

Bar menu

CHICKEN TENDERS 15
ranch, bbq, sweet chili

FRENCH FRIES 12
garlic aioli

SOFT PRETZEL 15
nacho cheese, dijon mustard

MOZZ STICKS 12
marinara

WALKING TACO 15
ground beef, lettuce, shredded cheese, sour cream

ASIAN TRIO 12
crab rangoons, potstickers, veggie eggrolls, sweet chili

HOURS

M-Th | 4pm - 11pm
F-Sat | 4pm - late

kitchen closes one hour
prior to the venue

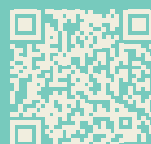
@EDENROOFTOP9

thegardenofedenrooftop.com

EVENTS

want to host an event
up here? reach out.

216-331-6300



+ - must try

HM - made with house made syrup

*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.

Vodka

GOLDEN SUN 16
tito's handmade vodka, ouzo, orange, pineapple, fresh lime

PEPPERONCINI MARTINI 18
ketel one vodka, pepperoncini brine, olive oil, black pepper

Ouzo

ALEXANDRIA HM 16
ouzo, honey ginger syrup, fresh lemon & mint

GREEK TRAGEDY 18
ouzo, chambord, vermouth, fresh lime, sea salt

Gin

PEARL GODDESS HM 17
empress gin, citrus syrup, grapefruit, strawberry boba

+ **24 CARROT** HM 17
hendricks gin, aperol, fresh carrot juice, citrus syrup, cardamom bitters

Tequila

CUCUMBER SEA HM 17
patron reposado barrel select tequila, cucumber mint syrup, fresh lime, sea salt

Bourbon

SPARTAN BERRY HM 17
bulleit bourbon, strawberry basil syrup, fresh lemon, black pepper bitters

ERIE NIGHT HM 18
whistlepig piggyback rye whiskey, agave syrup, blueberry syrup, fresh lime

Frozen

EROS HM 17
bombay sapphire gin, st. germain, martini & rossi bianco, triple sec, strawberry purée, fresh lemon, rose water

Sangria

HELIOS HM 12 30
pinot grigio, citrus syrup, honey ginger syrup

PYRRHOS HM 13 32
cabernet, stone fruit vodka, blueberry syrup, citrus syrup

+ **ANTHOS** HM 13 32
rosé, st. germain, cucumber mint syrup, fresh lime

SUNSET SANGRIA TRIO 45
flight of our house sangrias

Low Alcohol

PEACH TREE HM 12
peach liqueur, cucumber mint syrup, fresh lemon, soda

KIPOS HM 14
chambord, st. germain, strawberry basil syrup, fresh lemon, soda

+ **EDEN SPRITZ** HM 12
pimm's no.1 liqueur, citrus syrup, ginger ale, lemonade, balsamic vinegar

Mocktails

BLUEBERRY LEMONADE HM 10
blueberry syrup, lemonade, fresh mint

STRAWBERRY BASIL COOLER HM 10
strawberry basil syrup, starry

MOCKINGBIRD SPRITZ HM 10
martini & rossi floreale n/a aperitivo, honey ginger syrup, grapefruit juice, fresh lime, soda

Canned Cocktails

all 9

SUN CRUISER ORIGINAL

SUN CRUISER PINK LEMONADE

HIGH NOON PINEAPPLE

LONG DRINK CITRUS

Beer

all 8

MILLER LITE 16oz

MICHELOB ULTRA 16oz

MODELO 16oz

ANGRY ORCHARD 16oz

TIKI MONKEY 16oz draft

EASY PEASY N/A 12oz

Wine

White glass bottle

FILADONNA PINOT GRIGIO 15 52

MASON CELLARS SAUVIGNON BLANC 14 50

FOLIE À DEUX CHARDONNAY 14 50

Red

MARTIS CABERNET SAUVIGNON 20 75

CAYMUS CABERNET SAUVIGNON 45 160

Bubblely

CAVA ROSÉ 11 40

CAVA BRUT 11 40





Eden Summer

AZURE DAY PARTY

- May 23 & 24
- June 13
- July 4
- August 8
- September 6

2 - 10 pm
ticketed event

GIRL DINNER

Just like how you
imagined it, on a rooftop.



Explore

CENTRO

LEVEL 1

Our iconic fine dining
experience serving steaks
and elevated european
inspired cuisine.

VAULT

LEVEL B1

These historic vaults now
serve handcraft cocktails
and small plates in our
premium cocktail lounge.

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