

THE GRAHAM

ROOFTOP

Welcome to the Graham Rooftop

OUR STORY: Since opening in April of 2013, The Graham Rooftop has been a destination unto itself for casual cocktails, comfortable seating, and cool lounge beats. It's a great place to meet up with friends, colleagues, lovers and family to take in city views and spectacular sunsets.

RESERVATIONS: Reservations are not required but highly recommended in order to get the best seating and make the most of your evening. Hotel guests will receive priority when making reservations.

OFFERINGS: Bottle service and bar packages are available as well small plates and catering. The Graham Rooftop is also available for private events.

For more information please contact sales at 202-337-0900 or visit www.grahamrooftop.com

OPERATING HOURS:

- Monday - Thursday 4pm - 1am
- Friday 4pm - 2am
- Saturday 12pm - 2am
- Sunday 12pm - midnight



Social Hour
M - F
4pm - 6pm

BOOZE

beer | 5

frosé | bubbles | sangria | 6

BITES

petite cheeses | ceviche | 7

lobster deviled egg | 7

shrimp cocktail | 2 ea

SPECIALTY COCKTAILS

Dirty Arnie | 12

sweet tea vodka | fresh lemonade | seltzer

Pink Slip | 12

victoria pink gin | fever tree tonic |
peppercorn

Maple Leaf | 14

jos a magnus bourbon | Maple | Lemon

El Smokey Chapo | 15

illegal mescal | hibiscus | citrus |
cardamom mint

Saké-To-Me | 15

junamai ginjo saké | awa yuki sparkling
lime juice | organic sweetener | shiso leaves

Cucumber Mule | 13

effen cucumber vodka | ginger beer
fresh lime | simple syrup

Little Havana | 12

havana club añejo | grapefruit juice
maraschino liqueur | lime

Zengria | 13

charbay green tea vodka | wine
pomegranate juice | pear nectar
apricot nectar

Frosé | 12

rosé | strawberry syrup | lemon juice

Scorpion Bowl for Two | 25

gosling rum | brandy |
orange juice | orgeat


BUBBLES BY THE GLASS

Awa Yuki Sparkling Sake JP	15
Acinum Prosecco IT	12
Cote De Mas Rosé FR	14
Gruet Brut or Rosé NM	12
Gemma di Luna Moscato IT	12
G.H. Mumm Brut FR	20
Veuve Clicquot Yellow Label FR	30

BUBBLES BY THE BOTTLE

Cote De Mas Rosé FR	75
Dom Pérignon Brut 2009 FR	350
Dom Pérignon P2 Brut 2000 FR	700
Gemma di Luna Moscato IT	55
G.H. Mumm Brut FR	85
Krug Grand Cuvée Brut FR	350
Krug Grand Cuvée Rosé FR	600
Moët Ice Impérial 2000 FR	175
Perrier-Jouët Grand Brut FR	135
Perrier-Jouët Belle Époque 2008 FR	350
Veuve Clicquot 2008 FR	200
Veuve Clicquot Yellow Label FR	150

WINE GLASSES



Tavo Pinot Grigio IT	10
Honig Sauvignon Blanc CA	12
Cloudy Bay Sauvignon Blanc NZ	15
Hess Collection Rosé CA	12
Whispering Angel Rosé FR	14
Kenwood Six Ridges Chardonnay CA	15
Santa Barbara Winery Chardonnay CA	12
Decoy Merlot CA	15
Carneros Pinot Noir CA	12
Kaiken Malbec Ultra ARG	14
Hall Cabernet Sauvignon CA	16

WINE BOTTLES

Tavo Pinot Grigio IT	50
Honig Sauvignon Blanc CA	55
Cloudy Bay Sauvignon Blanc NZ	65
Whispering Angel Rosé FR	60
Kenwood Six Ridges Chardonnay CA	58
Santa Barbara Winery Chardonnay CA	50
Decoy Merlot CA	65
Carneros Pinot Noir CA	55
Kaiken Malbec Ultra ARG	60
Hall Cabernet Sauvignon CA	70

DOMESTIC AND IMPORTED BEER | 8

Stella Artois

DC Brau

Peroni

Heineken

Amstel Light

Goose Island IPA

Truly Spiked & Sparkling

MOCKTAILS

cucumber lemonade 10

blueberry mojito 10

BEVERAGES

natural still water 6

imported sparkling water 6

kombucha 8

red bull 6

red bull sugar free 6

fever tree ginger beer 6

juice 6

soft drinks 5

BOTTLE SERVICE MENU

Each bottle of spirit is accompanied by a selection of appropriate mixers, garnishes, ice and stemware. Each private seating area will enjoy personalized cocktail mixing by our attentive hosts and hostesses.

