

Meet Us Pit
The Roxy!

LIVE ON STAGE:

Wed-Fri 6-10pm

Sat 1-3pm & 6-10pm

Sunday 1-3pm

ROXY HOTEL

TRIBECA



Sunset Special

\$1.50 OYSTERS

4-6pm NITELY!

\$8 Wine

\$8 Sparkling Wine

\$5 Beer

EAST COAST RAW BAR

EAST COAST OYSTERS
bloody mary horseradish
mignonette, lemon **Gf** MP

SHRIMP COCKTAIL
bloody mary horseradish
lemon **Gf** 22

MAINE LOBSTER COCKTAIL
mustard sauce
lemon **Gf** 28

FRIED OYSTERS
celeriace remoulade, paprika
herb salad 21

LITE FARE AND SHARE

SOUP DU JOUR chef's daily selection 14

SNACK TRIO marinated olives, kettle chips, BBQ corn nuts **V** 14

CRUDITÉS raw seasonal vegetables, green goddess yogurt dip, avocado hummus **Gf** 14

MEDITERRANEAN MEZZE zaatar hummus, muhammara, lemon labneh, baba ganoush, grilled pita 25

PIGS IN A BLANKET Pat LaFrieda sausages, whipped dijon Mustard 18/32

MEAT & CHEESE local honey, fruit, raisin walnut bread 25

HAND-CUT FRIES smokey house sauce **Gf** 12

SALADS AND SANDWICHES

KALE CAESAR gem lettuce, romaine hearts, kale parmesan garlic croutons, caesar dressing 18

MARKET GREENS SALAD radish, cucumber, tomato, lemon herb vinaigrette **Gf** **V** 16

ROXY BURGER 8oz Pat LaFrieda beef brisket blend, NY cheddar, charred radicchio slaw, smokey house sauce
fries or salad 28 +avocado 6 | thick-cut bacon 8

GRILLED CHICKEN SANDWICH avocado, crispy bacon, lettuce, tomato, chipotle aioli, fries or salad 21

GRILLED CHEESE NY cheddar, pepperjack, monterey jack, mustard, mayo, Japanese white bread, fries or salad 18
+avocado 6 | thick-cut bacon 8

ROXY CLASSICS

OMELET OF THE DAY salad, fries **Gf** 20

MAC & CHEESE 18 + lobster 16 | thick-cut bacon 8 | broccolini 5

SLOW ROASTED ATLANTIC SALMON brussels sprouts, pecans, avocado, aged balsamic, herbs **Gf** 30

STEAK FRITES skirt steak, horseradish butter, charred lemon, fries **Gf** 32

Sweet Seasonal Pie 12 | Daily Selection of Ice Cream & Sorbet **Gf** 9 | Chocolate Cake 12

ROXY HOTEL

V = Vegan **Gf** = Gluten Free Please alert your server of any food allergies prior to your order. A 20% gratuity will be added to parties of 6 or more.
A 10% Covid-19 recovery charge will be automatically applied to all checks, this is a surcharge and not a gratuity for our Team Members.



COCKTAILS



17.00

THE LOLA

Aperol, St. Germain
Pamplemousse
Sparkling Wine

THE ROXY

Dark Rum, Sour Cherry Cordial
Cinnamon, Lime, Pineapple

DOWN IN MEXICO

Blanco Tequila, Mezcal
Sour Apple, Ginger, Lime

THE BLACKSTONE FIVE

Bourbon, Apricot
Honey, Lemon
Habanero Bitters

MAGIC SPELL JULEP

Bourbon, Dark Rum
Apricot, Mint

SOME LIKE IT HOT

Spanish Brandy, Scotch, Orange
Lemon, Cinnamon
Angostura Bitters
Served Hot

MIDNIGHT RAMBLER

Bourbon, Campari, Blood Orange
Cardamom, Lemon

WINE

White

GRÜNER VELTLINER Barbara Öhlzelt, Kamptal, Austria '18	16/80
SANCERRE Domaine De La Croix, Sancerre, France '18	18/80
PINOT BLANC Albert Mann, Alsace, France '18	15/75

Red

PINOT NOIR Pence Vineyards, Santa Rita Hills, CA '17	19/95
RIOJA Marqués de Arviza, "Selección Especial", Rioja, Spain '16	16/80
ZWEIGELT Rennersistas, Burgenland, Austria '18	14/70
CABERNET SAUVIGNON Bench, Sonoma County, CA '17	20/100

Rosé & Sparkling

CAVA BRUT NATURE Azimut NV, Spain	15/75
BILLECART-SALMON Brut, Champagne	22/100
MATTHIASSEN ROSÉ Dunnigan Hills, Napa Valley, CA '18	16/80

BEER

STELLA ARTOIS | GLUTENBERG IPA | ITHACA FLOWER POWER IPA
LEFT HAND MILK STOUT | SANKATY LIGHT LAGER

10.00