



Rooftop 120  
Four Seasons  
Restaurant & Bar

## Signature Happy Hour

Tuesday - Friday 4:30pm - 6:30pm

### 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, with fresh pineapple

### Rooftop 120's Famous Sangria 8

**RED** | Red Apple • Strawberry • Black Raspberry

**WHITE** | Strawberry Peach • Mango Peach • Tropical

### Wines by the Glass 7

Cavazza Pinot Grigio: *Italy*

Kendall Jackson Chardonnay: *California*

Sacha Lichine 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

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

Traditional cocktail sauce, mignonette

#### Truffle Fries \$6

Parmigiano-Reggiano

#### 1/2 Dozen Wings \$8

Buffalo, sweet chili, honey chipotle or brown sugar dijon

#### Beer Battered Cheese Curds \$7

Deep fried cheese with spicy marinara

#### Soft Pretzel Bites \$6

Honey mustard dipping sauce

#### Fried Pickles \$6

Spicy aioli

#### NO SUBSTITUTIONS

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

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