

747 AIR TERMINAL PKWY.
MELBOURNE, FL 32901



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RUNWAYROOFTOP.COM

TAKE OFF

COCKPIT CRABCAKES

Maryland Style Crabcakes with a Classic Southern Remoulade Sauce

\$17

SKY-HIGH WINGS

Wings with your choice of Buffalo, BBQ, or Sweet Chili. Your Choice of Ranch or Bleu Cheese Dressing | **Gluten Free**

\$17

NITRO NACHOS

Tortilla Chips Loaded with Melted Cheddar & Monterey Jack Cheese, Black Beans, Onions, Olives, Jalapeño Peppers. Served with Sour Cream, Salsa, & Guacamole **Add Chicken +\$4.99 or Ground Beef +\$3.99**

\$18

SEARED AHI TUNA

Sashimi Grade, Tossed in Sesame Seeds. Served with Wasabi, Soy Sauce, Cucumbers, & Lime

\$18

BUSINESS CLASS BANG BANG SHRIMP

Crunchy Shrimp Tossed in a Siracha & Sweet Chili Sauce

\$16

NOW BOARDING BAVARIAN PRETZEL

Warm Soft Bavarian Pretzel with Beer Cheese Dipping Sauce

\$11

SUPERCHARGED SLIDERS

3 Premium Wagyu Beef Sliders on Hawaiian Rolls with Sautéed Onions, Melted Provolone, & Our House Bourbon Sauce

\$18

PARMESAN FRENCH FRIES

Tossed in Parmesan and Chives

\$11

LOBSTER MAC AND CHEESE

Sherry Cream Sauce, Lobster, Cavatappi Pasta & Parmesan

\$17

ASCEND

Add Chicken +\$4.99, Shrimp +\$4.99, Seared Tuna +6.99 or Mahi +\$5.99

CABIN CLASS CAESAR SALAD \$13

Romaine Lettuce, Grated Parmesan,
Classic Caesar Dressing, Crunchy
Croutons

GROUNDSPED GARDEN SALAD \$13

Fresh Greens, Tomatoes, Cucumbers,
& Red Onions
Gluten Free

MLB MANDARIN CRANBERRY SALAD \$16

Fresh Greens, Juicy Mandarin Oranges,
Dried Cranberries, Smoked Gouda, &
Grape Tomatoes
Gluten Free

CRUISE

RRBG SMASHBURGER

Two 1/4 LB Choice Beef Patties, Smoked Gouda, Bacon, Sautéed Onion & House Bourbon Sauce

\$20

Served with Fries | Gluten Free Bun +\$2

AFTERBURNER YELLOW FIN TUNA SANDWICH

Grilled or Blackened Yellow Fin Tuna on a Warm Brioche Bun
Topped with Lettuce, Tomato, Onion, & Red Pepper Aioli

\$20

Served with Fries | Gluten Free Bun +\$2

CHARGED CHICKEN CAPRESE MELT

Grilled Chicken Breast Topped with Provolone, Pesto, Tomato,
Onion, Lettuce & Balsamic on Warm Sourdough Bread

\$19

Served with Fries | Gluten Free Bun +\$2

TAKE OFF TACOS

Grilled Chicken in a Corn Tortilla, Monterey Jack Cheese,
Cilantro, Onion, & Jalapeno Cream Sauce

\$19

Sub Shrimp +\$4.99, Tuna +6.99 or Mahi +\$5.99 | Gluten Free

FLIGHT DECK BURGER

8oz Choice Beef Patty, Smoked Gouda, Bacon, Lettuce, Tomato, Red Onion
Served with Fries | Gluten Free Bun +\$2

\$21

TO INFINITY & BEYOND BURGER

Grilled Beyond Burger, Melted Gouda, Lettuce, Tomato, Onion
& House Bourbon Sauce. Plant-Based

