

Refinery Rooftop

63 W 38th St 10018-3818 · +16466635951 · Updated: Jan 14, 2026

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STARTERS 13

CRAB CAKE

\$26.00

red pepper jam, piquillo sauce, arugula salad

CHICKEN WINGS

\$20.00

buffalo, thai, or bbq sauce, miso ranch

MAC & CHEESE

AVAILABLE OPTIONS

lil' shells, grafton cheddar, buttered crumbs

\$18.00

Add bacon, truffle: \$4.00

SPINACH DIP

\$17.00

three cheese, grilled naan

RAMEN SPICED SHISHITO PEPPERS

\$14.00

chicken based, miso ranch

CRISPY CALAMARI

\$21.00

jalapeño, tartar sauce, spicy marinara, lemon

BLACKENED MAHI MAHI TACOS

\$26.00

avocado-lime slaw, chipotle mayo, queso fresco, lime

HUMMUS

\$16.00

harissa chickpeas, cucumber, pita chips, naan bread

SEARED AHI TUNA

\$22.00

baby bok choy, baby carrots, kimchi and wasabi butter, sweet soy

BUTCHER'S MEATBALLS

\$19.00

ricotta, grana padano, grilled focaccia

QUESADILLA

AVAILABLE OPTIONS

monterey cheese, avocado, pico de gallo, poblanos, red onion, bell peppers

\$18.00

Add steak, shrimp: \$6.00

Add chicken: \$4.00

PRETZEL BITES

\$18.00

dipping sauces: cheddar, honey mustard

TOMATO BACON BISQUE

\$13.00

goat cheese, sourdough croutons

FLATBREADS 4

MARGHERITA	\$18.00
pomodoro , fresh mozzarella, parm	
PEPPERONI	\$19.00
pomodoro, spicy honey, pickled fresno peppers	
TRUFFLE BIANCA	\$23.00
grifton cheddar, mushrooms, grana padano, truffle oil, scallions	
MEDITERRANEAN	\$19.00
feta, kalamatas, cherry tomatoes, artichokes, red peppers, basil	

BRUNCH FAVORITES 8

FRENCH TOAST	\$21.00
anglaise sauce, whipped cream, mixed berries	
SMOKED SALMON PLATTER	\$23.00
cucumber, tomato, red onion, cream cheese, capers, lemon, hard egg, plain bagel	
EGGS BENEDICT	\$25.00
english muffin, ham, poached eggs, steamed baby spinach, pepper jam, side salad	
BACON & EGG SANDWICH	\$18.00
cholula aioli, pepper jack, brioche, fries	
BRUNCH BURGER	\$26.00
8oz special blend, fried egg, garlic aioli, american, brioche, fries	
AVOCADO TOAST	\$21.00
jammy eggs, dried cherry tomato, watermelon radish, with a nice lil’ salad	
WAFFLE	\$24.00
with fried chicken or fresh seasonal fruit	
EGGS IN PURGATORY	\$22.00
baked eggs, red sauce, chorizo, parmesan, focaccia bread	

SANDWICHES & BURGERS 8

PEACH BELLINI	\$15.00
MIMOSA	\$15.00
REFINED BLOODY MARY	\$15.00
HANGOVER REMEDY	\$12.00
orange, lemon, ginger, honey, cayenne, BOOZE IT UP +5	
DOUBLE PATTY BURGER	\$24.00
american cheese, caramelized onions, pickles, secret sauce, brioche bun	

GRILLED CHICKEN WRAP	\$22.00
gem lettuce, parmesan, caesar dressing	
ROOFTOP CLUB	\$21.00
grilled chicken, bacon, lettuce, tomato, basil aioli, sourdough	
GRILLED CHEESE	AVAILABLE OPTIONS
	\$21.00
	Add: tomato bacon bisque: \$6.00

