

ASSEMBLY

LOCATED NINE STORIES HIGH,
ASSEMBLY FEATURES AN EXQUISITE
OUTDOOR SPACE WITH UNRIVALED
VIEWS OF PHILADELPHIA'S ART
AND MUSEUM DISTRICT.

IMBIBE IN STYLE AND RELAX
IN A SOPHISTICATED ATMOSPHERE.
OUR ROOFTOP DECK IS TRULY
THE PERFECT PLACE TO UNWIND
WHILE SAVORING THE FINEST
OF DRINKS AND VIEWS
IN THE CITY.

HOURS

DAILY: 4PM - CLOSE

HAPPY HOUR

MONDAY - FRIDAY 4 - 6PM

ASSEMBLY COCKTAILS

OLD FAITHFUL

\$14

olmea altos tequila, mezcal, ginger, sage, pineapple, lemon, fresno tincture, chili oil

ESPRESSWAY

\$16

bulleit rye, espresso bean-infused averna, cioccolato meletti, campari, cointreau

CHAI CARRÉ

\$15

buffalo trace bourbon, dom benedectine, carpano antica, chai tea syrup, pumpkin shrub, vanilla

ALL FALL FIZZ

\$15

bombay sapphire gin, housemade all-fall syrup, lemon, egg white, angostura bitters, club soda

FIG ETTA BOUT IT

\$14

fig-infused tito's vodka, walnut liqueur, peppercorn syrup, pomegranate juice, lemon

BEETS BY REED

\$16

hennessy vs cognac, cardamaro, floodwall apple brandy, cardamaro, beets, lemon

FROZEN COCKTAILS \$14

FROSÉ

rosé, petal & thorn vermouthe, strawberry

SEASONAL FROZEN COCKTAIL

BOTTLED BEER

SOL	\$6
LANCASTER MILK STOUT	\$8
LAGUNITAS IPA	\$7
YARDS PHILLY PALE ALE	\$7
COMMONWEALTH CIDER	\$8
SEASONAL BEER	\$8

WINES BY THE GLASS

WHITE BY THE GLASS

SAUVIGNON BLANC, AUNTSFIELD \$16
"SINGLE VINEYARD," MARLBOROUGH, NZ

CHARDONNAY, MANOIR DE LA FIRETIERE, \$14
LOIRE, FR 2015

CHARDONNAY, CONCANNON VINEYARD \$16
MONTEREY COUNTY, CA 2015

PINOT GRIGIO, CASTELLARGO VINEYARDS \$13
"REGALATO" VENETIE, IT 2016

MOSCATO D' ASTI TERRE SABAUDE DOCG \$16
GOVONE, IT 2015

ROSÉ BY THE GLASS

ZWEIGELT ROSÉ, ERICH SATTLER, \$14
BURGENLAND, AU 2016

PINOT NOIR ROSÉ, SPINDRIFT, \$16
WILLAMETTE, OR 2015

RED BY THE GLASS

PINOT NOIR, LYRIC BY ETUDE
SANTA BARBARA, CA 2015 \$18

CABERNET SAUVIGNON,
PENFOLDS MAX'S CABERNET,
SOUTH AUSTRALIA, 2015 \$17

MONTEPULCIANO D' ABRUZZO,
GIULANO ROSATI ABRUZZO, IT 2016 \$14

SPARKLING BY THE GLASS

BRUT PROSECCO, ISOTTA MANZONI,
VENETO, IT NV \$13

BRUT CAVA ROSÉ,
PORTELL, PENEDES, ES NV \$15

BRUT CREMANT ROSÉ, BAILLY LAPIERRE,
BOURGOGNE, FR NV \$17

ZWEIGELT ROSÉ, SPARKLING,
HUBER "HUGO,"
TRAISENTAL, AU 2016 \$15

SPARKLING BY THE BOTTLE

CHAPILLON SECRET RESERVA CAVA BRUT	\$85
ROSÉ BRUT, CONTRATTO "FOR ENGLAND ROSE" PIEMONTE, ITALY, 2010	\$98
VEUVE CLICQUOT DEMI-SEC 375 ML	\$105
PIPER HEIDSIECK CUVÉE "1785" REIMS, FRANCE NV	\$118
CHAMPAGNE, VEUVE CLIQUOT "YELLOW LABEL," REIMS, FRANCE NV	\$140
FERRARI BRUT	\$125
MÖET & CHANDON ICE IMPERIAL	\$145
MÖET & CHANDON NECTAR IMPERIAL	\$160
MÖET & CHANDON ROSÉ IMPERIAL	\$175
GUY CHARLEMAGNE BRUT RÉSERVE GRAND CRU BLANC DE BLANCS	\$185

RESERVE LIST

ROSÉ CHAMPAGNE, MOËT & CHANDON “GRAND VINTAGE,” ÉPERNAY, FRANCE 2006	\$ 200
CHAMPAGNE, BOLLINGER “SPECIAL CUVÉE” BRUT BRUT, AÏ, FRANCE NV	\$ 245
ROSÉ CHAMPAGNE, BILLECART-SALMON BRUT, MAREUIL-SUR-AÏ, FRANCE 1999	\$265
CHAMPAGNE, DOM PÉRIGNON BRUT, REIMS, FRANCE 2006	\$ 465
CHAMPAGNE, VEUVE CLICQUOT “LA GRANDE DAME” BRUT, REIMS, FRANCE 2004	\$ 375
CHAMPAGNE, KRUG “GRANDE CUVÉE” BRUT, REIMS, FRANCE NV	\$ 425
CHAMPAGNE, LOUIS ROEDERER “CRISTAL,” REIMS, FRANCE	\$675
ROSÉ CHAMPAGNE, DOM PÉRIGNON REIMS, FRANCE 2003	\$ 725
CHAMPAGNE, KRUG BRUT REIMS, FRANCE 1998	\$750

SMALL PLATES

ASSEMBLY CHARCUTERIE chef's daily selection	\$16
CHEESE PLATE curated selections, local honey, fruit, sea salt, whole wheat cracker	\$16
ASSEMBLY POTATO CHIPS with french onion dip	\$8
BLACKENED CORN GUACAMOLE shallots, jalapeño, cilantro, tortilla chips	\$14
VEGETABLE FLATBREAD caramelized onion, bell peppers, roasted potatoes, mozzarella, mornay	\$14
BLISTERED GRAPE FLATBREAD chevre, arugula, balsamic reduction	\$14
SUNDRIED TOMATO HUMMUS basil, seasonal vegetables, toasted pita chips	\$10

18% gratuity will be applied to all parties 8 or more

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