



## 4 SEASONS ROOFTOP BAR & RESTAURANT

### Fresh Raw Bar

#### East Coast Oysters

Citrus cocktail sauce, champagne mignonette  
per piece: 2  $\frac{3}{4}$ , 1 dozen: 32  $\frac{3}{4}$

#### Jumbo Shrimp Cocktail

Citrus cocktail sauce, lemon 15  $\frac{1}{2}$

#### Tuna Tartar

Wasabi soy, cucumber, crispy wontons 13  $\frac{1}{4}$

#### Oyster Shooter

Bloody Mary fusion, oyster with your choice of:  
Absolut Peppar Vodka, vodka, tequila 9  $\frac{3}{4}$

#### Raw Bar Sampler

(6) oysters, (4) shrimp cocktail 31  $\frac{1}{2}$

### Specialty Plates

#### 120 Burger

Hand pressed patty, Vermont cheddar cheese, bibb lettuce,  
sliced tomato, truffle tomato aioli, house made sweet  
pickles on a brioche roll 16  $\frac{3}{4}$ , add egg 1  $\frac{1}{2}$

#### Bourbon Glazed Salmon

Grilled Atlantic Salmon, maple bourbon glaze,  
basmati rice, grilled asparagus 26  $\frac{3}{4}$

#### Steak & Frites

Chateau steak, hand cut parmesan truffle fries,  
house steak sauce 28  $\frac{1}{2}$

#### Rooftop Grilled Cheese

Brioche bread, muenster cheese, black forest ham,  
sliced tomato, local apples and truffle aioli. Served with  
tomato basil soup 14  $\frac{1}{4}$

#### French Dip

Thinly sliced roast beef on a baguette with  
au jus and French fries 15  $\frac{3}{4}$

### Salads

\*Add protein to your salad:

Seared Ahi Tuna 12  $\frac{3}{4}$ , Marinated Chicken Breast 7  $\frac{1}{4}$ ,  
Grilled Salmon 10  $\frac{3}{4}$ , Grilled Shrimp 12  $\frac{3}{4}$ ,  
Chateau Steak 13  $\frac{1}{4}$

#### Caesar Salad

Hearts of romaine, roasted garlic butter croûtons,  
parmesan cheese 9  $\frac{3}{4}$

#### Kale Salad

Kale, carrots, red cabbage, shaved brussel sprouts,  
local apples, pumpkin seeds, goat cheese,  
cranberry vinaigrette 10  $\frac{3}{4}$

#### Burrata Caprese Salad

Fresh burrata, tomato, mesclun greens, basil pesto,  
balsamic reduction 11  $\frac{3}{4}$

#### Warm Spinach Salad

Baby spinach, bacon, red onion, pecans, hard boiled egg,  
shaved parmigiano reggiano, cider vinaigrette 11  $\frac{3}{4}$

### Sharing Plates

#### Bacon Wrapped Shrimp

3 Grilled jumbo shrimp, smoked bacon,  
sweet chili aioli 14  $\frac{1}{2}$

#### Grab Cakes

Lemon aioli 13  $\frac{1}{4}$

#### Ahi Tuna Wontons

Wasabi aioli, wakame, pickled ginger 12  $\frac{3}{4}$

#### Fried Calamari

Spicy marinara, cherry peppers 12  $\frac{3}{4}$

#### General Tso Ribs

Spicy orange ginger sauce 9  $\frac{3}{4}$

#### Buffalo Chicken Egg Rolls

Pepper jack, caramelized onions, sriracha ranch 9  $\frac{3}{4}$

#### Fish Tacos

Cajun Salmon, kale and apple slaw, chipotle aioli 14  $\frac{1}{4}$

#### Chicken Lettuce Wraps

Sweet soy, sweet chili sauce, bibb lettuce, peanuts 12  $\frac{3}{4}$

#### Angus Beef Sliders

2 sliders, vermont cheddar, truffle and  
tomato aioli, brioche roll 8  $\frac{3}{4}$

#### Hummus Plate

Grilled pita bread, basil pesto, extra virgin olive oil 10  $\frac{3}{4}$

#### Spinach & Artichoke Dip

Mozzarella, parmesan, cream cheese, tortilla chips 11  $\frac{3}{4}$

#### Dozen Wings

Buffalo, sweet chili, honey chipotle or  
brown sugar dijon 16  $\frac{3}{4}$

#### Truffle Fries

Parmigiano-Reggiano 7  $\frac{3}{4}$

#### Parmesan Zucchini Fries

Spicy marinara sauce 8  $\frac{3}{4}$

### Flats

#### Margarita

Roasted tomato, garlic puree, fresh mozzarella,  
balsamic reduction, basil 12  $\frac{3}{4}$

#### Loaded Mashed Potato

Mashed potato, bacon, cheddar cheese,  
sour cream, scallions 14  $\frac{1}{4}$

#### Fig & Prosciutto

Fresh figs, prosciutto, arugula, goat cheese, balsamic 15  $\frac{1}{4}$

**Mango Mai Tai** 

Cruzan Coconut Rum, triple sec, mango purée, pineapple & lime juice, amaretto, Gosling's Dark Rum

**Rooftop Hurricane**

Cruzan Aged 151 Rum, Southern Comfort, pineapple & orange juice, grenadine

**120 Old Fashioned**

Evan Williams 1783 Small Batch Bourbon, muddled oranges and cherries, raspberry puree, orange bitters



**Prosecco Sparklers**

Blended with fresh puree of Mango, Blackberry or Strawberry

**Texas Lemonade**

Tito's Handmade Vodka, ginger beer, muddled lemons, simple syrup

**Rooftop American Mule**

Tito's Handmade Vodka, Gosling's Ginger Beer, lime juice

**MEGA Mule**

96oz. mule in your choice of Moscow, Mexico or Canadian apple 45

*Martinis 12 3/4*

**China Girl**

Tito's Handmade Vodka, muddled lemons and fresh ginger, simple syrup, lemonade

**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

**The Exorcist**

Brockmans Gin, blackberries, lime, mint, lemonade and simple syrup

**120 Skinny Witch**

Tito's Handmade Vodka, cucumbers, mint, lime, white cranberry. Low calories!