SLIDERS 2

BEEF SLIDERS

american cheese, pickles, secret sauce

VEGGIE SLIDERS

quinoa, corn, burrata, pepper jam, green goddess aioli

SALADS 5

CAESAR	\$16.00
gem lettuce, bagel croutons, parm, caesar dressing	
ROASTED BEETS	\$17.00
arugula, frissee, orange, roasted pecans, goat cheese, citrus vinaigrette	
KALE	\$17.00
quinoa, granny smith apple, red onions, golden raisins, apple cider vinaigrette	
COBB	\$17.00
mixed greens, gorgonzola, cherry tomato, red onion, avocado, bacon, boiled egg, balsamic vinaigrette	
ARTICHOKE	\$18.00
baby arugula, tomatoes, shaved parmesan, radicchio, lemon vinaigrette	

SIDES 4

CACIO E PEPE TATER TOTS	\$8.00
black pepper mayo	
FRIES	AVAILABLE OPTIONS
	\$8.00
	Add: truffle: \$4.00
YUCCA FRIES	\$10.00
chipotle aioli	
HOUSE-MADE CHIPS	\$10.00

DESSERTS 5

CAKE SLICE OF THE DAY	\$9.00
TRADEMARK COOKIE SKILLET	\$14.00
GLUTEN FREE CARROT CAKE	\$12.00
SEASONAL GELATO	\$10.00
two scoops	
NY CHEESECAKE	\$10.00
caramel drizzle...and a touch of sparkles	

COCKTAILS 10

GARDEN TERRACE SPRITZ*	
greygoose essence, peach, rosemary, lemon, chandon garden spritz	
UP IN SMOKE	
illegal mezcal, milagro silver tequila, pineapple, lime, smoked salt	
ROOFTOP SPARKLER	
patron reposado tequila, lime, agave, prosecco...and a touch of sparkles	
MONEY BALL	
hendricks gin, lillet blanc, cucumber, lime	
THYME AND A HALF	
tito’s vodka, elderflower, thyme, pear, lemon	
WAKE ME UP	
ketel one vodka, mr. black, cold brew, SUB: don julio blanco tequila +3	
THE BIG APPLE	
bacardi cuatro, apple cider, honey, pineapple, lemon	
RUSH HOUR	
maker’s mark bourbon, amaro montenegro, lemon, honey, angostura bitters	
TIPSY TEA	
AVAILABLE WITH OUR 10 YEAR SOUVENIR TEA CUP \$40 with the Topsy Tea cocktail \$30 for just the tea cup and saucer	
I GIVE A SIP - FROZEN COCKTAIL	
every month, a portion of the proceeds from the sales of our frozen or hot cocktail will go towards a charity	

REFINED OLD FASHIONEDS 4

MAESTRO DOBEL REPOSADO	\$19.00
agave, plum bitters, lemon	
ANGELS ENVY BOURBON	\$19.00
demerara, bitters, orange	

GREAT JONES RYE	\$19.00
demerara, black walnut bitters	
ILEGAL MEZCAL	\$19.00
agave, angostura & orange bitters, orange	

THE CLASSICS 3

MANHATTAN	\$19.00
hudson rye, sweet vermouth, bitters	
NEGRONI	\$18.00
gin lane victoria pink, campari, sweet vermouth	
PALOMA	\$18.00
milagro tequila, lime, Q grapefruit soda	

MOCKTAILS 2

CUCUMBER SODA	\$10.00
HIBISCUS LEMONADE	\$10.00

LIE-BATIONS 2

NO TEQUILA-RITA	\$15.00
lyre's jalapeño infused agave blanco & orange sec, pineapple, lime, tajin	
ST AGRESTIS PHONY NEGRONI	\$14.00

ON TAP 7

CONEY ISLAND SEASONAL	
STELLA ARTOIS	
DOGFISH HEAD 60 MIN IPA	
BLUE POINT TOASTED LAGER	
EBBS SEASONAL	
GUINNESS	
MODELO	

BOTTLES & CANS 11

HEINEKEN	
BUDWEISER / BUD LIGHT	

MONTAUK EASY RISER BELGIAN WHITE

5 BOROUGHS TINY JUICY IPA

CORONA

AMSTEL LIGHT

PERONI

ACE CIDER

TRULY CITRUS FLAVORS

NUTRL VODKA SELTZER ASSORTED FLAVORS

HEINEKEN 0.0

ROSE WINES 3

BELLE GLOS

california – (tower: two bottles in a chilled table top tower)

