



ON STAGE AT
THE ROXY HOTEL
TRIBECA

Sunset Cocktails

Tues-Sat from 6pm

with PIANIST MICHAEL GARIN

Sun-Mon from 6pm

with PIANIST JON REGEN

Presenting

Wed-Sat from 8pm

LIVE ENTERTAINMENT

Into The Night

Fri-Sat at 10pm

SPINNING VINYL

Weekend Brunch

From 12-3pm

LIVE JAZZ

Happy Hour Oysters!

Mon: ALL NIGHT!

Tues-Sun: 5pm-7pm

EAST COAST OYSTERS 1.50

SLY FOX PILSNER 5.00

FALANGHINA 10.00

MALBEC 10.00

THE LOLA 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

LIGHT MY FIRE

Dragon Fruit, Lemongrass Infused Blanco Tequila
Pear Brandy, Fernet Branca, Vanilla, Lemon

TAXI DRIVER

Gin, Pommeau, Absinthe, Grenadine
Lemon, Seltzer

THE LOLA

Aperol, St. Germain
Pamplemousse, Prosecco

SOME LIKE IT HOT

15 Year Spanish Brandy, Scotch Whiskey
Orange Liqueur, Cinnamon, Lemon
Served Hot

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

SMOKE SHOW

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

Wine

SPARKLING

- CHAMPAGNE BOURGEOIS-DIAZ** 20/99
Extra Brut NV
lean, crisp, mineral
- CRÉMANT DE LOIRE** Manoir de la Tête Rouge 17/79
"Tête En L'Air" Brut NV
peach, lavender, toast
- BILLECART-SALMON** Brut Champagne NV 25/125
toast, celebratory, classic

WHITE

- SAUVIGNON BLANC** Domaine Octavie 16/68
Touraine-Oisly '16
bright, pure, citrus
- GRENACHE BLANC** Swick Wines 17/72
Columbia Valley, WA '17
exotic, orange blossom, lime zest
- FALANGHINA** Agnanum "Sabbia Vulcanica" 13/58
Campagna, Italy '17
floral, mint, lemon
- CHARDONNAY** Majas SW, France '16 18/63
pure, herbal

ROSÉ

- VDF Brice Denay** "Rosé Grier" Touraine '17 14/59
fresh cranberries, winter spice

RED

- BORDEAUX** Castel Vieilh Lasalle '11 18/76
full bodied, traditional claret
- MALBEC** Parlange et Illouz "Prinzet" 15/68
Cahors '15
rosemary, dark fruits, spice
- PINOT NOIR** Swick 19/73
Willamette Valley, Oregon '17
classic, elegant
- GAMAY** Xavier Benier Morgon AC '17 15/68
Beaujolais
earthy, autumn aromas, red fruit

Beer

CRAFT DRAUGHT

SLY FOX PILSNER 10

BELL'S PORTER 10

SHACKSBURY DRY CIDER 10

ALLAGASH WHITE 10

SLOOP JUICE BOMB IPA 10

BOTTLED

STELLA ARTOIS 10

SANKATY LIGHT LAGER 10

DUPONT SAISON 12

PINKUS ORGANIC UR-PILSNER 15

SAM SMITH NUT BROWN ALE 12

LEFT HAND NITRO MILK STOUT 10

ITHACA FLOWER POWER IPA 10

GLUTENBERG IPA  10

Hot and Cold

JACK'S STIR BREW COFFEE

COFFEE ICED/REGULAR 3.25

ESPRESSO 3

CAPPUCCINO 4.75

CAFÉ LATTE 4.75

MACCHIATO 3.25

AMERICANO 3.40

LOOSE LEAF TEA 4.95

HOT CHOCOLATE 4.95

Cold Pressed Juices

CUCUMBER, CELERY, KALE, APPLE, ROMAINE 12

WHEATGRASS, PINEAPPLE, GINGER 12

RED APPLE, CARROT, BEET, LEMON, GINGER 12

East Coast Raw Bar ^{GF}

Served from 5pm - 10pm

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OYSTERS
.....

*Daily East Coast Selection
Market Price*

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SHELLFISH
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LITTLENECK CLAMS 1/2 DOZEN	12
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	22

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

^{GF} = GLUTEN FREE ^V = VEGAN

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

Lite Fare and Share

Served all day

SNACK TRIO ^V ^{GF} 14

Marinated Olives, Kettle Chips
BBQ Corn Nuts

SOUP OF THE DAY 14

ROXY SEAFOOD CHOWDER 22

Mussels, Clams, White Fish, Tomato, Fennel

FRIED OYSTERS 21

Spicy Remoulade, Paprika and Herb Salad

STEAMED PEI MUSSELS 24

White Wine, Shallots, Herbs, Grilled Sourdough

SEAFOOD CRUDO 26

Citrus, Marinated

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 18/32

House made Sausage
Whipped Dijon Mustard

CUBANITOS 20

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

Salads

KALE CAESAR 18

Gem Lettuce, Romaine Hearts
Caesar Dressing
Parmesan Garlic Croutons

MARKET GREENS SALAD 16

Radish, Cucumber, Tomato
Lemon Herb Vinaigrette

CHOPPED LOBSTER COBB 32

Chilled Maine Lobster, Gem Lettuce, Egg
Bacon, Avocado, Cheddar

GREENS AND GRAIN BOWL 22

Inca Red and White Quinoa
Sautéed Greens, Organic Soft Boiled Egg
House Pickles, Almonds, Tahini Miso Dressing

+ *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
Brussels Sprout Slaw, Lettuce, Tomato
+ *Avocado* 5 + *Thick Cut Bacon* 7

GRILLED CHICKEN 21

Avocado, Bacon, Lettuce, Tomato, Chipotle Aioli

ROXY LOBSTER ROLL 29

Lemon, Celery
Old Bay Shoestring Potato Garnish
Served Chilled

GRILLED CHEESE 18

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

 = GLUTEN FREE  = VEGAN

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

Roxy Classics

GARGANELLI PASTA 20

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

PAN SEARED BROOK TROUT ^{GF} 30

Scallion Herb Salad, Almonds
Charred Cauliflower Tabbouleh

BRICK CHICKEN ^{GF} 30

Organic Half Chicken, Grilled Lemon, Chicken Jus
Seasonal Vegetables

NY STRIP STEAK ^{GF} 42

14oz Strip Steak, Peppercorn Sauce
Pomme Purée

BAR STEAK 32

Skirt Steak, Horseradish Butter, Onion Rings

MAC & CHEESE 18

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

OMELET OF THE DAY 18

On The Side ^{GF}

Pomme Purée 12

Hand Cut French Fries ^V 12

Grilled Asparagus ^V 12

Sautéed Wild Mushroom ^V 12

Sautéed Broccolini ^V 12

Charred Cauliflower Tabbouleh ^V 12

Brussels Sprouts with Bacon 12

Sweet

CHOCOLATE PECAN PIE 14

CAKE BY BAKED 14

NEW YORK CHEESECAKE 14

COOL HAUS ICE CREAM SANDWICH 12

ICE CREAM & SORBET 9

Daily Selection