



GF = Gluten Free Optional | V = Vegetarian Optional

CHILLED & RAW

- LOCAL OYSTERS GF**
classic mignonette, citrus cocktail
six 17 | twelve 33
- CLASSIC SHRIMP COCKTAIL GF**
poached & chilled Argentinian red shrimp,
citrus cocktail 14 ¾
- RAW BAR SAMPLER GF**
twelve local oysters, six jumbo poached shrimp 60
- TUNA TARTARE***
wasabi, ginger, soy marinade, avocado,
diced cucumber, scallions, fried wontons 14 ¾

SMALL PLATES TO SHARE

- CRISPY CALAMARI**
spicy cherry and banana peppers, chipotle aioli 12 ¾
- BUFFALO BISON MEATBALLS**
grass fed, bison buffalo sauce, smoked blue cheese 13 ¾
- FRIED GREEN TOMATOES**
corn meal battered, fresh mozzarella, honey cayenne 9 ¾
- SHISHITO PEPPERS V**
Lightly coated and fried, miso ginger sauce 9 ¾
- HUMMUS GF**
tahini and chick peas, roasted red peppers,
grilled pita, cucumber 10 ¾
- CRAB & ARTICHOKE DIP**
four cheeses, lump crab meat, grilled artichokes
served with grilled pita chips 10 ¾
- GRASS FED BEEF SLIDERS**
cheddar cheese, truffle tomato aioli,
house made pickle chips 9 ¾
- FLAUTAS**
pork carnitas, cheddar jack cheese, salsa verde,
honey cayenne sauce 10 ¾
- ROOFTOP WINGS**
six wings in your choice of buffalo, sweet chili or
Korean BBQ 9 ¾
- BUFFALO CHICKEN EGG ROLLS**
fried eggrolls, cheddar jack cheese, caramelized onions,
sriracha ranch sauce 10 ¾
- AHI TUNA WONTONS**
five spice seared, wonton chips, wakame,
pickled ginger, wasabi aioli, nitsumi sauce 11 ¾
- BLACKENED SALMON TACOS**
lettuce, tomato, onion, avocado cilantro crema,
fried plantains 13 ¾

NEAPOLITAN FLAT BREADS

- PESTO CHICKEN**
roasted garlic, pesto marinated chicken, roasted tomato,
mozzarella, balsamic 14 ¾
- BUFFALO CHICKEN**
blue cheese, carrot, scallion, mozzarella 13 ¾

- BACON CHEESEBURGER**
ground beef, pepper bacon, sharp cheddar,
house made pickles, tomato truffle 14 ¾
- SPICY ITALIAN**
capicola, sopressata, pepperoni, cherry peppers,
roasted garlic confit, mozzarella 14 ¾

THE GREENS

- AUTUMN HARVEST GF/V**
mixed greens, pumpkin seeds, butternut squash, pecans,
cranberries, pumpkin vinaigrette 10 ¾
- CRUNCHY ASIAN SALAD GF/V**
red romaine, bean sprouts, red pepper, carrots,
snaps peas, peanuts, ginger miso dressing 11 ¾
- CAESAR**
organic red romaine, shaved parmesan cheese,
house crouton, garlic-anchovy dressing 8 ¾
- KALE SALAD GF/V**
grape tomato, almonds, goat cheese, apples,
cranberry vinaigrette 10 ¾

ADD:
marinated chicken 7 | marinated steak 10
grilled shrimp 10 | grilled salmon 10 | Ahi tuna 12

TO ACCOMPANY

- HAND CUT FRIES V**
truffle parmesan
- PICKLED VEGGIES V**
- SWEET POTATO FRIES V**
maple mustard
- WHISKEY-ALE BATTERED ONION RINGS V**
horseradish cream
- GRILLED ASPARAGUS GF/V**
with smoked blue cheese

BOWLS

- FARRO AND QUINOA V**
Butternut mustarda, cranberries 13 ¾
- LO MEIN V**
Carrots, baby corn, red peppers, snap peas,
sweet soy 13 ¾

- POKE**
Salmon, pickled vegetables, jasmine rice 14 ¾
- PAD THAI V**
Rice noodles, snap peas, red pepper, bean sprouts,
carrots, peanuts 13 ¾

