



WELCOME

We've got our head in the clouds with deep Napa roots, combining panoramic valley views from Archer's sixth floor perch in our open air, wine country-inspired rooftop retreat. The honest flavors and highflying taste of Chef Charlie Palmer's elevated American food and drink are served from sunrise to sunset, under the starry skies.

@SKYANDVINE

HAPPY HOUR

served daily 9 pm - close

SNACKS

Marinated Olives assorted 4

Marcona Almonds aleppo pepper and rosemary 4

Blistered Shishito Peppers lime, sea salt 5

Chef Frankie's Beef Jerky 5

Tempura Asparagus mint aioli 7

Deviled Eggs tasso, pimento cheese 4

Lobster Corn Dogs pickled ramp remoulade 16

COCKTAILS

Mule belvedere vodka, ginger, lime 9

Rolling Barrels dickel private barrel whiskey, blanc vermouth, benedictine, apple, absinthe 9

Intersection bummer & lazarus gin, yellow chartreuse, aperol, beet kambucha, lime 9

BEER & WINE

Sparkling, Red & White Wine 9

Draught Beer 5

COCKTAILS

ON TAP Mule belvedere vodka, ginger, lime 15

Hops Divine hendrick's gin, pamplemousse liqueur, hibiscus, hops, lemon, sparkling wine 16

Mr. Sancho mina real mezcal, nvd ancho liqueur, tamarind, lemon, orange, spicy bitters 16

Wilson st george pear brandy, coconut, green tea, kaffir, lemon 16

The Sixth Floor tres agaves tequila, gentian liqueur, kiwi cordial, lemon 16

Intersection bumper & lazarus gin, yellow chartreuse, aperol, cardamom, lime 16

Rolling Barrels dickel private barrel whiskey, blanc vermouth, Benedictine, apple, absinthe 16 | 56

Novela bacardi 4-year rum, all-spice liqueur, charred-pineapple, passionfruit, lime, wheat beer 16 | 56

The Elixir absolut elyx vodka, lemon, pickled beet cucumber, pink peppercorn, beet kombucha 16 | 30

ZERO PROOF

Route 12 seedlip spice 94, grapefruit, tonic 12

Beet Kambucha house made 8

WINE | BY THE GLASS

ON TAP

Sauvignon Blanc, Round Pond Estate, Napa Valley 2016 12

Rosé, Skylark, 'Pink Belly,' North Coast 2017 12

SPARKLING

Gustav Lorentz, Cremant d'Alsace, NV 15

Iron Horse, 'Aureole Cuvée,' Brut Rosé NV 17

J.B. Adam, 'Cremant d'Alsace, Brut Rosé NV 15

J. Rosé 17

WHITE

Loureiro, Ameal, Vinho Verde 2016 13

Albarino, Garzon, Uruguay 2016 14

Arneis, Matteo Corregia, Roero, Piedmont 2015 15

Pinot Blanc, Roland Schmitt, Alsace 2015 15

Chenin Blanc, Domaine de Cezin, Jasnières, Loire Valley 2013 13

Sauvignon Blanc, Dissonance, Napa Valley 2016 16

Chardonnay, Olivier Leflaive, Bourgogne 2015 17

Chardonnay, Matteo Corregia, Roero, Piedmont 2015 15

WINE | BY THE GLASS

RED

Gamay, Guy Breton, 'Cuvee Marylou,' Beaujolais 2016 15

Listan Negro, Fronton de Oro, canary Islands 2016 15

Pinot Noir, Apriori, Sonoma Coast 2015 17

Cabernet Franc, Domaine Beatrice & Pascal Lambert,
Chinon 2015 17

Charbono, Tofanelli, Napa Valley 2014 16

Merlot, Crosby Roamann, Napa Valley 2012 16

Cabernet Sauvignon, Mt. Veeder, Napa Valley 2014 19

CANS (12 oz.)