VODKA

Tito's | 250
Grey Goose | 275
Absolut Elyx | 300

GIN

Jos. A. Magnus | Vigilant | Navy Strength | 275
Bombay Sapphire | 300
Hendricks | 325

RUM

Havana Club | 275
Ron Zacapa | 350

TEQUILA

Patron Silver | 250
Illegal Mezcal Anejo | 300
Don Julio Silver | 350

SCOTCH

Macallan 12yr Sherry Cask | 300
Hibiki 12yr | 325
Johnnie Walker Blue | 700

WHISKEY

Bulleit Rye | 250
Jack Daniel's | 275
Angel's Envy | 300

COGNAC

Remy VSOP | 375

Additional brands may be available upon request. Includes your choice of mixers. All bottle services are subject to 10% Sales Tax & 20% Gratuity

BOTTLE SERVICE PACKAGES

ALEXANDER | 500

Gemma di Luna | Moscato | IT
Cote De Mas | Sparkling Rosé | FR
Dom Pérignon | Brut | 2009 | FR
12 Chocolate Dipped Strawberries

GRAHAM | 700

Johnnie Walker Blue
Four hand crafted Cigars

BELL | 1000

Choice of Hendricks Gin or
Absolut Elyx Vodka
Krug | Grand Cuvée | Rosé | FR
Cheese & Charcuterie Board for Six

Package spirit substitutions upon request.

Additional brands may be available upon request. Includes your choice of mixers. All packages are subject to 10% Sales Tax & 20% Gratuity.

FINE TOBACCO

The Graham Rooftop is pleased to offer the finest cigar collection available from our neighbor and partner **Georgetown Tobacco**

CAUCUS | 15

Caucus is exclusive to the DC-based Georgetown Tobacco. It features a Sumatran wrapper, Nicaraguan habano binder, and filler tobaccos from Honduras and Nicaragua. It's a medium- to full-bodied smoke with strong, sweet cedary notes with earth and pepper.

MY FATHER ANTILLAS TORO

GORDO | 20

The biggest and boldest in the Flor de Las Antillas collection, the Toro Gordo has a sturdy 56 ring gauge and 6.5 inch body. Tantalizing nutmeg and white pepper tones awaken the senses with a medium-body bursting with flavor.

ASHTON VSG CORONA GORDO | 24

Crafted by the famous Fuente Family, The VSG is the model full bodied cigar. It has a rich and spicy flavor, yet incredibly smooth due to the vintage Dominican tobaccos.

WINSTON CHURCHILL BY

DAVIDOFF | 30

Handcrafted in the Dominican Republic, a complex pairing of Nicaraguan and Dominican fillers carefully wrapped in a flawless dark, spicy, Ecuadorian Habano wrapper, giving the body a bold medium-full smoke from start to finish.

MBOMBAY CLASSIC PERFECTO | 20

The boutique blend is handcrafted in Costa Rica with only the finest tobaccos from Honduras, Peru, Nicaragua and the Dominican Republic. It imparts floral and creamy intonations, complemented by notes of almond and rich woods.

RAW BAR OFFERINGS

Chilled Seafood Tower | 85

eight shrimp | eight oysters | ceviche
tuna tartar | mussels escabeche

Ceviche | 16

zuzuki | shrimp | scallops | coconut
taro chips

Shrimp Cocktail | 20

five jumbo shrimp served
with cocktail sauce

Hawaiian Surf & Turf | 30

torched wagyu steak | Houa
oysters with yuzu soy sauce | Kekai

Mini Lobster Rolls | 18

dill aioli | yucca chips

Half & Half | 18

6 oysters on the half shell
mignonette | cocktail sauce

SMALL PLATES

Ceviche | 16

zuzuki | shrimp | scallops | coconut
taro chips

Shrimp Cocktail | 20

five jumbo shrimp served
with cocktail sauce

Cheese & Charcuterie Board for Two | 35

cured italian meats & pâté
imported and domestic cheese
stone ground mustard | cornichon
preserves | house breads & crackers

Cheese Board for Two | 25

imported and domestic cheeses
pepper jelly mini baguette | crackers