



Rooftop Bar

AT THE TREMONT HOUSE

ROOFTOP BITES

|                                                                                                     |         |
|-----------------------------------------------------------------------------------------------------|---------|
| Short Rib Flat Bread                                                                                | \$20.00 |
| <i>Herb Ricotta, Mushrooms, Short Rib, Fontina, Onions, Arugula</i>                                 |         |
| Snapper Ceviche                                                                                     | \$20.00 |
| <i>Lemon, Lime, Orange, Onion, Radish, Tomato, Fresno, Cilantro</i>                                 |         |
| Crab Cake                                                                                           | \$25.00 |
| <i>Jumbo Lump Blue Crab, Creolaise, Piquillo Pepper, Micro Cilantro</i>                             |         |
| Seared Ahi Tuna                                                                                     | \$20.00 |
| <i>Wakame, Daikon Slaw, Wasabi, Soy Reduction</i>                                                   |         |
| Snack Flight                                                                                        | \$8.00  |
| <i>Smoked Almonds, Honey Glazed Peanuts, Cajun Sesame Sticks</i>                                    |         |
| Fire Roasted Hummus                                                                                 | \$13.00 |
| <i>Red Peppers, Feta, Chickpeas, Garlic Naan</i>                                                    |         |
| House Chicharrons                                                                                   | \$13.00 |
| <i>Beer Queso</i>                                                                                   |         |
| Waygu Beef Sliders                                                                                  | \$18.00 |
| <i>Smoked Cheddar, Peppered Bacon, Piquillo Aioli, Arugula, Tomato, Pretzel Bun</i>                 |         |
| Pork Belly Bao Bao                                                                                  | \$18.00 |
| <i>Smoked Pork Belly, Daikon Slaw, Asian Ginger Glaze, Wasabi Sesame Seeds, Micro Cilantro</i>      |         |
| Charcuterie                                                                                         | \$30.00 |
| <i>Chefs Selection of Curated Meats, Artisanal Cheeses, Pickled Mustard Seeds, Grilled Focaccia</i> |         |
| Baked Goat Cheese                                                                                   | \$16.00 |
| <i>House Jam, Grilled Focaccia</i>                                                                  |         |
| Bone-in-Wings                                                                                       | \$15.00 |
| <i>Classic Buffalo with Ranch, or Spicy Asian with Gochujang Aioli</i>                              |         |
| Warm Bavarian Pretzel                                                                               | \$15.00 |
| <i>Smoked Sea Salt, Dijonaise add side Beer Queso for \$4.00</i>                                    |         |

BEVERAGES

|                                                                                          |         |
|------------------------------------------------------------------------------------------|---------|
| Girl Named Violet                                                                        | \$16.00 |
| <i>Butterfly Pea Flower Gin, Lemon, Brut, Demerara</i>                                   |         |
| Tremont House Old Fashioned                                                              | \$18.00 |
| <i>Makers Mark, House Charred Orange Demerara, Luxardo Cherry</i>                        |         |
| Hawaiian Wave                                                                            | \$14.00 |
| <i>Coconut Rum, Pineapple, Fever-Tree Club Soda</i>                                      |         |
| Blood Orange Mai Tai                                                                     | \$16.00 |
| <i>Solerno Blood Orange Liqueur, Lime Orgeat, Rum,</i>                                   |         |
| Watermelon Margarita                                                                     | \$16.00 |
| <i>Ghost Tequila, Cointreau, Watermelon Liqueur, Agave, Lime</i>                         |         |
| Spicy Paloma                                                                             | \$14.00 |
| <i>Ghost Tequila, Grapefruit, Agave, Fever-Tree Grapefruit Soda</i>                      |         |
| Fleur Spritz                                                                             | \$14.00 |
| <i>Hendricks Gin, Lemon, Demerara, St Germain, Creme De Violet, Fever-Tree Club Soda</i> |         |
| Bird of Paradise                                                                         | \$16.00 |
| <i>Aged Rum, Aperol, Pineapple, Lime, Demerara</i>                                       |         |
| Strawberry Mint Lemonade                                                                 | \$16.00 |
| <i>Titos Vodka, Lemon, Demerara, Strawberry, Mint, Fever-Tree Club Soda</i>              |         |
| House G&T                                                                                | \$14.00 |
| <i>Bombay Gin, Fever-Tree Elderflower Tonic, Lemon, Lime, Fresh Berries</i>              |         |
| Signature Sangrias                                                                       | \$14.00 |
| <i>Red, White, or Rose</i>                                                               |         |
| BEER                                                                                     |         |
| Local Crafts                                                                             | \$7.00  |
| <i>Galveston Island Brewery, Saint Arnold, Karbach</i>                                   |         |
| Domestic                                                                                 | \$6.00  |
| <i>Miller Light, Coors Light, Michelob Ultra, Bud Light</i>                              |         |
| Import                                                                                   | \$7.00  |
| <i>Stella Artois, Corona Extra, Dos Equis, Shiner Bock</i>                               |         |
| Draft                                                                                    | \$9.00  |
| <i>Please ask your bartender</i>                                                         |         |

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, particularly for individuals with certain medical conditions.