ADD: grilled chicken 7 | shrimp 10

MAIN PLATES

- CAST IRON SEARED RIBEYE GF**
10oz, béarnaise butter, roasted fingerling potato,
grilled asparagus 35 ¾
- BOURBON BOSTON STRIP**
bourbon marinated, roasted garlic mashed potato,
grilled asparagus 28 ¾
- CIDER BRAISED CHICKEN GF**
roasted brussel sprouts, fingerling potato, apple demi glace 24 ¾
- SHRIMP PAPPERDELLE**
lemon garlic shrimp, grape tomato, shaved brussel sprouts 25 ¾
- BOURBON GLAZED SALMON**
maple bourbon glaze, grilled asparagus, jasmine rice 27 ¾

- CHICKEN AND WAFFLE**
traditional Belgian waffle, crispy fried chicken,
honey cayenne sauce 22 ¾
 - SHORT RIB RAVIOLI**
braised angus beef stuffed ravioli, butternut cream sauce 22 ¾
 - STUFFED PORK FLAT IRON GF**
roasted tomato and goat cheese, mashed potato,
brussel sprouts 25 ¾
 - 120 BURGER**
black angus short rib and chuck blend, cheddar, lettuce,
tomato, house made pickles, tomato truffle aioli,
potato roll, hand cut fries 16 ¾
- ADD:** egg 2 | bacon 3

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 ¾

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

Flavors: Ginger Lemon, Raspberry, Black Cherry, Apple, Blueberry, Texas Lemonade (muddled lemons and ginger beer)

ROOFTOP AMERICAN MULE

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

MARTINIS 12 ¾

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

MOMMY DEAREST

Skyy Infusions Texas Grapefruit Vodka, grapefruit juice, cranberry juice, prosecco

PARADISE

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

SKINNY GLASTONBURY GIRL

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

CARAMEL APPLE

Skyy Infusions Vanilla Bean Vodka, apple cider, buttercup liquor, cinnamon and sugar rim, apple garnish

INDIAN SUMMER

Tito's Handmade Vodka, muddled lemon, ginger purée, lemonade

FLOWERS IN THE ATTIC

Brockmans Gin, elderflower, white cranberry, simple syrup, prosecco

SMASHING PUMPKINS

Skyy Infusions Vanilla Bean Vodka, pumpkin purée, pumpkin cream, espresso with cinnamon and sugar garnish

ROOFTOP WINE CELLAR

WHITE

	qt	bt
Danzante 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
Robert Mondavi Bourbon Barrel Cabernet CA	12	44
Angeline Pinot Noir California	9	32
Portillo Malbec Argentina	9	32
Spellbound Merlot California	9	32
Z. Alexander Brown Red Blend California	10	36
Piccini Poggio Alto Super 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

BOURBON COCKTAILS 9 ¾

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 9¾ or Up 12 ¾

FALL OUT BOY

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

MARGARITAS

SIGNATURE MARGARITAS

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

Available in: Raspberry, Mango, Strawberry, Pumpkin, Jalapeño, Black Cherry Jalapeño, Pineapple Jalapeño

Regular 9 ¾, Jumbo 15 ¾, Pitcher 42
(excludes premium tequila)

Served on the Rocks. Substitute with our Premium Tequila.

THE OUT-CIDER RITA

Signature margarita with a Citizen's Cider and apple cider, apples, garnished with cinnamon sugar rim 15¾

CORONA RITA

Signature jumbo margarita with a mini Coronita infusing inside with a fresh lime 15¾

SANGRIA

RED SANGRIA

Flavors: Strawberry, Black Raspberry, Black Cherry
Glass 9 ¾, Pitcher 42

WHITE SANGRIA

Strawberry Peach, Mango or White Raspberry
Glass 9 ¾, Pitcher 42

SANGRITA

Choice of Red Sangrita or White Sangrita
Jumbo signature margarita blended with red or white sangria 15¾

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 9¾, Tall 11¾

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 Green Tea 8,
Skyy Infusions Citrus Vodka 8, Jack Daniels Fire Whiskey 8,
Patron XO Cafe 10 and Patron Silver Tequila 10

Try out the Shot of the Season!

DRAFT BEERS

Blue Moon	6	Stella Artois	6	Monthly Double IPA	8
Yuengling Lager	6	Samuel Adams Seasonal	6	Seasonal Draft	6
Coors Light	6	Monthly IPA	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	Heineken	6	St. Pauli N/A	6
Bud Light	5	Amstel Light	6	Yuengling Lager	6
Michelob Ultra	5	Corona	6	Fisher's Island	9
Coors Light	5	Corona Premium	6	Lemonade Can	9
Citizen Cider	8	Guinness	6.5	Modelo	6