



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 11am-4pm

LIVE JAZZ

Happy Hour Oysters!

Mon: ALL NIGHT!

Tues-Sun: 5pm-7pm

EAST COAST OYSTERS 1.50

SLY FOX PILSNER 5.00

CHARDONNAY 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

Dark Rum, Sour Cherry Cordial
Cinnamon, Lime, Pineapple

MAGIC SPELL JULEP

Bourbon, Dark Rum
Apricot, Mint

BEATRICE

Vodka, St. Germain, Salers Aperitif
Crème de Pêche, Lemon, Honey
Sparkling Wine

DJANGO TIGER

Rye, Amaro, Sweet Vermouth
Branca Menta

DIRTY HARRY

Raisin Infused Rye
Pecan Bitters, Demerara
Stirred with Coffee Beans

THE BLACKSTONE FIVE

Bourbon, Apricot, Honey
Lemon, Habanero Bitters

THE LOLA

Aperol, St. Germain
Pamplemousse, Sparkling Wine

Seasonal Cocktails

LIGHT MY FIRE

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

FROZEN DARK & STORMY

White Rum, Dark Rum, Ginger
Lime, Overproof Rum Float

THE GREAT ESCAPE

White Rum, Dark Rum, Passion Fruit
Ginger, Cinnamon, Lime
Pineapple, Angostura Bitters

DOWN IN MEXICO

Blanco Tequila, Mezcal
Sour Apple, Ginger, Lime

SMOKE SHOW

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

SEASONED TRAVELER

Serrano Pepper Infused Gin
Salers Aperitif, Yuzushu
Lime, Celery Salt

BAREFOOT TYCOON

Gin, Fennel, Rose, Cucumber, Grapefruit
Lemon, Sparkling Wine

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 Rosé Champagne NV 38/80
celebratory, classic, dark berries, spice, 375ml

WHITE

- SAUVIGNON BLANC** Elizabeth Spencer Wines 16/68
Mendocino, CA '17
fresh, fruity, mineral
- PINOT BLANC** Andi Knauss Weissburgunder 15/60
Württemberg, Germany '17
crisp, lively, citrus
- SANCERRE** Domaine De La Croix St-Laurent 18/80
Sancerre, France '18
kiwi, crisp, mineral
- CHARDONNAY** Poco a Poco 18/80
Russian River Valley, CA '17
round, buttery

ROSÉ & ORANGE

- L'OLIVETO ROSÉ** Pinot Noir 15/60
Russian River Valley, CA '17
strawberry, tangerine
- BANDOL ROSÉ** Domaine Castell-Reynoard 18/80
Provence, France '17
dry, wild strawberry, mint
- CASÉBIANCO ORANGE**, Casé Winery 15/60
Val Trebbia, Italy '17
exotic, tannic, off-dry

RED

- MERLOT, BORDEAUX AOC** 18/80
Castel Vieilh Lasalle, Bordeaux, France '11
classic, organic fruit
- MALBEC** Matias Michelini 15/68
Uco Valley, Mendoza, Argentina '18
rosemary, dark fruits, spice
- PINOT NOIR** Teutonic "Bergspitze" 18/80
Laurel Vineyard, Willamette Valley, OR '17
elegant, black fruit, mineral
- CABERNET SAUVIGNON** Bench 17/68
Sonoma County, CA '16
cocoa, dark fruits, mint

Beer

CRAFT DRAUGHT

- SLY FOX PILSNER 10
- OMMEGANG HENNEPIN 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 ^{GF} 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
.....

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, Shrimp, 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 21/30

Hand Chopped Raw Strip Steak
Organic Egg Yolk, Toast Points

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
Charred Radicchio Slaw, Smoky House Sauce
+ *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

OMELET OF THE DAY 18

MAC & CHEESE 18

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

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

On The Side ^{GF}

Buttermilk Mashed Potatoes 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

Sweet

CHOCOLATE PECAN PIE 14

CAKE BY BILLY'S BAKERY 14

NEW YORK CHEESECAKE 14

COOL HAUS ICE CREAM SANDWICH 12

ICE CREAM & SORBET 9

Daily Selection

Spirits

AMARO

Aperol	16
Branca Menta	14
Campari	14
Cio Ciaro	14
Cynar	14
Fernet Branca	14
Montenegro	14
Nonino	14
Ramazotti	14

BRANDY

Laird's Apple Brandy	14
Pierre Ferrand 1840 Cognac	16
Pierre Ferrand Ambre Cognac	16
Singani 63	14

