



Hewing Hotel Rooftop Beverage Menu

COCKTAILS 16

Hewing Old-Fashioned

Knob creek *Hewing private barrel*
bourbon & rye | trinity bitters | demerara

Smoke Show

Herradura reposado tequila | sotol | cherry
bark vanilla bitters | agave

El Jefe Espresso Martini

El jimador blanco tequila | Folly espresso |
Borghetti espresso liqueur | bitters

Swipe Right Negroni

Tattersall gin | p31 Italian aperitivo | Cocchi
Americano

Skyline Spritz

*Seasonal flavors~ ask bartender or server
for details

This is not a Mai Tai

Overproofed Plantation rum | pineapple |
lime | mint

Northloop Punch

Ypioca prata rum | bounty dark rum | Licor
43 | orange | lime | demerara

Devil's Kiss

Banhez mezcal | pineapple | agave | lime |
serrano

DRY BAR

Bauhaus | "nah" seasonal 7

N/A Giesen Sauvignon Blanc 11

N/A Giesen Rosé 11

Hewing Tonic 8

black spruce | red apple | almond

3Leches Kombucha 8/32

Miel or Pompello

CANNED BEER

56 Brewing | Hewing kolsch

Bent Paddle | golden ipa

Preyes | main squeeze, lemon- lime
blonde ale

Milk and Honey | semi-dry cider

Preyes | royal pineapple sour ale

Indeed | Mexican honey light

High Noon Hard Seltzer | please inquire

WINES

SPARKLING

La Marca Prosecco | Veneto, Italy 14/52

Chardonnay/Chenin/Pinot Noir/Mauzac - Medivol Cremant NV | Limoux, France 14/52

Cinsault/Syrah/Grenache - Medivol Rosé Cremant NV | Limoux, France 17/64

WHITE

Sauvignon Blanc - Ant Moore Signature Series 2020 | Marlborough, New Zealand 16/60

Pinot Grigio - Le Monde 2021 | Friuli-Venezia Giulia, Italy 18/70

Chardonnay - Sonoma Cutrer | Sonoma County, California 18/68

Riesling - Elektrisch 2021 | Rheinhessen, Germany 15/58

ROSÉ / ORANGE

Grenach-Cinsault-Syrah - Milou | Languedoc, France 13/48

Verdejo-Sauvignon Blanc - Gulp Hablo 2021 | La Mancha Spain 14/52

RED

Pinot Noir - Blood Root 2019 | Sonoma County, California 18/68

Cabernet Sauvignon - Valravn 2019 | Sonoma County, California 18/68

Tempranillo - La Rioja Alta Alberdi 2018 | Rioja, Spain 18/68

Barbera D'Alba - Matteo Correggia 2019 | Piedmont, Italy 17/64

Malbec - Punto Final 2018 | Mendoza, Argentina 19/72

MEZCAL

Alipus San Baltazar 18

Los Siete Mis Doba Yej 16

Cuentacuentos Espadin Seratfin Mezcal 23

Cuentacuentos Tobala Angel Cruz Robl 41

Santo Cuvio Bacanora blanco Joven 28

Del Maguey Vida 13

Sotol La Higuera 14

Los Magos Sotol 14

Hewing Rooftop



VEGETABLES

Roast Carrot Hummus 8
warm pita

Seasonal Crudité 10
coconut curry dip

Sweet Potatoes 8
kombucha vinegar | maple | chili

BOARDS

Chef's Cheese Board 16
fermented honey | house made jam | crackers

Chef's Board 16
house charcuterie | pickles | beer mustard | crackers

SEAFOOD

Smoked Trout Dip 8
Nixta tostada

Shrimp Aguachile* 9
cucumber | cilantro | jalapeno | lime | serrano chilies

Gravlax Tostada* 10
avocado | herbs | smoked trout roe

Halibut Fish Tacos 10
mango habanero salsa | red cabbage | creole aioli

WARM

Cheese & Nduja Dip 12
grilled bread

Hewing Cuban 15
roast pork | shaved ham | swiss | dill pickle

Apple & Raclette Panini 15
caramelized onions | tomato jam | pickled apples



* These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
A service charge of 20% will be added to parties of 8 or more.