



# SPRING BREAK 6SMITH ROOFTOP

## SNACKS

### OYSTERS ON THE HALF SHELL\*

*please ask your server about today's selections*

**6SMITH CHICKEN WINGS** ..... **\$19.95**  
*house blend dry rub, bleu-cheese sauce*

**TUNA POKE\*** ..... **\$24.95**  
*Ahi tuna, fresh ginger, fresnos, seaweed, avocado wonton crisps*

**CITRUS SCALLOPS\*** ..... **\$21.95**  
*pan seared scallops, navel orange vinaigrette jalapeno chili oil*

**SHRIMP TACOS** ..... **\$24.95**  
*blackened shrimp, fajitas, jalapeno cream sauce cilantro*

**STEAK TARTARE\*** ..... **\$24.95**  
*certified black angus filet, cornichon, capers chives, pickle relish aioli*

## BEERS

*cans & bottles only*

**FALLING KIFE TOMM'S** ..... **\$8**  
*American Lager, 4.8%, 16oz, Minneapolis, MN*

**FULTON SWEET CHILD OF VINE** ..... **\$8**  
*India Pale Ale, 6.4%, 16oz, Minneapolis, MN*

**CASTLE DANGER CREAM ALE** ..... **\$8**  
*Cream Ale, 5.5%, Two Harbors, MN*

*\* indicates items that are cooked to order or seared raw.  
Consuming raw or undercooked meat, seafood or egg may  
increase your chance of food borne illness*



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## SIGNATURE DRINKS

*it's five o'clock somewhere...*

**HOMBRE SANDIA** ..... \$15  
*Hornitos plata, mint simple, watermelon, lime*

**PALOMA** ..... \$14  
*Campo Bravo, grapefruit, lime, simple syrup*

**COSMOPOLITAN** ..... \$15  
*Effen Yuzu, Cointreau, lime, cranberry*

**OLD FASHIONED** ..... \$16  
*High West Double Rye, demerara, house bitters*

## WINES

### THE WHITES

**POGGIO COSTA** ..... \$13/52  
*Prosecco, Italy*

**LA MINUETTE** ..... \$14/56  
*Rose, Pays D' Oc, France*

**ROTTENSTEINER** ..... \$17/68  
*Pinot Grigio, Alto Adige, Italy*

**OTTO'S CONSTANT DREAM** ..... \$14/56  
*Sauvignon Blanc, Marlborough, New Zealand*

**SAINTSBURY** ..... \$16/64  
*Chardonnay, Sonoma, California*

### THE REDS

**VALRAVN** ..... \$18/72  
*Chardonnay, Sonoma, California*

**JUSTIN** ..... \$17/68  
*Cabernet Sauvignon, Paso Robles, California*