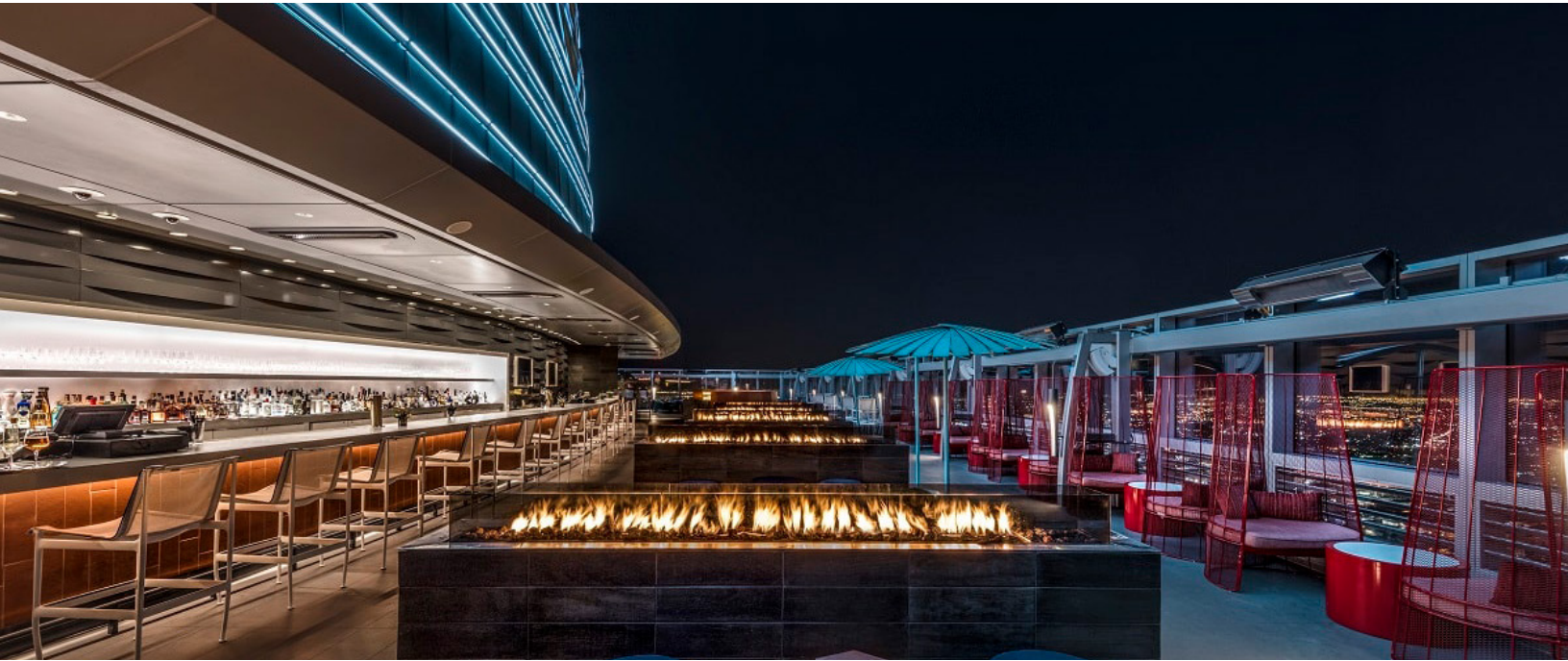


WELCOME



Rise above the day-to-day at Spire 73, located atop the Intercontinental Los Angeles Downtown's 73rd floor. Let your worries fade away as you drink, dine, and look out over the L.A. skyline from the tallest open-air bar in the Western Hemisphere. This rooftop restaurant & bar offers breathtaking views of the entire city, chic fire pits, signature cocktails and a wide selection of whiskey, as well as culinary expressions to rival the view.

HOURS OF OPERATION

(Daily) Monday - Sunday 6 PM - 12 AM
All guests must leave the premises by 12am, midnight.
 Last Reservation / Walk-ins 10 PM
 Last Call: (Food) 10:30pm / (Drinks) 11:30 PM

RESERVATIONS

MUST BOOK THROUGH OPENTABLE

- 2 hour dining limit + maximum 6 guests per table
- Credit / Debit card required to hold reservations
- Wristbands provided upon arrival

FOOD & BEVERAGE MINIMUM SPEND REQUIRED*

\$50 ++ per person, plus tax & gratuity.

