE WALKER BLUE	55
MACALLAN SHERRY OAK 18YR	95

WE ARE CURRENTLY ADDING
20% GRATUITY TO ALL PARTIES.

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ROOFTOP LOUNGE

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