

MEET: The Restaurant

The Scene: The heart of Rooftop L.O.A. is the signature 8,000-square-foot coastal European full-service Restaurant, with a wraparound terrace for outdoor seating and 360° views. Open for dinner, brunch, and late-night, the Restaurant provides food and beverage throughout the 38,000-square-foot rooftop space.

The Menu: Culinary Director Joseph Trevino (formerly of The St. Regis Atlanta) is at the helm of Rooftop L.O.A.'s Restaurant. Changing seasonally, the menu features coastal European cuisine including unique, premium protein dishes to share like carved Wagyu tomahawk or lamb saddle served with yogurt and manouri cheese. The menu also features a progressive seafood program with innovative takes on dishes from northern Spain and the south of France, a caviar program and fresh pastas like shrimp ripieni and green tomato and stracciatella lasagne. Cheese with Purpose provides guests an opportunity to start or finish their savory experience with a structured, artisan cheese dish with focused attention. Brunch items blend the traditional with the surprising like the lobster galette and options such as crepe mille feuille brulee that straddle the line between sweet and savory.

The Sweets: Led by Pastry Chef Gus Castro (formerly Sonnenalp Hotel of Vail and Omni Hotels & Resorts), the charismatic dessert menu focuses on seasonal flavor profiles with a European flair. Fun, playful, light, and delicious, offerings include S'mores blanc with graham, caramel, and meringue, Passion sphere with coconut and almond, and Zen stones with yuzu, matcha and dark chocolate.

Beverage Program: Led by Beverage Director Randy Hayden in partnership with Beverage Manager Colten Murray, the beverage program is all about classic techniques complemented by next level offerings through a creative and fun lens. Inspired by coastal European wines and flavors, the extensive wine program features more than 300 bottles including private reserves from the collection of Slater Hospitality Owner and CEO, Kelvin Slater who has been collecting wine for 15 years. With champagne such as Dom Perignon poured by the glass and a unique sake program, lovers and connoisseurs of wine alike will delight in the Restaurant's exciting wine program. The cocktail menu features many culinary-driven cocktails with a mix of classics and playful riffs on the traditional. Signature cocktails include a celery French 75 and Beet Agricole Mule. The focused beer program showcases outstanding selections from across the globe plus custom beer just for Rooftop L.O.A.

Unique Experiences: For the height of luxury, the Restaurant's Chef's Table is an exclusive private dining experience for up to six guests. At the table, located in the kitchen, guests can delight in a customized tasting menu while in the action. For guests looking for a similar experience, but at the bar, the restaurant's reservable Cocktail Table offers a customized beverage experience.



"We're excited to welcome guests into the Restaurant to offer an upscale and creative dining experience with a little bit of old-school hospitality," said Rooftop L.O.A. Culinary Director, Joseph Trevino. "As with the rest of the spaces at Rooftop L.O.A., guests will feel taken care of at the Restaurant where they will dine in an elegant and luxurious space, experience fine dining with familiar service, and enjoy delicious food."

The Private Dining Room: Tucked away at the far end of the dining room, the Restaurant's private dining room accommodates up to 24 guests and features a private outdoor terrace with views of north Atlanta. It is the perfect setting for a special occasion.



Rendering: The Restaurant main dining room and kitchen front line featuring table and booth seating, marble countertops, cozy chairs, and atmospheric lighting for a relaxed and upscale dining experience.



Rendering: The Restaurant Bar is designed to offer a dedicated and intimate bar experience, featuring checkered flooring, seductive gloss finish on the ceilings, a U-shaped bar and lounge seating.



Hours of Operation

Monday – Friday | 5 p.m. – 9:30 p.m.
Saturday – Sunday | 5 p.m. – 11 p.m.*
*Late-Night Bar | 11 p.m. – 1 a.m.



Capacity: 289 Guests Total

Indoor: 74 Guests | Bar: 50 Guests
Outdoor: 92 Guests | Patio: 17 Guests
Upper Outdoor Terrace: 32 Guests
Private Dining Room: 24 Guests



Parking Options

Pay-per-hour parking deck
Park Mobile App (Zone 3232)
Valet available at Street Level

About Rooftop L.O.A.: Located on the roof of The Interlock in West Midtown, Rooftop L.O.A. (Leave of Absence) is a 38,000-square-foot rooftop consisting of a full-service Restaurant, a 1,200-square-foot resort-style Pool featuring cabanas and an indoor bar, as well as the Grove, a garden-inspired outdoor bar and 150-person covered event pavilion. Led by Culinary Director Joseph Trevino, the Restaurant will feature coastal European cuisine for dinner, brunch, and late-night. The Pool and indoor pool bar accommodate over 200 people with sun loungers and private cabanas, food and beverage service, and a rotation of events and programming. Operated by Slater Hospitality, the 21+ rooftop experience is Atlanta’s retreat to the extraordinary. Stay in the loop with L.O.A. on [Instagram](#), [Facebook](#), and [rooftoploa.com](#).

About Slater Hospitality: Founded in 2015 by husband-and-wife team Kelvin and Mandy Slater and their southwest Florida-based partner Brett Hull-Ryde, Slater Hospitality is an award-winning organization that creates remarkable experiences through food, drink, and entertainment. Based in Atlanta, Georgia, Slater’s principle of “people-first” has built a solid foundation for their team of 250 hospitality professionals and overarching guest experience. Whether a restored historical landmark or a brand-new development, SH relishes opportunities to transform unique spaces into extraordinary offerings. Establishments include Ponce City Roof – 2016 (84,000 square feet – Skyline Park, 9 Mile Station, RDF Social, 12 Cocktail Bar + Rooftop Terrace), Rooftop L.O.A. – 2022 (38,000 square feet – Restaurant, Pool, Grove, Event Space) and coming in late 2022 to South Downtown Atlanta (Pizza Clementine and Thirteenth Floor) and phase two in 2023 (30,000 square feet of rooftop space slated for a modern diner and nightclub/cocktail lounge). For more information, visit [slaterhospitality.com](#).

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