

ROXY HOTEL

TRIBECA

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

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

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 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

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

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



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 Arvizu, "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 | NARRAGANSETT LIGHT LAGER
10.00