

# BITES

## 3UP Salad 13

Mixed Greens, Tomato, Shallot, Carrot, English Cucumber, Sharp Cheddar | Blue Cheese/Ranch/Balsamic Vinaigrette

Add: Chicken \$8 | Shrimp \$9 | Salmon \$13 | 4oz Wagyu Steak \$20

## Kale Caesar Salad 14

Baby Kale, Housemade Caesar Dressing, Tomato Confit, Garlic Croutons, Parmesan Crisps

Add: Chicken \$8 | Shrimp \$9 | Salmon \$13 | 4 oz Wagyu Steak \$20

## Lemon Parmesan Frites 14

Lemon Oil, Parmesan, Garlic Aioli, Parsley

## Filet Bruschetta 20

Sliced Filet Tenderloin, Goat Cheese Boursin, Giardiniera Butter, Scallions

## Charcuterie Board 34

Seasonal Meats and Cheeses, Toast Points, Balsamic Glaze

# PLATES

## Wagyu Steak Tacos (2) 22

Australian Wagyu Flank Steak, Cotija Cheese, Corn Salsa, Chimichurri

## Fried-Chicken Sliders (2) 18

Fried Chicken Breast, Garlic Aioli, Pickle + Frites

## Wagyu Meatballs 18

Wagyu Meatballs, Marinara, Grilled Baguette, Balsamic Glaze, Chopped Parsley

## Tuna Tataki 21

Sushi Grade Ahi Tuna, Seaweed Salad, Wasabi Aioli, Ponzu Sauce

## Just What It Is 22

Toasted White Bread, 6 oz Wagyu Patty, American Cheese, Diced White Onion, Shredded Lettuce, 1000 Island Dressing, Frites

Add Extra Patty \$8

# DESSERT

## S'More Flatbread 14

Hazelnut Spread, Hazelnut Crunch, Toasted Marshmallow, Powdered Sugar, Rustic Flatbread

# FLATBREADS

## Tuscan Flatbread 20

Blackened Chicken, Romesco Cream, Mozzarella, Basil Chiffonade, Balsamic Glaze

Contains Nuts\*

## Fig & Pig Flatbread 19

D'affinois Brie, Fischer Farms Bacon, Shallots, Pickled Fresnos, Fig Jam, Chive Emulsion

## Sicilian Flatbread 18

Arugula Pesto, Ricotta Cheese, Heirloom Tomatoes, Port Wine Reduction



Chef de Cuisine Jon Velde

Parties of 10 or more are subject to 20% auto gratuity.

Consuming Raw or Undercooked Meats, Poultry, Eggs  
Seafood May Increase Your Risk For Food Borne Illness

# COCKTAILS

Share With Us  
@3uprooftoplounge

## 3UP Old Fashioned 15

Rittenhouse Rye, Demerara, Angostura + Seasonal Bitters  
Contains Nuts\*

## Berried in Lychee 15

Angostura White Rum, Raspberry Liqueur, Lime Juice Lychee Syrup

## Torn Stockings 15

Tito's Vodka, St. Elder, Triple Sec, Grapefruit Bitters Blackberry Sage Syrup

## Pear Pressure 16

Mi Campo Reposado, Averna, St. George Spiced Pear Demerara, Mole Bitters, Black Walnut Bitters, Lemon

## A Star Is Poured 15

Nelson Bros Rye Whiskey, Star Anise Sweet Vermouth Demerara, Fee Foam

## Golden Hour 16

Mi Campo Reposado Tequila, Passionfruit Puree Passionfruit Syrup, Ginger Vanilla Syrup, Fee Foam

## Rosebud 15

Tito's Vodka, Rose Liqueur, Orange-Vanilla Syrup Demerara, Ginger Bitters, Fee Foam

## Split Personality 19

Ron Zacapa 23yr Rum, Creme de Banana, Demerara Black Walnut Bitters

## Pep Talk 16

Hendrick's Gin, Red Bell Pepper Infused Campari Lemon Bitters, Lemon Oleo Saccharum

## Espresso Martini Tree 99

6 Espresso Martini's Grey Goose Vodka, Kahlua, Java House Cold Brew, Demerara

# WINES

## BUBBLES

Trecase Prosecco 13 | 51

Veuve Yellow Label NV 375ml 75

Unshackled Sparkling Rosé 14 | 55

Unshackled Sparkling 15 | 59

Laurent-Perrier Brut Cuvee 129

## WHITE

Sand Point Moscato 13 | 51

Ca Del Sarto Pinot Grigio 11 | 43

Guigal Cotes de Rhone Rose 14 | 55

Mohua Sauv Blanc 12 | 47

Robert Mondavi Chardonnay 18 | 71

## RED

Unshackled Pinot Noir 16 | 63

Harvey & Harriet Red Blend 18 | 71

Unshackled Cabernet 17 | 67

Faust Cabernet 99

# WHISKIES

Angel's Envy 15

Angel's Envy Triple Oak 19

Elijah Craig 18 Year 60

Four Roses Single Barrel 24

Michter's Rye Single Barrel 16

Nelson Bros Rye Whiskey 14

High West Prisoner's Share 30

# DECADENT

## Better Than Therapy 14

Double Chocolate Vodka, Creme De Cacao, Chocolate Leaf

## Dark Star 15

Luxardo Cherry Rum, Vanilla Vodka, Chocolate Vodka Simple Syrup, Heavy Cream

## Boozy Affogato 22

Espresso Martini Over Seasonal Ice Cream

# CRAFT CANS

Guinness Draught 8

Sun King | Cream Ale 8

Cidergeist Zappy | Cider 7

Elysian Space Dust | IPA 8

High Noon Seltzer 9 | Bucket 40

# AGAVE

Mi Campo Blanco 10

Patron El Cielo Blanco 25

Gran Patron 'Platinum' Silver 45

Mi Campo Reposado 12

Casamigos Reposado 17

Clase Azul Reposado 40

Don Julio '1942' Anejo 45

Clase Azul Anejo 99

# BOTTLE SERVICE

## Bubbles & Rosé

Trecase Prosecco 51  
Billecart-Salmon NV Brut Rosé 199  
Cristal Champagne 699

## White Wine

Sand Point Moscato 45  
Ca Del Sarto Pinot Grigio 43  
Mohua Sauvignon Blanc 47  
Robert Mondavi Chardonnay 71  
Crossbarn Chardonnay 69

## Red Wine

Harvey & Harriet Red Blend 71  
Unshackled Pinot Noir 63  
Unshackled Cabernet 67  
Faust Cabernet 99

## Spirits

### VODKA

Tito's Handmade Vodka 150  
Ketel One Vodka 185  
Grey Goose Vodka 200

### GIN

Hendricks 225  
Bombay Sapphire 225  
Tanqueray 150

### WHISKEY | BOURBON

Rittenhouse Rye 130  
Jack Daniels 150  
Angel's Envy 250  
Jameson Irish Whiskey 175  
High West Midwinter Night's 500  
Michter's Small Batch Bourbon 208

### TEQUILA

Don Julio Anejo 1942 675  
Lalo Blanco 195  
Clase Azul Reposado 520  
Patron El Alto Reposado 540



**All Bottle Service Pricing Includes Mixers and Fruit**

Parties of 10 or more are subject to 20% auto gratuity.

We reserve the right to refuse service to any rude or incompetent guest.

All tabs that have walked out are subject to 22% Gratuity on the saved credit card.