

Signature Cocktail Menu



2010 Spring / Summer Collection

*A different kind of Lounge
Come and enjoy the experience!*

Open Wednesday through Saturday 8pm - 2am

www.thefourloungedallas.com

 www.facebook.com/pages/Dallas-TX/Four-Lounge-Dallas/116261468625

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Signature Cocktail Menu

Champagne

Kenwood Brut Sparkling Split

\$12

Moët Imperial Champagne Split

\$18

750ML Bottles

Moët Imperial

\$80

Perrier–Jouët Grand Brut

\$95

Moët Chandon Nectar Imperial Rose

\$130

Veuvè Clicquot Yellow Label

\$130

Bollinger Special Cuvèe Champagne

\$195

Perrier–Jouët Fleur De Champagne

\$285

Dom Perignon

\$450

Louis Roederer Cristal

\$600

Four Flights

(Offered Till 11pm Every Night)

The Martini Flight Tasting

Pick any four martinis (Lemon Ginger Crème Brulee excluded)

4oz each served in a champagne glass.

\$25

The Bellini & Toast Tasting

Pick any four champagne cocktails

4oz each served with Kenwood Brut Sparkling.

\$22

Signature Cocktail Menu

Champagne Wishes

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

Kenwood Sparkling Brut Split Champagne \$12

Moet Imperial Brut \$18

Then select one of our homemade organic flavors!

“New” Elderflower Toast

Light and Crisp! Homemade Elderflower Essence with fresh squeezed Lemon juice.

“New” Lavender Toast

Truly unique, our homemade Lavender syrup, for the perfect summer toasts

“New” Passion Fruit Bellini

Add this tasty Passion Fruit Nectar for the perfect Bellini!

“New” Lemongrass – Ginger Toast

Homemade Lemongrass & Ginger Simple Syrup. What a pair!

“New” Tangerine Bellini

Truly unique, our homemade Tangerine Sauce is a dream!

Finished with a fresh Melon slice.

“New” Honeydew Bellini

Delicious homemade Honeydew Melon Sauce; garnished with a fresh Melon slice.

“New” Raspberry – Sweet Tea Toast

Sweet Tea never tasted so good!

A tasty blend of freshly brewed Sweet Tea in our homemade Raspberry Sauce.

Enjoy with fresh berries and a Lemon wedge.

The Papaya Spicy Toast

If You Like it Hot.... Texas Style!

Starting off with a Homemade Papaya zest from fresh Papaya nectars then add one local grown pepper sliced and sautéed for our first step. The sauce is reduced and then we add a select Mexican Chile

Pepper for the heat for the sauce and fresh squeezed lime juice.

Garnished on a salted flute glass and a orange peel and fresh strawberry's

And a Lemon wedge.

Signature Cocktail Menu

Champagne Wishes

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

Then select one of our homemade organic flavors!

Kenwood Sparkling Brut Split Champagne \$12

Moet Imperial Brut \$18

“New” Blackberry Bellini

Hearty homemade Blackberry Sauce topped with Blackberries and Strawberries.
Truly a delight for the Senses!

“New” The Grape Bellini

Farmer’s Market Grape Nectar and Elderflower Essence wrapped into one delectable homemade Sauce.
Enjoy with fresh Grapes and Strawberries.

“New” The Watermelon Bellini

Add a taste of Summer to your glass. Our Watermelon Essence Bellini is sure to be a classic!

“New” The Pear Bellini

Enjoy the warm Summer air with this rare tasty Pear creation!

“New” The Raspberry Bellini

If you enjoyed our Blueberry Bellini you’ll love this new Summer favorite!
Enchanting homemade Raspberry Sauce topped with fresh Berries.

“New” Dill –Cucumber Bellini

Our locally grown farmers market Cucumbers with our homemade Dill Syrup

The Blueberry Bellini (*All time favorite)

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

Honey Caramel Toast

(*All-time favorite pick from the Four Staff)

Our very own homemade Honey- Caramel sauce

Signature Cocktail Menu

Summertime Teasers Four's Famous Featured Tini's

Pineapple – Mandarin Doli™ (All Time Favorite)

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.

\$12

“New” Butter Carmel Popcorn Martini

Yes, you heard it! We're going to the movies!
Stoli Vodka infused with our Popcorn-Caramel Sauce.
Topped with freshly popped buttered popcorn.

\$12

“New” Bubble Gum Martini

Russian Standard Vodka infused with Bubble Gum! Served in a Pink-Sugar rimmed Martini glass.

\$12

“New” The Cotton Candy Martini

Absolute Citron infused with “Real” Cotton Candy served in a martini glass rimmed with Pop Rocks!

\$12

“New” The Great Grape Cosmo

Ciroc Vodka shaken with White Grape Nectar and served over chilled Grape gelatin.
Topped with Strawberries.

\$12

Passion Fruit Cosmo

Grey Goose Citron shaken with our homemade Passion Fruit Nectar and fresh squeezed Lime juice.

\$12

“New” Lemongrass – Ginger Margarita-tini

Patron Silver, Agave Nectar and fresh Lime juice shaken with our homemade Lemongrass & Ginger reduction.

\$12

“New” Cilantro Martini

Shaken with Belvedere Vodka, our locally grown and 100% organic Cilantro infused Syrup is what sets this martini a world apart! Very unique!!

