



SPECIALS

taxes not included

MONDAY

4PM-9PM Happy Hours
\$5 Well / \$4 Eight Draft / \$6 Alias
House Wine / 1/2 off Select Appetizers

TUESDAY

4PM-7PM Happy Hours
\$5 Well / \$4 Eight Draft / \$6 Alias
House Wine / 1/2 off Select Appetizers

WEDNESDAY

4PM-7PM Happy Hours
\$5 Well / \$4 Eight Draft / 1/2 off Select Appetizers
Wine Down Wednesday 4-Cl All Wines for \$6

THURSDAY

6PM to Close Ladies Night
1/2 Off Charcuterie Board
\$4 Wycliff Brut and Rose
\$8 Grey Goose Lemon Drop Tini
** \$7 Sangria **This is only for Summer Menu

SUNDAY

1PM-4PM Happy Hours
\$4 Eight Draft Beer
\$5 Well Drinks
\$5 Wycliff Brut Mimosas
\$6 Alias House Wine
\$8 Grey Goose Cosmo
No Food Served on Sundays

Roof Sixty Six Hours of Operation
Mon -Tues 4pm-10pm
Wed-Sat 4pm-12pm
Sun 1pm-9pm
Kitchen Open Mon-Sat 4pm-9pm



SMALL BITES

OK DRILLER CHARCUTERIE BOARD

Assorted Regional Cheeses, Meats, Crackers
Board - **18** | Cup - **9**

HUMMUS WITH GRILLED SOFT PITA

Roasted Garlic Hummus with Pita, Veggies
12

POTATO SKINS

Crispy russet potato skins with savory
pulled pork, local cheddar cheese and sour cream
11

PRETZEL BITES

Warm, Soft Pretzel Bites Served with Beer Cheese
10

CHICKEN WINGS

Eight Fried Chicken Wings Tossed in Your Choice of
Two House Made Sauces-
Spicy Honey Sauce | Sergio's Garlic Buffalo Sauce
Side of Ranch or Bleu Cheese
14

SANTE FE QUESADILLA

Pico De Gallo, Cheese, Grilled in an Extra-Large Tortilla
with side of salsa or sour cream
Chicken **13** | Steak **15**

SHRIMP & CRAB CAKES

Two shrimp & crab cakes on a bed of Baja coleslaw and
our house Remoulade sauce
16

CAJUN TRAIL MIX

Small helping of Cajun Trail Mix
5

All unclosed tabs will be charged a 15% gratuity



ENTREES

FRIED CHICKEN SANDWICH

Hand Battered Buttermilk Fried Chicken Served on a Toasted Brioche Bun with Local Greens and Smoky Mayo with Rosemary Fries

14

OILMAN CLUB

Roasted Turkey Club with Bacon, Local Greens, Tomatoes, Onion, Roasted Garlic Aioli on Sourdough Bread with Rosemary Fries

14

WHISTLE BURGER

Black Angus Beef Patty, Bacon, Cheddar, Romaine, Onion, Tomatoes and Smoky Mayo on Brioche Bun, Served with Rosemary Fries

14

PULLED PORK SANDWICH

Savory Smoked Pork Cooked to Perfection and Topped with Pickles Served on a Brioche Bun, Head Country BBQ Sauce Served on Side

14

BEEF TORTA SANDWICH

Marinated Skirt Steak, Cheddar, Lettuce, Pico De Gallo, Avocado and Siracha Aioli on Soft Pita Bread Served with Rosemary Fries

14

LOADED QUINOA TACOS

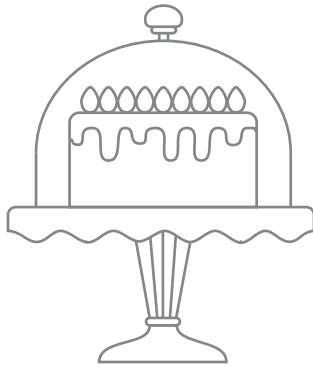
Two Corn Tortillas Filled with Hot and Savory Quinoa, Pico De Gallo, Baja Slaw and Avocado Served with Rosemary Fries

12

CASK COBB

Mixed Greens with Bourbon Candied Bacon, Diced Tomatoes, Hard Boiled Egg, Avocado, Green Onion and Grilled Chicken, with Ranch

15



DESSERTS

BERRY AND CREAM FRENCH TOAST

Buttery Pound Cake Served French Toast Style
Topped with Vanilla Ice Cream and Berry Coolie