Rosé of Pinot Noir, Scribe 12

Albarino, Ferdinand, California 10

White Blend, Underwood, Oregon 10

Sauvignon Blanc, Sans Wine Co., 'Finley Road Vineyard,'
Lake County 12

Pink Grapefruit Wine Cooler, Ramona (250ML) 12

BEER

DRAFT

Son's Pilsner 8

Tannery Bend Saison 8

Lagunitas IPA 8

Warsteiner Dunkel 8

BOTTLE

Lagunitas IPA 6

Amstel Light 6

Saison Dupont Belgian Farmhouse Ale 12

Golden State Dry Hopped Cider 8

Karl Strauss Red Trolley Ale 8

Saint Archer White Ale 7

Heretic Chocolate Hazelnut Porter (22 oz) 21

WINE | BY THE BOTTLE

BUBBLES

J.B. Adam, Cremant d'Alsace, Brut Rose NV 45

Iron Horse, 'Aureole Cuvée,' Brut NV 60

JCB No. 69, Cremant de Bourgogne, Brut Rosé NV 60

Gustave Lorentz, Cremant d'Alsace NV 65

Nicolas Feuillatte, 'Chouilly,' Bruti Reserve NV 70

Gaston Chiquet, 'Tradition,' Brut NV 105

Roederer, L'Ermitage,' Anderson Valley, Brut 2009 125

INTERESTING WHITES

Loureiro, Ameal, Vinho Verde 2016 65

Albarino, Garzon, Uruguay 2016 55

Arenis, Matteo Corregia, Roero, Piedmont 2015 65

Verdicchio, Bisci, 'Fogliano,' Verdicchio di Matelica 2011 40

Chenin Blanc, Domaine de Cezin, Jasnieres, Loire Valley 2013 55

Torrontes, Tukma, 'Riserva,' Argentina 2015 35

Ribollo Gialla, Le Monde, 'Cantina,' Friuli-Venezia-Giulia 2016 48

Trousseau Gris, Zeitgeist, Russian River Valley 2015 55

Riesling, Clemens Busch, Kabinett, Mosel 2015 45

Pinot Grigio, Elena Walch, 'Castel Ringberg,' Alto Adige 2016 35

Gruner Veltliner, Hiedler, 'Loess,' Austria 2016 45

Gewurztraminer, Stony Hill, Napa Valley 2016 65

Tokaji Azul, La Sirena, Napa Valley 2015 70

Godello, La Vizcaina, 'La del Vivo,' Bierzo 2014 75

Tokaji Friulano, Larkmead, Napa Valley 2016 75

Abraxas, Robert Sinskey, Napa Valley 2014 75

White Rhone Blend, Lightning, 'CdP,' California 2016 48

Vioigner, Longtable, 'Hey Kid,' Napa Valley 2014 85

SAUVIGNON BLANC

- Simonnet-Febvre, Saint-Bris 2015 35
- Six Sigma Ranch, 'Asbill Valley,' Lake County 2016 35
- Eleven Eleven, Napa Valley 2016 55
- Blackbird, 'Dissonance,' Napa Valley 2016 65
- Duckhorn, Napa Valley 2016 65
- Cade, Napa Valley 2016 70
- Wheeler Farms, Napa Valley 2016 80

CHARDONNAY

- Vincent Girardin, Macon Fuisse, Macconais 2014 45
- Laguna, Russian River Valley 2015 45
- Matthiasson, 'Linda Vista,' Napa Valley 2016 60
- Chapuis, Saint Romain, 2015 68
- Tate, 'Spring Street,' Napa Valley 2015 70
- Olivier Leflaive, Bourgogne, Burgundy 2015 70
- Groth, 'Hillview,' Napa Valley 2015 75
- Herve Azo, 'Vau de Vey,' Chablis, 1er Cru 2014 75
- Rombauer, Carneros, Napa Valley 2015 85
- Stonestreet, Alexander Valley 2015 85
- Staglin, Chardonnay, 'Salus,' Napa Valley 2014 90

