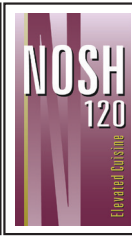





GF = Gluten Free Optional
V = Vegan Optional



Executive Chef Joseph Lucci

STARTERS

- CRISPY POINT JUDITH, RI CALAMARI**  **14**
Cherry Peppers, Kalamata Olives, Citrus Aioli
- CRISPY BRUSSELS SPROUTS** **V/GF** (without aioli & cheese)
Artichoke Aioli, Guava Reduction,
Grated 'Coach Farm' Goat Cheese **13**
- ROASTED RED PEPPER HUMMUS**
V/GF (without naan)
Seasonal Vegetables, Grilled Naan Bread **12**
- SPINACH-ARTICHOKE DIP** **GF** (without naan)
Grilled Naan Bread **12**
- MARYLAND CRAB-ARTICHOKE DIP** **GF** (without naan)
Grilled Naan Bread **13**
- MARYLAND CRAB CAKE** **GF**
Roasted Corn-Mango Salsa, Citrus Aioli **14**
- ROOFTOP WINGS (6)** **GF**
Choose One Flavor: Buffalo, Sweet Heat, Garlic-Parmesan,
Mango-Thai Chili, Thai Chili-Peanut **12**
- GRASS-FED BEEF SLIDERS**  **GF** (without bun)
Artichoke Aioli, Tomato Jam, House-Made Pickles,
Vermont Cheddar **12**
- BUFFALO CHICKEN EGGROLLS**  **GF**
Buffalo Sauce-Braised Chicken, Cheddar Cheese,
Caramelized Onions, Sriracha Ranch **12**
- BRAISED CHICKEN LETTUCE WRAPS** **GF**
Hydroponic Bibb Lettuce, Cabbage Slaw,
Thai Chili-Peanut Sauce **12**
- AVOCADO TOAST** **V** (without cotija)
Roasted Cherry Tomatoes, Cotija Cheese,
Almonds, "Hot" Honey **14**

CHILLED & RAW

- MEXICAN SHRIMP 'CEVICHE'** **GF**
Poached Atlantic Shrimp, Cucumber, Avocado,
Red Onion, Clam-Tomato Broth **15**
- CHILLED MAINE LOBSTER 'COCKTAIL'** **GF**
Roasted Corn, Cucumber, Avocado, Red Onion,
Mango Reduction **MP**
- LOCAL OYSTERS (6 OR 12)** **GF**
Mango Mignonette, Old Bay Cocktail Sauce **18/32**
- ATLANTIC SHRIMP COCKTAIL (4)** **GF**
Old Bay Cocktail Sauce **15**
- SHELLFISH ROYALE** **GF**
Local Oysters (8), Shrimp Cocktail (10),
Maine Lobster "Cocktail", Shrimp 'Ceviche' **72**

GREENS & SUCH

- GRILLED ASPARAGUS** **GF/V** (without crema & cheese)
Fennel Seed Crema, Whipped Local CT Ricotta,
Guava Reduction, Almonds **12**
- GRILLED MARINATED ARTICHOKE** **GF/V** (without aioli)
Artichoke Aioli, Roasted Cherry Tomatoes,
Meyer Lemon Vinaigrette, Hazelnuts **13**
- HONEYDEW MELON 'CAPRESE'** **GF**
Fennel Seed Crema, Tomato Jam, Mozzarella di Bufala,
Prosciutto di Parma, Arugula, Blood Orange Reduction **14**
- BABY ARUGULA SALAD** **GF/V** (without cheese)
Spring Berries, Cucumbers, Almonds,
Roasted Cherry Tomatoes, Vermont Goat Cheese,
Strawberry-Poppy Seed Vinaigrette **12**
- "THE 120" CAESAR** **GF** (without croutons)
Cotija Cheese-Rosemary Emulsion, Cornbread Croutons,
Shaved Parmesan **11**

ADD TO ANY GREENS & SUCH:

- Grilled Chicken **6** | Herb Marinated Steak **10** | Crab Cake **8**
Faroe Island Salmon **10** | Butter-Poached Lobster **MP**

UNIQUE FLAT BREADS

- MARGHERITA**
Roasted Garlic Crema, Mozzarella di Bufala,
Pesto Vinaigrette **14**
- PROSCIUTTO DI PARMA**
Fig Jam, Vermont Goat Cheese, Arugula,
Blood Orange Reduction **15**
- CHICKEN-BACON-RANCH**
Roasted Garlic Crema, Caramelized Onions,
Vermont Cheddar **14**

LARGE PLATES

- OVEN-ROASTED ATLANTIC COD** **GF**
Avocado-Corn Salsa, Roasted Cherry Tomatoes,
Meyer Lemon Vinaigrette **24**
- FAROE ISLAND SALMON** **GF**
Fennel Seed Crema, Asparagus, Roasted Cherry Tomatoes,
Artichokes, Guava Reduction **26**
- "WAFFLES & CHICKEN"** 
Buttermilk-Vanilla Waffle, Crispy Buttermilk Chicken,
Maple Syrup, Mango Reduction, "Hot" Honey **23**
- STEAK-FRITES** **GF**
Herb-Marinated 'Pub' Steak, Truffle Tater Tots,
Asparagus, Roasted Chicken Jus **27**
- RIGATONI CARBONARA** 
Guanciale, Egg Yolk, Parmesan **24**
SUB: Gluten-Free Penne 3

