



## 4 SEASONS ROOFTOP BAR & RESTAURANT

### Fresh Raw Bar

#### Seasonal Oysters

Traditional cocktail sauce, mignonette  
½ dozen: 17 ½, 1 dozen: 32 ¾

#### Littleneck Clams

Cocktail sauce, lemon ½ dozen: 13 ½, 1 dozen: 25 ¼

#### Jumbo Shrimp Cocktail

Cocktail sauce, lemon 15 ¼

#### Tuna Tartar

Wasabi soy, cucumber, crispy wontons 13 ¼

#### Oyster Shooter

Bloody Mary fusion, oyster with your choice of:  
Absolut Peppar Vodka, vodka, tequila 9 ¾

#### Raw Bar Sampler

(4) oysters, (4) clams, (4) shrimp cocktail 33 ½

#### Rooftop Raw Bar Tower

(12) oysters, (6) clams, (6) shrimp, calamari salad 59 ¾

### Specialty Plates

#### Lobster Roll

Served hot or cold, french fries, house slaw 22 ¾

#### 120 Burger

Hand pressed patty, Vermont cheddar cheese, bibb lettuce,  
sliced tomato, truffle tomato aioli, house made sweet  
pickles on a brioche roll 16 ¼

#### Pomegranate Glazed Salmon

Grilled Atlantic Salmon, basmati rice, grilled asparagus 26 ¾

#### Blackened Mahi

Cajun seasoning, pineapple salsa, basmati rice,  
summer squash 26 ¾

#### Steak & Frites

Chateau steak, hand cut parmesan truffle fries,  
house steak sauce 28 ½

#### Fish & Chips

Summer Shandy beer batter, Atlantic Cod, French fries,  
house slaw, tartar sauce 22 ¼

### Salads

\*Add protein to your salad:

Seared Ahi Tuna 12 ¾, Marinated Chicken Breast 7 ¼,  
Grilled Salmon 10 ¾, Grilled Shrimp 12 ¾,  
Chateau Steak 13

#### Caesar Salad

Hearts of romaine, roasted garlic butter croûtons,  
parmesan cheese 9 ¾

#### Watermelon Caprese Salad

Fresh watermelon, tomato, watermelon radish,  
fresh mozzarella cheese, truffle and balsamic  
reduction 13 ¾

#### Cobb Salad

Romaine, bacon, tomato, avocado, crumbled blue cheese,  
hard boiled egg and house ranch dressing 10 ¾

#### Kale and Arugula Salad

Kale, arugula, pecan, tomato, goat cheese, strawberries,  
cucumber, watermelon radish, lemon poppy  
vinaigrette 10 ¾

### Sharing Plates

#### Bacon Wrapped Shrimp

3 Grilled jumbo shrimp, smoked bacon,  
sweet chili aioli 14 ½

#### Mussels

CT mussels, white wine garlic sauce, fresh herbs,  
sourdough bread 11 ¾

#### Grab Cakes

Lemon aioli 13 ¼

#### Ahi Tuna Wontons

Wasabi aioli, wakame, pickled ginger 12 ¾

#### Thai Calamari

Sweet chili vinaigrette, cherry peppers 12 ¾

#### General Tso Ribs

Spicy orange ginger sauce 9 ¾

#### Buffalo Chicken Egg Rolls

Pepper jack, caramelized onions, sriracha ranch 9 ¾

#### Fish Tacos

Blackened mahi mahi, avocado, sweet chili aioli,  
pineapple salsa 14 ¼

#### Sesame Chicken

House made sweet and citrus soy glaze 10 ¾

#### Chicken Lettuce Wraps

Sweet soy, sweet chili sauce, bibb lettuce, peanuts 12 ¾

#### Angus Beef Sliders

3 Angus beef sliders, Vermont cheddar,  
truffle and tomato aioli, brioche bun 11 ¾

#### Hummus Plate

Grilled pita bread, basil pesto, extra virgin olive oil 10 ¾

#### Spinach & Artichoke Dip

Mozzarella, parmesan, cream cheese, tortilla chips 11 ¾

#### Dozen Wings

Buffalo, sweet chili, honey bourbon bbq, teriyaki 15 ¾

#### Truffle Fries

Parmigiano-Reggiano 7 ¾

#### Guac and Salsa

Home made guacamole, house salsa, tortilla chips 10 ¾

### Flats

#### Margarita

Roasted tomato, garlic puree, fresh mozzarella,  
balsamic reduction, basil 12 ¾

#### Hawaiian

Pineapple, cured ham, bacon, mozzarella 13 ¼

#### BBQ Chicken

Grilled chicken, caramelized onions, honey bourbon bbq  
sauce, cheddar jack cheese 15 ¼

