

# TOP SIDE

LIDO HOUSE ROOF DECK



**FOOD** **3**

**COCKTAILS** **4**

**BEER & NON-ALCOHOLIC** **6**

**WINE BY THE GLASS** **6**

**WINE BY THE BOTTLE** **7**

**SPIRITS** **9**

## FROM THE KITCHEN

ALL SPREADS ARE SERVED WITH HOUSE CRAFTED LAVASH OR FARMER'S MARKET VEGETABLE CRUDITE.

### **TS AVOCADO SPREAD 18**

roasted jalapeño oil, shaved radish, young cilantro **VG, GF**

### **MAYOR'S TABLE HUMMUS 18**

seeded salsa macha, torn herbs **VG, GF**

### **YELLOWTAIL CRUDO 24**

yuzu-coconut broth, pickled watermelon, shaved serrano **GF**

### **SKIRT STEAK SKEWERS 26**

roasted tomato romesco, marcona almonds, shaved celery **GF**

### **PETALUMA CHICKEN SKEWERS 24**

gooseberry chimichurri, charred shishito peppers **GF**

### **JAMES' FRIES 18**

chef's best fries, umami aoli, parmigiano reggiano **GF, B**

## DESSERT

### **CHURROS 15**

trio of sauces - chocolate, braised fruit, sabayon

**V** vegetarian • **VG** vegan • **GF** gluten free • **B** contains beef tallow

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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## SIGNATURE COCKTAILS

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### TOPSIDE MARGARITA 23

our signature clear margarita with flecha azul tequila & a seasonal popsicle

### DEVIL TO PAY 23

smoked & spicy volcan tequila, cucumber, fresh lime, agave, spiced rim

### LADY GUAVA 23

lalo blanco tequila, grand marnier, guava, mint, lime, hibiscus salt rim

### ESPRESSO MARTINI 23

ketel one vodka, la colombe cold brew, borghetti, cane syrup

### GOLDEN HOUR 18

lylo sauvignon blanc, st. germain, fresh orange juice, giffards peach, scarpetta prosecco

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## RFKocktails

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### RECOVERY TIME 23

vida mezcal, tart cherry, lemon, rose water, vitality elixir by VTL, sparkling water

### COLD PLUNGE 23

no.3 gin, cold crew matcha, lemon, honey, rise elixir by VTL

### BULLEIT-PROOF SHIELD 23

bulleit bourbon, turmeric, honey, black pepper, orange blossom, orange shield elixir by VTL

## SEASONAL HARVEST

### **DIRTY CHAI MARTINI 23**

aspen vodka, amaretto, dirty chai, allspice dram

### **FLANNEL SHIRT 23**

buffalo trace bourbon, macallan 12, averna, lemon, apple cider, sarsaparilla

### **PRICKLY IN PINK MARGARITA 23**

lido codigo blanco, cointreau, prickly pear, lime, crème de coconut, agave

### **THE PENINSULA PEAR 23**

aspen vodka, spiced pear liqueur, lemon, champagne, fever tree soda

### **THE FUN ZONE 23**

cacao rum, cointreau, crème de banana, lime, pistachio orgeat, dark rum float

### **MAMAY I HAVE ANOTHER 23**

kuleana white rum, brugal 1888 dark rum, passion fruit, cinnamon honey, lime, bitters

### **WET YOUR WHISTLE - OLD FASHIONED FLIGHT 65**

flight of whistlepig 10yr, whistlepig 12yr, whistlepig 15yr;  
a perfect old fashioned

### **BOSS HOG FEATHER & FLAME OLD FASHIONED 200**

old fashioned with a one of a kind single barrel flavored with the rich, peppery chocolate of xocoatl

## SPIRIT FREE

### **DE SOI SPRITZ ITALIANO 12**

### **DE SOI HAUTE MARGARITA 12**

## BEER & NON-ALCOHOLIC

### DRAFT

<b>Bob's Hazy IPA</b> Relax, Offshoot, CA 6.8%	12
<b>Lido Lager</b> 4 Sons, CA 4.9%	12

### CAN/BOTTLE

<b>Mexican Lager</b> A la Playa, Trademark, CA 5.3% 16oz	12
<b>Seasonal</b> Ask Your Server	MP

### NON-ALCOHOLIC

<b>Non-Alcoholic</b> Electro Lime Cerveza, Best Day Brewing, CA	12
<b>Non-Alcoholic</b> Kölsch Style Ale, Best Day Brewing, CA	12
<b>Non-Alcoholic</b> West Coast IPA, Best Day Brewing, CA	12

