



GF = Gluten Free Optional | V = Vegetarian Optional

*Chilled & Raw*

**Local Oysters** GF

raspberry sherry mignonette, citrus cocktail  
six 17 ¾ | twelve 33 ¾

**Jumbo Shrimp Cocktail** GF

poached & chilled Argentinian red shrimp,  
classic cocktail 15 ¾

**Raw Bar Sampler** GF

twelve local oysters, six jumbo poached shrimp 60

**Tuna Tartare\***

wasabi, soy and ginger marinade, diced cucumber,  
scallions, sesame, fried wontons 14 ¾

*Small Plates to Share*

**Calamari & Peppers**

crispy fried, spicy cherry and banana peppers,  
lemon herb aioli 13 ¾

**Twisted Shrimp**

champagne tempura, creamy gochujang,  
mango kohlrabi slaw and shaven scallions 12 ¾

**St. Louis Style Ribs**

slow cooked ribs, house made chipotle bbq sauce,  
house slaw 10 ¾

**Rooftop Thai Mussels** GF

Thai coconut sauce, lemongrass, baby bok choy,  
chili peppers 15 ¾

**Kale Pesto Hummus** GF

tahini and chick peas, grilled pita, carrots 11 ¾

**4 Cheese Crab & Artichoke Dip** GF

four cheeses, lump crab meat, grilled artichokes  
served with grilled pita chips 10 ¾

**120 Slider**

grass fed beef, Vermont sharp cheddar,  
truffle tomato aioli, house made pickle chips 9 ¾

**Pigs & Plantains**

bacon wrapped plantains, pineapple ginger sauce 10 ¾

**Rooftop Wings**

six wings in your choice of buffalo, sweet chili or  
honey chipotle 9 ¾

**Buffalo Chicken Egg Rolls**

cheddar jack cheese, caramelized onions,  
sriracha ranch sauce 10 ¾

**Ahi Tuna Wontons**

tuna, fried wontons, wakame, pickled ginger,  
wasabi aioli, nitsumi sauce 12 ¾

*Neapolitan Flat Breads*

**Steak & Blue**

roasted tomato, smoked blue & mozzarella cheese,  
pickled onions 14 ¾

**BBQ Ranch Chicken**

caramelized onions, cheddar jack cheese,  
buttermilk ranch 15 ¾

**Tuscan** V

roasted tomatoes, marinated grilled artichoke,  
fresh mozzarella, kale pesto 14 ¾

**Hot & Spicy Shrimp**

corkscrew fried shrimp, alfredo sauce, mozzarella cheese,  
chili oil, scallions 15 ¾

*The Greens*

**Champagne Poached Pear** GF/V

smoked blue cheese, roasted cashews, harvest greens,  
dried cranberries, peach balsamic dressing 12 ¾

**Burrata Caprese** GF/V

heirloom tomato, burrata, kale pesto,  
balsamic reduction 11 ¾

**Caesar Classic** V

romaine hearts, shaved parmesan cheese,  
house croûton, garlic-anchovy dressing 9 ¾

**Summer Bibb Salad** GF/V

goat cheese, fresh berries, pecans,  
raspberry vinaigrette 9 ¾

**Add:**

marinated chicken 7 | marinated steak 13  
grilled shrimp 12 | Norwegian salmon 10 | Ahi tuna 12

*To Accompany*

**Hand Cut Fries** V

truffle parmesan

**Mango Kohlrabi Slaw**

**Natural Sweet Potato Fries** V

maple mustard

**Whiskey-Ale Battered Onion Rings**

horseradish cream

**Grilled Asparagus** GF/V

with smoked blue cheese

*Hand-Helds*

**New England Lobster Roll**

hot buttered or cold herbed mayo, lightly dressed,  
whole meat lobster, brioche roll, hand cut fries 24 ¾

**Blackened Fish Taco**

wild caught Alaskan pollock, cajun seasoning,  
mango lime salsa, mango kohlrabi slaw, fried plantains 13 ¾

**Shrimp Po Boy**

corkscrew fried shrimp, lettuce, tomatoes, pickles,  
spicy remoulade, toasted roll, hand cut fries 15 ¾

**120 Burger\*** GF

black angus short rib and chuck blend, Vermont sharp cheddar,  
lettuce, tomato, house made pickles, tomato truffle aioli,  
toasted potato roll, hand cut fries 16 ¾

