





MENU





THE VUE | **ROOFTOP**
RESTAURANT AND BAR

SPECIALTY DRINKS **\$14**

Caribbean Boulevardier

Bulleit Bourbon, Campari, Banana Liqueur And Coconut Syrup

Garden of Edens

Papiamento Vodka, Kiwi Puree, Syrup Fresh Lime Juice And Splash Of Soda Water

Aperol Stone

Select Aperol, Soda Water, Topped With Amare Di Amante Prosecco

Secret Passion

Hennessy, Passion Fruit Syrup, Fresh Lime Juice

Nectar

Jose Cuervo Tequila, Muddled Red Currant And Basil Leaves, Fresh Lime Juice, Agave Syrup And Our Secret Ingredient

The Ultimate Sunset

Jose Cuervo Tequila, Pineapple Juice, Orange Juice, Fresh Lime Juice And Hibiscus Syrup

The Palm

Deep Eddy's Sweet Tea Vodka, Fresh Lemonade And Splash Of Soda Water

Perfect Jungle Bird

Captain Morgan Spiced Rum, Coconut Rum, Pineapple Juice, Fresh Lime Juice, Guava And Hibiscus Syrup

Caribbean Mule

Absolut Mandrin Vodka, Ginger Beer, Homemade Ginger Syrup, Fresh Lime Juice

Rum Guava

Coconut Rum, Spiced Cane Liqueur Ancho Reyes, Coconut Water, Guava Syrup, Garnished With Coconut Flakes

Homemade Sangria (Red or White)

Trapiche Red Or White Wine, Brandy, Peach Schnapp, Lychee Liqueur, Elderflower Liqueur And Pineapple Juice By Pitcher \$55

FOR ANY UPGRADE ON YOUR COCKTAIL ASK YOUR SERVER

MARTINI LOVERS **\$15**

Friends with Benefits

Absolut Citron Vodka, Select Aperol, Passion Fruit Syrup, Fresh Lime Juice

Cucumber Aloetini

Jimador Gold Tequila, Muddled Cucumber And Mint, Aloe Juice, Fresh Lime Juice & Agave Syrup

Lychee Martini

Papiamento Vodka, Lychee Liqueur, Lychee Juice, Fresh Lime Juice & Lychee Syrup

Lekker Leven

Smirnoff Green Apple Vodka, Melon Liqueur, Pineapple Juice Fresh Lime Juice & Kiwi Syrup

GET A SHOT **\$8**

CHOCOLATE CAKE

Vanilla Vodka, Frangelico And Chocolate Syrup

APPLE PIE

Liquor 47, Apple Juice, Cinnamon Powder

BLOW JOB

Baileys, khalua, Amaretto, Whipped Cream Top

GREEN TEA

Jameson Whisky, Peach Schnapps, Fresh Lime Juice & Simple Syrup

JOLLY RANCHER

Pear Vodka, Watermelon & Strawberry Liqueur Fresh Lime Juice Simple Syrup

CHEERS & BEERS

Heineken	\$6
Amstel Bright	\$6
Chill	\$6
Balashi	\$6
Mango Magic	\$6
Corona	\$7
Bud Light	\$7
Budweiser	\$7

STAY CLASSY

COSMOPOLITAN	\$15
ESPRESSO MARTINI	\$15
BULLEIT OLD FASHIONED	\$15
CADILLAC MARGARITA	\$15
LONG ISLAND ICE TEA	\$15
MAI TAI	\$14
ARUBA ARIBA	\$14
SEX ON THE BEACH	\$14
MOJITO/FLAVORED	\$12

COFFEE

Espresso	\$ 3.5
Double Espresso	\$ 5
Americano	\$ 4
Cappuccino	\$ 5
Latte	\$ 5
Macchiato	\$ 4
Hot Tea	\$ 4

NIGHTCAPS **\$10**

LIMONCELLO
FRANGELICO
BAILEYS IRISH CREAM
KAHLUA COFFEE LIQUOR
ROMANA SAMBUCA
ROMANA BLACK SAMBUCA





APPETIZERS

- Queso Frito** \$16
Fried Colombian Cheese, Guava Syrup, Mixed Berries
- Fire roasted Brussels Sprouts**  \$16
Caramel Vinaigrette, Mandarin Wedges
- Hot Honey Cauliflower Bites** \$16
Garlic Ranch Dip
- Crispy Fried Jerusalem Artichokes**  \$16
Parmesan Crema, Balsamic Glaze
- Crispy Calamari** \$18
Caramel Miso Glaze & Orange Yuzu
- Grilled Octopus** \$18
Octopus Antiboise, Honey Sweet Potato, Radish, Olives & Capers
- Divers Sea Scallops & Charred Shishito Peppers**  \$24
Salsa Verde, Osetra Caviar
- Suckling Pig Belly** \$18
Korean BBQ, Sesame Seeds, Caramelized Pineapple Salsa
- Fried Gyoza & Shishito Skewer** \$16
Caramel Miso Glaze, Orange Yuzu
- Vue Bruschetta**  \$18
Fresh Ricotta, Roasted Heirloom Tomatoes, Semi-Dried Tomatoes,
Basil, Grilled Ciabatta, Balsamic Glaze
- Fromage & Charcuterie Board** \$34
Chef' Selection Of Two Kinds Of Cheese & Meats, Nuts, Fruits,
Balsamic Syrup, Truffle Aioli, Grilled Ciabatta

CRUDOS

- Classic Ceviche** \$18
Fish: Catch Of The Day, Fresh Lime Juice, Ginger, Cilantro,
Red Onions, Sweet Potato Puree, Pica De Papaya
- Tuna Avocado Tartare** \$18
Avocado Puree, Mimosa Vinaigrette, Crispy Wontons



PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES



SALADS

Lettuce Wedge  \$18

Blue Cheese Crumbles, Candied Bacon, Pickled Pears, Roasted Walnuts, Buttermilk Garlic Ranch Drizzle

Roasted Caprese & Burrata  \$18

Roasted Heirloom Tomatoes, Semi- Dried Tomatoes, Basil Oil, Balsamic Syrup, Arugula And Fresh Home-Made Burrata Cheese, Grilled Ciabatta

Goat Cheese & Wild Berries   \$16

Mixed Local Greens, Squash, Mixed Berries, Walnuts And Wild Berry Honey Vinaigrette

Chop Chop Caesar   \$16

Romaine Lettuce Wedge, Anchovies Aioli, Shaved Parmigiano Reggiano And Garlic Croutons

UPGRADE YOUR SALADS WITH PROTEIN TOPPINGS



- 4x Jumbo Shrimps \$18
- 6oz Angus Beef Tenderloin Tips \$18
- 6oz Salmon Fillet \$18
- 6oz Lobster Tail \$29
- 8oz Chicken Breast \$16



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BEEF USDA CERTIFIED ANGUS

(Topped With Black Hawaiian Lava Salt)

Rib Eye 12oz 	\$52
New York Prime 16oz 	\$68
Center Cut Filet Mignon 10oz 	\$46
Double Cut Pork Chop 12oz 	\$36
New Zealand Rack Of Lamb 	\$54
Chicken Breast 	\$32

Sauces:

- Cabernet Sauvignon Reduction
- Flamed Hennessy & Peppercorn
- Roasted Garlic Chimichurri
- Truffle Gorgonzola Fondue

*Any Additional Sauces \$4

+ ADD ONS TO YOUR MEAT +

6oz Rock Lobster Tail	\$29
4 x Jumbo Shrimps	\$18
Oscar Style (Crab & Bearnaise).....	\$22

STEAK DONENESS GUIDE

Rare
Cool, Red Center

Med Rare
Warm, Red Center

Medium
Hot, Pink Center

Medium-Well
Hot, Slightly Pink Center

Well-Done
Hot, No Pink Center



PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

FISH & SEAFOOD

- Local Catch**  \$MP
Locally Fresh Caught Fish Served In A Surprisingly
Chef's Way
- Elote & Mex Tex Shrimps** \$37
Grilled Street Corn, Jumbo Shrimps, Chipotle, Pico De Gallo,
Avocado Crema (No Side Included)
- Grilled Lobster Twin 2x 6 oz** \$64
Caribbean Lobster Tail, Whipped Cilantro Lime Butter
- Ocean Delight**  \$55
Rock Lobster Tail, Sea Scallops And Shrimps,
Over Charred Street Corn, Parmesan Risotto
(No Side Included)
- Ahi Tuna** \$36
Korean BBQ Glaze, Pickled Mango
- Norwegian Salmon** \$34
Orange Yuzu, Sriracha Aioli, Shitake

PASTA

- Beef Tips Gorgonzola** \$35
Angus Beef tips, Gorgonzola Cheese, Egg Yolk, Fettuccine,
And Parmesan Bacon Cream
- Lobster & Ravioli** \$54
Caribbean Rock Lobster, 4 Cheese Ravioli, Heirloom Tomatoes,
Kalamata Olives, Basil, White Wine, Truffle Butter
- Blue Crab & Gnocchi** \$32
Sun Dried Tomatoes , Parmigiano Reggiano, Balsamic Glaze



PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

CLASSIC OLDIES

Seafood Eruption \$58

Fettuccine, Jumbo Shrimps, Lobster, Clams, Scallops, Calamari,
Heirloom Tomatoes, Garlic and White Wine

Chicken Parmigiana \$30

Fettuccine, Marinara, Heirloom Tomatoes, Basil,
Melted Italian Cheeses, Parmigiana Reggiano

Jumbo Shrimp Scampi \$34

Fettuccine, Jumbo Shrimps, Garlic, Heirloom Tomatoes,
Basil And White Wine

MEATLESS

Cauliflower Bolognese  \$26

Fettuccine, Cauliflower Bolognese, Arugula















Burrata & Truffle  \$32

Fettuccine, Homemade Burrata, Black Truffle Cream, Shiitake



PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

SIDES

-   Double Baked Potatoes & Truffle Butter
-   Baked Sweet Potatoes & Cinnamon Butter
-   Fire Roasted Brussels Sprouts
-   Garlic Sizzled Broccolini
-   Fresh Vegetables Of The Day
-   Garlic Sizzled Shiitake Mushrooms
-   Truffle Parmesan Risotto

..... \$8

DESSERTS

Cookies and Cream \$14

Fried Oreos Y Dulce De Leche Ice Cream

Tiramisú & Tres Leches \$14

Classic Tiramisú With Tres Leches Caramel Layer

Cheesecake \$14

Vanilla Cheesecake Wild Berries Homemade Wild Berry Syrup

Double Chocolate Chip cake \$14

Baileys Ice Cream, Salted Caramel



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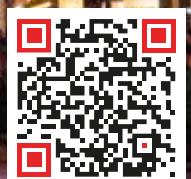


**BREAKFAST
LUNCH, & DINNER**

LIVE PERFORMANCE

**HAPPY HOUR
WEEK SPECIAL**

**NORTH
PUB & GRILL
END**
Brick Oven Pizza







THE VUE | **ROOFTOP**
RESTAURANT AND BAR | DRINKS GOOD FOOD AND
INCREDIBLE VIEW

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