

The background features a vibrant, abstract composition of organic shapes in shades of purple, blue, red, and orange. A white silhouette of a city skyline is centered horizontally. The text 'rooftop@revere' is written in a clean, white, lowercase sans-serif font, positioned below the skyline. The overall aesthetic is modern and artistic.

rooftop@revere

REVERE
HOTEL | BOSTON COMMON

COCKTAILS

RED SANGRIA 17 GLS / 65 PITCHER

red & white wine, orange liqueur, blackberries, strawberries, fresh fruit

ROSÉ SANGRIA 17 GLS / 65 PITCHER

rosé & white wine, peaches, orange liqueur, sparkling rosé

THE REVERE SBAGLIATO 17

mango pineapple tropical tea-infused carpano antica formula vermouth, campari, prosecco

BACK BAY BREEZE 17

ketel one botanical vodka, rose liqueur, lemon, simple syrup, sparkling rosé

SMOKED CHERRY OLD

FASHIONED 17

whistlepig piggy back 6-year rye, smoked cherry syrup, orange bitters

BRITISH BREAKUP 17

plantation 3 stars rum, rumhaven coconut, campari, pineapple, demerara, lime

OVERLOOK 17

ford's gin, st~germain, mint syrup, prosecco, amaro, bitters

BEACON HILL SPARK 17

casamigos blanco tequila, chinola passionfruit liqueur, habaero lime, agave

COMMONWEALTH SIP 17

st. george botanivore gin, aperol, yuzu, simple syrup, soda water

BRUTALIST BREW 17

dos hombres mezcal, sherry, dry curacao, lime, agave

BRICKWORK BOURBON 17

pineapple-infused four roses bourbon, mint syrup, lemon, soda water

EMERALD NECKLACE 17

tito's handmade vodka, chinola passionfruit liqueur, vanilla tamarind syrup, bitters

FREEDOM FIZZ 17

grey goose vodka, rosemary lavender syrup, lemon, soda water

DRINKS W/ FRIENDS

PUBLIC GARDEN PUNCH 80 (SERVES 5)

bacardi superior rum, giffard pamplemousse, lime, rosemary-lavender syrup rosé wine

FENWAY FLING 80 (SERVES 5)

belvedere organics lemon basil vodka, aperol, strawberry, lemon, prosecco

FREE-SPIRITED

NORTH CHURCH NECTAR 15

ritual non-alcoholic gin alternative, lime, simple, q sparkling grapefruit soda

GOLDEN HOUR 35

veuve clicquot yellow label brut champagne, smoked cherry syrup, lemon

EATS

BUILD YOUR OWN POKE (GF) 22

PROTEIN choose one, double protein +8			
yellowfin tuna*	spicy salmon*	shrimp	
salmon*	organic tofu		
BASE choose one			
sushi rice	soba noodle	nacho chips	
brown rice	mixed greens		
FILLINGS choose three, extra side +2			
avocado	feta cheese	jalapeños	sweet corn
cherry tomatoes	shredded carrots	diced red onions	green onions
radishes	edamame	pickled red onions	yuzu tobiko
cucumbers	pickled mix vegetables	chickpeas	seaweed salad
mango	beets	kale	
SAUCE choose as many			
poke sauce	citrus yuzu ponzu	sweet chili sauce	white zin vinaigrette
balsamic vinaigrette	volcano sauce	asian dressing	sesame dressing
wasabi aioli	sriracha mayo	sweet soy sauce	soy sauce
sesame oil	spicy poke sauce	spicy garlic sauce	
TOPPINGS choose two, , extra topping +2			
candied nuts	dried seaweed	pickled ginger	
sunflower seeds	sesame seeds	crushed wasabi peas	
crispy onions	furikake		

TUNA POKE* 25

sushi rice, cucumber, shredded carrots, pickled onions, edamame, avocado, sweet corn, green onions, poke sauce, sriracha mayo, pickled ginger, furikake (GF)

SPICY SALMON* 25

brown rice, cucumbers, shredded carrots, edamame. avocado, radishes, pickled veggies, spicy poke sauce, volcano sauce, seaweed, crispy onions (GF)

HOT HONEY & PEPPERONI FLATBREAD 17

red sauce, cheese blend

FIG & PROSCIUTTO FLATBREAD 17

great hill blue, arugula, balsamic glaze

REBEL'S CHEESE FLATBREAD 16

red sauce, cheese blend, fresh mozzarella, basil

BBQ CHICKEN FLATBREAD 17

cheese blend, red onion, pesto aioli

BUFFALO CHICKEN FLATBREAD 18

great hill blue, cheese blend, ranch dressing, micro celery

THAI SHRIMP LETTUCE WRAPS 22

red peppers, shredded carrots, green onions, spicy lime-peanut sauce, house potato chips (GF)

REBEL'S LOBSTER ROLL 38

lemon chive mayonnaise, griddled brioche, house potato chips (GFUR)

BLACKENED FISH TACO 24

mango salsa, lettuce, cilantro crema, green onions, house potato chips (GFUR)

DIPS:

served with choice of tortillas, pita or fresh cut garden veggies (GFUR)

QUESO 14

ONION DIP 12

CHILI 16

HUMMUS 14

GUACAMOLE & SALSA 16

GF=gluten free GFUR=gluten free upon request

before placing your order, please inform your server or bartender if a person in your party has a food allergy

*denotes food items are cooked to order or are served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

BEER & WINE

BEER

BEERS

BUDWEISER 8
BUD LIGHT 8
MAINE BEER LUNCH IPA 11
CASTLE ISLAND BREWING CO WHITE 9
SAM ADAMS BOSTON LAGER 8
STELLA ARTOIS 8
LAGUNITAS IPA 8
MODELO ESPECIAL 8
ATHLETIC BREWING CO. "RUN WILD"
NON-ALCOHOLIC IPA 8
HIGH NOON HARD SELTZER 8
STRONGBOW CIDER 8

WINE

SPARKLING

VILLA SANDI IL FRESCO PROSECCO Italy14/65
GLORIA FERRER BLANC DE NOIRS ROSÉ Carneros, CA17/80
VEUVE CLICQUOT YELLOW LABEL BRUT Champagne, France32/155

WHITE/ ROSÉ

CHATEAU D'ESCLANS WHISPERING ANGEL
ROSÉ Provence, France17/66
BORGHI AD EST PINOT GRIGIO Friuli, Italy14/56
KIM CRAWFORD SAUVIGNON BLANC Marlborough, New Zealand15/58
LOUIS JADOT STEEL CHARDONNAY Burgundy, France15/58

RED

CAMBRIA JULIA'S VINEYARD PINOT NOIR Sta. Maria Valley, CA18/70
RODNEY STRONG CABERNET SAUVIGNON Sonoma County, CA.....15/58
VIÑA COBOS FELINO MALBEC, Mendoza, Argentina.....15/58

