



ON STAGE AT
THE ROXY HOTEL
TRIBECA

Sunset Cocktails

Sun-Mon from 6pm

with PIANIST JON REGEN

Tues-Sat from 6pm

with PIANIST MICHAEL GARIN

Presenting

Thr-Sat from 8pm

LIVE ENTERTAINMENT

Into The Night

Wed 8-12pm

Thr-Sat at 10pm

SPINNING VINYL

Sunday Brunch

SPINNING VINYL

From 12-4pm

LIVE JAZZ

Happy Hour Oysters!

Mon: ALL NIGHT!

Tues-Sun: 5pm-7pm

EAST COAST OYSTERS 1.00

DRAUGHT BEER 5.00

WINE BY THE GLASS 10.00

FROZEN DARK & STORMY 12.00

SCHEDULE at ROXYHOTELNYC.COM

*20% Gratuity will be added to parties of 6 or more.
Please alert your server of any food allergies prior to your order.*



Roxy Standards

THE ROXY

El Dorado 5 yr Rum, Ancho Reyes
Sour Cherry Cordial, Cinnamon
Lime, Pineapple

MAGIC SPELL JULEP

Buffalo Trace Bourbon, Plantation Original Dark Rum
Apricot, Mint

BEATRICE

Vodka, St. Germain, Salers Aperitif
Giffard Creme de Peche, Lemon, Honey
Sparkling Wine

DJANGO TIGER

Wild Turkey 101 Rye, Amaro Montenegro
Carpano Antica Sweet Vermouth
Branca Menta

DIRTY HARRY

Raisin-infused Bulleit Rye
Miracle Mile Pecan Bitters Demerara
stirred with Coffee Beans

THE BLACKSTONE FIVE

Buffalo Trace Bourbon, Apricot
Honey, Lemon
Bittermen's Hellfire Shrub

Seasonal Cocktails

FROZEN DARK & STORMY

Dark Rum, Ginger, Lime, Overproof Rum Float

THE LOLA

Aperol, St. Germain
Pamplemousse, Sparkling Rosé

AS TIME GOES BY

El Dorado 8 Yr Rum, Smith & Cross Rum
Fernet Branca, Cinnamon

THE GREAT ESCAPE

Plantation 3 Star & Jamaican Rums, Passion Fruit
Ginger, Cinnamon, Lime, Pineapple
Peychaud's Bitters

DOWN IN MEXICO

Blanco Tequila, Mezcal Vida
Leopold Bros. Sour Apple, Strega, Ginger, Lime

BESAME MUCHO

Blanco Tequila, Campari, Combier
Grapefruit, Cinnamon, Lime

THINK PINK

Dorothy Parker Gin, Cocchi Rosa
Menthe Pastille, Strawberry, Lemon, Seltzer

SMOKE SHOW

Mezcal, Reposado Tequila, Nocino, Black Cherry
Demerara, Angostura Bitters, Orange Bitters

Wine

SPARKLING

BILLECART-SALMON Brut Reserve 22/110
Champagne NV

CRÉMANT DE LOIRE 16/74
Manoir de la Tête Rouge, Brut Zero '16

LAMBRUSCO DI SORBARA Vezzelli NV 12/48
blackberry jam, cherries

WHITE

SANCERRE Domaine Chevreau 17/68
Terres Blanches '16 Loire
crisp, grassy, tropical

CHARDONNAY Poco à Poco 16/64
Mendocino County CA '16
round, buttery, suppie

VERDELHO Forlorn Hope "Que Saudade" 14/56
Sierra Foothills, CA '16
crisp, balanced, exotic Thai fruits

GRÜNER VELTLINER Jurtschitsch "Stein" 15/60
Niederösterreich, Austria '17
herbal, dry, green apples

ROSÉ

QUINN ROSÉ St. Tropez, Provence '17 16/63
classic French Riviera beach style

L'OLIVETO Rosé of Pinot Noir 14/56
Russian River Valley, CA '17
strawberry, tangerine

RED

RIOJA CRIANZA Bodegas Amezola de la Mora 15/62
Spain '15
spice, mint, leather

PINOT NOIR Akane Vineyard 17/66
Sonoma County, CA '15
lush, dark fruit, lavender

MERLOT Castel Vieilh La Salle 16/63
Bordeaux Superior '11
tobacco, spice, classic

ZWEIGELT Renner Helmuth & Mitges 14/56
Burgenland, Austria '16
violets, cinnamon, raspberry

CABERNET SAUVIGNON Matthiasson, Napa '13 132

LE CHAMBERTIN GRAND CRU Tortochot, Burgundy '11 330

BAROLO "Case Nere" Enzo Boglietti '06 185

Beer

BOTTLED

PINKUS UNFILTERED UR-PILSNER 14

DUPONT SAISON 12

STELLA ARTOIS 8

SAM SMITH ORGANIC LAGER 9

LEFT HAND NITRO MILK STOUT 9

ITHACA FLOWER POWER IPA 9

GLUTENBERG IPA ^{Gf} 10

CRAFT DRAUGHT

SLY FOX PILSNER 8

LAGUNITAS IPA 8

OMMEGANG WITTE 8

BELL'S PORTER 8

CAPTAIN LAWRENCE LIQUID GOLD 8

Hot and Cold

JACK'S STIR BREW COFFEE

COFFEE 5

ICED COFFEE 5

ESPRESSO 3

CAPPUCCINO 4

CAFÉ LATTE 4.50

MACCHIATO 3

AMERICANO 3

SINGLE ORIGIN ETHIOPIAN STIR BREW 6

LOOSE LEAF TEA 6

HOT CHOCOLATE 6

Cold Pressed Juices

CUCUMBER, CELERY, KALE, APPLE, ROMAINE 10

WHEATGRASS, PINEAPPLE, GINGER 10

RED APPLE, CARROT, BEET, LEMON, GINGER 10

East Coast Raw Bar GF

Served from 5pm - 10pm

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OYSTERS
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Daily East Coast Selection