### HYDRATION

<b>Still Water</b> San Benedetto 11oz	5
<b>Sparkling Water</b> San Benedetto 11oz	5
<b>Sparkling Hydration Drink</b> Rolus	8

## WINE BY THE GLASS

### SPARKLING

<b>Lido House Cuvée V3</b> Piper Heidsieck, Champagne, FR	31/130
<b>Rosé</b> Paul Laurent, Champagne, FR	28/120

### WHITE & ROSÉ

<b>Rosé</b> Miraval, Côtes de Provence, FR	16/90
<b>Chardonnay</b> Flowers, Sonoma Coast, CA	26/105
<b>Chardonnay</b> Sandhi, Santa Barbara, CA	18/82
<b>Sauvignon Blanc</b> LYLO, Marlborough, NZ	15/75
<b>Sauvignon Blanc</b> Stag's Leap, Napa Valley, CA	17/77
<b>Sauvignon Blanc</b> Cloudy Bay, Marlborough NZ	24/105

### RED

<b>Cabernet Sauvignon</b> Stonestreet, Sonoma County, CA	25/135
<b>Pinot Noir</b> Lingua Franca Avni, Willamette Valley, OR	20/90

## WINE BY THE BOTTLE

### SPARKLING

<b>VEUVE CLICQUOT</b> Rosé, Champagne, FR	<b>195</b>
<b>VEUVE CLICQUOT</b> Brut, Champagne, FR	<b>165</b>
<b>GH MUMM</b> Brut, magnum, Champagne, FR	<b>185</b>
<b>LAURENT-PERRIER</b> Rosé, Champagne, FR, nv	<b>170</b>
<b>LAURENT-PERRIER</b> La Cuvée, Champagne, FR	<b>130</b>
<b>LAURENT-PERRIER</b> Blanc de Blanc, Champagne, FR	<b>210</b>
<b>RUINART</b> Blanc de Blanc, Champagne, FR	<b>220</b>
<b>RUINART</b> Rosé, Champagne, FR	<b>240</b>
<b>DOM PERIGNON</b> Champagne, FR	<b>525</b>
<b>LOUIS ROEDERER</b> Cristal '13, Champagne, FR	<b>750</b>
<b>HENRI GIRAUD</b> Grand Cru Fut de Chene, FR	<b>380</b>
<b>BILLECART-SALMON</b> Rosé, Champagne, FR	<b>210</b>
<b>RARE MILLESIME</b> Brut '13, Champagne, FR	<b>390</b>
<b>RARE MILLESIME</b> Brut Rosé '14, Champagne, FR	<b>920</b>

## RED

<b>JOSEPH DROUHIN</b> Pinot Noir, Cote de Beaune, FR	105
<b>KISTLER</b> Pinot Noir, Sonoma Coast, CA	150
<b>GROTH</b> Cabernet Sauvignon, Oakville, CA	155
<b>HEITZ CELLAR</b> Cabernet Sauvignon, Napa Valley, CA	140
<b>DAOU SOUL OF A LION</b> Cabernet Sauvignon, Paso Robles, CA	325
<b>PATRIMONY</b> Cabernet Sauvignon, Paso Robles, CA	490
<b>CHAPPELLET</b> Merlot, Napa Valley, CA	160
<b>HAUTE PIERRE</b> Chateauneuf-du-Pape, Rhone, FR	110
<b>PIO CESARE</b> Barolo, Piedmont, IT	195

## WHITE & ROSÉ

<b>KISTLER</b> Chardonnay, Sonoma Coast, CA	160
<b>HERMANN J. WIEMER</b> Riesling, Finger Lakes, NY	85
<b>DAOU</b> Rosé, Paso Robles, CA	85
<b>DELLILE CELLARS</b> White Blend, Columbia Valley, WA	110
<b>GROTH</b> Chardonnay, Napa Valley, CA	105
<b>COMTE LAFOND</b> Sancerre, Loire, FR	125

# **SPIRITS**

## **TEQUILA**

Avion 44 Extra Anejo	50
Clase Azul Reposado	60
Clase Azul Ultra	350
Clase Azul Guerrero	85
Código Blanco	18
Código Reposado	25
Don Julio 1942	70
Flecha Azul Cristalino	45
Flecha Azul Blanco	22
Flecha Azul Reposado	25
Flecha Azul Anejo	30
Fortaleza Blanco	31
Fortaleza Reposado	36
Fortaleza Anejo	45
G4 Blanco	25
G4 Reposado	25
G4 Anejo	55
La Familia Cristalino	58
La Familia Platino	26
La Familia Reposado	34
La Familia Extra Anejo	78
Lalo Blanco	20
Lalo Blanco High Proof	23
Ocho Blanco	19
Ocho Reposado	23
Ocho Anejo	25
Siete Leguas Blanco	20
Siete Leguas Reposado	23
Siete Leguas Anejo	26
Volcan De Mi Tierra Blanco	19
Volcan De Mi Tierra Reposado	23

