



Rooftop 120  
Four Seasons  
Restaurant & Bar

## Signature Happy Hour

Monday - Saturday 4:30pm - 6:30pm · Sunday 3:00pm - 5:00pm

### Martinis 9

#### Rooftop Cosmo

Skyy Infusions Citrus Vodka, triple sec, lime juice, white cranberry juice

#### White Guava Cosmo

Cruzan Guava Rum, white cranberry juice, lime juice, triple sec

#### Paradise

Cruzan Coconut Rum, pineapple juice, blue curaçao, purple orchid, pineapple wedge

#### Pretty in Pink

Skyy Infusions Texas Grapefruit Vodka, grapefruit juice, cranberry juice, fresh orange

#### Blood Orange

Skyy Infusions Blood Orange Vodka, organic blood orange puree, orange juice and prosecco

#### Little Mermaid

Tito's Handmade Vodka, Cruzan Banana Rum, kiwi puree, pineapple juice, garnished with fresh pineapple, a purple orchid and a mini mermaid

### Rooftop 120's Famous Sangria 8

**RED** | Strawberry • Black Raspberry

**WHITE** | Tropical • Strawberry Peach

Mango Peach • White Raspberry

### Wines by the Glass 7

Rapido Pinot Grigio: *Veneto, Italy*

Souverain Chardonnay: *California*

Noble Vines 515 Rosé: *California*

Portillo Malbec: *Argentina*

Apothic Red Blend: *California*

Dark Horse Merlot: *California*

### Draft Beers 4

Blue Moon  
Yuengling Lager  
Coors Light  
Stella Artois

Samuel Adams  
Seasonal  
Monthly IPA  
Dog Fish IPA

Seasonal Draft  
Cider Draft  
Harpoon

All draft beers are perfectly poured and served at 32° with our **CHILL-RITE SYSTEM**.  
Please ask your bartender or server about what drafts are new.



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### Small Plates

#### General Tso's Ribs \$6

Spicy orange ginger sauce

#### Baby Hummus \$6

Basil pesto, extra virgin olive oil, grilled pita

#### Chips & Salsa \$6

#### Seasonal Oysters (3) \$7

Traditional cocktail sauce, mignonette

#### 1/2 Dozen Wings \$7

Buffalo, sweet chili, teriyaki or honey bourbon bbq

#### Truffle Fries \$6

Parmigiano-Reggiano

#### Popcorn Shrimp \$7

Sriracha Ranch Sauce

#### Angus Beef Sliders \$7

Truffle and tomato aioli, sharp cheddar, brioche bun

#### Sesame Chicken \$6

House made sweet soy and citrus glaze

#### Soft Pretzel Bites \$5

Honey mustard dipping sauce

NO SUBSTITUTIONS

**Make Your Scotch & Cigar  
Dinner Series Reservations Now!**  
- May 23rd - June 27th - July 26th -

\*Thoroughly cooking meats, poultry, seafood, shellfish or eggs, reduces the risk of foodborne illness\*

Rooftop120.com • 860.430.9989 · Book Events: rooftop120@gmail.com