



Rooftop Bar

AT THE TREMONT HOUSE

ROOFTOP BITES

Short Rib Flatbread \$20.00
Herb Ricotta, Mushrooms, Short Rib, Fontina, Onions, Arugula

Snapper Ceviche \$20.00
Lemon, Lime, Orange, Onion, Radish, Tomato, Fresno, Cilantro

Crab Cake \$25.00
Jumbo Lump Blue Crab, Creolaise, Piquillo Pepper, Micro Cilantro

Searred Ahi Tuna \$20.00
Wakame, Daikon Slaw, Wasabi, Soy Reduction

Snack Flight \$8.00
Smoked Almonds, Honey Glazed Peanuts, Cajun Sesame Sticks

Fire Roasted Hummus \$13.00
Red Peppers, Feta, Chickpeas, Garlic Naan

House Chicharrons \$13.00
Beer Queso

Waygu Beef Sliders \$18.00
Smoked Cheddar, Peppered Bacon, Piquillo Aioli, Arugula, Tomato, Pretzel Bun

Pork Belly Bao Bao \$18.00
Smoked Pork Belly, Daikon Slaw, Asian Ginger Glaze, Wasabi Sesame Seeds, Micro Cilantro

Charcuterie \$30.00
Chefs Selection of Curated Meats, Artisanal Cheeses, Pickled Mustard Seeds, Grilled Focaccia

Baked Goat Cheese \$16.00
House Jam, Grilled Focaccia

Bone-in-Wings \$15.00
Classic Buffalo with Ranch, or Spicy Asian with Gochujang Aioli

Warm Bavarian Pretzel \$15.00
Smoked Sea Salt, Dijonnaise add side Beer Queso for \$4.00

BEVERAGES

Girl Named Violet \$16.00
Butterfly Pea Flower Gin, Lemon, Brut, Demerara

Tremont House Old Fashioned \$18.00
Makers Mark, House Charred Orange Demerara, Luxardo Cherry

Hawaiian Wave \$14.00
Coconut Rum, Pineapple, Fever-Tree Club Soda

Blood Orange Mai Tai \$16.00
Solerno Blood Orange Liqueur, Lime Orgeat, Rum

Watermelon Margarita \$16.00
Ghost Tequila, Cointreau, Watermelon Liqueur, Agave, Lime

Spicy Paloma \$14.00
Ghost Tequila, Grapefruit, Agave, Fever-Tree Grapefruit Soda

Fleur Spritz \$14.00
Hendricks Gin, Lemon, Demerara, St Germain, Creme De Violet, Fever-Tree Club Soda

Bird of Paradise \$16.00
Aged Rum, Aperol, Pineapple, Lime, Demerara

Strawberry Mint Lemonade \$16.00
Titos Vodka, Lemon, Demerara, Strawberry, Mint, Fever-Tree Club Soda

House G&T \$14.00
Bombay Gin, Fever-Tree Elderflower Tonic, Lemon, Lime, Fresh Berries

Signature Sangrias \$14.00
Red, White, or Rose

BEER

Local Crafts \$7.00
Galveston Island Brewery, Saint Arnold, Karbach

Domestic \$6.00
Miller Light, Coors Light, Michelob Ultra, Bud Light

Import \$7.00
Stella Artois, Corona Extra, Dos Equis, Shiner Bock

Draft \$9.00
Please ask your bartender

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