

# The Canopy Rooftop Lounge

340 Beach Drive North East Street Birchwood Inn 33701 · +17278961080 · Updated: Jan 14, 2026

[View online menu](#)



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## SIGNATURE COCKTAILS 15

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### **Pom Garden**

**\$14.00**

Hendricks Cland Cabaret, Pomegranate Juice, Lemon Juice, Simple Syrup, Club Soda, Lemon Garnish

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### **Cucumber On Over**

**\$13.00**

Crop Cucumber Vodka, Lemon Juice, Cucumber Basil Syrup, Club Soda

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### **Cuango Margarita**

**\$14.00**

Milagro Blanco, Solerno Blood Orange Liqueur, Mango Turmeric Syrup, Lime, Salt

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### **Birchwood Old Fashioned**

**\$14.00**

Old Forester Bourbon, Solerno Blood Orange Liqueur, Orange Bitters

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### **Blueberry Thyme Collins**

**\$14.00**

Reyka Vodka, Fresh Lemon, Blueberry Puree, Fresh Picked Thyme, Topped with Club Soda

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### **Watermelon Suga**

**\$13.00**

Absolut Watermelon, Strawberry Syrup, Mint, Lemon

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### **Peach Palmer**

**\$13.00**

Ketel One Peach, Lemon Juice, Simple Syrup, Pea Flower Syrup, Club Soda, Lemon

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### **Main Squeeze Paloma**

**\$14.00**

Milagro Grapefruit Rose, Giffard Orgeat, Lemon Juice, FeverTree Grapefruit Soda

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### **Classy Greyhound**

**\$14.00**

Tito's, Aperol, Lemon Juice, Simple Syrup, Bubbles

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### **Birchwood Espresso Martini**

**\$13.00**

Absolut Vanilla, Van Gogh Dutch Chocolate, Van Gogh Double Espresso, Simple Syrup, Espresso topped with Espresso Beans

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### **Sour Soldier**

**\$13.00**

Horse Soldier Straight Bourbon, Lemon Juice, Simple Syrup, Fee Foam, Orange Peel, Cherry

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### **Sunset Spritz**

**\$14.00**

Tito's, Aperol, Lemon Juice, Simple Syrup, Bubbles

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### **Summertime Skinny**

**\$14.00**

Herradura Silver, Lime, Triple Sec, Watermelon Sugar Free Red Bull

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### **Frosé**

**\$13.00**

Frozen Rosé, Stoli Vodka, Blend of Juices

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**Frozen Orange Creamsicle****\$14.00**

Jameson Orange, Pineapple Juice, Pina Colada Mix

**BOTTLED BEER** 14

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<b>Bud Light</b>	<b>\$6.00</b>
<b>Michelob Ultra</b>	<b>\$6.00</b>
<b>Miller Lite</b>	<b>\$6.00</b>
<b>Stella</b>	<b>\$7.50</b>
<b>Modelo</b>	<b>\$6.00</b>
<b>Blue Moon</b>	<b>\$7.50</b>
<b>Cigar City 'Jai Alai IPA'</b>	<b>\$8.00</b>
<b>Angry Orchard Hard Cider</b>	<b>\$7.50</b>
<b>Corona Extra</b>	<b>\$7.00</b>
<b>Heineken</b>	<b>\$8.00</b>
<b>Guinness</b>	<b>\$8.00</b>
<b>Nutrl Pineapple &amp; Orange</b>	<b>\$6.50</b>
<b>High Noon Watermelon &amp; Peach</b>	<b>\$8.00</b>
<b>Non-Alcoholic Beer</b>	<b>\$7.50</b>

