HAPPIER HOUR

8 PM – 11 PM

NITRO ESPRESSO MARTINI 15
Classic, Chocolate, or Cherry
Tower of 4 $40

SUNSET GIMLET 15
Your choice of tequila, shaken up with fresh lime
Classic, Jalapeno, or Coconut

LYCHEE COSMO 15
American Harvest Vodka,
Ketel One Grapefruit Rose,
Lime, Lychee-Cranberry

WINES 10
Pinot Noir, Baby Sancerre, Prosecco

TALLBOY NARRAGANSETT LIGHT 7

SPARKPLUG 7
"Can I get an upper with a downer?"
Espresso Martini Shots

STARBURSTS 7
House-infused Flavored Vodka Shots
Lemon, Orange, Cherry, Strawberry

DAILY SHOT SPECIAL 7
The bartender picks the bottle

COCKTAILS

LYCHEE COSMO 22
American Harvest Vodka, Ketel One Grapefruit Rose, Lime, Lychee-Cranberry

PLATANA O PLOMO 22
Remus Bourbon, Amaro, Lemon, Ginger, Strawberry, Banana

TWO SIP MARTINI 10
Nikka Gin, Dry Vermouth, Blue Cheese Stuffed Olive

TICKING TEENAGE TIMEBOMB 23
1800 Tequila, Cucumber, Coconut, Lime, Absinthe-Yogurt

SUNCHASER 22
Starward Australian Whiskey, St. Germain Elderflower Liqueur, Lemon, Yuzu-Curd

SHADOWBANNED 22
Diplomatico Reserva Exclusiva Rum, Bubba's Secret Stills Whiskey, Coffee, Pancakes, Bacon Ⓥ

SPICY MARGY 23
Exotico Blanco Tequila, Jalapeño, Ancho Reyes Verde, Passionfruit, Lime, Agave

SMOKY MANGO 23
Mezcal Amaras Verde, Campari, Roasted Pineapple, Elote-Chili-Ginger-Lime, Mango

NITRO ESPRESSO MARTINI 22
Fortress NY Vodka, Borghetti Café, Licor 43, Fever Tree Espresso
Mix it up – Classic, Cherry, or Chocolate

SMALL PLATES

TOGARASHI POTATO CHIPS 26
Caviar-Onion Dip

STARCHILD "TOTALLY ADDICTIVE" MIXED NUTS 12

HOUSE MARINATED OLIVES 12
Rosemary, Hot Pepper, Orange Zest

WHIPPED RICOTTA 15
Tomato Compote, Chili Flake, EVOO, Warm Bread

SPICY SALMON TARTARE "CONES" 24
Avocado, Topiko, Rice Pearls

SPICY SEA BASS CEVICHE 24
Lime, Coconut, Aji Amarillo, Blue Corn Tostada

SHRIMP "TACOS" 22
Fennel Slaw, Pickled Fresnos, White Soy Paper

BLT LETTUCE WRAPS 22
Black Pepper Bacon, Spicy Green Tomato Jam, Peanuts

WAGYU & FOIE GRAS DUMPLINGS 30
Maple-Soy Dipping Sauce

CHOCOLATE CHIP COOKIE SHOTS 18
Bourbon Whipped Cream

NOT SMALL PLATES

IMPORTED CHARCUTERIE AND RIPE CHEESE BOARD 38
3 Meats, 3 Perfectly Ripe Cheeses, Cornichon, Grain Mustard, Pickled Onions, Warm Bread

"DISCO" CRUDITÉ 28
Green Goddess Bagna Cauda Dip, Jalapeño Ranch, French Onion Dip

MEZZE TOWER 42
Creamy Hummus, Spicy Eggplant Dip, Whipped Feta, Muhamarra, Warm Pita, Olives, Dried Fruits, Nuts

Kitchen is open Tuesday, Wednesday 11pm, 1 am Thursday, Friday and Saturday

HOURS OF OPERATION
Tues & Wed, 5 pm - 12 am
Thurs, 5 pm - 2 am
Fri & Sat, 3 pm - 2 am

STARCHILD
ROOFTOP LOUNGE

BOTTLES

GREY GOOSE 400
TITOS 400
CASAMIGOS BLANCO 400
CASAMIGOS REPOSADO 500
DON JULIO 1942 900

WINE

CHAMPAGNE BRUT 35/160
Perrier Jouet Grand Brut, France | MV

BRUT ROSÉ 20/90
Faire La Fête, Cremant De Limoux France | NV

SPARKLING BRUT 16/65
Mionetto Prosecco D.O.C., Treviso | NV

ROSÉ 18/90
Vie Vite, Côtes de Provence, France I MV

CHARDONNAY 20/100
Force & Grace, Carneros, CA | 2022

SAUVIGNON BLANC 25/125
Whitehaven, New Zealand | 2021

BABY SANCERRE 18/75
Paul Buisse Touraine, Loire Valley | 2022

MOSCATO 16/65
Cupcake Vineyards, Veneto | 2022

CABERNET SAUVIGNON 20/95
Bonanza #7, California | MV

PINOT NOIR 20/90
Elouan, Oregon I 2021

BEER

Narragansett Light (3.8%) 12

Krombacher Pilsner (4.8%) 11

Kcbc Penguins In Space Hazy Pale Ale (5.2%) 12

Buenaveza Salt & Lime Lager (4.7%) 11

Hitachino Nest White Ale (5%) 14

Greenport Otherside Ipa (6.8%) 11

Guinness Draught (4.2%) 12

20% service charge included for parties of 4 or more & bottle service. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Kindly let your server know of any food allergies or intolerances in your party.