

Glass Ceiling Rooftop

1204 Broadway, New York City, NY 10001 · +16465903172 · Updated: Jan 14, 2026

[View online menu](#)



BITES 5

HOUSE CHIPS	\$10.00
"everything" whipped ricotta, olive oil	
GUAC + CHIPS	\$16.00
SHRIMP COCKTAIL	\$22.00
5, chilled shrimp, yuzu cocktail sauce	
MUSHROOM "CHEESESTEAK" BITES	\$18.00
3, grilled shiitake, taleggio, caramelized onion, truffle aioli	
DEVILS ON HORSEBACK	\$15.00
3, medjool dates, almond, bacon, pomegranate molasses	

FLATBREADS 2

MARGHERITA	\$17.00
mozzarella, tomato, basil	
PROSCIUTTO	\$20.00
ricotta, mozzarella, parmesan, hot honey, arugula	

BOWLS 6

WATERMELON + GOAT CHEESE	\$16.00
arugula, aged balsamic, toasted almonds	
FATTOUSH SALAD	\$14.00
tomato, cucumber, mint, red onion, pita chips, lemon vinaigrette, pomegranate molasses, sumac	
TUNA POKE	\$22.00
basmati rice, soy, sesame, sriracha, avocado, radish, furikake	
SPICY SHRIMP	\$26.00
thai shrimp curry, basmati rice, thai basil, lime	
BUFFALO CAULIFLOWER	\$18.00
market lettuce, quinoa, blue cheese dressing, celery, avocado, sesame seeds	
CHICKEN KEBAB	\$22.00
couscous, chopped mediterranean salad, chimichurri, charred lemon	

TO GRAZE 3

CHEESE PLATE	\$18.00
cheddar, brie, blue, dried fruit, crackers	
CHARCUTERIE PLATE	\$20.00
prosciutto, sopressata, chorizo, cornichons, crostini	
MEDITERRANEAN PLATE	\$18.00
crudites, hummus + dukka, olives, feta, herbed yogurt, pita	

HANDHELDS 4

SMASHED BURGER	AVAILABLE OPTIONS
4oz pat lafrieda patty, american cheese, grilled onions, b+b pickles, spicy aioli, potato roll	
	\$16.00
	make it a double patty: \$5.00
LOBSTER ROLL	\$34.00
new england style, old bay mayo, celery, apple, b+b pickles, butter lettuce, brioche roll	
CANDIED CROISSANT SANDWICH	\$18.00
burrata, mortadella, arugula, aged balsamic	
B.A.L.T.	\$18.00
bacon, avocado, lettuce, tomato, mayo, sourdough	

SWEETS 2

CHAI TIRAMISU	\$10.00
CHOCOLATE MOUSSE	\$10.00

COCKTAILS 11

FIND YOUR LIGHT	\$18.00
[luminary spritz] elderflower, cucumber, lemon, prosecco, basil, sparkles [low abv]	
OUTSIDE THE BOX	\$21.00
grey goose vodka, lychee, coconut, lemon, mint	
GOSSIP GIRL	\$20.00
ketel one vodka, hibiscus, pineapple, vanilla, orange liqueur, lemon	
WORK OF ART	\$21.00
hendrick's gin, lavender, lime, egg white [vegan option available]	
GARDEN OF SECRETS	\$19.00
bacardi rum, grapefruit soda, luxardo marischino, lime, mint	
HIGHER STANDARDS	\$19.00
milagro silver tequila, rasperry, lime, cilantro, chamoy, tajin [ask for it spicy]	

RAISE SOME EYEBROWS	\$21.00
curamia tequila blanco, chinola passion fruit liqueur, coconut, lime, pink salt	
BIRDS OF A FEATHER	\$20.00
mezcalum mezcal, pineapple-vanilla bean, campari, all spice dram, lime, hellfire bitters	
SPILL THE TEA	\$21.00
great jones bourbon, juliette peach liqueur, amaro montenegro, lemon, chamomile, orange bitters	
MY FUNNY VALENTINE	\$21.00
milam & greene bourbon, strawberry, chocolate & angostura bitters	

