



SUNRISE

TEQUILA BAR | ROOFTOP LOUNGE

MARGATE CITY, NJ

SMALL PLATES

CHEESE PLATE **GF***

aged cheddar, parmigiana reggiano, manchego, smoked gouda, chevre, local honey, candied pecans, fig jam, grapes, berries, sliced french bread • 22

CHARCUTERIE BOARD **GF***

soppressata, piccante provolone, speck, grana padano, genoa salami, roasted peppers, olives, crostini • 21

HOUSE TORTILLA CHIPS

pico de gallo, spicy queso, guacamole • 15

HUMMUS PLATE **GF***

tapenade, whipped spicy feta, tzatziki, carrots, cucumber, grilled pita • 15

TUNA OR SALMON

TOSTADAS **GF**

avocado, cotija, scallion, jalapeno lime crema, cilantro, corn tortilla • 19

SALMON BITES **GF**

rice flour dusted, flash fried, mango, jalapeno, avocado, chipotle ranch • 19

DECONSTRUCTED ELOTE **GF**

sweet corn, ancho chili crema, cotija cheese, house tortilla chips, tajin • 15

MOMO'S LATKE FLIGHT

trio of smoked salmon, brisket, and applesauce • 11

OYSTERS ON THE HALF **GF**

cape may salts, champagne mignonette, lemon, fresh grated horseradish, cocktail sauce • 19

TRUFFLE FRIES **GF**

shoestring fries, truffle salt, cracked black pepper, cotija, cajun remoulade, roasted garlic lemon aioli • 14

ROASTED BUFFALO

CAULIFLOWER **GF**

house made bleu cheese dip, celery • 11

FRIED SHRIMP

house breaded, sweet & spicy aioli, cocktail sauce • 18

WAGYU BEEF SLIDERS

cooper sharp, pickles, lettuce, tomato, remoulade, baby brioche • 18

AHI TUNA STACK

avocado, mango, edamame, jasmine rice, sriracha aioli • 19

SOUPS

FRENCH ONION SOUP

blend of onions, & herbs, rich beef broth, crostini, three cheeses, crispy leeks • 12

SOUP OF THE DAY

chef crafted in house
CUP • 6 | BOWL • 8

SALADS

SUNRISE CAESAR SALAD

romaine, cucumber, grape tomatoes, pan fried brioche croutons, caesar dressing, parm frico • 15

ROASTED MUSHROOM

SALAD **GF**

arugula, snow peas, roasted oyster mushrooms, castelvetrano olives, feta, crispy onions, lemon rosemary vinaigrette • 18

QUINOA BOWL **GF DF V**

grilled squash, carrots, red onion, roasted corn, tomatoes, avocado, black beans, chipotle lime vinaigrette • 16

GREEK SALAD **GF**

iceberg, cucumber, red onion, tomato, radish, kalamata olives, feta, stuffed grape leaves, house-made lemon oregano vinaigrette • 16

ROASTED CHICKEN

& KALE SALAD **GF**

fresh mint, grated parmigiano reggiano, roasted peanut vinaigrette • 17

SESAME SEARED

AHI TUNA **GF DF**

cucumber & mango avocado salsa, spring mix, orange ginger vinaigrette • 18

* ADD PROTEIN TO YOUR MAINS & SALADS *

CHICKEN 6 STEAK 11 AHI TUNA 9 SALMON 11 SHRIMP 9

BURGERS & SANDWICHES

CORNED BEEF REUBEN

1st cut brisket, sauerkraut, imported swiss, marble rye, 1,000 island • 19

CRISPY CHICKEN SANDWICH

house breaded cutlet, coleslaw, pickles, hot honey, buttery toasted brioche • 18

PRIME RIB SANDWICH

caramelized mushrooms & onions, horseradish sour cream, toasted ciabatta • 25

BUFFALO CHICKEN WRAP

grilled or breaded chicken, buffalo sauce, romaine, tomato, bleu cheese, flour tortilla • 15

WAGYU SMASH BURGER

two patties, thick cut bacon, caramelized onions, cooper sharp, pickles, tomato, remoulade, brioche bun • 19

