

E.P. & L.P.

HAPPY HOUR

Mon-Fri 4pm-6pm

FOOD

Seasoned Waffle Fries (VE)
Chips & Guac
Cheeseburger
Impossible Burger (V)

DRINKS

6	SEX ON FIRE	12
7	Patrón Silver Tequila, Agave Syrup, Prickly Pear, Lime, Roseflower Water	
9	WHERE LOVE LIVES	12
13	Mal Bien Mezcal Zacate Limón, Italicus, Campari, Passion Fruit Gomme, Lemon Juice	
	AS IT WAS	12
	Grey Goose Vodka, Aperol, St. Germain, Pink Guava, Lemon	
	E.P. FROZÉ & House Wines	10
	Calidad Mexican Style Lager (CA)	6

ROOFTOP FOOD

4pm-10pm

SEASONED WAFFLE FRIES (VE)
FARMER'S MARKET SALAD (GF, V)
CHIPS & GUAC
Fresh Tortilla Chips, House Guac & Roja
MARINATED CUCUMBERS (GF, VE)
Whipped Tahini & Chili Salt
SALT & PEPPER CALAMARI
W/ Shishito Peppers, Lemon & Marinara Sauce

9	BAJA FISH TACOS (2)	16
9	Flour Tortilla, Crispy White Fish, Cabbage Slaw, House Salsa & Crema	
12	MUSHROOM TACOS (2) (GF, V)	14
12	Corn Tortilla, Roasted Mushrooms, Oaxacan Cheese, Guacamole & House Salsa	
18	ASADA TACOS (2)	14
	Corn Tortilla, Charcoal Grilled Skirt Steak, Guacamole, House Salsa, Onion & Cilantro	

	CHEESEBURGER	16
	Wagyu Beef Patty, American Cheese, Caramelized Onions, House Made Burger Sauce	
	*The Works (Lettuce & Tomato)	+3
	*Swap Impossible Patty	+3
	*Double Meat/Double Cheese	+6
	*Add Avocado	+3
	*Add Bacon	+3

	FRIED CHICKEN SANDWICH	16
	Buttermilk Fried Chicken, Honey Dijon Jalepeno Slaw, Roasted Garlic Aioli	

A 20% SERVICE CHARGE WILL BE ADDED FOR GROUPS OF 6 OR MORE

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS

E.P. & L.P.

DRINKS

SUMMER SPRITZ GLASS/PITCHER

APEROL SPRITZ

Aperol, Prosecco, Sparkling Water, Orange

16/70

ITALICUS SPRITZ

Italicus Rosolio di Bergamotto, Prosecco, Olives

16/70

RANCH WATER

Patrón Silver Tequila, Topo Chico, Lime

16/70

FROZEN COCKTAILS

FROZÉ

Rosé Wine, Bacardi Rum, Campari, Strawberry, Lemon

18

WEEKLY ROTATING SLUSHY

18

E.P. & L.P. COCKTAILS GLASS/PITCHER

SEX ON FIRE

Patrón Silver Tequila, Agave Syrup, Prickly Pear, Lime, Rose Flower Water

18/80

BLINDING LIGHTS

Grey Goose Vodka, Lychee Liqueur, Raspberry, Lemon

18/80

MR. ROBOTO

Bulldog Gin, Soto Sake, Cucumber, Lemon Juice, Sparkling Water

18/80

PARADISE CITY

Bacardi, Campari, Pineapple Juice, Strawberry Sage Cordial, Lime

18/80

SIGNATURE COCKTAILS

WHERE LOVE LIVES

Mal Bien Mezcal Zacate Limón, Italicus, Campari, Passion Fruit Gomme, Lemon Juice

20

AS IT WAS

Grey Goose Vodka, Aperol, St. Germain, Pink Guava, Lemon

20

PURPLE RAIN

Hibiscus Infused Bulldog Gin, Lavender Syrup, Lemon, Peychaud's Bitters, Foaming Bitters

20

BACK IN BLACK

Patrón Reposado Tequila, Mr. Black, Demerara, Nitro-infused Espresso

20

DIAMONDS ARE FOREVER

Patrón El Cielo, Clarified Lime Cordial, Cointreau, Orange Bitters, Lime

26

NON ALCOHOLIC COCKTAILS

SO FRESH, SO CLEAN

Seedlip Spice 94, Agave, Cucumber, Lime

14

GARDEN GROVE

Seedlip Garden, Pomegranate, Lemon, Rosemary, Club Soda

14

BEER & CIDER

CALIDAD Mexican-Style Lager, USA

9

STEM Apple Cider, USA

10

SKYDUSTER Lager, USA

10

SKYDUSTER IPA, USA

10

PERONI Lager, Italy

11

ALLAGASH WHITE USA

12

RANCHO WEST ORGANIC IPA, CA, USA

12

PICNIC LIGHTNING Hazy IPA, Brouwerij West

13

WINE GLASS/BOTTLE

SPARKLING

PROSECCO

15/68

NV Brut, Mia Perla, D.O.C, IT

CHAMPAGNE

175

NV Brut, Veuve Clicquot, 'Yellow Label' FR

ROSE CHAMPAGNE

250

NV Brut, Veuve Clicquot, FR

WHITES

PINOT GRIGIO

15/68

21' Alois Lageder, RIFF, Alto-Adige, IT

SAUVIGNON BLANC

15/68

20' Lieu Dit, Santa Ynez Valley, CA

RIESLING

16/72

22' Penfolds, Bin 51, Eden Valley, AUS

CHARDONNAY

18/81

21' Presqu'île, Santa Barbara, CA

ROSÉ & ORANGE

ROSÉ

15/60

'21 Caves d'Esclans, "Whispering Angel", Cotes de Provence, FR

ORANGE

16/72

21' Fallen Grape, 'Mother', Central Coast, CA

REDS

CHILLED 100% GRENACHE

16/72

22' Smallfry "Jellyfish", Barossa Valley, South AUS

SHIRAZ

16/72

14' Penfolds, Bin 28, Kalimna, AUS

PINOT NOIR

17/77

21' Raeburn, Russian River Valley, CA

TEMPRANILLO

18/81

20' Vinas de la Erre, Valle de Guadalupe, MX