

WASHINGTON DC ROOFTOP BAR MENU



WINE

BRUT	
Steorra, Russian River, CA	
ROSE	
El Libre, Mendoza, AR	
CHARDONNAY	
Boen, Tri-Appellation, CA	
SAUVIGNON BLANC	
Manu, Marlborough, NZ	
PINOT GRIGIO	
Annalisa, Veneto, IT	
PINOT NOIR	
Elouan, Napa, OR	
CABERNET	
Huntsman, Columbia Valley, WA	
TEMPRANILLO	
Protocolo, La Mancha, SP	



COCKTAILS

13	FROZEN	
	DOLORES	
13	Rum, pineapple, orange, coconut	
	¡QUÉ SABROSO!	
14	Rotating, ask your bartender!	
	ROCKS	
13	AGUA FRESCA	
	Buffalo Trace, Drambuie, watermelon,	
12	lemon, sprite	
	“TE” AMO, VERANO	
14	Raspberry infused vodka, St. Germaine,	
	lemon, iced tea	
	PIÑA DORADA	
14	Charred pineapple mezcal, lime, simple, chili rim	
	FLOR DEL CIELO	
12	Rum, hibiscus, lime, soda	

LIAISON WASHINGTON CAPITOL HILL



BEER

	DRAFT	
12	MODELO ESPECIAL	8
	VICTORY	
12	Summer Love	9
	BUCKETS	
14	BUD BUCKETS 5	35
	CANNED	
	BUDWEISER	
	Light Orange Lime	8
14	BALLAST POINT	8
	Grapefruit Sculpin	
14	ATLAS	8
	Dance of Days	
14	DEVIL'S BACKBONE	10
	Earned Run Ale Hibiscus Lemonade	
	BON & VIV	8
	Grapefruit Lemon Pear	

Kitchen Hours: Monday-Friday 3pm-9pm Saturday-Sunday 12am-9pm

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your likelihood of food-borne illness Kitchen Hours.

Menu items are produced outside YOTEL and might contain traces of nuts.

WASHINGTON DC ROOFTOP BAR MENU



LIAISON WASHINGTON CAPITOL HILL

TO EAT

GUACAMOLE, CHIPS, & SALSAS Trio of house made salsas	14
SMOKED CHICKEN & RISOTTO CROQUETTES Smoky chili sauce, pickled onions	12
BLISTERED SHISHITO PEPPERS Peanut-aji amarillo pesto	10
SHORT RIB MOLÉ EMPANADAS	12
ACHIOTE MARINATED STEAK SKEWERS Jicama slaw, salsa borracho	13
AHI TUNA CRUDO * Pineapple curd, cucumber, avocado, achiote vinaigrette	18
GEM LETTUCE SALAD Jicama, pineapple, pickled radish, taro chips, guajillo 'rancho' dressing	10
BANANA LEAF STEAMED SALMON Baby lettuce, radish, avocado, cotija, blood orange vinaigrette	16
HOUSE CHORIZO & HAM PRESSED SANDWICH Black beans, chihuahua cheese, pickled chilies	15

Kitchen Hours: Monday-Friday 3pm-9pm Saturday-Sunday 12am-9pm

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your likelihood of food-borne illness Kitchen Hours.

Menu items are produced outside YOTEL and might contain traces of nuts.