

kisbee ON THE rooF

poolside pouches

Tropical Sun Drip	16
3 stars white rum, mango chinola, fresh mango, calamansi, lime	
Honeydew Refresher	16
beefeater gin, midori melon liqueur, st. germain, fresh honeydew, lime, mint	
Watermelon Lagoon	16
titos vodka, watermelon liqueur, fresh watermelon, lime	

signature daytime cocktails

Pineapple Blaze	17
cimmaron tequila, ancho reyes, pineapple, lime, agave, fresh fresno peppers	
Coco Island	17
3 stars white rum, rumhaven coconut rum, coconut, lime, mint	

frozen cocktails

Frosé	18
absolut vodka, symphonie rosé, aperol, peache, lychee	
Classic Frozen Margarita	16
cimmaron tequila, broVo orange curaçao, lime, agave make it flavored +2 guava, passionfruit, watermelon, coconut, mango, honeydew, blueberry, pineapple	

non-alcoholic

Pineapple Cherry Fizz	13
fresh pineapple, cherry, lime, topo chico	

A 20% service charge will automatically be added to parties of 6 or more or any checks left open.
This charge is distributed to service staff.

specialty cocktails

rooftop bucket rounds

Bucket of Brews (6ea)	38
your choice of six ice-cold favorites, perfect for sharing select between all packaged beers on next page	
Juice Box Upgrade (5ea)	70
a variety pack of our signature cocktail pouches tropical sun drip – honeydew refresher – watermelon lagoon	
Claw Cooler Bucket (6ea)	50
six assorted white claws, served ice cold mango – black cherry – pineapple	
PATH Water Bucket (6ea)	38
six alkaline and ph-balanced water bottles, served ice cold single bottle of path alkaline water 8 each	

beer, cider, & more

Coors Light American Lager	7
Coors Banquet Golden Lager	7
Great Divide Titan IPA	8
Modelo	7
4 Noses Raspberry Blonde	8
White Claw – Mango, Black Cherry, or Pineapple	10
Stem Off Dry Cider	9
Athletic Brewing Co. Lemon Radler non-alcoholic	8
Athletic Brewing Co. Golden Ale non-alcoholic	8

wine

sparkling

Naonis DOC Prosecco Brut	12 48
Schramsberg 'Mirabelle' Brut Rosé	22 77
Bisol 'Jeio' Rosé Prosecco	13 52
Grüvi Bubbly Rosé non-alcoholic	9

white & rosé

Koha Marlborough Sauvignon Blanc	14 49
Raptor Ridge Pinot Gris	15 53
Rombaureur Chardonnay	21 78
Truchard Chardonnay	18 63
Château Sainte Marguerite Symphonie Rosé	16 64

red

Patricia Green Cellars 'Reserve' Pinot Noir	17 58
Bonanza Cabernet	18 63
Quadrio Nebbiolo	17 60

To keep things safe and seamless poolside, all wine and sparkling selections are thoughtfully transferred into pool-safe, approved vessels for your safety and enjoyment ~ Cheers!

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beer + wine

pool snacks

- Crunchy Chile Lime Chickpeas 8
house tajin-style spice | **v/gf**
- Chips and Salsa 9
tortilla chips, roasted pineapple habanero salsa | **v/gf**
add guacamole +9

cold kitchen

- Ahi Poke & Tortilla Chips* 23
ponzu-tossed tuna, diced avocado, pickled jalapeños & red onions,
furikake, tortilla chips | **gf**
- Shrimp Cocktail* 25
chilled jumbo shrimp (5pc), classic cocktail sauce, lemon | **gf**
- Watermelon Salad 16
chilled watermelon, vine ripe tomatoes, cotija, lemon vin, basil salt | **vg/gf**
- Hummus 19
green hummus, peanut matcha salsa, pita chips, crudité | **v/gf**

plates & salad

- Veggie Flatbread 21
green hummus, crispy chickpeas, tomato cucumber onion salad,
yogurt dill drizzle | **vg**
- Kisbee Nachos 28
pepper jack cheese sauce, grilled chopped chicken thighs, pico de gallo,
pickled jalapeños, guacamole, lime crema, cotija | **gf**
- Chicken Avocado Chop 26
corn, tomatoes, dates, almonds, avocado, chicken breast,
green goddess dressing, lemon vinaigrette | **gf**

kids menu *served with french fries + fresh fruit salad (vg)*

All kid's food is prepared in a separate kitchen; please allow 25 minutes minimum for accommodations. Thank you for your patience.

- Kid's Sliders 9
- Kid's Chicken Tenders 9
- Kid's Grilled Chicken Breast **gf** 10

v / vegan **vg / vegetarian** **gf / gluten-free**

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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snacks + plates