

# St. Cloud Rooftop

6 Times Square 17th Floor 10036 · +12122045787 · Updated: Jan 14, 2026

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## LET'S SHARE 11

**OLIVES & SPICY ALMONDS** **\$14.00**

**CHIPS & DIP** **\$18.00**

Guacamole, Crispy Tortilla

**SORGHUM GLAZED MEATBALLS** **AVAILABLE OPTIONS**

Lettuce Wrap, Sriracha **\$19.00**

WITH CRUDITÉ: \$6.00

**RAW & SHAVED CAULIFLOWER SALAD** **\$17.00**

Brussels Sprout, Medjool Dates, Cashew Crunch, White Balsamic Vinaigrette

**ARTISINAL CHEESES** **AVAILABLE OPTIONS**

Sourwood Honey, Marcona Almonds, Fig Jam, Walnut Raisin Bread **\$22.00**

WITH CRUDITÉ: \$6.00

**CHARCUTERIE BOARD** **\$24.00**

Assorted Meats, Cornichons, Olives, Mustard Grain, Crostini

**HUMMUS & PITA** **AVAILABLE OPTIONS**

Moroccan Black Olives, Pine Nuts, Zaatar **\$19.00**

WITH CRUDITÉ: \$6.00

**TUNA TARTAR WONTONS** **\$22.00**

Poke Style Tuna, Crispy Wontons, Wasabi Cream, Pickled Ginger, Kimchi

**PICODON TARTINE** **\$14.00**

French Country Boule, Baked Goat Cheese, Fresh Herb, Picked Greens

**PRETZELS & PORK SAUSAGE** **\$21.00**

Sauerkraut, Mustard Grain & Beer Cheese

**SALMON RILLETTE JAR** **\$20.00**

Pickled Vegetables, Grilled Bread

## SLIDER RIGHT OVER 4

**PULLED PORK** **\$19.00**

House Cole Slaw, BBQ, Pickles

**SOUTHERN CHICKEN** **\$19.00**

House Cole Slaw, Pickles, Sriracha Aioli, Hot Honey, Tomato, Onion, Pepper Bacon, Mayo on Sourdough

|                                                                                                                                             |                |
|---------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>WAGYU CHEESEBURGERS</b>                                                                                                                  | <b>\$20.00</b> |
| Lettuce, Tomato, Cheddar, Pickles, Comeback Sauce                                                                                           |                |
| <b>NEW ENGLAND LOBSTER</b>                                                                                                                  | <b>\$24.00</b> |
| Crisp Celery, Red Onions, Mayo, Tarragon                                                                                                    |                |
| <b>STONE BAKED FLATBREADS</b> 3                                                                                                             |                |
| <b>MEDITERRANEAN</b>                                                                                                                        | <b>\$18.00</b> |
| Grilled Vegetables, Ricotta, Mozzarella, Olives                                                                                             |                |
| <b>DIAVOLO</b>                                                                                                                              | <b>\$21.00</b> |
| Spicy Salami, Mozzarella, Tomato Sauce, Hot Oil                                                                                             |                |
| <b>BIONDI</b>                                                                                                                               | <b>\$22.00</b> |
| Garlic Cream, Ricotta, Wild Mushrooms, Caramelized Onions                                                                                   |                |
| <b>SWEET ENDINGS</b> 3                                                                                                                      |                |
| <b>BEIGNETS</b>                                                                                                                             | <b>\$12.00</b> |
| Chocolate Nutella, Raspberries, Powdered Sugar                                                                                              |                |
| <b>CHOCOLATE MOUSSE</b>                                                                                                                     | <b>\$14.00</b> |
| Raspberries                                                                                                                                 |                |
| <b>CUPCAKES</b>                                                                                                                             | <b>\$4.00</b>  |
| Chocolate, Vanilla Bean, Red Velvet, Peanut Butter                                                                                          |                |
| <b>COCKTAILS</b> 9                                                                                                                          |                |
| <b>MEZCAL EXPRESS</b>                                                                                                                       | <b>\$17.00</b> |
| Campante Mezcal, Kahlua, Frangelico, Espresso Shot *a percentage of the sales of this drink will be donated to Highgate Charity Foundation* |                |
| <b>FATHER KNICK</b>                                                                                                                         | <b>\$24.00</b> |
| Bulleit Rye, Cocchi Americano Bianco, Scrappy Black Lemon Bitters                                                                           |                |
| <b>THE THIRTEEN CLUB</b>                                                                                                                    | <b>\$24.00</b> |
| Casamigos Mezcal, Leblon Cachaca, Vin de Jaune, Ginger Syrup, Lemon Juice, Ardbeg 10y/o Malt                                                |                |
| <b>MISS PAVLOVA</b>                                                                                                                         | <b>\$24.00</b> |
| Empress 1908 Gin, Italicus Bergamont Liqueur, St. Germain, Lemon Juice, Grapefruit Juice                                                    |                |
| <b>NEW YORK HAT</b>                                                                                                                         | <b>\$24.00</b> |
| Santa Teresa 1796, Amargo Valet, Cherry Herring, Spiced Demerara, Pineapple Juice                                                           |                |
| <b>The Old King Cole</b>                                                                                                                    | <b>\$24.00</b> |
| Pear Williams Brandy, Bacardi Oak Spice, Tequila Ocho Anejo, Cinnamon Honey, Mister Bitters Fig & Cinnamon, Infuse Cassia Bark Bitters      |                |

