



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 | *seasonal n/a* 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

Indeed | Mexican honey light

Pryes | Blood Orange Miraculum IPA

Modist Teal | West Coast IPA

Sociable Cider Werks | Free Wheeler

Dry Apple

Bauhaus | Wonderstuff pilsner

High Noon Hard Seltzer | please inquire

THC SELZERS

Modist | MELT 12

10mg THC Selzer | please inquire

WINES

SPARKLING

La Marca Prosecco | Veneto, Italy 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 - Fossil Point | Edna Valley, California 18/68

Riesling - Elektrisch 2021 | Rheinhessen, Germany 15/58

ROSÉ / ORANGE

Grenach-Cinsault-Syrah - Milou | Languedoc, France 14/52

Verdejo-Sauvignon Blanc - Gulp Hablo 2021 | La Mancha Spain 15/56

RED

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

Cabernet Sauvignon - Valravn 2019 | Sonoma County, California 20/76

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

MEZCAL / AGAVE

Alipus San Baltazar 20

Los Siete Mis Doba Yej 16

Cuentacuentos Espadin Seratfin Mezcal 23

Cuentacuentos Tobala Angel Cruz Robles 23

Santo Cuvio Bacanora Blanco Joven 28

Del Maguey Vida 13

Sotol La Higuera 14

Los Magos Sotol 14

123 Certified Organic Tequila Blanco 18

123 Certified Organic Tequila Reposado 20

123 Certified Organic Tequila Anejo 22

Don Fulano Blanco 14

Don Fulano Reposado 19

Don Fulano Anejo 22

Komos Rosa Reposado 32

Tres Generación Plata 14

Herradura Blanco 14

Herradura Reposado 17

Herradura Anejo 20

Clase Azul Reposado 69

A 1.5% surcharge will be added to all checks. 100% of this surcharge goes directly to our back of house team. This surcharge is not a gratuity for personal services rendered by employees and is not the property of any employee.

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



* 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.

A 1.5% surcharge will be added to all checks. 100% of this surcharge goes directly to our back of house team. This surcharge is not a gratuity for personal services rendered by employees and is not the property of any employee.