

Golden Hour

COCKTAILS 8

CANCHANCHARA

Brugal 1888, Lime, honey

PALOMA

Hornitos Reposado, lime juice, agave, grapefruit

HUGO SPRITZ

St. Germain, Prosecco, Club Soda

RED or WHITE SANGRIA

House made Sangria, lemon juice, syrup and berries

WINE 6

WHITE

Sauvignon Blanc, Zorzettig

Pinot Grigio, Zorzettig

RED

Pinot Noir, The Pairing

Cabernet Sauvignon, La Puerta Reserva

BEER 5

ESTRELLA DAMN LAGER

PIZZA

MARGHERITA 14

Fior di latte, Basil

PROSCIUTTO 16

Parmigiano, Arugula

MUSHROOM 16

Salsa Bianca, Trumpet, Champignon, Gorgonzola

SNACKS

TZATZIKI 10

Served with Vegetable Crudite' and Drexel Pita Bread

GIGANTE BEAN DIP 10

Served with Vegetable Crudité and Drexel Pita Bread

GREEN SALAD 12

Pan Gratta, Orange and Sage Vinaigrette

HEIRLOOM TOMATO 12

Avocado, Hearts of Palm, Kalamata olives

CHILLED MARINATED SHRIMP 16

Paprika Vinaigrette, Endive, Herbs

 Vegan

 Vegetarian

 Gluten Free

Taxes and 20% gratuity will be added to your bill

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



GOLDEN HOUR MENU

 esmehotel  theroofatesme

www.esmehotel.com