8

MINI FRIED FRUIT PIES

Puff Pastry with House-Made Fruit Filling
and tossed with Cinnamon Sugar (4)

8

CHOCOLATE CHUNK COOKIES

Dark and Semi-Sweet Chocolate Served Warm

8

Made Fresh

Add a Scoop of Ice-Cream \$2



CLASSIC COCKTAILS

12

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DARK & STORMY

Bacardi Black, Ginger Beer, Lime

FRENCH 75

Bombay Dry Gin, Simple Syrup, Sparkling Wine, Lemon

MARGARITA

Tequila, Triple Sec, Agave, Lime

MOSCOW MULE

Tito's Handmade Vodka, Ginger Beer, Lime

WHISKEY SOUR

Maker's Mark, Lemon, Simple Syrup, Egg White (Optional)

JAMESON SIDECAR

Jameson Irish Whiskey, Lemon Juice, Triple Sec, Simple Syrup

MEZCAL PALOMA

Mezcal, Pink Grapefruit, Lime, Squirt



SPECIALTY COCKTAILS

12.50

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MAPLE OLD-FASHIONED

Elijah Craig Small Batch, Pimento Dram Liqueur, Maple
Make it smoked for \$1

121 BEES KNEES

Garden Club Citrus Vodka, Local Honey,
Lavender Bitters, Lemon, Egg White (Optional)

THE METEVELIS SPRITZ

Smirnoff Strawberry, Pama Pomegranate Liqueur,
Agave, Lemon, Topped with Champagne

PRINCESS PEACH

Smirnoff Peach Vodka, Peach Schnapps, Lemon, Soda

GREENWOOD GIMLET

Roku Gin, Fresh Cucumber, Simple Syrup, Lime

BLUE DOME ESPRESSO

Grey Goose Vodka, Espresso, Simple Syrup, Cream

STAY GOLD

Hennessy VS, Patron Citronge, Lemon, Simple Syrup

MADAME PAULINE

Smirnoff Blueberry Vodka, Lemon, Violet Liqueur, Simple Syrup



WINES BY THE GLASS

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RED

Serial Cabernet Sauvignon **15**

Unshackled Red Blend - CA **12**

Alias Cabernet **9**

Olema Pinot Noir **14**

WHITE

Josh Chardonnay **12.5**

Alias Chardonnay **9**

Chateau St. Michelle Reisling **11**

Clay Shannon Savignon Blanc **12**

Sokol Blosser Pinot Gris **12**

BUBBLES

La Marca Prosecco **12.5**

Wycliff Brut **7**

Wycliff Rose **7**



BEER - BOTTLES & CANS

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DOMESTICS

- 16 oz can Budweiser 6
- 16 oz can Bud Light 6
- 16 oz can Coors Light 6
- 16 oz can Michelob Ultra 6
- 16 oz can Miller Light 6
- 12 oz can Yuengling 5

IMPORTS

- Corona Extra 5
- Modelo Especial 5
- 16 oz Guinness 8
- Stella Artois 7

LOCAL/CRAFT

- Anthem Pilsner 7
- Dead Armadillo Amber 7
- Iron Monk Milk Stout 7
- Iron Monk Stilly Wheat 7
- Marshall Sundown Wheat 7
- Marshall Atlas IPA 7
- Prairie Rainbow Sherbert 7
- Rye'd up IPA 7

SELTZERS

- High Noon 8
- White Claw 8

CIDER

- 12 oz can Austin Cider Selection 7



“ZERO PROOF” LIBATIONS
“ALL THE FLAVORS WITHOUT ALL THE BUZZ”

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*****ZERO SPIRITS CRAFTED OPTIONS*** \$10**

RITUAL RITA

Ritual Tequila Alternative, Seedlip Grove 42,
Fresh Lime Juice and Agave

RITUAL D&S

Ritual Rum Alternative, Ginger Beer and Fresh Lime juice

RITUAL RUSH

Ritual Whiskey Alternative, Fresh Lemon Juice,
Liquid Alchemist Orgeat

DIRTY RITUAL

Ritual Gin Alternative, Seedlip Garden 108, Olive Brine

*****N/A BEERS AND BOTANICALS *****

Athletic \$5

O'Doul's \$5

Heineken 0 \$5

Mood Bru \$8

Nowadays 5mg THC Canned Cocktail \$9

Brez Feel-Good Tonics in Flow or Dream \$8

*Note: If you have questions, our bartenders are well
educated on the many options we have available.*