



The Rooftop

at The Majestic Inn

Tuna Poke

Cucumber Kim Chi, Avocado, Crispy Wonton — \$14

Oysters in the Half Shell

Grilled with a horseradish miso butter or raw with a mango mignonette

* 3 Oysters for \$12 6 Oysters for \$20 *

Baby Romaine Salad

White Anchovies, Fried Chick Peas, Sumac, and Roasted Garlic Dressing — \$10

Marinated Broccolini

Smoked Tofu, Peppers, Pepper Gastrique — \$9

Olive and Pepper Tapenade

With Grilled Bread — \$12

Charcuterie Plate

Assortment of 2 Meats, 3 Cheese, and Smoked Salmon — \$21

Mojo Pork Sliders

3 Sliders With Pineapple Bacon Jam and Bibb Lettuce. Served With Chips — \$14

DESSERTS

Creme Brulee

\$10

Chef's Special Dessert

\$10

Consuming Raw or Under Cooked Meats May Increase Your Risk of Food Borne Illness.
Parties of Ten or More People Are Subject to an Automatic 18% Gratuity



WINE 13 / 46

Anne Amie Pinot Gris

Lauren Ashton Chardonnay

Coteaux Du Ginneois
Sauvignon Blanc

Andrew Rich Marine
Sedimentary Pinot Noir

Revelry Merlot

Baron's Leader Cabernet
Sauvignon

Gilbert Rose

SPIRITS \$10

Batch 206 Vodka

Sun Liquor Silver Rum

Halcyon Gin

Michter's Rye

La Gritona Reposado Tequila

Macallan 12 Year Scotch
\$13

FEATURED COCKTAILS \$14

Island Breeze

La Gritona Tequila, New Deal
Ginger, Luxardo Maraschino,
Passionfruit Syrup &, Fresh
Squeezed Cucumber Juice

Salish Sea

Batch 206 Vodka, Clement Coconut,
Creme de Violette & Lime Juice

Spyglass

Halcyon Gin, Regan's
Orange Bitters, Letterpress
Arancello
& Amaro Amarino

Northern Pacific

Michter's Rye, Stiggins Pineapple Rum,
Bittermens Tepache,
Macadamia Liquer
& Bitter Truth Bogart's Bitters

Rotating Draft \$6.5

Seasonal Punch \$10