

WXYZ by Aloft®

Guacamole con Mariquitas	\$10
Crispy green plantain chips served with house-made guacamole	
Chicken Or Beef Empanadas	\$12
Seasoned meat pies, served with green & red guasacaca	
Tequenos	\$12
Venezuelan cheese sticks, served with spicy guava sauce & cilantro aioli	
Vegetable Spring Rolls	\$10
Fried vegetable spring rolls served with house-made sweet chili sauce	
WXYZ Angus Burger	\$16
½ lb Angus burger with your choice of cheese, served with French fries	
House Flatbread Of the Day	\$15
Chef's choice of flatbread pizza	
Parrillada	\$20
Grilled Picanha Steak Served with French Fries & green y red guasacaca.	
Tacos	\$15
Chicken or meat with peppers, lettuce, guacamole, Pico de Gallo, sour cream	
Korean BBQ Pork Tacos	\$15
Shredded Pork, Korean BBQ, Salw	
Crispy Fish Tacos	\$15
Crispy Fish, Slaw, Flour Tortilla, Avocado, Chipotle Crema, Cilantro	
Chicken Nuggets	\$10
Served with French fries	
Onion Rings	\$8
Mini Hotdog	\$10
Served with French fries	

If you have any concerns regarding food allergies, please alert your server prior to ordering.

Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.

WINGS (5) + SIDE: \$12

Sweet Chili

Korean BBQ

Buffalo Cauliflower

Garlic Parmesan

SIDE: \$5

Bacon Cheese Fries

Regular Fries

White Cheddar Mac n Cheese

Kale & Quinoa Salad

Carrot & Blue Cheese Salad

DESSERTS

Molten Chocolate Lava Cake \$10
Served with Berries and a scoop of vanilla ice cream

New York style Cheesecake \$10
Served with Chocolate Ganache

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COCKTAILS

The Boombox	\$14
Bacardi 8yr Rum, Boombox Elixir, Angostura Bitters	
The 45	\$14
Bulleit Rye, Applejack Brandy, Martini Rosso Vermouth, Filthy Cherry Syrup, Campari	
Heroes	\$17
Casamigos, Sombra Mezcal, Heroes Elixir, Dragon Fruit	
Seattle Sound	\$14
Laphroaig, Lemon Juice, Pineapple, Angostura Bitters, Pepsi	
Viva!	\$14
Bombay Sapphire, Raspberry Syrup, Lemon Juice, Monin Rose Syrup, Ginger Ale	
Throwing Shade	\$17
Absolut Vodka, Jasmine Tea, Cranberry Juice, Honey Syrup, Lime Juice, Osborne Fino Sherry, Aperol, Angostura Bitters	

MOJITOS

Mojito Pina Colada	\$14
Pineapple Juice, Lime, coconut cream, Mints Leaves House Rum	
Strawberry Mojito	\$14
Strawberry Puree, Lime, Mints Leaves, Rum, Ginger Ale	
Coconut Mojito	\$14
Coconut Water, Mints Leaves, Coconut Cream, Malibu Coconut Liqueur, Lemon Juice	
Passion Fruit Mojito	\$14
Passion Fruit Puree, Mints Leaves, Lime, Rum	
Frutos Rojos Mojito	\$14
Fresh Raspberry, Strawberry And Blueberry, Mints Leaves, Rum, Lime, Simple Syrup	

CLASSIC DRAFT BEER

Miller Lite	\$7
Yuengling Lager	\$7
Lagunitas IPA	\$7
Michelob Ultra	\$7

BOTTLED BEER/SELTZER

Bud Light	\$7
Michelob Ultra	\$7
Corona Extra	\$7.50
Modelo	\$7.50
Stella Artois	\$7.50
Blue Moon	\$7.50
Heineken 0.0	\$8
White Claw	\$7.50

WHITE WINES

Chardonnay	\$9/\$45
Pinot Grigio	\$9/\$45
Sauvignon Blanc	\$9/\$45

RED WINES

Cabernet Sauvignon	\$10/\$45
Merlot	\$9/\$40
Pinot Noir	\$9/\$40

SPARKLING WINES

Prosecco	\$9/\$45
Brut	\$9/\$45