**Must order food items. Minimum does not apply for kids under 10.*

PAYMENT

Spire 73 requires a physical form of payment and accepts:
 Cash, Credit / Debit Card, or Room Charge

SPIRE 73 MAIN CONTACT +1 (818) 818-8683

CANCELLATIONS / NO-SHOWS / CHANGES

Made within 24-hours will be charged \$25 per a person.

Email: info@spire73.com / **Phone:** +1 (818) 818-8683

COVID-19 PROTOCOL & POLICIES

MANDATORY TEMPERATURE SCREENINGS

No Entry Permitted for guests with temperatures at or above 100.4°F (38°C), or experiencing a cough, shortness of breath, or difficulty breathing.

FACE MASKS

Required at all times (unless seated at a table).

SOCIAL DISTANCING

Please remain six feet apart from other diners and staff.

TIME LIMITATIONS

Please remain six feet apart from other diners and staff.

DRESS CODE: BUSINESS CASUAL & SUMMER ATTIRE*

Prohibited Items cut off tee-shirts, sleeveless basketball jerseys, jogging shorts, improperly worn trousers.

- | | |
|--|--|
| NO cover charge | NO age restriction |
| NO bar service/seating | NO backpacks/over-sized bags |
| NO window table guaranteed | NO outside food/beverage |
| NO outside music | NO pets (except service dog) |
| NO smoking/vaping | NO professional photo/videography |
| NO backup seating/reservations due to any inclement weather | |

**We reserve the right to refuse entry to guests who fail to adhere to dress code.*

MAIN MENU



APPETIZERS

- TUNA POKE** †† 28
yellowfin tuna, scallions, wasabi vinaigrette, avocado, spicy aioli, furikake, crispy wontons
- CHILLED POACHED PRAWNS** (GF) 24
classic cocktail sauce, soy ginger dip, grain mustard dill remoulade
- BLACK KALE CALI-CAESAR** (V) 14
black kale, pecorino cheese, hard boil egg, crostini
- HERITAGE GREENS SALAD** (VG) (GF) 14
heirloom tomato, artichoke, petite sweet peppers, extra virgin olive oil, Terre Bormand vinegar
- CLASSIC PORK POTSTICKERS** 12
sweet soy sesame ginger glaze

SHARED PLATES

- MEZZE PLATTER** (V) 28
truffle hummus, baba ghanoush, artichoke, olives, Greek feta cheese, peppers, zaatar spicy pita
- IN-SPIRE-D WINGS** 24
12 traditional buffalo, garlic parmesan, citrus tajín
- SWEET CRISPY BRUSSELS SPROUTS** (V) (GF) 15
balsamic glaze, parmesan cheese
- SWEET POTATO FRIES WITH GINGER AIOLI** (V) (VG) 13
- TRUFFLE PARMESAN FRIES** (V) 13

SOUP

- PURÉE OF WOODLAND MUSHROOM** (V) 10
truffle essence

ENTRÉES

- GRILLED 10oz 'CREEKSTONE FARMS' BONE-IN RIB EYE STEAK** (GF) 55
charred Fresno peppers, pommery mustard demi
- FILET FRITES** (GF) 45
grilled filet mignon, chardonnay herb butter, fries
- SAUTÉED MEDITERRANEAN BASS** (GF) 36
sauce Provençal
- ALASKAN KING SALMON** (GF) 32
aquavit chive beurre blanc
- PRAWN TOSCANA** (GF) 35
grilled jumbo prawns, oven dried tomatoes, roasted garlic cream
- POLLO PRENSADO** (GF) 30
crispy flattened de-boned whole spring chicken, tossed heritage greens
- SPIRE BURGER** 25
wagyu beef patty, cheddar, smoked bacon slaw, red pickle relish, brioche bun, fries
- KALE & WILD MUSHROOM RAVIOLI** (GF) 25
roasted eggplant caponata

DESSERTS

- TIRAMISU** (V) 12
- CRÈME BRÛLÉE CHEESECAKE** (V) 12
- COCA DE DULCE DE LECHE** (V) 12
- ASSORTED ICE CREAM** (V) 12

(v) vegetarian, (vg) vegan, (GF) gluten-free, (A) contains alcohol, †† utensils recommended
Pricing excludes tax & gratuity. A 20% service charge will be added for parties of 6 or more.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods & mercury in fish, which are known to the State of California to cause cancer & birth defects or other reproductive harm.

For more information go to www.P65Warnings.ca.gov/restaurant.