## **MEZCAL**

Del Maguey San Luis del Rio	32
Del Maguey Vida de Muertas	17
Del Maguey Chichicupa	32
The Lost Explorer Tobala	42
The Lost Explorer Salmiana	50
The Lost Explorer Reserva del Maestro	47
The Lost Explorer 8YR	19

## VODKA

Aspen	19
Beluga	19
Beluga Gold Line	43
Belvedere	20
Chopin	21
Ketel One	19

## RUM

Hampden 8YR	30
Kuleana	17
Ron Zacapa 23YR	20
Sailor Jerry	17
Brugal 1888	20

## GIN

Bombay Sapphire	19
Eden Mill	19
Gray Whale	18
Hendricks	19
Lighthouse	19
Nolet's	20
Suntory Roku	18
No.3	20

## SCOTCH

Johnnie Walker Blue Label	85
Lagavulin 16YR	42
Macallan 12YR	30
Macallan 15YR	55
Macallan 18YR	95
Oban 14YR	37

## JAPANESE WHISKY

Hakushu 12YR	60
Hibiki Harmony	35
Nikka Single Malt Miyagikyo	37
Nikka Whisky from The Barrel	23
Suntory Toki	20
Yamazaki 12YR	70

## **IRISH WHISKEY**

<b>Blue Spot</b>	<b>51</b>
<b>Red Spot</b>	<b>69</b>

## **BOURBON & RYE**

<b>Baker's 13YR</b>	<b>43</b>
<b>Basil Hayden's</b>	<b>21</b>
<b>Blanton's Single Barrel</b>	<b>35</b>
<b>Blanton's Gold</b>	<b>40</b>
<b>Booker's Bourbon</b>	<b>35</b>
<b>Colonel E.H. Taylor Small Batch</b>	<b>22</b>
<b>Eagle Rare 10YR</b>	<b>30</b>
<b>Elmer T Lee Single Barrel</b>	<b>35</b>
<b>George Dickel Leopold Bros Three Chamber</b>	<b>32</b>
<b>Henry McKenna 10YR</b>	<b>25</b>
<b>High West Campfire</b>	<b>18</b>
<b>High West Double Rye</b>	<b>20</b>
<b>High West Midwinter's Dram</b>	<b>65</b>
<b>High West Rendezvous</b>	<b>29</b>
<b>High West Bourbon</b>	<b>18</b>
<b>Jefferson's Ocean</b>	<b>40</b>
<b>John J. Bowman</b>	<b>20</b>
<b>Old Forester 1920</b>	<b>22</b>
<b>Old Forester 1924</b>	<b>35</b>
<b>Russell's Reserve Single Barrel</b>	<b>25</b>
<b>Weller 12YR</b>	<b>30</b>
<b>Weller Reserve</b>	<b>20</b>
<b>WhistlePig 10YR</b>	<b>28</b>
<b>WhistlePig 12YR Old World Rye</b>	<b>55</b>
<b>WhistlePig 15YR Estate Oak Rye</b>	<b>89</b>
<b>WhistlePig Boss Hog</b>	<b>178</b>

## **COGNAC**

<b>Courvoisier</b>	<b>22</b>
<b>Hennessy XO</b>	<b>48</b>



# TOPSIDE

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## HOUSE POLICIES:

Due to limited capacity, your table will be reserved for 90 minutes.

We are able to take a maximum of 4 credit cards per table.

18% gratuity will be added to parties of 6 or more.

## HOURS OF OPERATION:

MONDAY - TUESDAY

CLOSED

WEDNESDAY - THURSDAY

4:00 PM - 10:00 PM

FRIDAY

4:00 PM - 11:00 PM

SATURDAY

2:00 PM - 11:00 PM

SUNDAY

12:00 PM - 8:00 PM

## CELEBRATE IN STYLE

With nearly 17,000 sq. ft. of stunning indoor and outdoor event space, Lido House offers the most extraordinary setting for weddings, meetings, rooftop parties, and other social events in Newport Beach. With its unique beach-house vibe and talented staff, you can be sure that your event at Lido House will be a memorable occasion for both you and your guests.

For event inquiries, please contact our Food and Beverage Sales Coordinator to start planning your next soirée.

Scan below to submit an inquiry:



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