**Rooftop Cosmo** 

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

**Ghostbuster**

Tito's Handmade Vodka, Cruzan Banana Rum, kiwi puree, pineapple juice, garnished with fresh pineapple

**Smashed Pumpkin**

Captain Morgan Rum, Skyy Infusions Vanilla Bean Vodka, Fulton's Harvest Pumpkin Pie Liqueur, espresso liqueur and fresh espresso

**Poison Apple**

Skyy Infusions Vanilla Bean Vodka and apple cider

**Kiss My Watermelon**

Tito's Handmade Vodka, watermelon puree, lemonade, shaken with mint, watermelon garnish

*Margaritas*

**Signature Margaritas**

Tequila, triple sec, fresh lime, orange juice and sour mix

Available in:

Coconut, Raspberry, Mango, Strawberry, Pineapple

Regular 9 3/4, Jumbo 15 3/4, Pitcher 42

(excludes premium tequila)

Served on the Rocks. Substitute with our Premium Tequila.

**Cider Rita**

Signature margarita with apple cider, topped with cider beer  
Served in a jumbo glass 15 3/4

*Mojitos*

**120 Mojito**

Cruzan Aged White Rum, mint, simple syrup, limes muddled with sour mix & soda

Available in:

Strawberry, Raspberry, Mango,

Coconut, Pineapple, Tito's Mojito,

Regular 9 3/4, Tall 11 3/4

*Sangria*

**Red Sangria Flavors**

Strawberry, Black Raspberry, Red Apple

**White Sangria Flavors**

Honey Apple, Strawberry Peach, Mango Peach,

Glass 9 3/4, Pitcher 42

*Rooftop Wine Cellar*

**Whites**

|  | gl | bt |
|--|----|----|
| Maso Canali Pinot Grigio   Italy           | 11 | 44 |
| Cavazza Pinot Grigio   Italy               | 9  | 32 |
| Nobilo Sauvignon Blanc   New Zealand       | 11 | 44 |
| Justin Sauvignon Blanc   Central Coast, CA | 12 | 46 |
| Relax Riesling   Mosel, Germany            | 9  | 32 |
| Kendall Jackson Chardonnay   California    | 10 | 36 |
| Sonoma Cutrer Chardonnay   California      | 13 | 48 |

**Rosé**

|  |    |    |
|--|----|----|
| Sacha Lichine Single Blend Rosé   France | 11 | 44 |
|--|----|----|

**Reds**

|  |    |     |
|--|----|-----|
| Noble Vines 337 Cabernet Sauvignon   Lodi, CA      | 9  | 32  |
| Ravage Cabernet Sauvignon   CA                     | 12 | 46  |
| Justin Estate Cabernet Sauvignon   Paso Robles, CA | 16 | 64  |
| Portillo Malbec   Mendoza, Argentina               | 9  | 32  |
| Apothic Red Blend   California                     | 9  | 32  |
| Angeline Pinot Noir   California                   | 9  | 32  |
| Black Stallion Pinot Noir   Napa, California       | 12 | 46  |
| Dark Horse Merlot   California                     | 9  | 32  |
| Piccini Poggio Aloti Tuscan Red Blend   Italy      | 9  | 32  |
| Justin Isoceles   California                       |    | 118 |

**Sparklings**

|   |       |     |
|---|-------|-----|
| La Marca Prosecco   Italy               | 187ml | 10  |
| Prima Perla Prosecco   Italy            |       | 32  |
| Veuve Cliquot Champagne   Reims, France |       | 98  |
| Dom Perignon Champagne   France         |       | 275 |

**Mineral Water**

|  |  |     |
|--|--|-----|
| San Pellegrino Natural Sparkling Mineral Water |  | 6   |
| Fiji Water                                     |  | 6.5 |

*120 Dragon Bowl*

Skyy Infusions Honeycrisp Apple Vodka, Captain Morgan Spiced Rum, cranberry juice, apple cider, garnished with fresh apple slice and set on fire with 151 proof dark rum

Served in a huge bowl: 50

*5 Degree Shot Machine*

Featuring ice cold shots of Crown Apple Whisky 9, Absolut Citron Vodka 8, Jack Daniels Fire 12, Patron XO Cafe 10 and Patron Silver Tequila 10

**Try out the Shot of the Season!**

*Draft Beers*

|                 |   |                       |   |                |   |
|-----------------|---|-----------------------|---|----------------|---|
| Blue Moon       | 6 | Samuel Adams Seasonal | 6 | Monthly Cider  | 6 |
| Yuengling Lager | 6 | Monthly IPA #1        | 6 | Seasonal Draft | 6 |
| Coors Light     | 6 | Monthly IPA #2        | 6 |                |   |
| Stella Artois   | 6 |                       |   |                |   |

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.

*Bottles & Cans*

|                |   |                 |     |                 |   |
|----------------|---|-----------------|-----|-----------------|---|
| Budweiser      | 5 | Amstel Light    | 6   | Angry Orchard   |   |
| Bud Light      | 5 | Corona          | 6   | Cider           | 6 |
| Michelob Ultra | 5 | Guinness        | 6.5 | Fisher's Island |   |
| Coors Light    | 5 | St. Pauli N/A   | 6   | Lemonade Can    | 9 |
| Heineken       | 6 | Yuengling Lager | 6   |                 |   |