\$20

Served with Fries | Gluten Free Bun +\$2

AIRLINE ARUGULA & PROSCIUTTO FLATBREAD

Prosciutto, Sun-Dried Tomatoes, Arugula, Honey & Balsamic Drizzle

\$18

BBQ FLATBREAD

BBQ Chicken, Shredded Monterey Jack Cheese, Red Onion, Cilantro
& BBQ Sauce

\$18

SIDES

House Salad **\$8**

French Fries **\$7**

Onion Rings **\$8**

Caesar Salad **\$8**

LANDING

MARGARITA CHICKEN KABOBS \$26

Two Grilled Chicken Kabobs with Chicken Breast,
Red Peppers, Red Onions, Cherry Tomatoes & Pineapple.
Served with Fries or Garlic Mashed Potatoes
& Vegetable of the Day

SKY HIGH BROILED SALMON \$32

8oz. Salmon Fillet Glazed with a Sweet and Spicy
Honey Chili-Lime Sauce, Broiled to Perfection.
Served with Tender Roasted Asparagus and
Garlic Mashed Potatoes.

RUNWAY RIBEYE \$36

12oz. Ribeye Steak, Char-Grilled &
Topped with Roasted Garlic Butter, served
with Fries or Garlic Mashed Potatoes
& Vegetable of the Day.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness, especially if you have certain medical conditions.

AVIATION LIBATIONS

SUNSET MARGARITA

\$15

Casamigos Blanco, Grand Marnier, Dash Of Orange Juice & Red Grapefruit & Tajin Rim

THE 747

\$15

Tito's Vodka, Blue Curacao, Lemon & Pineapple Juice, Simple Syrup, Topped with Brut Champagne.

LAVENDER LIFTOFF

\$15

Patron Silver, Lavender Liqueur, Lime Soda & Lavender Salt Rim

TWO TICKETS TO PARADISE

\$16

Dulce Vida Lime Tequila, Bacardi, Pineapple Vodka, Sour Mix & Grenadine. Topped with an Orange Slice & Cherry.

RUNWAY KEY LIME MARTINI

\$14

Tito's Vodka, Hayden Key Lime Liqueur, Vanilla, Coconut & Pineapple Juice. Finished with a Graham Cracker Rim & Lime Wheel

THE LAYOVER

\$15

Coconut Rum, Aperol and Elderflower - Bright, Floral & Smooth. Finished with a Fresh Orange Slice & Rosemary Sprig.

JETLAG CHOCOLATE MARTINI

\$16

360 Double Chocolate Vodka, Baileys, Chocolate & Ice Cream. Topped with a Chocolate Swirl & Cherries.

WHEN PIGS FLY

\$16

PiggyBack Bourbon, Simple Syrup and Bitters. Smoked to Perfection. Finished with an Orange Peel & Bordeaux Cherry.

SPACE COAST SMOKED MAPLE OLD FASHION

\$15

Knob Creek Smoked Bourbon, Orange Bitters & Bacon Slice

APEROL SPRITZ

\$14

Prosecco, Aperol & Orange Squeeze

WINE

BUBBLY

7OZ BOTTLE

Freixenet Blanc De Blanc
La Marca Prosecco Split

\$14 \$49
\$48

WHITE

Chateau Michele Riesling
Kendall Jackson Chardonnay
Murphy Goode Sauvignon Blanc

\$16 \$52
\$16 \$52
\$16 \$52

RED

Josh Cabernet
La Crema Pinot Noir

\$16 \$52
\$16 \$52

MICHAEL MONDAVI CANVAS WINES

7OZ BOTTLE

Blanc de Blanc
Pinot Grigio
Chardonnay
Pinot Noir
Cabernet Sauvignon

\$12 \$35
\$12 \$35
\$12 \$35
\$12 \$35
\$12 \$35

DRAFT BEER

Playalinda Blonde Ale
Bugnutty Pineapple Tiki
Intracoastal Dragon Point IPA
Intracoastal Southern Style Amber Lager
H & B Causeway
Sailfish Sunrise IPA
Michelob Ultra American Style Light Lager
Bud light American Lager

\$12
\$12
\$12
\$12
\$12
\$12
\$9
\$9

BOTTLE BEER

Bud Light
Corona
Stella Artois
Blue Moon
Miller Lite
Coors Light
Michelob Ultra
Heineken
Heineken Zero
Budweiser
Goose Island IPA
Yuengling
Modelo
Angry Orchid Crisp Apple
Truly Wild Berry

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