BEERS + COCKTAILS + SOCIAL SPECIALS

BOTTLED BEERS

MODELO ESPECIAL mexican lager 4.4%
AMSTEL LIGHT lager 3.5%
ANCHOR STEAM california steam beer 4.9%
DESERT SWARM HONEY WIT california witbier 9.0%
KLOUD korean pilsner 5.0%
LEFFE belgian pale ale 6.6%
SAMUEL ADAMS BOSTON LAGER vienna lager 5.0%
STELLA CIDRE belgian cider 5.0%
TSINGTAO chinese lager 4.8%
ASAHI japanese rice lager 5.0%
SAPPORO japanese lager 4.9%
SINGHA thailand 5.0%
STIEGL RADLER grapefruit 2.5%
BUCKLER holland (non-alcoholic)
DRAFT BEERS
SEASONAL BREW seasonal selection
ALLAGASH WHITE american witbier 5.1%
HEINEKEN european pale lager 5.0%
ANGEL CITY california ipa 6.1%
ARROGANT BASTARD ALE california strong ale 7.2%
EEL RIVER california amber ale 4.75%
GOLDEN ROAD MANGO CART california wheat ale 4.0%
STELLA ARTOIS belgian pilsner 5.2%

CLASSICS

10	ORION'S PALOMA casa noble reposado, del maguey mezcal, simple syrup, soho lychee liqueur, aperol, lemon & grapefruit juice	18
9	CELESTE monkey shoulder scotch, white cranberry juice, blood orange shrub, averna amaro	18
9	SUPERMOON tito's handmade vodka, antica formula, lime, simple syrup, berries, mint	18
9	DRACO'S GALAXY hendrick's gin, cocchi americano, crème de violette, lemon, simple syrup	18
9	GREEN THUMB tito's handmade vodka, lime, agave nectar, cucumber, mint	18
9	DORIAN GRAY hendrick's gin, lime, pineapple, tarragon, passion fruit & rhubarb bitters	18
9	THE NAME OF THE ROSE bombay sapphire gin, lillet rosé, campari, lemon, sparkling rosé, grapefruit twist	18
9	OLD FASHIONED	
9	LOS ANGELENOS elijah craig small batch bourbon, maple syrup, angostura bitters, orange twist	18
9	JAPANESE WHISKY nikka yoichi single malt, kumquat, demarara syrup	22
9	BRANDY & RYE rémy martin cognac vsop, jack daniel's rye, demerara syrup, angostura bitters, chocolate bitters	21
9	TEQUILA & MEZCAL casamigos reposado, del maguey mezcal, angostura bitters, agave nectar	18

WORLDLY CLASSICS

8	HONG KONG MULE tito's handmade vodka, ginger ale, ginger beer, lemon juice, angostura bitters	18
8	BRITISH BELLRINGER hendrick's gin, dry vermouth, apricot brandy	18
8	FRENCH MOTO flor de caña rum, grand marnier, lemon juice	18
8	INDONESIAN NU FASHIONED woodford reserve, crème de cacao, angostura bitters	18

SOCIAL SPECIALS

8	BUCKET OF (4) BOTTLED BEERS select one of our bottled beers	32
	COCKTAIL PITCHER select one of our cocktails	80

CHAMPAGNE + WINES + NON-ALCOHOLIC DRINKS

CHAMPAGNE & SPARKLING

	GL	BTL
TAITTINGER BRUT LA FRANÇAISE champagne, france	28	125
SCHRAMSBERG BLANC DE BLANCS SPARKLING BRUT north coast, california	22	83
BOUVET-LADUBAY CREMANT DE LOIRE ROSÉ loire, france	17	64
FINKE'S WIDOW SPARKLING BRUT lodi, california	16	60
VILLA SANDI IL FRESCO PROSECCO prosecco, italy	13	50

WHITE WINES

MATANZAS CREEK SAUVIGNON BLANC sonoma county, california	13	50
CLOUDY BAY SAUVIGNON BLANC marlborough, new zealand	19	75
PATZ & HALL CHARDONNAY sonoma coast, california	19	74
JEAN ET SÉBASTIEN DAUVISSAT CHABLIS SAINT-PIERRE chablis, france	18	75
LUCIEN CROCHET SANCERRE loire, france	17	65
MARCO FELLUGA PINOT GRIGIO 'MONGRIS' collio, italy	15	60
LOUIS JADOT STEEL CHARDONNAY burgundy, france	14	50
MÖNCHHOF ESTATE RIESLING MOSEL mosel, germany	13	50
DOMAINE PICHOT VOUVRAY vouvray, france	12	45

