

# ROXY HOTEL

T R I B E C A

## EAST COAST RAW BAR

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

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

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 | Chocolate Cake 12

## ROXY DELIVERY

**V** = Vegan **Gf** = Gluten Free Please relay any food allergies prior to your order.



## 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 Arvisa, "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