**DRAFT BEER** 10

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<b>Lagunitas IPA</b>	<b>\$8.00</b>
Rich & Mellow India Pale Ale - (6.2% ABV)	
<b>Kona Big Wave</b>	<b>\$7.75</b>
Golden Ale - (4.4% ABV)	
<b>Channelside Cream Ale</b>	<b>\$7.50</b>
Sweet Vanilla Cream Ale - (5.8% ABV)	
<b>3 Daughters St. Pete Beach</b>	<b>\$8.00</b>
Bright & Refreshing Blonde Ale - (5.0% ABV)	
<b>Green Bench Postcard Pilsner</b>	<b>\$7.50</b>
American-Style Pilsner - (4.7% ABV)	
<b>Cigar City Fancy Papers Hazy IPA</b>	<b>\$8.50</b>
New England IPA - (6.5% ABV)	

<b>Grand Central Leg Day</b>	<b>\$8.50</b>
American IPA - (7% ABV)	
<b>Yuengling Traditional Lager</b>	<b>\$6.50</b>
Iconic American Lager - (4.9% ABV)	
<b>Shipyard Seasonal</b>	<b>\$8.00</b>
<b>Sam Adams Seasonal</b>	<b>\$7.50</b>

## NA DRINKS <sup>3</sup>

<b>Soda</b>	<b>\$3.50</b>
<b>Red Bull</b>	<b>\$6.00</b>
<b>Mocktails</b>	<b>\$9.00</b>

## WHITE WINE <sup>13</sup>

<b>Charles de Fere, Sparkling Brut - France</b>	<b>AVAILABLE OPTIONS</b>
	6oz: \$11.00
	9oz: \$15.00
<b>Charles de Fere, Sparkling Rosé - France</b>	<b>AVAILABLE OPTIONS</b>
	6oz: \$12.00
	9oz: \$16.00
<b>GH Mumm, Brut Champagne - France</b>	<b>AVAILABLE OPTIONS</b>
	6oz: \$14.00
	9oz: \$20.00
<b>Bulleitn Place, Moscato - Australia</b>	<b>AVAILABLE OPTIONS</b>
	6oz: \$11.00
	9oz: \$14.50
<b>Laroche Mas La Chevalière Rosé - France</b>	<b>AVAILABLE OPTIONS</b>
	6oz: \$12.00
	9oz: \$15.50
<b>Hess 'Select', Sauvignon Blanc - California</b>	<b>AVAILABLE OPTIONS</b>
	6oz: \$11.00
	9oz: \$14.50
<b>Santa Cristina, Pinot Grigio - Italy</b>	<b>AVAILABLE OPTIONS</b>
	6oz: \$11.00
	9oz: \$14.50
<b>August Kessler, Riesling - Germany</b>	<b>AVAILABLE OPTIONS</b>
	6oz: \$11.00
	9oz: \$14.50