ROSE

Zweigelt, Soellner, 'Dani,' Wagram, Austria 2016 35

Cinsault, Chateau de Calavon, Provence, France 2016 40

Syrah, Azur, California 2016 45

Tannat, Remix, 'Somm Rose,' Lodi 2016 48

Merlot, Grgich Hills, Napa Valley 2017 70

Pinot Noir, Flowers, Sonoma Coast 75

Pinot Noir, Lucien Crochet, Sancerre 2017 80

INTERESTING REDS

Gamay, Guy Breton, 'Cuvee Marylou,' Beaujolais 2016 65

Listan Negro, Fronton de Oro, Canary Islands 65

Carinyena, De Pascona, 'Maria Garja,' Montsant 2016 38

Nebbiolo, M.A. Monticello, Langhe 2014 45

Grenache Blend, Domaine Morey, 'Bastide du Claux,'
Luberon 2015 45

Cinsault, Onesta, 'Bechtold Vineyard,' Lodi 2012 45

Grenache, Skinner, El Dorado 2014 55

Tempranillo, Tentenublo, 'Xerico,' Rioja 2013 55

Charbono, Tofanelli, Napa Valley 2014 75

Cabernet Franc, Domaine Beatrice & Pascal Lambert,
Chinon 2015 70

Syrah, Domaine les Hauts Chassis, 'Les Galets,' Crozes-
Hermitage 2012 68

Cabernet Franc, Lang & Reed, North Coast 2014 65

Zinfandel, Maitre de Chai, 'Stampede Vineyard,' Clements Hills 75

Malbec, Altos Las Hormigas, 'Reserve,' Mendoza 2014 60

Grenache Blend, Vermillion, GSM Blend 2014 75

Crosby Roamann, Napa Valley 2012 65

Selene, 'Frediani,' Napa Valley 2013 70

Duckhorn, Napa Valley 2014 75

PINOT NOIR

- Joseph Faiveley, Bourgogne 2015 45
- Alta Lima, Patagonia 2015 50
- Chateau d'Arlay, 'Corail,' Cotes du Jura 2011 50
- Paul Thomas, 'Chavignol,' Sancerre Rouge 2016 55
- Etude, 'Grace Benoist Ranch,' Carneros 2015 68
- Ancien, Carneros, Napa Valley 2014 70
- Apriori, Sonoma Coast 2015 75
- Talbott, 'Sleepy Hollow Vineyard, Santa Lucia Highlands 2014 80

CABERNET SAUVIGNON

- Louis Martini, Alexander Valley 2014 65
- Banshee, Cabernet Sauvignon, Napa Valley 2014 68
- Stackhouse, Napa Valley 70
- Chappellet, 'Mountain Cuvée,' Napa Valley 2015 75
- Provenance, Rutherford, Napa Valley 2014 80
- Consortium, 'Band of Vintners,' Napa Valley 2015 85
- Mt. Veeder, Napa Valley 2015 85
- Alondra, Napa Valley 2013 90
- Inglenook, '1882,' Rutherford 2013 110

SWEET

Porto, Sandeman, '10 Year Tawny,' Portugal 10

Dolce, Late Harvest, Napa 2011 22

Cappezanna, Vin Santo 2009 12

SNACKS

All 4 for 20

Marinated Olives assorted 4

Marcona Almonds aleppo pepper and rosemary 4

Blistered Shishito Peppers lime, sea salt 8

Chef Frankie's Beef Jerky 7

SMALL PLATES

Tempura Asparagus mint aioli 10

Deviled Eggs tasso, pimento cheese 6

Chilled Castroville Artichoke Salad spring vegetables, watercress, quinoa puffs, fines herbs 13

Petite County Line Lettuces cucumber, cherry tomato, shaved garden vegetables, ricotta salata, black basil vinaigrette 13

+ TRI-TIP STEAK 12

+ GRILLED PETALUMA CHICKEN BREAST 10

Oysters on the Half Shell daily selection, half dozen, cucumber mignonette, lemon granite 18

Lobster Corn Dogs pickled ramp remoulade 16

Littleneck Clams fregola sardo, tasso, green garlic, English peas, toasted ciabatta 17

Braised Octopus English peas, fava beans, butterball potatoes, green garlic, chorizo 16

House Made Cheese & Charcuterie
three cheeses 15 | four salumi 18
entire selection of both 32

SANDWICHES

Mufaletta Panini calabrese salami, black forest ham, mortadella, spicy olive relish, smoked gouda sourdough, crisp fries 17

Crispy Chicken Sandwich focaccia roll, spicy avocado aioli, heirloom tomato, wild arugula, crisp fries 16