FORTIFIED WINE

Carpano Antica	14
Cocchi Americano	14
Dolin Blanc Vermouth	14
Dolin Dry Vermouth	14
Lillet Blanc	14
Pierre Ferrand Pineau de Charantes	14
Sandeman Ruby Port	14

GIN

Beefeater	15
Citadelle	16
Dorothy Parker	17
Fords	15
Hendricks	17
Perry's Tot	15
Plymouth	17

LIQUEURS

Bailey's Irish Cream	15
Benedictine	14
Cafe Lolita	14
Cherry Heering	14
Cointreau	14
Combiere Liqueur d'Orange	14
Drambuie	14
Grand Marnier	15
Green Chartreuse	16
Lazzaroni Amaretto	14
Luxardo Maraschino	14
Pernod Pastis	14
Pierre Ferrand Dry Curacao	14
Pimm's	14
Saler's	14
St. Germain	14
Yellow Chartreuse	14

MEZCAL

Del Maguey Chichicapa	17
Del Maguey Vida	16

(continued)

RUM

Appleton Estate Signature	15
Avua Prata Cachaca	14
Diamond Reserve White	14
El Dorado 5 Yr	15
El Dorado 15 Yr	16
Goslings	15
Plantation 3 Star	14
Plantation Jamaican	14
Plantation Original Dark	14
Santa Teresa 1796	16
Smith & Cross Jamaican	15
Ron Zacapa 23	17

TEQUILA

Casamigos Blanco	17
Casamigos Reposado	19
Casamigos Anejo	21
Casa Dragones Joven	50
Corralejo Blanco Tequila	15
Don Julio Blanco	15
Don Julio Reposado	16
Don Julio Anejo	18
Don Julio 1942	50
Espolon Reposado	16
Siete Leguas Blanco	15

VODKA

Absolut Elyx	20
Belvedere	16
Ketel One	18
Tito's	16
Wodka	15

WHISKEY

AMERICAN

Hudson Four Grain	24
Hudson Single Malt	32
Stranahan's Colorado Whiskey	22

BOURBON

Blanton's	20
Four Roses Yellow Label	16
Bulleit	20
Eagle Rare 10 Yr	18
Evan Williams Black Label	15
Filibuster	24
Four Roses Single Barrel	20
Hudson Baby Bourbon	24
Makers Mark	15
Makers 46	20
Russel's Reserve 10 Yr	16
Widow Jane	20
Woodford Reserve	16
Woodford Reserve Double Oaked	18

WHISKEY

IRISH

Jameson	15
Power's	14
Red Breast 12 Yr	16

JAPANESE WHISKEY

Hibiki Harmony	25
Yamazaki 12 Yr	30

RYE

Bulleit	20
Michter's Rye	16
Rittenhouse	16
Templeton	20
Whistlepig 10yr	20
Whistlepig 12yr	28
Wild Turkey 101	22
Woodford Reserve	18

SCOTCH

Aberlour 12yr	16
Balvenie Caribbean Cask 14 Yr	20
Balvenie Double Wood 12 Yr	17
Bowmore 12 Yr	16
Famous Grouse	15
Glenlivet 12 Yr	20
Glenlivet 16 Yr Nadurra	32
Glenlivet 18 Yr	52
Lagavulin 16 Yr	24
Laphroaig 10 Yr	16
Macallan 12 Yr	20
Macallan 15 Fine Oak	32
Macallan 18 Yr	50
Macallan Rare Cask	95
Oban 14 Yr	20
Talisker 10 Yr	22

Nite Owl

Available daily 10pm - 12am

SNACK TRIO ^V ^{GF} 14

Marinated Olives, Kettle Chips
BBQ Corn Nuts

MEAT & CHEESE BOARD 25

Chef's Curated Selection
Bread, Fruit, Local Honey

OMELETTE OF THE DAY 18

KALE CAESAR 18

Gem Lettuce, Romaine Hearts, Kale
Caesar Dressing, Parmesan Garlic Croutons
+ *Grilled Chicken 10* + *Lobster 16* + *Salmon 12*

ROXY BURGER 28

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

GRILLED CHICKEN SANDWICH 21

Avocado, Crispy Bacon
Lettuce, Tomato, Chipotle Aioli
Hand Cut Fries

GRILLED CHEESE 18

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

BAR STEAK 32

Skirt Steak, Horseradish Butter
Onion Rings

HAND CUT FRIES ^V ^{GF} 12

Smoky House Sauce

**COOL HAUS
ICE CREAM SANDWICH 12**

^V = VEGAN ^{GF} = GLUTEN FREE

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