FROZEN MOJITO	AVAILABLE OPTIONS
	\$19.00
	Add Coconut Flavor: \$2.00
	Add Raspberry Flavor: \$2.00
	Add Pineapple Flavor: \$2.00
	Add Peach Flavor: \$2.00
	Add Hibiscus Flavor: \$2.00

OLD & NEW CLASSICS 4

PAPER PLANE	\$21.00
maker’s mark, aperol, amaro, lemon	
PAIN KILLER	\$21.00
(frozen or on the rocks) bacardi rum, pineapple, coconut, orange, nutmeg	
ESPRESSO MARTINI	\$21.00
ketel one vodka, evil bean coffee liqueur, fresh espresso	
FRENCH 75	\$21.00
lighthouse gin, lemon, prosecco	

MOCKTAILS 4

GRAPEFRUIT SODA	\$12.00
with basil and lemon	
LAVENDER LEMONADE	\$12.00
HIBISCUS FIZZ	\$12.00
with ginger and lime	
PEACH SUNSET	\$12.00
with grenadine and lemon-lime soda	

LIBATION 1

AMALFI SPRITZ	\$15.00
lyre's italian spritz, lyre's grande classico sparkling	

BOTTLES & CANS 5

MONTAUK WAVE CHASER IPA	\$9.00
new york, 6.4%	
CORONA	\$9.00
mexico, 4.6%	
MICHELOB ULTRA	\$9.00
st. louis, mo 4.2%	
OWL’S BREW VODKA LEMONADE	\$12.00
assorted flavors, ct, 4.8%	
HEINEKEN 0.0	\$9.00
non-alcoholic, less than .05%	

DRAFTS 4

CONEY ISLAND MERMAN IPA	\$10.00
new york, 5.8%	
STELLA ARTOIS	\$10.00
missouri, 5%	
MODELO ESPECIAL	\$10.00
mexico, 4.4%	
ALLAGASH WHITE	\$10.00
maine, 5.2%	

SPARKLING 6

PROSECCO	AVAILABLE OPTIONS
cavaliere d’oro, it	GLASS: \$15.00
	GLASS AND A HALF: \$24.00
	BOTTLE: \$60.00
BRUT ROSÉ	AVAILABLE OPTIONS
lucien albrecht cremant d’alsace, fr	GLASS: \$18.00
	GLASS AND A HALF: \$29.00
	BOTTLE: \$72.00
CHAMPAGNE	\$140.00
moet chandon, fr	
CHAMPAGNE	\$150.00
veuve rosé, fr	
CHAMPAGNE	\$450.00
dom perignon, fr	

HRLM, fr

[local] FROM A WOMAN OWNED BUSINESS

\$110.00

ROSÉ1

maris, france

[organic/biodynamic]

AVAILABLE OPTIONS

GLASS: \$16.00

GLASS AND A HALF: \$26.00

BOTTLE: \$64.00

WHITE4

PINOT GRIGIO

villa puccini, it

AVAILABLE OPTIONS

GLASS: \$16.00

GLASS AND A HALF: \$26.00

BOTTLE: \$64.00

SAUVIGNON BLANC

whitehaven, nz

AVAILABLE OPTIONS

GLASS: \$18.00

GLASS AND A HALF: \$29.00

BOTTLE: \$72.00

CHARDONNAY

boen, ca

AVAILABLE OPTIONS

GLASS: \$19.00

GLASS AND A HALF: \$30.00

BOTTLE: \$76.00

SANCERRE

*rotating producer, fr

AVAILABLE OPTIONS

GLASS: \$21.00

GLASS AND A HALF: \$36.00

BOTTLE: \$84.00

RED4

PINOT NOIR

elouan, or

AVAILABLE OPTIONS

GLASS: \$18.00

GLASS AND A HALF: \$29.00

BOTTLE: \$72.00

CABERNET SAUVIGNON

banshee, ca [alicia sylvester - winemaker]