**Sparklers**

Mango, blackberry & strawberry flavors

**Mango Mai Tai** 

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

**Rooftop Hurricane**

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

**120 New Fashioned**

Evan Williams 1783 Small Batch Bourbon, muddled lemons and cherries, simple syrup, bitters



**Texas Lemonade**

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

**Rooftop American Mule**

Tito's Handmade Vodka, Gosling's Ginger Beer, lime juice  
Flavors: Skyy Infusions Bartlett Pear Vodka, Skyy Infusions Coastal Cranberry Vodka

*Martinis 12 3/4*

**I Want Your Sex**

Skyy Infusions Citrus Vodka, lemons, mint, strawberry purée, sour mix

**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

**Black Magic Woman**

Cruzan Black Cherry Rum, pineapple and cranberry juices, prosecco and a purple orchid garnish

**120 Skinny Glastonbury Girl**

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

**Rooftop Cosmo** 

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

**Blonde Ambition**

Cruzan Coconut Rum, pineapple juice, muddled lime, mint, simple syrup and lemonade

**Little Mermaid**

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

**LA Woman**

Tito's Handmade Vodka, muddled lemons, simple syrup, splash of cranberry and lemonade

*Margaritas*

**Signature Margaritas**

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

Available in:

Coconut, Raspberry, Mango, Strawberry, Pineapple, Kiwi

Regular 9%, Jumbo 14%, Pitcher 42 (excludes premium tequila)

Served on the Rocks. Substitute with our Premium Tequila.

**Corona Rita**

Signature margarita with a mini Coronarita infusing inside. Served in a jumbo glass 14 %

*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%, Tall 11%

**Black Out in Barcelona**

Cruzan 151 Rum topped w/ Gosling's Dark Rum Regular 9%, Tall 11%

*Sangria*

**Red Sangria Flavors**

Cruzan Strawberry Rum, Black Raspberry

**White Sangria Flavors**

Tropical, Strawberry Peach, Mango Peach, White Raspberry

Glass 9 3/4, Pitcher 42

*Rooftop Wine Cellar*

**Whites**

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Maso Canali Pinot Grigio   Italy	11	42
Rapido Pinot Grigio   Veneto, Italy	9	32
Hay Maker Sauvignon Blanc   New Zealand	8	28
Justin Sauvignon Blanc   Central Coast, CA	12	44
Relax Riesling   Mosel, Germany	8	28
Landmark Overlook Chardonnay   Sonoma, CA	10	36
Souverain Chardonnay   California	9	32
Martin Ray Chardonnay   California	12	44

**Rosé**

Noble Vines 515 Rosé   Lodi, CA	9	32
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**Reds**

Noble Vines 337 Cabernet Sauvignon   Lodi, CA	9	32
Storypoint Cabernet Sauvignon   CA	10	36
Justin Estate Cabernet Sauvignon   Paso Robles, CA	16	62
Portillo Malbec   Mendoza, Argentina	9	32
Apothic Red Blend   California	9	32
Angeline Pinot Noir   California	9	32
Dark Horse Merlot   California	8	28

**Sparklings**

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

**Sparkling Mineral Water**

San Pellegrino Natural Mineral Water		6
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*120 Dragon Bowl*

Captain Morgan Spiced Rum, Cruzan Guava Rum, Cruzan Banana Rum, pineapple juice, lemonade, blue curaçao, garnished with fresh fruit, an orchid and set on fire with 151 proof dark rum

Served in a huge bowl: 42

*5 Degree Shot Machine*

Featuring ice cold shots of Crown Apple Whisky 9, Absolut Citron Vodka 8, Don Julio Blanco Tequila 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	6	Harpoon IPA	6
Coors Light	6	Dog Fish IPA	6	Leinenkugel	
Stella Artois	6			Summer Shandy	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	Fisher's Island	
Coors Light	5	St. Pauli N/A	6	Lemonade Can	6
Heineken	6	Yuengling Lager	6		