**Add:** egg 2 | bacon 3

**Chimichurri Steak Taco**

steak marinated with chimichurri sauce, cheddar jack cheese,  
mango lime salsa, kohlrabi slaw, pickled red onions,  
fried plantains 14 ¾

*Main Plates*

**Ancho Rubbed Tuna\*** GF

ancho pepper crusted, sumac yogurt, grilled asparagus,  
quinoa and brown rice blend 28 ¾

**Frenched Bone Chicken Chop** GF

garlic honey pan sauce, grilled asparagus,  
quinoa and brown rice blend 24 ¾

**Pan Seared Norwegian Salmon\*** GF

cilantro lime crema, grilled asparagus and rosemary  
roasted organic tri color fingerling potatoes 27 ¾

**Beer Battered Fish N' Chips**

local beer battered wild caught Alaskan pollock, hand cut fries,  
mango kohlrabi slaw and home made tartar sauce 19 ¾

Please be advised that any of our products may contain allergens including peanut, shellfish and soy. Please inform a staff member if you suffer from any food allergies.  
\*Thoroughly cooking meats, poultry, seafood, shellfish or eggs, reduces the risk of foodborne illness\*

## Specialty Cocktails 9 3/4

### 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

### Prosecco Sparklers

Blended with fresh puree of Mango, Blackberry or Strawberry

### 120 Lemonades

Made with Tito's Handmade Vodka

Flavors: Black Cherry, Blueberry, Strawberry, Texas Lemonade (muddled lemons and ginger beer)

### Rooftop American Mule

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



## Bourbon Cocktails 9 3/4

### 120 Old Fashioned

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

### 120 Manhattan

Elijah Craig Small Batch Bourbon, orange bitters, sweet vermouth with fresh orange  
On the rocks 9 3/4 or Up 12 3/4

### Californication

Evan Williams 1783 Small Batch Bourbon, blueberry purée, mint, lemonade with a lemon garnish

## Martinis 12 3/4

### Rooftop Cosmo

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

### White Guava Cosmo

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

### Sublime

Brockmans Gin, muddled lime, mint, lemonade, raspberry puree

### Paradise

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

### Skinny Glastonbury Girl

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

### Blood Orange

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

### Little Mermaid

Tito's Handmade Vodka, banana rum, kiwi puree, pineapple juice and a pineapple garnish

### Black Swan

Tito's Handmade Vodka, Cruzan Black Cherry Rum, triple sec, lemonade, blueberry puree, lemon 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.

### Corona Rita

Signature jumbo margarita with a mini Coronita infusing inside with a fresh lime 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

### White Sangria Flavors

Strawberry Peach, Mango Peach, Tropical

Glass 9 3/4, Pitcher 42

## Rooftop Wine Cellar

White	gl	bt
Cavazza Pinot Grigio   Italy	9	32
Maso Canali Pinot Grigio   Italy	10	36
Nobilo Sauvignon Blanc   New Zealand	11	40
Justin Sauvignon Blanc   Central Coast, CA	10	36
Relax Riesling   Mosel, Germany	9	32
Black Stallion Chardonnay   California	9	32
Kendall Jackson Chardonnay   California	10	36
Rosé		
"The Palm" By Whispering Angel Rosé   France	10	36
Red		
Noble Vines 337 Cabernet Sauvignon   Lodi, CA	9	32
Justin Estate Cabernet Sauvignon   Paso Robles, CA	16	60
Angeline Pinot Noir   California	9	32
Piccini Poggio Alto Tuscan Red Blend   Italy	9	32
Sparkling		
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
Fiji Water Bucket (500ml)		4 for 9

## 120 Dragon Bowl

Flavors: The Red One, The Blue One  
Served in a large bowl for four people: 50

## 5 Degree Shot Machine

Featuring ice cold shots of Crown Apple Whisky 9, Absolut Citron Vodka 8, Jack Daniels Fire 9, Patron XO Cafe 10 and Patron Silver Tequila 10  
**Try out the Shot of the Season!**

## Draft Beers

Blue Moon	6	Samuel Adams	6	Monthly Cider	6
Yuengling Lager	6	Seasonal	6	Seasonal Draft	6
Coors Light	6	Monthly IPA	6		
Stella Artois	6	Monthly Double IPA	8		

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	Heineken	6	St. Pauli N/A	6
Bud Light	5	Amstel Light	6	Yuengling Lager	6
Michelob Ultra	5	Corona	6	Fisher's Island	
Coors Light	5	Corona Premium	6	Lemonade Can	9
Citizen Cider	8	Guinness	6.5	Modelo	6