

54thirty Rooftop

1475 California St 20th Floor 80202-4212 · +17209961558 · Updated: Jan 14, 2026

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SAVORY SHARE PLATES 11

Korean BBQ Chips **\$12.00**

Gochujang onion dip

Chips + Guacamole **AVAILABLE OPTIONS**

House-made tortilla chips, avocado

\$12.00

Add Queso: \$6.00

Add Short Rib: \$9.00

Avocado Hummus **\$14.00**

Pistachio, grapefruit, warm pita, cotija

Elote Corn Dip **\$13.00**

Cilantro, cotija, house-made tortilla chips

Cheese + Charcuterie Board **\$25.00**

Chefs selection of imported cured meats and cheeses

Shrimp Lettuce Cups **\$16.00**

Avocado, cashews, spicy vinaigrette

Chicken Satay Skewers **\$17.00**

Umami marinade, teriyaki glaze, sesame

BBQ Pork Sliders **\$16.00**

Hawaiian roll, b&b pickle, shaved onion

Lamb Meatball Sliders **\$16.00**

Whipped burrata, tomato sauce, Hawaiian roll

Braised Short Rib Tacos **\$17.00**

Avocado, cotija, radish

Boozy S'mores Ice Cream **\$12.00**

Local stranahan's whiskey ice cream, graham cracker, toasted marshmallow

SPARKLING WINE 12

Campo Viejo Cava, SP **AVAILABLE OPTIONS**

\$12.00

\$48.00

Torresella Prosecco, IT	AVAILABLE OPTIONS
	\$13.00
	\$52.00
Veuve de Vernay Brut Rose, FR	AVAILABLE OPTIONS
	\$14.00
	\$56.00
Moet & Chandon Brut, FR	AVAILABLE OPTIONS
	\$22.00
	\$88.00
Moet & Chandon Rose, FR	\$200.00
Moet & Chandon Nectar, FR	\$220.00
Veuve Clicquot Yellow Label, FR	\$150.00
Veuve Clicquot Rose, FR	\$220.00
Dom Perignon 2012, FR	\$500.00
Ace of Spades Brut, FR	\$750.00
Ace of Spades Rose, FR	\$1,300.00
Krug Clos d'Ambonny 2002, FR	\$4,999.00

WHITE & ROSÉ WINE 7

Whispering Angel Rosé, FR	AVAILABLE OPTIONS
	\$14.00
	\$56.00
Tenuta Sant'anna Pinot Grigio, IT	AVAILABLE OPTIONS
	\$14.00
	\$56.00
Willamette Valley Riesling, OR	AVAILABLE OPTIONS
	\$14.00
	\$56.00
Saint Clair Sauvignon Blanc, NZ	AVAILABLE OPTIONS
	\$15.00
	\$60.00
Sonoma Cutrer Chardonnay, CA	AVAILABLE OPTIONS
	\$16.00
	\$64.00
Pascal Jolivet Sancerre, FR	\$95.00
Rombauer Chardonnay, CA	\$97.00

RED WINE 6

Lyric Pinot Noir, CA	AVAILABLE OPTIONS
	\$14.00
	\$56.00
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8 Years in the Desert Blend, CA	AVAILABLE OPTIONS
	\$25.00
	\$100.00
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Terrazas Malbec, AR	AVAILABLE OPTIONS
	\$18.00
	\$72.00
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Katherine Cabernet, CA	AVAILABLE OPTIONS
	\$16.00
	\$64.00
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Domaine de Saint-Siffrein CDP, FR	\$95.00
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Heitz Cellar Cabernet 2016, CA	\$225.00

DRAFT 3

Odell Mountain Standard IPA	\$8.00
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Denver Beer Co. Golden Amber	\$8.00
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Odell Lagerado	\$8.00

CANNED 9

Cerveceria Venga Mexican Lager	\$7.00
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Avery White Rascal	\$7.00
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DBC Graham Cracker Porter	\$7.00
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Cerveceria Churro Stout	\$7.00
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Bud Light	\$7.00
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Coors Light	\$7.00
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Michelob Ultra	\$7.00
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Stella	\$7.00
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High Noon	\$10.00

SIGNATURE COCKTAILS 15

Fall Forward Old Fashioned	\$18.00
Brush creek bourbon, tiki bitters, autumn spiced simple syrup	
Invierno Corazon Old Fashioned	\$20.00
Patron reposado tequila, vanilla, cinnamon, spiced cranberry	
Caracas Old Fashioned	\$18.00
Santa teresa 1796 rum, vanilla, black walnut bitters	
Cold Brew Sunset	\$18.00
Titos handmade vodka, averna amaro, mr. Black coffee liqueur, cold brew, cocoa bitters	
Hibiscus Sunrise	\$16.00
Casa Mexico silver tequila, hibiscus reduction, lemon, orange essences	
A Snowy Dram	\$17.00
High West campfire whiskey, benedictine, allspice, lemon, egg white	
Local Laws Sazerac	\$18.00
A.D. Laws cognac cask bourbon, absinthe, vanilla, bitters	
Holiday Mule	\$16.00
Apple infused old forester bourbon, cranberry, cinnamon, lemon, q ginger beer	
Frosted Blackberry Sour	\$16.00
Mile high Denver dry gin, lemon, blackberry-sage reduction, verjus blanc, egg white	
Winter Heat	\$16.00
Fresno infused herradura silver tequila, yuzu, blood orange, agave	
Winter Mocha	\$18.00
Titos handmade vodka, baileys chocolate, cold brew, mr. Black coffee liqueur	
Warm & Cozy Mulled Wine	\$15.00
House vin brule, sweet vermouth, allspice, warming spices	
Hot Apple Cider	\$15.00
Apple infused old forester bourbon, cider, d'usse vsop, autumn spiced simple syrup	
Hot Cocoa	\$15.00
Union mezcal, charred marshmallow, Belgian chocolate, peppermint bark	
Crystal Clear Old Fashioned	\$54.30
Maestro dobel 50 cristalino extra anejo, clove, orange essence. Experience the exquisite harmony of mastero dobel 50 cristalino extra añejo tequila, subtly infused with warm baking spices and citrusy hints. The meticulous clarification process accentuates the nuanced flavors of clove, cinnamon, and allspice, resulting in a crystal-clear liquid with a smooth and velvety texture. The aroma is irresistible, with sweet and savory notes of vanilla, caramel, and oak, complemented by a subtle smoky essence. On the palate, the tequila delivers a rich and intricate blend of flavors, with the warm baking spices perfectly complementing the bright citrus notes. This unassuming cocktail has a long and satisfying finish, with a lingering warmth that begs for another sip. Carefully crafted by scott healy	

Mockingbird**\$12.00**

Blackberry-sage reduction, verjus blanc, lemon, egg white

Cranberry Fizz**\$10.00**

Cranberry, cinnamon, lemon, q ginger beer