

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

MONDAY - FRIDAY 4PM - CLOSE
SATURDAY - SUNDAY 11AM - CLOSE
BRUNCH 11AM - 2PM

HAPPY HOUR

MONDAY - FRIDAY 4 - 6PM

ASSEMBLY COCKTAILS

ROSE GOLD MARGARITA \$15

rose petal infused cazadores reposado, pierre ferrand dry curacao, rose petal agave, lime juice, orange blossom water

OLD CUBAN \$14

cruzan rum, mint garapa, pineapple shrub, lime juice, sparkling rosé

SPRING GARDEN \$16

stateside vodka, yellow chartreuse, green bell pepper & cucumber oleo-saccharum, thyme, peach bitters, lemon juice

COBRA KAI-BALL \$16

monkey shoulder scotch, laphroaig, black tea, spiced orange & turmeric syrup, lemon juice, club soda

TIKI SOUR \$15

buffalo trace bourbon, lucano amaro, banana simple, lemon juice, tiki bitters

LIT REDEMPTION \$14

black tea infused bluecoat gin, basil, lemon juice, club soda

FROZEN COCKTAILS

FROSÉ \$14

rosé, cocchi rosa, dry vermouth, strawberry, lemon

APEROL SPRITZ \$14

aperol, elderflower, orange, grapefruit, lemon, prosecco

BOTTLED BEER

SOL	\$6
ALLAGASH WHITE	\$8
LAGUNITAS IPA	\$7
VICTORY SUMMER LOVE ALE	\$7
COMMONWEALTH CIDER	\$8
SEASONAL BEER	\$8

WINES BY THE GLASS

WHITE BY THE GLASS

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

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

CHARDONNAY, MANOIR DE LA FIRETIÈRE, \$14
LOIRE, FR 2016

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

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

ROSÉ BY THE GLASS

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

ROSATO "CIRÒ" LIBRANDI, \$15
CALABRIA, IT 2018

SAVEURS DU TEMPS, COSTIÈRES \$13
DE NIMES ROSÉ, RHONE, FR 2018

RED BY THE GLASS

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

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

TARÓN TEMPRANILLO,
RIOJA, ES 2016 \$12

SPARKLING BY THE GLASS

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

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

BRUT CREMANT ROSÉ, DE PERRIERÈ,
BURGUNDY, FR NV \$14

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

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

SMALL PLATES

SHORT RIB TACO slow braised local beef, pickled red cabbage, jalapeño, onions, lime crema	\$ 18
SHRIMP ROLLS poached shrimp salad, espelette pepper, chives, butter toasted roll	\$ 18
ASPARAGUS BACON FLATBREAD mozzarella, ricotta, arugula	\$ 15
SMOKED CHICKEN FLATBREAD tomatoes, taleggio, watercress	\$ 15
HOUSE-MADE GUACAMOLE pico de gallo, cilantro, jalapeño, corn tortilla	\$ 12
VEGETABLE FLATBREAD caramelized onions, bell peppers, mozzarella cheese	\$ 15
OLD BAY CHIPS	\$ 6
CHEESE PLATE chef's selection of local and artisanal cheeses	\$ 16
CHARCUTERIE BOARD chef's selection of house-made and artisanal charcuterie	\$ 16
ONION DIP house-made onion dip, potato chips	\$ 8

**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.*