

Homestead On The Roof Presents

# I PUT A SPELL ON YOU

A “Hocus Pocus” Pop-Up Cocktail Bar & Kitchen

## SHARED PLATES

CHEF CHRISTO VLAHOS / CHEF CHRIS TEIXEIRA

### WANNA SMASH SOME PUMPKINS? 10

Roasted Butternut Squash Soup with  
Toasted Pepitas, Crema, Cilantro

### DEAD MAN’S TOES 15

Grilled Teriyaki Beef Skewers with Kimchi Ailoi,  
Scallions, Sesame Seeds

### SHIS-KA-BABIES 15

Grilled Marinated Shrimp Skewers with Tajin Peanuts,  
Cilantro, Scallions, Peanut Sauce

### I WANNA SEE HER TURN TO DUST 12

Tempura Fried Maitake Mushrooms with Ramp Dust,  
Togarashi Dust, Asian Green Goddess Sauce

### YABBOS 12

Gochujang Marinated Pork Bao Buns with Asian Slaw,  
Sesame, Scallions, Cilantro

### BILLY BUTCHERSON’S TOMBSTONE 14

Beef Tinga “Walking Taco” with Cotija Cheese, Salsa Verde,  
Pickled Red Onions, Lettuce, Tomato, Blue Corn Tortilla Chips

Can be made **Vegetarian** by substituting Mushroom Rajas for Beef Tinga.  
Can be made **Vegan** with Mushroom Rajas and no Cojita Cheese.

## SANDWICHES

### THE DEVIL HIMSELF 16

Nashville Hot Fried Chicken Thigh with Pickled Red  
Onions, Romaine, Mayo, Red Brioche Bun. Served with Fries.

### ANGELO 18

Maine Lobster with Green Tobiko, Asian Aioli, Chives,  
Cilantro, Charcoal-Activated Potato Roll.  
Served with Malt Vinegar Chips.

## TREATS

### CHARMING YOUNG BLOOD 10

Chocolate Pot De Crème with Raspberries,  
Ancho-Chile Granola, Honey Sherbet

### DEAD MAN’S FINGERS 10

Churros with Mango, Mango-Lime Sherbet



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