\$12

Signature Cocktail Menu

Summertime Teasers Four's Famous Featured Tini's

"New" Watermelon – Basil Martini

Absolut Citron shaken with our homemade Watermelon & Basil Sauce; served with a Watermelon slice.
\$12

"New" Classic Dill -Cucumber Martini

Our locally grown farmers market Cucumbers with our homemade Dill Syrup
This Martini can be served classic with Gin or Vodka your choice
\$12

"New" Watermelon – Coconut Martini

Ty.KU shaken with our homemade Watermelon & Coconut Nectar; served with a Watermelon slice.
\$12

"New" Rosemary Lemonade Martini

Our locally grown Rosemary is fused to perfection with Pure Cane Sugar for at least 30 days.
Shaken with Ketel One Vodka, Lemon juice and a splash of Soda, this makes an incredibly crisp martini!!
\$12

"New" Lemon Thyme Martini

A light Simple Syrup infused with locally grown Thyme and Lemon zest shaken with Russian Platinum Vodka.
\$12

"New" Watermelon Martini

Ketel One Vodka shaken with our homemade Watermelon Sauce; served with a Watermelon slice.
\$12

The Blueberry Martini

Chopin Vodka shaken with our hearty Blueberry Sauce and finished with a unique Blueberry Gelatin topping. *Enjoy with fresh Strawberries & Blueberries!*
\$12

The Sake Tini

Back by popular demand!
Fresh Mandarin Oranges muddled with pure sugar cane and
100% organic mint. Ozeki Nigori sake -shaken & chilled. Served in a martini glass with Orange slice
\$12

"New" Spicy Tomato Basil Mary-Tini

Ketel One Citron, Tomato Juice, Lime juice, homemade Jalapeno- Basil infusion, finished with cracked Black Pepper
\$12

Signature Cocktail Menu

Four's Summer Dessert Martini's

True masterpieces for the Fuse-Martini drinker!

"New" Lemmon – Ginger Crème Brulè Martini

Russian Standard Vodka shaken with our homemade Vanilla bean syrup, fresh Lemon zest and Crème Anglaise. Served in a martini glass with a mini Lemon-Ginger Crème Brulè!

\$14

"New" Cupcake Martini

Yes Ladies you been asking me to create one and now we Have!

Belvedere Vodka fused with Yellow cake, shaken and chilled, with homemade Caramel foam, and sprinkles

\$12

Honey Caramel Tini -\$12

(*All-time favorite pick from the Four Staff)

This is one of our frosted Favorites!

We cook and bring these two favorite winter flavors together into a perfect sauce, and then we add Ty-Ku Vodka, shaken and chilled over ice and served in a martini glass.

\$12

The Key Lime Pie Tini

Yes, this year's Summer martini lineup just got even Sweeter!

Stoli 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.

\$12

"New" Fudge Brownie Martini

Belvedere Vodka shaken with our Vanilla Bean Syrup, then we add Godiva White Chocolate Liqueur, fresh Cream and Chocolate Fudge. Served in a delicious Chocolate & Nut rimmed martini glass with a Mini-Brownie and Whipped Cream topping.

\$12

"New" Boston Crème Pie Martini

Ketel One Vodka shaken with our homemade Irish Crème & Vanilla Bean Sauce with Godiva White Chocolate Liqueur. Served in a Cocoa rimmed martini glass.

\$12

"New" Carmel Apple Martini

Russian Standard Vodka fused with Granny Smith Apples and our homemade Caramel Sauce.

\$12

Signature Cocktail Menu

Summer's All-Time Favorites

“New” Watermelon – Basil Mojito

Fresh cut Watermelon muddled with organic Mint; built with Cruzan light Rum and our homemade Basil & Watermelon Sauce; topped with fresh seedless Watermelon.

\$10

“New” Passion Fruit Mojito

Homemade Passion Fruit Nectar muddled with fresh organic Mint and Limes; Built with Bacardi Superior Rum and topped with an Orange slice.

\$10

The Blueberry Mojito (*All time favorite)

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

\$10

“New” Watermelon Mojito

Fresh cut Watermelon muddled with organic Mint; built with Bacardi Superior Rum and our homemade Basil & Watermelon Sauce; topped with fresh seedless Watermelon.

\$10

“New” Pineapple – Ginger Mojito

Fresh Pineapple muddled with organic Mint; built with Cruzan Light Rum and homemade Pineapple & Ginger Sugar Syrup; enjoy with a fresh Pineapple slice.

\$10

“New” Cotton Candy Mojito -\$10

Truly unique and flavorful! Fresh organic Mint muddled with real Cotton Candy, topped with Myers Platinum Rum; enjoy with extra Cotton Candy!

\$10

“New” The Sake Margarita

TY.KU Sakè shaken with fresh Lime juice and Agave Nectar. Served over ice in a Collins glass.

\$10

“New” The Sake Summertime Cooler

Ozeki Nigori Sakè, Cointreau, Cucumber, Basil and Mint. Served on ice in a Collins glass with an Orange slice.

\$10

“New Cherry – Raspberry Sangria”

Red Wine infused with Caramelized Brandy and Maraschino Cherries, topped with Bombay Sapphire Gin and Soda; Garnished with fresh Raspberries.

\$8 or carafe \$20