



# HOMESTEAD ON THE ROOF

SUMMER 2022 | CHEF BRYAN COLLANTE

## SMALL PLATES

- Pandesal (Filipino Bread Rolls) VG** 8  
cultured butter, pineapple mostarda
- Shrimp & Pork Lumpia (Crispy Spring Roll) DF** 12  
gulf shrimp, ground pork scallion, sweet chili sauce
- Mushroom Lumpia (Crispy Vegetable Spring Roll) VG, DF** 10  
shiitake mushroom, napa cabbage, carrot & scallion, sweet chili sauce
- Beef Tartare GF, DF** 25  
quail egg, black garlic aioli, pickled ramp, chive, fresno, potato chips
- Tocino (Sticky Pork) GF, DF** 15  
sakura pork belly, sesame, atchara (pickled papaya), cilantro

## MEDIUM PLATES

- Papaya Salad V, GF** 15  
papaya, mango, heirloom tomato, cucumber, avocado, marcona almond, pineapple vinaigrette, herbs, black salt
- Pan Fried Noodles VG** 20  
fresh ramen noodles, black garlic truffle butter, shiitake mushroom, onion, carrot, celery, napa cabbage, soft egg, scallion
- Sinigang (Mussels & Longanisa)** 22  
Filipino pork sausage, coconut, tamarind, ginger, lemon grass, chili, bok choy, baguette

## LARGE PLATES

- Bistek (Bone in Ribeye) GF** 80  
20oz CreekStone Farm ribeye, charred eggplant, patis (fish sauce) chimichurri, crispy potato, black garlic, brown butter crumb
- Isda (Pan Seared Striped Bass) GF, DF** 32  
kale, taro root, tomato, coconut, ginger, kaffir lime, bacon vinaigrette
- Manok (Half Roasted Chicken) GF, DF** 26  
adobo jus, garlic fried rice, toyomansi (calamansi-soy), scallion, grilled lemon

\*SUBSTITUTE TOFU OR SEASONAL VEGETABLES UPON REQUEST

## SIDES

- Crispy Potato VG** 8  
black garlic aioli, brown butter crumb, chive
- Braised Kale GF, DF** 8  
taro root, tomato, coconut, ginger, kaffir lime, bacon vinaigrette
- Garlic Fried Rice GF, DF, V** 8  
toyomansi (calamansi-soy), scallion

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

V - VEGAN

VG - VEGETARIAN

GF - GLUTEN FREE

DF - DAIRY FREE

20% GRATUITY WILL BE APPLIED TO PARTIES OF 6 OR MORE.

# COCKTAILS

1 serving / 4 servings

<b>Honey - I'm Home*</b>	14/50
Vodka, Cocchi Americano, lemongrass honey, lemon juice, calamansi, and ginger beer	
<b>Worldly Affair</b>	14/50
Darjeeling gin, dragon fruit, saffron, lemon juice, Jamaican Jerk Bitters, and sparkling wine	
<b>Fruit Cocktail</b>	14/50
Mezcal, mango, Meletti, clementine, lime juice, black pepper, and sesame seed oil	
<b>House Daiquiri</b>	14
Kasama Rum, coconut sugar, and lime juice	
<b>Pandan Old Fashioned</b>	14
Bonded bourbon, pandan, orange bitters, and mole bitters	
<b>Smoke on the Water*</b>	14
Aperol, coconut milk, cinnamon anise syrup, and coffee	

\*AVAILABLE SPIRIT-FREE \$8

# BEER

<b>Modelo Especial, Pilsner</b>	7
Mexico City - 4.4%	
<b>Revolution Fist City, Pale Ale</b>	7
Chicago - 5.5%	
<b>Maplewood Son of Juice, IPA</b>	8
Chicago - 6.3%	
<b>5 Rabbits, Pineapple Sour</b>	9
Chicago, 7%	
<b>Right Bee Cider</b>	8
Chicago - 6%	
<b>Topo Chico Strawberry Guava</b>	7
Monterrey - 4.7%	

# SPIRIT-FREE

<b>Liquid Death</b>	3
Still or Sparkling water	
<b>Soft Drinks</b>	4
Pepsi, Diet Pepsi, Sprite, Ginger Ale, Tonic, Ginger Beer	
<b>Athletic Run Wild N/A &lt;.05%</b>	6
<b>MARZ Brewing CBD Elixirs-30mg CBD</b>	6
Flower Power, Juniper Fizz, Citrus Party	

# WINE

glass / bottle

## WHITE

<b>Domaine du Petit Coteau, NV Brut</b>	13/52
Loire Valley, France	
<b>Casa Do Valle, Vinho Verde</b>	11/44
Vinho Verde, Portugal	
<b>Guinta, Sauvignon Blanc</b>	12/48
Wairarapa, New Zealand	
<b>Malat Crazy Creatures, Gruner Veltiner</b>	13/52
Mendocino, California	
<b>House of Brown, Chardonnay</b>	14/56
Napa Valley, California	

## ROSÉ

<b>La Gioiosa, Prosecco Brut</b>	13/52
Veneto, Italy	
<b>Source of Joy, Rosé</b>	13/52
Languedoc, France	

## RED

<b>Delta, Pinot Noir</b>	13/52
Central Coast, California	
<b>La Savoye, Gamay</b>	15/60
Burgundy, France	
<b>Les Terrasses Lambert, Cabernet Franc</b>	15/60
Loire Valley, France	

# WINE

bottle

<b>Carboniste, Albariño</b>	72
Rio Vista, California	
<b>Sanford Estates, Chardonnay</b>	80
Santa Barbara, California	
<b>Harvey &amp; Harriet, Cabernet Sauvignon, Syrah, Petit Verdot, and Malbec</b>	72
San Luis Obispo, California	
<b>Château Larose-Trintaudon, Cabernet Sauvignon, Merlot, and Cabernet Franc</b>	64
Bordeaux, France	

<b>Dark Matter Coffee</b>	5
Hot or Iced	
<b>Rishi Hot Tea</b>	4
English Breakfast, Matcha Super Green, Pacific Peppermint, Blueberry Hibiscus, Earl Grey, Chamomile, Jasmine	
<b>Rishi Iced Black Tea or Chai Tea</b>	4