

# ROXY HOTEL

T R I B E C A

## 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**  
celeriac 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

**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 | bacon 8

**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

**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

**HALF ROASTED CHICKEN** baby vegetables, charred lemon, thyme jus 28

**GAMELLI PASTA** housemade tomato sauce, fresh mozzarella, basil, parmesan 20

## ROXY CLASSICS

*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



**THE LOLA**  
Aperol, St. Germain  
Pamplemousse  
Sparkling Wine

**MAGIC SPELL JULEP**  
Bourbon, Dark Rum  
Apricot, Mint

**DOWN IN MEXICO**  
Blanco Tequila, Mezcal  
Sour Apple, Ginger, Lime

17.00

**THE ROXY**  
Dark Rum, Sour Cherry Cordial  
Cinnamon, Lime, Pineapple

**THE BLACKSTONE FIVE**  
Bourbon, Apricot  
Honey, Lemon  
Habanero Bitters

**MIDNIGHT RAMBLER**  
Bourbon, Campari, Blood Orange  
Cardamom, Lemon

17.00

**SERVED HOT!**

**HOT CHOCOLATE 10**  
Coco, Oat Milk, Big Mellow  
+ Dark Rum 8 | Bourbon 8

**HOT APPLE CIDER 10**  
Apple Cider, Seasonal Spices  
+ Dark Rum 8 | Bourbon 8

**MULLED WINE 15**  
Red Wine, Cognac, Seasonal Spices

**SOME LIKE IT HOT 17**  
Spanish Brandy, Scotch, Orange  
Lemon, Cinnamon, Angostura Bitters

## WINE

### *White*

CHARDONNAY Domaine de la Patience, France '19 14/70  
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 Rennerstas, 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 | NARRAGANSETT LIGHT LAGER  
10.00