Charlie Palmer Steak Sandwich seared New York strip, caramelized onion, CP signature steak sauce, crisp fries 17

THE OFFICIAL STEAK SANDWICH OF MADISON SQUARE GARDEN

5 Dot Ranch Burger caramelized onion, heirloom tomato, bibb lettuce, brioche roll, crisp fries, choice of cheese: aged cheddar, gruyere, gorgonzola 18

DESSERTS

Butterscotch Bread Pudding caramel, bourbon buffalo trace ice cream 10

Double Fudge Brownie Sundae whipped mascarpone, toasted almond, luxardo cherries, salted caramel ice cream 10

Charlie's Chipwiches house churned vanilla bean ice cream, fresh baked chocolate chip cookies 10

HAPPENINGS

Reverse Happy Hour Nightly 9 pm - close

Brown Bag Wednesdays

Live Music Sundays at 3, Thursdays at 6

Bottomless Brunch Sundays \$38



BOTTOMLESS BRUNCH



UNLIMITED BLOODY MARYS & MIMOSAS



DOUGHNUT WHEEL OR CHARCUTERIE BOARD TO SHARE



CHOICE OF ONE MAIN DISH

38 per person

DRINKS

Mimosas classic or grapefruit 10

Bloody Marys vodka or mezcal 10

SNACKS

Marinated Olives assorted 4

Marcona Almonds aleppo pepper and rosemary 4

Blistered Shishito Peppers lime, sea salt 8

Chef Frankie's Beef Jerky 7

SMALL PLATES

Tempura Asparagus mint aioli 10

Deviled Eggs tasso, pimento cheese 6

Chilled Castroville Artichoke Salad spring vegetables, watercress, quinoa puffs, fines herbes 13

Oysters on the Half Shell daily selection, half dozen, cucumber mignonette, lemon granita 18

Lobster Corn Dogs pickled ramp remoulade 16

MAINS

Farro Breakfast Bowl poached egg, avocado, tuscan kale, greek yogurt, blistered cherry tomatoes 14

Steak & Eggs grilled tri tip steak, charred broccolini, fried farm egg, home fries, red wine natural jus, choice of toast 18

Brioche French Toast spice battered, strawberry, basil, whipped mascarpone 14

Monte Cristo sunny side up egg, house cured lomo, fontina cheese, fig jam, petite salad lyonnaise 15

Grilled 5 Dot Ranch Burger brioche roll, caramelized onion, beef steak tomato, downtown dill 18
+ CHOICE OF AGED CHEDDAR, GRUYERE, GORGONZOLA

DESSERTS

Butterscotch Bread Pudding caramel, bourbon buffalo trace ice cream 10

Double Fudge Brownie Sundae whipped mascarpone, toasted almond, luxardo cherries, salted caramel ice cream 10

Charlie's Chipwiches house churned vanilla bean ice cream, fresh baked chocolate chip cookies 10

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QUICK START

Fruits & Berries mint crème fraiche 12

Greek Yogurt & Granola blackberry compote 10

Avocado Toast beet & horseradish cured salmon, cucumber, watercress, cured egg yolk 14

Fruits & Berries mint crème fraiche 12

Steel Cut Oats brown sugar 7

+ ALMOND RAISIN COMPOTE 2 | + FRESH FRUIT 3

Chobani Smoothie 8

STRAWBERRY-BANANA, MANGO OR MIXED BERRY

MAINS

Farro Breakfast bowl poached egg, avocado, Tuscan kale, Greek yogurt, blistered cherry tomatoes 14

Chilaquiles Verde green chili, corn tortilla, fried farm eggs, cotija cheese 15

Steak & Eggs grilled tri tip steak, charred broccolini, fried farm egg, home fires, red wine natural jus, choice of toast 18

Brioche French Toast spice battered, strawberry, basil, whipped mascarpone, big maple syrup 14

Eggs Any Style two eggs, home fries, choice of one side + toast 14

SIDES

Applewood Bacon 8

Chicken Apple Sausage 8

Sausage Patties 8

Home Fries 7

Fresh Costeaux Muffin 7

Choice of Toast 3



BREAKFAST @skyandvine