|                                                                                                   |                |
|---------------------------------------------------------------------------------------------------|----------------|
| <b>THE SAINTS AND SINNERS</b>                                                                     | <b>\$24.00</b> |
| Kettle One Cucumber and Mint, Singani 63, Hendricks, Patron Silver, Midori, Lemon, Yuzu Lime Soda |                |
| <b>THE VELVET ROPE</b>                                                                            | <b>\$24.00</b> |
| Aviation Gin, Grey Goose, Lillet Blanc, Aperol                                                    |                |
| <b>HITE &amp; DOLIN</b>                                                                           | <b>\$24.00</b> |
| Grey Goose Strawberry, Mizu Lemongrass, Lemon Juice, Matcha Syrup                                 |                |

WINES BY THE GLASS - SPARKLING 2

|                                      |                |
|--------------------------------------|----------------|
| <b>Prosecco, Villa Sandi, Veneto</b> | <b>\$24.00</b> |
| <b>Prosecco Rose, Luca Paretti</b>   | <b>\$16.00</b> |

WINES BY THE GLASS - CHAMPAGNE 3

|                                       |                |
|---------------------------------------|----------------|
| <b>Veuve Clicquot, “Yellow Label”</b> | <b>\$26.00</b> |
| <b>Veuve Clicquot, Brut Rose</b>      | <b>\$31.00</b> |
| <b>Salmon Brut, Chaumuzy</b>          | <b>\$24.00</b> |

WINES BY THE GLASS - WHITE 5

|                                                                       |                |
|-----------------------------------------------------------------------|----------------|
| <b>Pinot Grigio, Rufinno, Delle Venezie, 2020</b>                     | <b>\$16.00</b> |
| <b>Gruner Veltliner, “Laurenz and Sophie Singing”, Weinland, 2017</b> | <b>\$17.00</b> |
| <b>Alvarinho, Quinta de Regueiro Reserva, Minho, 2018</b>             | <b>\$17.00</b> |
| <b>Sauvignon Blanc, Dourthe, Bordeaux, 2020</b>                       | <b>\$18.00</b> |
| <b>Chardonnay, Davis Bynum Winery, Russian River, 2018</b>            | <b>\$18.00</b> |

WINES BY THE GLASS - ROSÉ 2

|                                                    |                |
|----------------------------------------------------|----------------|
| <b>Côtes de Provence, Minuty, 2018</b>             | <b>\$19.00</b> |
| <b>Côtes de Provence, Vie Vite, Provence, 2018</b> | <b>\$17.00</b> |

WINES BY THE GLASS - RED 5

|                                                          |                |
|----------------------------------------------------------|----------------|
| <b>Pinot Noir, Hess Select, Central Coast, 2017</b>      | <b>\$17.00</b> |
| <b>Rioja, “Bodegas Ugalde”, Tempranillo, Spain, 2020</b> | <b>\$17.00</b> |
| <b>Cabernet Sauvignon, Buhler, Napa Valley, 2020</b>     | <b>\$19.00</b> |
| <b>Cabernet Sauvignon, Justin, Paso Robles, 2017</b>     | <b>\$19.00</b> |
| <b>Malbec, Amalaya, Mendoza, 2017</b>                    | <b>\$17.00</b> |

