

Meet Us Pit  
The Roxy!

LIVE ON STAGE:

Wed-Thr 6-10pm

Sat 12-4pm & 6-10pm

Sunday 12-4pm

# 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**  
celeric 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

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

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

## BRUNCH FAVORITES

**EGGS ANY STYLE** two organic eggs any style, bacon or sausage, crispy herbed potatoes, toast 18

**AVOCADO SCRAMBLE** heirloom tomatoes, basil, avocado, crispy potatoes, toast 18

**AVOCADO TOAST** roasted tomatoes, basil, multigrain toast, toast 16 +4 organic egg any style +1 gluten-free toast

**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

**CLASSIC BRIOCHE FRENCH TOAST** real maple syrup 18

**GRAND MULTIGRAIN WAFFLE** seasonal fruit, real maple syrup 18

**HOUSEMADE GRANOLA** choice of milk, organic or greek yogurt 14

**MAKE-TO-ORDER OMELET** herbed potatoes, salad 20 **Gf**

## ROXY CLASSICS

**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

**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 BRUNCH

**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 BLACKSTONE FIVE

Bourbon, Apricot  
Honey, Lemon  
Habanero Bitters

### THE ROXY

Dark Rum, Sour Cherry Cordial  
Cinnamon, Lime, Pineapple

### MAGIC SPELL JULEP

Bourbon, Dark Rum  
Apricot, Mint

### MIDNIGHT RAMBLER

Bourbon, Campari, Blood Orange  
Cardamom, Lemon

### DOWN IN MEXICO

Blanco Tequila, Mezcal  
Sour Apple, Ginger, Lime

### SOME LIKE IT HOT

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

## 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