ROSÉ

CHATEAU D'ESCLANS ROCK ANGEL provence, france	20	80
SUMMER WATER ROSÉ GRENACHE/SYRAH central coast, california	16	60
COPAIN TOUS ENSEMBLE ROSÉ anderson valley, california	14	51
RYDER ESTATE PINOT NOIR ROSÉ central coast, california	13	47

REDS

	GL	BTL
MERRY EDWARDS PINOT NOIR sonoma county, california	25	95
BODEGAS MUGA RESERVA rioja, spain	22	90
LE MACCHIOLE BOLGHERI ROSSO toscana, italy	20	80
WESTERLY RED BLEND happy canyon of santa barbara, california	17	70
METZ ROAD PINOT NOIR RIVERVIEW VYD. monterey, california	17	64
ANCIENT PEAKS CABERNET SAUVIGNON paso robles, california	15	60
LUCA MALBEC uco valley mendoza, argentina	15	60
MILBRANT TRADITIONS MERLOT columbia valley, washington	13	47

SWEET SAILING

PIO CESARE MOSCATO D'ASTI piedmont, italy	14	51
TAYLOR FLADGATE 20 YR TAWNY PORT porto, portugal	20	-
VALDESPINO AMONTILLADO CONTRABANDISTA jerez, spain	14	-
SMITH WOODHOUSE 'LODGE RESERVE' porto, portugal	10	-

NON-ALCOHOLIC

MOCKTAIL any virgin cocktail	9	-
JUICE cranberry, pineapple, apple, grapefruit, or orange	8	-
SODA coke, diet coke, coke zero, sprite, or ginger ale	6	-
STILL / SPARKLING WATER small / large	7 / 12	-

ALAIN MILLIAT

*Enjoy our non-alcoholic California juice collection.
Served by the glass on the rocks or with soda water.*

JUICES & NECTARS COLLECTION (6.7 oz) cox's apple juice summer pear nectar white peach nectar	10 / GL	-
GRAPE JUICE COLLECTION (11.1 OZ) sauvignon white grape chardonnay white grape cabernet rosé grape merlot red grape	15 / GL	-

BOTTLE SERVICE + CELEBRATION PACKAGES

Includes four assorted mixers served in carafes.

CHAMPAGNE	750ML	1.5L
ACE OF SPADES	-	1200
DOM PÉRIGNON	700	1200
DOM PÉRIGNON ROSÉ	-	1100
VEUVE CLICQUOT YELLOW LABEL BRUT	275	500
VEUVE CLICQUOT BRUT ROSÉ	425	-
MOËT & CHANDON BRUT IMPERIAL	225	375
MOËT & CHANDON ROSÉ	375	-

VODKA	PER BTL
STOLICHNAYA ELIT	475
GREY GOOSE	450
TITO'S HANDMADE	400
BELVEDERE	400
ABSOLUT	375
KETEL ONE	375
SMIRNOFF	325

GIN	PER BTL
TANQUERAY N° TEN	400
BOMBAY SAPPHIRE	375
HENDRICK'S	350

RUM	PER BTL
BACARDI	375
CAPTAIN MORGAN	375
MALIBU	375

TEQUILA	PER BTL
DON JULIO 1942	700
DON JULIO BLANCO	350
CASA NOBLE AÑEJO	425
PATRÓN SILVER (750 ML)	525
PATRÓN SILVER (350 ML)	375
PATRÓN REPOSADO	400
HERRADURA SILVER	350

COGNAC	PER BTL
HENNESSY XO	1,050
HENNESSY VSOP	400
REMY MARTIN XO	800
HINE RARE VSOP	375



CELEBRATION PACKAGES

BELVEDERE + DOM PÉRIGNON	1,100
DON JULIO 1942 + VEUVE CLICQUOT	900
GREY GOOSE + VEUVE CLICQUOT	725
PATRÓN SILVER + MOËT CHANDON	600

WHISKEY / WHISKY

	PER BTL
HIBIKI HARMONY	475
FOUR ROSES BOURBON	425
WOODFORD RESERVE	400
MAKER'S MARK	375
JAMESON	350
JACK DANIEL'S	300
TEMPLETON RYE	300
SUNTORY TOKI	350
ELIJAH CRAIG SMALL BATCH BOURBON	250
MONKEY SHOULDER BLENDED SCOTCH	250

SCOTCH

	PER BTL
JOHNNIE WALKER BLUE	1,100
JOHNNIE WALKER BLACK	350
THE MACALLAN 18	1,100
THE MACALLAN 12	425
OBAN 14	600
DEWAR'S WHITE LABEL	375