BETWEEN THE BUNS

All Between the Buns are accompanied by
Crispy French Fries **GF/V** | All Tacos are accompanied by
House Made Seasoned Chips **GF/V**

- ROOFTOP 120 BURGER** 
Truffle Aioli, Applewood-Smoked Bacon,
Vermont Cheddar, Sunny-Side Egg **16**
- SPRING BURGER**
Artichoke Aioli, Tomato Jam, Vermont Cheddar,
Arugula, Crispy Onions **15**
- CRISPY-BUTTERMILK CHICKEN CLUB**
Truffle Aioli, Lettuce, Bacon, Avocado,
House-Made Pickles, "Hot" Honey **14**
- MAINE LOBSTER ROLL**
Vanilla Butter-Poached Lobster, Old Bay Fries **MP**
- CRISPY ATLANTIC COD TACOS**
Cabbage Slaw, Roasted Corn-Mango Salsa, Citrus Aioli **13**
- FAROE ISLAND BLACKENED SALMON TACOS**
Cabbage Slaw, Avocado, Citrus Aioli **14**
- HERB-MARINATED STEAK TACOS**
Arugula, Tomato Jam, Truffle Aioli **15**

SUBSTITUTE: Truffle Fries **2** | Truffle Tater Tots **2** | Side Salad **2**
*Truffle Fries or Tator Tots can be Vegan without Cheese & both are GF
All sandwiches & tacos can be GF without a bun or taco shell

SPECIALTY COCKTAILS 9¾

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

ROOFTOP AMERICAN MULE

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

MARGARITAS

SIGNATURE MARGARITAS

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

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

Regular 9¾, Jumbo 15¾, Pitcher 42 (excludes premium tequila)

Served on the Rocks. Substitute with our Premium Tequila.

ROOF-POP MARGARITA

Signature blue jumbo margarita with a rainbow popsicle 15¾

CORONA RITA

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

LOVE POTION

Berry signature margarita with a mini bottle of prosecco infusing inside 15¾

BOURBON COCKTAILS

120 OLD FASHIONED

Larceny Bourbon, muddled oranges and cherries, raspberry puree, orange bitters 9¾

120 MANHATTAN

Jefferson's Very Small Batch Bourbon, orange bitters, sweet vermouth with fresh orange
On the rocks 11¾ or Up 13¾

THE HIPSTER

Evan Williams 1783 Bourbon, ginger beer, lemon juice 9¾

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 Handmade Vodka Mojito, Regular 9¾, Tall 11¾

SANGRIA

RED SANGRIA

Flavors: Strawberry, Black Raspberry

WHITE SANGRIA

Flavors: Strawberry Peach, Mango or Tropical

Glass 9¾, Pitcher 42

120 DRAGON BOWL

Flavors: The Red One, The Blue One
Served in a large bowl, with popsicles, for four people 60

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!

MARTINIS 12¾

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

PRETTY WOMAN

Skyy Infusions Texas Grapefruit Vodka, grapefruit juice, cranberry juice, prosecco, with or without a red sugar rim

PARADISE

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

SKINNY GLASTONBURY GIRL

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

STRAWBERRY FIELDS

Citrus Vodka, muddled lemons and mint, lemonade, strawberry puree

SEX IN MEXICO

Tanteo Jalapeño Tequila, raspberry puree, sour mix, triple sec

LITTLE MERMAID

Tito's Handmade Vodka, Cruzan Banana Rum, kiwi puree, pineapple juice with a pineapple wedge

ROOFTOP WINE CELLAR

WHITE

	qt	bt
Noble Vines 152 Pinot Grigio California	9	32
Maso Canali Pinot Grigio Italy	10	36
Turtle Bay Sauvignon Blanc New Zealand	9	32
Justin Sauvignon Blanc Central Coast, CA	11	40
Relax Riesling Mosel, Germany	9	32
Toad Hollow Unoaked Chardonnay Sonoma, CA	9	32
Kendall Jackson Chardonnay California	10	36

ROSÉ

Gerard Bertrand Cotes des Roses Rosé France	10	36
---	----	----

RED

Noble Vines 337 Cabernet Sauvignon Lodi, CA	9	32
Justin Estate Cabernet Sauvignon Paso Robles, CA	17	60
Angeline Pinot Noir California	9	32
Portillo Malbec Argentina	9	32

SPARKLING

Prima Perla Prosecco Italy 187ml	10
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

DRAFT BEERS

Blue Moon	6	Stella Artois	6	Monthly Double IPA	8
Yuengling Lager	6	Samuel Adams	6	Seasonal Draft	6
Coors Light	6	Seasonal	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	Amstel Light	6	Modelo	6
Bud Light	5	Corona	6	Fisher's Island	
Michelob Ultra	5	Corona Premium	6	Lemonade Can	9
Coors Light	5	Guinness	6.5	Truly Spiked	
Citizen Cider	8	St. Pauli N/A	6	Sparkling Water	7
Heineken	6	Yuengling Lager	6		