

bourbon cocktails

'120' MANHATTAN

orange bitters, sweet vermouth,
and fresh orange
On the rocks 13 or Up 15

NOSH OLD FASHIONED

Bulleit bourbon, muddled oranges
and cherries, raspberry puree, orange
bitters 13

MIDNIGHT IN MANHATTAN

black cherry syrup,
sweet vermouth 15

specialty cocktails

SIGNATURE MARGARITAS

House tequila, triple sec, fresh lime,
orange juice and sour mix

**Flavors +2: Pineapple, Jalapeno,
Raspberry, Mango, Strawberry,
Coconut, Watermelon**

Regular 13, Jumbo 19, Pitcher 44

ROOFTOP HURRICANE

Cruzan Aged 151 Rum, SoCo,
pineapple & orange juice,
grenadine 13

MANGO MAI TAI

coconut rum, triple sec, mango
purée, pineapple & lime juice,
amaretto, ginger beer 13

PROSECCO SPARKLERS

Prosecco blended with fresh puree
Mango, raspberry or Strawberry 13

120 LEMONADES

Tito's Vodka with fresh
lemonade Flavors: Strawberry,
kiwi, ginger beer 13

NOSH AMERICAN MULE

Tito's Vodka, Gosling's
Ginger Beer, lime 13

120 MOJITO

Cruzan Aged White Rum, mint,
simple syrup, limes muddled,
lemonade & soda 13

**flavor +2: Mango, raspberry,
strawberry, coconut, pineapple**



martinis

WHITE GUAVA COSMO

Cruzan guava, white
cranberry, triple sec, lime juice,
pineapple 14

SKINNY GLASTONBURY GIRL

Tito's Handmade Vodka,
cucumbers, mint, lime,
white cranberry 14

120 ESPRESSO

Vanilla vodka, espresso,
espresso liquor 14

THE LITTLE MERMAID

banana rum, Tito's
Handmade Vodka, kiwi puree,
pineapple juice 14

ROOFTOP COSMO

Skyy Infusions Citrus Vodka,
triple sec, lime juice, white
cranberry juice 14

BOTTLES

bud light 6
budweiser 6
coors light 6
stella artois 6
counterweight
headway 6
blue moon 6
sam seasonal 6
corona 7
heineken N/A 7
high noon 8

for the 'Gram

CORONA-RITA

Jumbo Margarita with a coronita
infusion 22

LOVE POTION

Berry signature margarita with a
mini prosecco infusion 23

ROOFTOP TSUNAMIS

jumbo, dry-ice cocktails

THE 'ROOFPPOP'

tequila, triple sec,
blue curacao, lime juice,
sour mix 35

BOURBON RUSH

bourbon, ginger beer,
lime juice, pineapple juice 35

ELECTRIC LEMONADE

vodka, sprite, lemonade,
strawberry puree 35

MANGO CHILL

coconut rum, vodka,
pineapple juice,
kiwi puree 35

KIWI BLAST

cruzan banana rum, vodka,
pineapple juice, kiwi puree 35

TSUNAMI OF THE MONTH

rotating bartender special 35

WHITE SANGRIA

house recipe
glass 13, pitcher 48

RED SANGRIA

house recipe
glass 13, pitcher 48

wine cellar

WHITE 6oz/9oz/btl

Bosso Delle Venezie Pinot
Grigio, Italy 10/15/36

Relax Reisling, Germany
10/15/36

Noble Vines 446 Chardonnay,
California 9/14/32

Ocean Road Sauvignon Blanc,
Australia 9/14/32

RED 6oz/9oz/btl

Justin Estate Cabernet Sauvignon,
California 17/26/60

Noble Vines 337 Cabernet
Sauvignon, California 9/14/32

Angeline Pinot Noir, California
9/14/32

Portillo Malbec, Argentina
10/15/36

SPARKLING 6oz/9oz/btl & ROSE

The Beach Rose, Whispering Angel,
France 12/18/42

Prima Perla Prosecco Brut 187ml,
Italy -/-/10

Prima Perla Prosecco Brut, Italy
-/-/36

Veuve Cliquot, France -/-/160



APPETIZERS

BUFFALO CHICKEN EGGROLLS 14

house made eggrolls, blue cheese dressing

CRISPY CALAMARI 18

pickled peppers, house marinara *

CHICKEN TENDERS 14

hand-battered, ranch dressing *

HOUSE GUACAMOLE 11

tri-colored tortilla chips V

SPINACH & ARTICHOKE DIP 15

mozzarella, tortilla chips V

POPCORN SHRIMP 17

banana peppers, garlic butter, ranch dressing *

NOSH BROCCOLI 13

fried, parmesan, sweet chili V

SAMPLER PLATTER 26

3 tenders, 4 wings, 2 mac pops, truffle parm fries

ROOFTOP WINGS (8) 18

choice of one: Buffalo, BBQ, sweet chili, cajun butter *

MAC & CHEESE POPS 14

fried, creamy basil marinara V

CHICKEN EMPANADAS 12

lightly fried, chipotle aioli

TRUFFLE PARM FRIES 12

truffle oil, parmesan V

SALADS

CAESAR 13

romaine, crouton, parmesan V

120 WEDGE 15

chopped bacon, red onion, blue cheese crumbles, blue cheese dressing GF

GRILLED PEACH ARUGULA 15

cherry tomato, pecans, feta, lemon vinaigrette V GF

MIXED GREENS 13

cucumber, carrot, red onion, balsamic dressing V GF

UPGRADE YOUR SALAD WITH A PROTEIN *

chicken +8
shrimp +10
salmon +12

burger +10
bacon +4

ENTREES

NEW YORK 'C.A.B' STRIP 34

10oz certified angus beef, garlic butter, truffle parmesan fries *

AIRLINE BRICK CHICKEN 26

cherry tomato, broccoli, parmesan, thyme cream sauce *

FISH & CHIPS 23

beer-battered catch of the day, house made slaw, tartar sauce *

120 DIAVOLO LINGUINE 20

spinach, roasted tomato, red pepper flakes, creamy marinara, parmesan, spicy V

add protein: Shrimp +10 chicken +8 *

PAN SEARED SALMON 29

lemon sauce, capers, mashed potato, asparagus GF *

CHICKEN PARMESAN 24

house made cutlet, marinara, mozzarella, basil, spaghetti *

PESTO RIGATONI 21

pesto, cream sauce, broccoli, caramelized onions, parmesan V
add protein: Shrimp +10 chicken +8 *

ROOFTOP BURGER 19

lettuce, tomato, american, crispy onion, RT sauce, fries *

SURF & TURF BURGER 25

shrimp, pineapple, Aji salsa, lettuce, tomato, pepperjack, RT sauce, fries *

CRISPY FISH SANDWICH 18

beer-battered catch of the day, slaw, romaine, tomato, poblano sauce, fries *

SIDES

steamed broccoli 8

asparagus 10

mashed potatoes 8 loaded + 2

mac & cheese 9

fries 8

*consuming raw or undercooked proteins may result in an increased risk of foodborne illness. Please notify your server of any food allergies prior to ordering

*an automatic gratuity of 18% will be added to all parties of 6 or more.
No split checks for parties of 6 or more

please inform your server of any allergy or dietary restrictions prior to ordering