



Signature Cocktail Menu

Champagne Wishes

Create your own Bellini! Begin by choosing one of the following:

Perrier – Jouet Grand Brut Champagne
Kenwood Sparkling Brut Split

Then select one of our homemade organic flavors!

The Cinnamon – Mango Toast (*All time favorite)

Mango Nectar infused with a hint of Cinnamon, Black Peppercorns, Red Pepper flakes and select Chinese Herbs.

The Blueberry Bellini (*All time favorite)

Hearty homemade Blueberry sauce topped with Blueberries and Strawberries.
Truly a delight for the senses!

“New” The Mandarin–Pomegranate Essence Bellini

A zesty combination of fresh Farmer’s Market Mandarin Oranges and a touch of Pomegranate, finished with fresh Orange slices and a Strawberry!

“New” The Papaya Winter Warmer Toast

Homemade Papaya Nectar infused with a reduction of locally grown, Sautéed Peppers, Mexican Chile Pepper and fresh squeezed Lime juice.
Presented in a salt-rimmed Champagne Flute with freshly sliced Oranges and Strawberries.

“New” The Acai Blackberry Bellini

Light and crisp, this Acai-Blackberry reduction is the perfect addition to your Champagne!
Enjoy with fresh Strawberries and Blueberries.

“New” The Spicy Saint Nick

A spunky sampling of Cinnamon, Allspice and cracked Black Peppercorns all rolled into one amazing sauce.
Exquisite!

Honey Caramel Toast

Short and sweet; the name says it all! Our homemade Honey-Caramel sauce is a classic!

Ginger Peach Bellini

A homemade Ginger reduction combined with fruity Peach Nectars. Yum!



Signature Cocktail Menu

Four Flights

The Martini Flight Tasting

Pick any four martini's
6 ounces per glass.

The Bellini & Toast Tasting

Pick any four Sparkling Bellinis
6 ounces per glass.

Winter Teasers

True masterpieces for the Fuse-Martini drinker!

“New” The World’s first “White Chocolate – Peanut Butter Martini”

Four Lounge is very excited about Keith’s most unique and amazing martini so far!

Russian Standard Vodka shaken with a complex sauce of fresh, local, unsalted 100% organic Peanut Butter and a few secret ingredients; topped with imported shaved White Chocolate.

Vanilla Bean & Ginger Bread Tini

Grey Goose Vodka shaken to perfection with our fresh Vanilla Bean and Ginger Root infusion.
Served in a Honey & Gingerbread rimmed-martini glass. Absolutely perfect!

Vanilla Bean Honey S’mor-tini

This creation will have you asking for S’more!

Belvedere Vodka shaken with our very own Vanilla-Bean reduction, Marshmallow sauce and 100% local organic Honey. Served in a Honey & Cinnamon Graham Cracker rimmed martini glass with mini-marshmallows!

Four’s Customer Favorites

Tasty twists on the classic Mojito!

The Blueberry Mojito (*All time favorite)

Hand-picked Blueberries muddled with fresh organic Mint; built with Bacardi Superior Rum, homemade Sugar Simple Syrup and our favorite Blueberry Sauce; topped with fresh Blueberries.

The Apple – Cinnamon Mojito

Crisp Granny Smith Apples muddled with fresh organic Mint; built with Bacardi Superior Rum and our freshly homemade Apple and Brown Sugar syrup; enjoy with a fresh Apple slice.

“New” The Peppermint – Spearmint Mojito

Locally grown Spearmint leaves muddled with fresh Limes and Pure Cane Sugar; built with Bacardi Superior Rum and our homemade Peppermint Simple Syrup.



Signature Cocktail Menu

Four's Famous Featured Tini's

Pineapple – Mandarin Doli™

This frothy sensation is sure to quench any thirst!
Russian Standard Vodka fused with marinated Oranges and fresh Pineapple.
Shaken until creamy and served with a fresh Pineapple slice.

Honey Caramel Tini

This is one of our frosted favorites!
A perfect combination of two classic flavors shaken with Russian Standard Vodka.
Served in a delicious Honey & Nut rimmed martini glass.

“New” The Acai Blackberry Tini

Acai-Blackberry reduction and fresh squeezed Lime juice shaken with Gray Goose Citron.

“New” The Key Lime Pie Tini

Yes, this year's Winter martini list just got even sweeter!
Gray Goose Vodka shaken with our Vanilla Bean and Kaffir Lime leaves syrup. Add a splash of fresh squeezed Lemon-Lime juice and our deliciously creamy Coconut Nectar.

Basil Martini

Shaken with Russian Standard Vodka, our locally grown and 100% organic Basil infused syrup is what sets this martini a world apart! Very Unique!

Rosemary Martini

Our locally grown Rosemary is fused to perfection with Pure Cane Sugar for at least 30 days. Shaken with Belvedere Vodka, this makes an incredibly crisp, clean cocktail!

The Sake Tini

Back by popular demand! Fresh Mandarin Oranges muddled with Pure Cane Sugar and 100% organic Mint.
Shaken with Ozeki Nigori Sake and served with a fresh Orange slice.

The Chocolate Treat

Clear Version

Belvedere Vodka & White Crème de Cocoa, shaken & strained into a chilled Chocolate-Layered martini glass.

Creamy Version

Belvedere Vodka & White Chocolate Godiva, shaken & strained into a chilled Chocolate-Layered martini glass.

The Blueberry Tini

Our unique homemade Blueberry Sauce, shaken with Grey Goose Vodka and garnished with fresh Blueberries.
Absolutely stunning!