

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

CLOSED SUNDAY & MONDAY

TUESDAY - SATURDAY 4PM - CLOSE

HAPPY HOUR

TUESDAY - FRIDAY 4PM - 6PM

ASSEMBLY COCKTAILS

OLD FAITHFUL

\$15

espolòn tequila, mezcal, ancho reyes chili liqueur, ginger, sage, pineapple, lemon, fresno tincture

MAPLE PUNCH

\$14

appleton reserve rum, sherry, maple cinnamon shrub, orange oleo-saccharum, bitters

FIG 'ETTA BOUT IT

\$14

fig infused tito's vodka, becherovka, pomegranate juice, peppercorn syrup, lemon

LEADERSHIP

\$16

apple infused rittenhouse rye, smoked cynar, carpano antica sweet vermouth, luxardo maraschino

TIKI SOUR

\$16

buffalo trace bourbon, amaro lucano, banana, lemon, tiki bitters, egg white

TEMPRA FIZZ

\$15

sipsmith gin, spiced tempranillo reduction, lemon, egg white, bitters, club soda

SEASONAL SPIKED SODA

\$12

stateside vodka, club soda, seasonal flavor

HOT COCKTAILS

HOT DOTTY

\$15

monkey shoulder scotch, fresh ginger, lemon, honey,
hot water, laphroaig mist

IRISH EXIT

\$14

tullamore d.e.w., la colombe coffee, sugar cube, french cream

HOT CHOCOLATE ECLIPSE

\$14

mount gay rum, artisanal chocolate blend, french cream

FRENCH CREAMS

to accompany your irish exit or chocolate eclipse

MONT BLANC

pernod, elderflower, cream

GRAND L'ORANGE

grand marnier, cinnamon, orange, vanilla, cream

MOKA MOKA

crème de menthe, crème de cacao, cream

WINES BY THE GLASS

WHITE BY THE GLASS

SAUVIGNON BLANC,
SUNDAY MOUNTAIN,
MARLBOROUGH, NZ 2017 \$14/54

CHARDONNAY, CAMBRIA,
KATHERINE'S VINEYARD,
SANTA MARIA VALLEY, CA 2016 \$16/62

PINOT GRIGIO, "REGALATO"
CASTELLARGO VINEYARDS,
VENETIE, IT 2016 \$12/46

ROSÉ BY THE GLASS

VINHO VERDE ROSÉ,
ESCUDO REAL,
ESPADIERO, PT 2018 \$12/46

DOMAINE NAÏS ROSÉ,
COSTIÈRES DE NIMES,
RHONE, FR 2018 \$13/50

RED BY THE GLASS

PINOT NOIR, LYRIC BY ETUDE SANTA BARBARA, CA 2015	\$18/70
CABERNET SAUVIGNON, PENFOLDS MAX'S CABERNET, SOUTH AUSTRALIA, 2015	\$16/62
TARÓN TEMPRANILLO, RIOJA, ES 2016	\$12/46
CABERNET SAUVIGNON, EDGE, ALEXANDER VALLEY, CA 2016	\$22/86
MALBEC, AGUIJÓN DE ABEJA, PATAGONIA, AR 2017	\$16/62

SPARKLING BY THE GLASS

BRUT PROSECCO, ISOTTA MANZONI, VENETO, IT NV	\$13/50
BRUT CAVA ROSÉ, PORTELL, PENEDES, ES NV	\$15/58
BRUT CREMANT ROSÉ, DE PERRIERÈ, BURGUNDY, FR NV	\$14/54
ZWEIGELT ROSÉ, SPARKLING, HUBER "HUGO," TRAISENTAL, AU 2016	\$15/58

SPARKLING BY THE BOTTLE

VEUVE CLICQUOT DEMI-SEC 375 ML	\$70
CHAPILLON SECRET RESERVA CAVA BRUT	\$85
ROSÉ BRUT, CONTRATTO "FOR ENGLAND ROSE" PIEMONTE, ITALY, 2010	\$98
PIPER HEIDSIECK CUVÉE "1785" REIMS, FRANCE NV	\$118
GUY CHARLEMAGNE BRUT RÉSERVE GRAND CRU BLANC DE BLANCS	\$124
FERRARI BRUT	\$125
CHAMPAGNE, VEUVE CLIQUOT "YELLOW LABEL," REIMS, FRANCE NV	\$140
MÖET & CHANDON ICE IMPERIAL	\$145
CHAMPAGNE, BILLECART-SALMON BRUT RÉSERVE, MAREUIL-SUR-AY, FRANCE NV	\$148
MÖET & CHANDON NECTAR IMPERIAL	\$160
MÖET & CHANDON ROSÉ IMPERIAL	\$175

RESERVE LIST

ROSÉ CHAMPAGNE, MOËT & CHANDON “GRAND VINTAGE,” ÉPERNAY, FRANCE 2006	\$ 215
CHAMPAGNE, BOLLINGER “SPECIAL CUVÉE” BRUT BRUT, AÏ, FRANCE NV	\$ 245
ROSÉ CHAMPAGNE, BILLECART-SALMON BRUT, MAREUIL-SUR-AÏ, FRANCE 1999	\$ 265
CHAMPAGNE, VEUVE CLICQUOT “LA GRANDE DAME” BRUT, REIMS, FRANCE 2004	\$ 375
CHAMPAGNE, KRUG “GRANDE CUVÉE” BRUT, REIMS, FRANCE NV	\$ 425
CHAMPAGNE, DOM PÉRIGNON BRUT, REIMS, FRANCE 2006	\$ 465
CHAMPAGNE, LOUIS ROEDERER “CRISTAL,” REIMS, FRANCE	\$ 675
ROSÉ CHAMPAGNE, DOM PÉRIGNON REIMS, FRANCE 2003	\$ 725
CHAMPAGNE, KRUG BRUT REIMS, FRANCE 1998	\$ 750

BOTTLED BEER

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

SMALL PLATES

ASSEMBLY CHARCUTERIE* chef's daily selection	\$16
CHEESE PLATE* curated selections, local honey, fruited mustarda, sea salt, whole wheat cracker	\$16
ASSEMBLY POTATO CHIPS with french onion dip	\$8
HUMMUS seasonal vegetables, toasted pita chips	\$10

**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.*