

Sharable

TRIA MEZZE

hummus, tzatziki, tabbouleh, kalamata olives, cucumber, pita

STUFFED OLIVES

garlic, cheese, and jalapeño-stuffed, kalamata olives

+ HOT HONEY WHIPPED FETA

za'atar, harissa, cucumber, pita

HUMMUS

paprika, evoo, cucumber, pita

SHRIMP CEVICHE

cucumber, tomato, red onion, citrus, fresh herbs, crispy pita

CRISPY VEGGIES

eggplant, zucchini, light tempora, tzatziki

GREEK PATATES

crispy fries, lemon, sea salt, herbs, lemon garlic aioli

TASTE OF EDEN

shrimp ceviche, whipped feta, lemon zest fries, hummus, tzatziki, tabbouleh, kalamata olives, pita, crispy pita, cucumber

Plates

CHICKEN SOUVLAKI SKEWERS

lemon & garlic grilled chicken, tzatziki, tabbouleh, pita

+ LAMB & BEEF KOFTA

spiced ground lamb & beef, tzatziki, tabbouleh, pita

FALAFEL

crispy chickpea fritter, herbs, tzatziki, tabbouleh, pita

GREEK SALAD

tomato, cucumber, red onion, kalamata olives, crumbled feta, oregano, greek vinaigrette

SIDES

GARLIC SAUCE

PITA

HUMMUS

TABBOULEH

TZATZIKI

Vodka

GOLDEN SUN

tito's handmade vodka, ouzo, orange, pineapple, fresh lime

PEPPERONCINI MARTINI

ketel one vodka, pepperoncini brine, olive oil, black pepper

Ouzo

ALEXANDRIA ^{HIM}

ouzo, honey ginger syrup, fresh lemon & mint

GREEK TRAGEDY

ouzo, chambord, vermouth, fresh lime, sea salt

Gin

PEARL GODDESS ^{HIM}

empress gin, citrus syrup, grapefruit, strawberry boba

+ 24 CARROT ^{HIM}

hendricks gin, aperol, fresh carrot juice, citrus syrup, cardamom bitters

Tequila

CUCUMBER SEA ^{HIM}

patron reposado barrel select tequila, cucumber mint syrup, fresh lime, sea salt

Bourbon

SPARTAN BERRY ^{HIM}

bulleit bourbon, strawberry basil syrup, fresh lemon, black pepper bitters

ERIE NIGHT ^{HIM}

whistlepig piggyback rye whiskey, agave syrup, blueberry syrup, fresh lime

Frozen

EROS ^{HIM}

bombay sapphire gin, st. germain, martini & rossi bianco, triple sec, strawberry purée, fresh lemon, rose water

Sangria

HELIOS ^{HIM}

pinot grigio, citrus syrup, honey ginger syrup

PYRRHOS ^{HIM}

cabernet, stone fruit vodka, blueberry syrup, citrus syrup

+ ANTHOS ^{HIM}

rosé, st. germain, cucumber mint syrup, fresh lime

SUNSET SANGRIA TRIO

flight of our house sangrias

Low Alcohol

PEACH TREE ^{HIM}

peach liqueur, cucumber mint syrup, fresh lemon, soda

KIPOS ^{HIM}

chambord, st. germain, strawberry basil syrup, fresh lemon, soda

+ EDEN SPRITZ ^{HIM}

pimm's no.1 liqueur, citrus syrup, ginger ale, lemonade, balsamic vinegar

Mocktails

BLUEBERRY LEMONADE ^{HIM}

blueberry syrup, lemonade, fresh mint

STRAWBERRY BASIL COOLER ^{HIM}

strawberry basil syrup, starry

MOCKINGBIRD SPRITZ ^{HIM}

martini & rossi floreale n/a aperitivo, honey ginger syrup, grapefruit juice, fresh lime, soda

Canned Cocktails

SUN CRUISER ORIGINAL

SUN CRUISER PINK LEMONADE

HIGH NOON PINEAPPLE

LONG DRINK CITRUS

Beer

MILLER LITE ^{16oz}

MICHELOB ULTRA ^{16oz}

MODELO ^{16oz}

ANGRY ORCHARD ^{16oz}

TIKI MONKEY ^{16oz draft}

EASY PEASY N/A ^{12oz}

Wine

White

FILADONNA PINOT GRIGIO

MASON CELLARS SAUVIGNON BLANC

FOLIE À DEUX CHARDONNAY

Red

MARTIS CABERNET SAUVIGNON

GAYMUS CABERNET SAUVIGNON

Bubbly

CAVA ROSÉ

CAVA BRUT

HOURS

M-Th | 4pm - 11pm

F-Sat | 4pm - late

Kitchen closes one hour prior to the venue

@EDENROOFTOP9

thegardenofedenrooftop.com

EVENTS

want to host an event up here? reach out.

216-331-6300



*2% surcharge when paying with a credit card. *Parties of 6+ are subject to one check and automatic gratuity. *Items marked with an asterisk may be served raw or undercooked. Consuming raw or undercooked eggs, meats, seafood, or shellfish may increase your risk of food-borne illness. Food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish.

+ - must try

HIM - made with house made syrup

