

# 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** \$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 vermouht, 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

## FROZEN COCKTAILS

**FROSÉ** \$14

rosé, cocchi rosa, dry vermouht, strawberry, lemon

**APEROL SPRITZ** \$14

aperol, elderflower, orange, grapefruit, lemon, prosecco

## BOTTLED BEER

SOL	\$6
ALLAGASH WHITE	\$8
LAGUNITAS IPA	\$7
LANCASTER MILK STOUT	\$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

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

### ROSÉ BY THE GLASS

VINHO VERDE ROSÉ, ESCUDO REAL, \$12  
ESPADIERO, PT 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
CABERNET SAUVIGNON, EDGE, ALEXANDER VALLEY, CA 2016	\$22
MALBEC, AGUIJÓN DE ABEJA, PATAGONIA, AR 2017	\$17

## 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

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

*\*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.*