AVAILABLE OPTIONS

glass: \$18.00

bottle: \$75.00

TOWER: \$125.00

FLEUR DE MER

cotes de provence

\$60.00

LA FÊTE DU ROSE

cotes de provence

\$70.00

SPARKLING WINES 8

CAVALIERE D’ORO

prosecco, italy

AVAILABLE OPTIONS

glass: \$16.00

bottle: \$65.00

CHANDON GARDEN SPRITZ

sparkling wine, argentina

AVAILABLE OPTIONS

glass: \$18.00

bottle: \$72.00

LANSON

champagne, france

AVAILABLE OPTIONS

glass: \$21.00

bottle: \$85.00

RUGGERI

prosecco rosé, veneto, it

\$70.00

VEUVE CLIQUOT YELLOW LABEL

champagne, fr

\$225.00

VEUVE CLIQUOT BRUT ROSÉ

champagne, fr

\$250.00

MOET & CHANDON	\$250.00
champagne, fr	
DOM PERIGNON	\$550.00
champagne, fr	

WHITE WINES 7

CASTELLO DI GABBIANO	AVAILABLE OPTIONS
pinot grigio, italy	glass: \$16.00
	bottle: \$65.00
WHITE HAVEN	AVAILABLE OPTIONS
sauvignon blanc, marlborough	glass: \$18.00
	bottle: \$75.00
SEA SUN	AVAILABLE OPTIONS
chardonnay, california	glass: \$17.00
	bottle: \$70.00
MOMO	\$75.00
sauvignon blanc, marlborough	
ALPHONSE MELLOT LA MOUSSIERE	\$95.00
sancerre, fr	
MER SOLEIL RESERVE	\$70.00
chardonnay, california	
JORDAN	\$100.00
chardonnay, sonoma, california	

RED WINES 11

ELOUAN	AVAILABLE OPTIONS
pinot noir, oregon	glass: \$17.00
	bottle: \$70.00
FINCA EL ORIGEN	AVAILABLE OPTIONS
malbec, argentina	glass: \$16.00
	bottle: \$65.00
BONANZA BY CAYMUS	AVAILABLE OPTIONS
cabernet sauvignon, california	glass: \$20.00
	bottle: \$80.00
J VINEYARDS	\$65.00
pinot noir, monterey, california	
FLOWERS	\$150.00
pinot noir, sonoma, california	

BANFI	\$60.00
chianti, tuscany, it	
LEVIATHAN	\$105.00
red blend, california	
INSIEME	\$70.00
cabernet sauvignon, clarksburg, california	
QUILT	\$105.00
cabernet sauvignon, napa valley	
JORDAN	\$160.00
cabernet sauvignon, alexander valley, california	
STAGS LEAP ARTEMIS	\$175.00
cabernet sauvignon, napa valley	

REFINED SPIRITS 12

WELLER	AVAILABLE OPTIONS
	12: \$35.00
	reserve: \$25.00
	special reserve: \$28.00
MICHTERS 10	\$38.00
DANIEL WELLER	\$60.00
PAPPY VAN WINKLE	AVAILABLE OPTIONS
	10: \$60.00
	12: \$75.00
	15: \$95.00
	23: \$175.00
MACALLAN	AVAILABLE OPTIONS
	15: \$32.00
	18: \$58.00
JOHNNIE WALKER	AVAILABLE OPTIONS
	green: \$19.00
	blue: \$55.00
RED BREAST 12	\$24.00
DON JULIO 1942	\$52.00
CLASE AZUL	AVAILABLE OPTIONS
	gold: \$70.00
	plata: \$30.00
PATRON AÑEJO SHERRY CASK	\$25.00

MAESTRO DOBEL CRISTALINO	\$50.00
LOUIS VIII	AVAILABLE OPTIONS
	1oz: \$180.00
	1.5oz: \$275.00
	2oz: \$360.00