FLORENTÍN

ROOFTOP BAR



*Ask about our pizza of the month

pizza
and small bites

pizza

all pizzas are handmade with house dough
gluten-free dough +3

Pizza Margherita 24
crushed tomato sauce, basil, mozzarella, parm, olive oil

Prosciutto & Egg 26
proscuitto, egg, chives, ricotta, black pepper

Spicy Lamb Sausage 28
seasoned lamb sausage, red onion, serrano, calabrian chili, red sauce

Broccoli & Ricotta 26
broccoli florets, fresh ricotta, soppressata, roasted garlic, olive oil, chili flakes

salads

Herb Caesar 18
romaine, endives, capers, dill, lemon & lemon zest, pepper, sea salt, house herb caesar dressing

Greek Salad 16
cucumbers, tomatoes, red onion, olive oil, red wine vinegar, dijon mustard, salt, pepper, feta cheese

small bites

House Olives 6
marinated castelvetrano olives

Dip Trio 18
hummus w/ tahini, red pepper muhammara, pesto labneh, served with flat bread or crudite
*both +$4

Summer Watermelon 16
Watermelon cubes, mint, crumbled Belgian feta, lemon zest

Herb Mozz Sticks 24
Florentín's version of mozzarella sticks w/ a side of house made ranch & marinara

Charcuterie Board 32
house selection of cured meats, chesses, nuts, & more

Pistachio Tiramisu 16

cocktails

Non-Alcoholic
*any of our cocktails can be made N/A except the Milk Punch. Please ask your bartender for details.

signatures

Prickly Pear Hibiscus Marg 20
Gran Coramino tequila, prickly pear, hibiscus, cointreau, lime



Carrot Margarita 19
Pueblo Viejo tequila, carrot, dill, orange zest, mediterranean sea salt, agave
*make it 24 Karrot Gold w/ Clase Azul Gold +$60



Melon Raspberry 21
Pueblo Viejo tequila, melon, raspberry, aloe vera, lemon



Florentini 19
Hendricks gin, cucumber, herbal liquer, green tea, lime, mint



Strawberry Kiwi 19
Sazerac Rye 100, crushed black pepper, kiwi, strawberry, lemon



Guava Blood Orange 21
Patron 100, lime, red tea syrup, blood orange, guava purée
*or try with Rosaluna mezcal



Bosc Pear Tequila 19
Centenario tequila reposado, Bosc pears, honey, bitters, lemon



Sandía Spritz 21
Espolòn Tequila, Aperol, watermelon, pomegranate, cucumber, honey, fennel, lime, soda



Mango Sticky Rice Milk Punch 21
Flor de Caña 4 yr rum, coconut milk, Giffard mangue, lime, rice water syrup, thai basil



Spicy Yuzu Mezcal 20
Rosaluna mezcal, yuzu, jalapeno, chamomile, activated charcoal tajin rim



House Special 14
Modelo can w/ a shot of Divino Maguey Tamarindo



Maverick 20
Spring44 Vodka, passion fruit, coconut cream, lemon, prosecco



wine & beer
and sparkling

spritz

Florentin Spritz 14
Select apertivo, soda, cava, orange

Bergamot Spritz 16
Italicus Rosalio di Bergamotto, Campari, lime, soda, oregeno oil, rosemary sprig garnish

Negroni Sbagliato 16
Campari, sweet vermouth, cava

Aperol Spritz 15
Aperol, soda, cava, lemon, orange

white

Josh Cellars 12
Chardonnay

DAOU 14
Sauvignon blanc

Josh 14
pinot grigio

red

Martin Ray 16
Cabernet sauvignon

Josh Cellars 14
Cabernet sauvignon

beer

*Make it a Michelada +$5

Garage Beer 7
American Light Lager in can

Modelo Especial 9
Mexican style lager in a can

Rotating Draft 9
ask bartender

Peroni Spaghett 11
Bottle of Peroni with Select Apertivo

Topo Chico Seltzer 8
Strawberry guava spiked sparkling

Sun Cruiser 8
lemonade & iced tea vodka

contact

Florentin Summer 14
Jumbo time LA Orange
bottle 60

DAOU 14
Grenache, rose, Paso Robles, CA

sparkling

Pere Ventura Reserva Brut Cava 12
macabeo, xarel-lo, parellada cava, Penedes, Spain

Veuve Clicquot 40
brut, Reims, Champagne, France
bottle 160

Dom Perginon 75
Vintage, Champagne, France
bottle 330

martinis
& classics

martinis

Classic 19
Hendrick's gin or Tito's vodka, classic or dirty, lemon twist or olives
+sidecar 8



House Espresso 20
Tito's vodka, espresso liqueur, vanilla, coffee, oat milk, pistachios, gold dusted coffee bean garnish
*contains nuts



Vesper 19
Hendrick's Another gin, vodka, lillet, orange bitters, lemon twist



Lychee 20
Tito's vodka, Giffard lichi-li liqueur, Carpano Dry, lemon



classics

Nikka Coffey Grain Old Fashioned 40
Japanese single grain whisky, bitters, sugar, orange peel



Cadillac Margarita 20
Dobel Maestro Blanco, Contrieau, lime, agave salt or tajin rim upon request



Negroni Meze 20
Gin Mare, Campari, sweet vermouth, sea salt mist



Classic Daiquiri 18
Rum, simple, lime, *or try it with Centenario reposado tequila



Paper Plane 19
Bourbon, lemon, Aperol, amaro nonino



Penicillin 19
Cutty Sark scotch, ginger, honey, lemon *or try w/ Rosaluna mezcal



Whisk(e)y Sour 18
Sazerac Rye 100 whiskey, lemon, simple, ango bitters,
*real egg white upon request



Gimlet 19
Fords gin or Tito's vodka, lime, simple