AVAILABLE OPTIONS

GLASS: \$19.00

GLASS AND A HAFL: \$30.00

BOTTLE: \$76.00

MALBEC

el finca de origin reserva, ar

AVAILABLE OPTIONS

GLASS: \$16.00

GLASS AND A HALF: \$26.00

BOTTLE: \$64.00

NEBBIOLO

villadoria bricco magno, it, [paola lanzavecchia - winemaker]

AVAILABLE OPTIONS

GLASS: \$20.00

GLASS AND A HALF: \$32.00

BOTTLE: \$80.00

BRUNCH FAVORITES 6

WATERMELON + GOAT CHEESE

arugula, aged balsamic, toasted almonds

\$16.00

FATTOUSH SALAD

tomato, cucumber, mint, red onion, pita chips, lemon vinaigrette, pomegranate molasses

\$14.00

SMASHED AVOCADO ON TOAST

sundried tomato, chili, cilantro, charred lime

AVAILABLE OPTIONS

\$18.00

add an egg: \$3.00

EGG WHITE FRITTATA

mushroom, feta, chopped mediterranean salad

\$16.00

SMOKED SALMON ON TOAST

scrambled eggs, sour cream, lemon, sourdough

\$24.00

MEDITERRANEAN BOWL

cottage cheese scrambled eggs, hummus, avocado, mediterranean chopped salad, pita

\$18.00

STACKED! 5

CRÈME BRÛLÉE FRENCH TOAST

challah bread, pastry cream, berries

\$16.00

ROSE GOLD PANCAKES

berries, maple syrup

\$18.00

PARTY CRASHER PANCAKES

Fruity Pebbles, Strawberry Pop-Tart, strawberries, sprinkles

\$20.00

SPICE GIRL PANCAKES

Cinnamon Toast Crunch, Biscoff cookie butter & cookies, cinnamon-brown sugar, bananas

\$20.00

GIMME S'MORE PANCAKES

toasted marshmallows, chocolate chips, graham crackers, strawberries

\$20.00

BOTTOMLESS BRUNCH 5

HOUSE-MADE SANGRIA

choice of red or white

D.I.Y. MIMOSAS

Choice of flavor: hibiscus, pineapple, orange juice, grapefruit, lychee, peach, pomegranate *ask us about our seasonal option *n/a

Lyre's Grande Sparkling available, less than .05% abv

BLOODY MARY	\$15.00
house-made mix, pickle, olive	
HOUSE-MADE SANGRIA	\$15.00
red or white	
MIMOSA	\$14.00
choice of juice	

COFFEE & TEA 4

SWEETLEAF DRIP	\$5.00
HOT TEA SELECTION	\$5.00
NESPRESSO ESPRESSO	AVAILABLE OPTIONS
	\$6.00
	double: \$1.00
CAPPUCCINO OR LATTE	\$7.00

DRESS UP YOUR BRUNCH 2

GLASS SLIPPER	\$60.00
pink lemonade: le mone meyer lemon aperitif, elderflower, pomegranate, lemon	
BOOZE BAG	\$65.00
rose sangria: le mone meyer lemon aperitif, rose wine, orange liqueur, fresh cranberry compote	

SUNSET SOCIETY 3

\$12 MARTINIS	AVAILABLE OPTIONS
	Dirty (vodka or gin): \$12.00
	Gimlet (vodka or gin): \$12.00
	Cosmopolitan: \$12.00
	Classic Daiquiri: \$12.00
	Manhattan: \$12.00
\$18 CHARCUTERE NACHOS	\$18.00
old bay house chips, sopressata, prosciutto, cornichon, olives, mozzarella, ricotta, parmesan, herbs, truffle, hot honey	

\$0 PERFECT ROOFTOP VIBES