**Hahn, Chardonnay - California****AVAILABLE OPTIONS**

6oz: \$11.00

9oz: \$14.50

**Babich, Sauvignon Blanc - New Zealand****AVAILABLE OPTIONS**

6oz: \$12.00

9oz: \$15.50

**Conundrum, White Blend - California****AVAILABLE OPTIONS**

6oz: \$12.00

9oz: \$16.00

**White Sangria****\$12.00****Mimosa****\$12.00****RED WINE** 7**Seven Hills, Merlot - California****AVAILABLE OPTIONS**

6oz: \$15.00

9oz: \$19.50

**Alta Vista Vive, Malbec - Argentina****AVAILABLE OPTIONS**

6oz: \$12.00

9oz: \$16.00

**Cycles 'Gladiator', Pinot Noir - California****AVAILABLE OPTIONS**

6oz: \$14.00

9oz: \$18.50

**Lyric by Etude, Pinot Noir - California****AVAILABLE OPTIONS**

6oz: \$13.00

9oz: \$16.50

**Iron and Sand, Cabernet - California****AVAILABLE OPTIONS**

6oz: \$15.00

9oz: \$19.50

**Substance CS, Cabernet - California****AVAILABLE OPTIONS**

6oz: \$12.00

9oz: \$16.00

**Red Sangria****\$12.00****BAR BITES** 18**Pork Cubano Tacos****\$15.00**

3 pcs. Mojo Pork, Salami, Garlic Pickle, Swiss, Cubanaisse

**Shrimp & Street Corn Tacos****\$16.00**

3 pcs. Mexican Corn &amp; Chorizo, Manchego, Purple Onion, Cilantro-Lime Crema

<b>Margherita Flatbread (V)</b>	<b>\$20.00</b>
Romesco Marinara, Roasted Carrot, Cherry Tomatoes, Mozzarella, Basil	
<b>Prosciutto &amp; Fig Flatbread</b>	<b>\$22.00</b>
Prosciutto, Fig Jam, Pickled Onion, Goat Cheese, Arugula	
<b>Cheese Curd &amp; Gnocchi Fritto (V)</b>	<b>\$15.00</b>
Potato Pasta, Wisconsin Cheddar, Tomato Jam, Zesty Ricotta, Pickled Pepper, Crisp Arugula	
<b>Tostadas (V)</b>	<b>\$12.00</b>
Fried Flour Tortilla, Refried Black Bean, Smokey Yogurt, Poblano Cabbage, Radish, Spanish Cheese, Onion, Mango, Cilantro, Shred, Sour Cream	
<b>Meat &amp; Cheese</b>	<b>\$28.00</b>
Chorizo, Salami, Prosciutto, Manchego, Pimento Cheese, Lavash, Marcona Almonds, Jam	
<b>Fried Pickles &amp; Pimento Cheese (V)</b>	<b>\$12.00</b>
Slattery Fried Pickle, Pimento Cheese Dip	
<b>Sweet Curry Hummus (V)</b>	<b>\$14.00</b>
Yellow Curry Chickpea, Spicy Garlic Chili Mint Pesto, Cilantro Crema, Fried Chickpeas, Pickled Red Onion, Pink Peppercorn w/ Pistachios, Salt & Vinegar Cucumbers, Naan	
<b>Shrimp Cocktail</b>	<b>\$14.00</b>
6 pcs. Cocktail Shrimp, Corn, Celery, Radish, Mustard Aioli	
<b>Meatballs</b>	<b>\$20.00</b>
Sea, Pork & Beef, Romesco Marinara, Grated Truffle Pecorino, Garlic Focaccia Toast	
<b>Mixed Olives with Goat Cheese Dip (V)</b>	<b>\$18.00</b>
Variety of Olives, Whipped Goat Cheese, Honey, Garlic, Grated Almond, Everything Spice Crackers	
<b>Chicken Wings</b>	<b>\$14.00</b>
6 pcs. Bone In Chicken Wings, Buffalo Sauce, Ranch, Celery	
<b>Bar Tenders Fruit Garnish Caddy</b>	<b>\$14.00</b>
Mimosa Minted Oranges, Tajin Pineapple, Smoked Cherries, Spicy Strawberries, Pink Yogurt Dipping Sauce	
<b>Steakhouse Wagyu Sliders</b>	<b>\$22.00</b>
Hawaiian Roll Buns, Whiskey Peppercorn Demi Glace, Gouda	
<b>Churro with Adobo Mole</b>	<b>\$12.00</b>
Tajin Sesame Spiced Churros, Chocolate & Chipotle Dipping Sauce	
<b>Coffee &amp; Doughnuts</b>	<b>\$12.00</b>
Espresso Filled Doughnuts, Boston Cream, Coffee Caramel	
<b>Truffle Fries</b>	<b>\$12.00</b>
1 lb. Potato Fries, Parmesan Herb, Truffle, Garlic Curry Aioli	

**Chorizo Poutine****\$15.00**

Breakfast Potatoes, Cheese Curds, Chorizo Gravy, Pickled Onion &amp; Jalapenos, Green Onion, Fried Egg

**Mimosa, Bellini or Bloody Mary****\$6.95****Sunrise Breakfast****\$15.00**

Two Eggs, Bacon, Sofrito Potatoes, Sourdough, Fresh Fruit

**Morning Tacos****\$15.00**

Crisp Cheese Tortilla, Scrambled Eggs, Bacon, Manchego

**HAPPY HOUR** 3**\$4 Beer****\$7 Wine****\$8 Signature Cocktails**