CHICKEN PARM SANDWICH

house breaded cutlet, vodka sauce, sharp provolone, buttery toasted brioche • 18

BRAISED SHORT RIB

GRILLED CHEESE

muenster cheese, spicy brown mustard, sourdough bread • 20

SUNRISE MAINS

GLUTEN FREE

PASTA +6 BREAD +6

SUNRISE STREET NACHOS GF

house tortilla chips, red onion, manchego, jalapeno, avocado, cilantro, sour cream, salsa verde • 15

ADD — CARNITAS +5 TINGA +5

CARNE ASADA +8 SIDE of GUAC +4

HOUSE CHICKEN WINGS

buffalo sauce, house bleu cheese or buttermilk ranch, carrot & celery • 16

PAPPARDELLE ARRABBIATA

sauteed garlic, pickled cherry peppers, pomodoro sauce, penne, garlic toast • 22

LOBSTER QUESADILLAS

flour tortilla, monterey jack, mango salsa • 22

TEQUILA MAHI MAHI GF

lightly blackened fillet, sauteed spinach, tequila lime beurre blanc • 32

CHURRASCO SKIRT STEAK GF

chimichurri sauce, mashed yukon golds • 35

STREET TACO FLIGHT

(pick 3) • 15

CARNITAS - TINGA - CARNE ASADA - MAHI MAHI - SPICY CAULIFLOWER

PENNE VODKA

garlic, shallots, vodka, cream, touch of marinara • 22

ADD PROTIEN *

CHICKEN 6 STEAK 11 AHI TUNA 9 SALMON 11 SHRIMP 9

PIZZAS

12" PIE, CAULIFLOWER CRUST ALSO AVAILABLE +6

SUNRISE

MARGHERITA

tomato sauce, house made fresh mozzarella, fresh basil, evoo • 16

GOAT & MUSHROOM

roasted shiitake, portabella, oyster mushrooms, caramelized onions, goat cheese, truffle oil • 20

VODKA GRILLED

CHICKEN

house made vodka sauce, grilled chicken, shredded mozzarella • 20

GRILLED VEGGIE

zucchini, squash, peppers, onions, smoked gouda • 17

MONROE BUFFALO

CHICKEN OR CAULIFLOWER

fried chopped cutlets, buffalo sauce, shredded mozzarella, side of house made bleu cheese dressing • 20

BLT

white pie, bacon, sliced beefsteak tomatoes, fresh basil, mozzarella, cold shredded iceberg • 20

BROCCOLI & RICOTTA

oven roasted broccoli, sun dried tomatoes, fresh ricotta & mozzarella • 19

HOUSE HOT 'N HONEY

pepperoni, hot honey drizzle, fresh ricotta • 20

PESTO

roasted tomatoes, artichokes, pine nuts, fresh mozzarella, basil pesto • 21

MAIS

roasted corn, speck, house made fresh mozzarella, grana padano, ancho chili, chipotle crema • 22

SAUSAGE &

BROCCOLI RABE

sweet italian sausage, sauteed broccoli rabe, sharp provolone & mozzarella • 19

PROSCIUTTO &

ARUGULA

white pie, pecorino romano, prosciutto di parma, house made fresh mozzarella, arugula, balsamic drizzle • 23

SNACKS & SIDES 9

SEAWEED SALAD

SPINACH

MASHED POTATOES

ELOTE

FRENCH FRIES

BROCCOLI

KALE SALAD

CAESAR SALAD

ROASTED CAULIFLOWER

EDAMAME

GARLIC KNOTS

DEVILED EGGS

SUNRISE KIDS CLUB

AVAILABLE FOR CHILDREN UNDER 12 YEARS OLD

PERSONAL 6" PIZZA 10

MAC & CHEESE 10

CHICKEN TENDERS
& FRIES 10

GARLIC KNOTS
& MARINARA 8

GRILLED CHEESE 8

PENNE MARINARA 8

GRILLED CHICKEN

CAESAR SALAD 10

CHEESE QUESADILLA 8