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SHELLFISH
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|----------------------------|----|
| LITTLENECK CLAMS 1/2 DOZEN | 10 |
| ALASKAN KING CRAB LEGS | 28 |

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COCKTAILS
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|--------------------------|----|
| JUMBO LUMP CRAB COCKTAIL | 22 |
| MAINE LOBSTER COCKTAIL | 28 |
| SHRIMP COCKTAIL | 15 |

Plateau 45

6 Oysters, 6 Shrimp, 4 Clams

Grand Plateau 85

18 Oysters, 6 Shrimp, Ceviche, Mussels, Crab

Roxy Plateau 125

24 Oysters, 8 Shrimp, Ceviche
Mussels, Crab, Lobster

Lite Fare and Share

Served all day

SNACK TRIO **V** **GF** 14

Marinated Olives, Kettle Chips
BBQ Corn Nuts

SOUP OF THE DAY 15

ROXY SEAFOOD CHOWDER 16

Mussels, Clams, White Fish, Tomato, Fennel

FRIED OYSTERS 21

Spicy Remoulade, Paprika and Herb Salad

STEAMED PEI MUSSELS 20

White Wine, Shallots, Herbs, Grilled Sourdough

AVOCADO TOAST **V** 14

Roasted Tomatoes, Basil, Multigrain Toast
+ *Organic Egg Any Style 4* + *Gluten Free Toast 1*

CRUDITÉS **GF** 14

Raw Seasonal Vegetables
Green Goddess Yogurt Dip, Avocado Hummus

MEAT & CHEESE BOARD 25

Chef's Curated Selection
Bread, Fruit, Local Honey

MEDITERRANEAN MEZZE 25

Zaatar Hummus, Muhammara
Lemon Labneh, Baba Ganoush, Grilled Pita

ROXY BEEF TARTARE **GF** 21/30

Hand Chopped Raw Strip Steak
Organic Egg Yolk, Shoestring Potatoes

PIGS IN A BLANKET 16/32

Housemade Sausage
Whipped Dijon Mustard

GF = GLUTEN FREE **V** = VEGAN

*Additional gluten free, vegetarian, and vegan
substitutions are available.*

Salads

KALE CAESAR 16

Gem Lettuce, Romaine Hearts
Caesar Dressing
Parmesan Garlic Croutons

MARKET GREENS SALAD **V** **GF** 15

Radish, Cucumber, Tomato
Lemon Herb Vinaigrette

GREENS AND GRAIN BOWL **GF** 22

Inca Red and White Quinoa
Tahini Miso Dressing
Organic Soft Boiled Egg
House Pickles, Sautéed Greens
+ *Grilled Chicken 10* + *Lobster 16* + *Salmon 12*

Sandwiches

*Served with Hand Cut French Fries
or Salad*

ROXY BURGER 28

8oz Pat LaFrieda Beef Brisket Blend, NY Cheddar
Charred Radicchio Tomato Slaw
+ *Avocado 5* + *Thick Cut Bacon 7*

GRILLED CHICKEN 18

Avocado, Bacon, Lettuce, Tomato, Chipotle Aioli

ROXY LOBSTER ROLL 28

Lemon, Celery
Old Bay Shoestring Potato Garnish
Served Chilled

CUBANO 21

Roast Mojo Pork, Ham, Mortadella, Gruyere
Spicy Pickle, Mustard

GRILLED CHEESE 16

NY Cheddar, Pepperjack, Monterey Jack
Mustard, Mayo, Japanese White Bread
+ *Avocado 5* + *Thick Cut Bacon 7*

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Roxy Classics

GARGANELLI PASTA 18

Cherry Tomato, Basil, Lemon, Garlic
+ *Grilled Chicken 10* + *Lobster 16* + *Salmon 12*

PAN SEARED BROOK TROUT ^{GF} 30

Scallion Herb Salad
Charred Cauliflower Tabbouleh

BRICK CHICKEN ^{GF} 28

Organic Half Chicken, Grilled Lemon, Chicken Jus
Seasonal Vegetables

NY STRIP STEAK ^{GF} 42

14oz Strip Steak, Peppercorn Sauce
Pomme Purée

BAR STEAK 30

Skirt Steak, Horseradish Butter, Onion Rings

MAC & CHEESE 12/20

+ *Lobster 9* + *Thick Cut Bacon 7* + *Broccolini 5*

OMELET OF THE DAY 18

On The Side ^{GF}

Pomme Purée 9

Hand Cut French Fries ^V 9

Grilled Asparagus ^V 9

Sautéed Wild Mushroom ^V 9

Sautéed Broccolini ^V 9

Charred Cauliflower Tabbouleh ^V 9

Brussel Sprouts with Bacon 9

Sweet

CHOCOLATE PECAN PIE 10

CAKE BY BAKED 12

NEW YORK CHEESECAKE 12

COOL HAUS ICE CREAM SANDWICH 12

ICE CREAM & SORBET 9

Daily Selection

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substitutions are available.*