



ON STAGE AT
THE ROXY HOTEL
TRIBECA

Sunset Cocktails

Tues-Sat from 6pm
with PIANIST MICHAEL GARIN

Presenting

Thr-Sat at 8pm
LIVE ENTERTAINMENT

Into The Night

Wed 8-12pm
Thr-Sat at 10pm
SPINNING VINYL

Weekend Brunch

Sat from 12-4pm
SPINNING VINYL
Sun from 12-4pm
LIVE JAZZ

Happy Hour Oysters!

Mon: ALL NIGHT!
Tues-Sun: 5pm-7pm
EAST COAST OYSTERS 1.00
DRAFT BEER 5.00
WINE BY THE GLASS 10.00
THE LOLA 12.00

SCHEDULE at ROXYHOTELNYC.COM

*20% Gratuity will be added to parties of 6 or more.
Please alert your server of any food allergies prior to your order.*



Roxy Standards

THE ROXY

El Dorado Rum 5yr Rum
Sour Cherry Cordial
Cinnamon, Lime, Pineapple

THE MAGIC SPELL

Buffalo Trace Bourbon
Plantation Original Dark Rum
Apricot, Mint

BEATRICE

Vodka, St Germain
Salers Aperitif
Giffard Creme de Peche
Lemon, Honey, Bubbles

DJANGO TIGER

Wild Turkey 101 Rye
Carpano Antica Sweet Vermouth
Amaro Montenegro, Branca Menta

DIRTY HARRY

Raisin infused Bulleit Rye
Miracle Mile Pecan Bitters
Demerara, Coffee Beans

THE BLACKSTONE FIVE

Buffalo Trace Bourbon, Apricot
Honey, Lemon, Bittermen's Hellfire Shrub

Seasonal Cocktails

THE GREAT ESCAPE

Plantation 3 Star & Jamaican Rums
Passion Fruit, Ginger, Cinnamon, Lime
Pineapple, Peychaud's Bitters

FLIP FANTASIA

Pierre Ferrand Cognac
Plantation Overproof Rum
Sandeman Ruby Port, Allspice
Whole Egg, Cream, Nutmeg

DOWN IN MEXICO

Blanco Tequila, Mezcal Vida
Leopold Bros. Sour Apple
Strega, Ginger, Lime

SOME LIKE IT HOT

Famous Grouse Scotch, Lemorton Pommeau
Ginger, Honey, Lemon, Angostura Bitters
Served Hot

MY BEAUTIFUL WORLD

Perry's Tot Gin, Pineau de Charantes
Pierre Ferrand Dry Curacao
Lemon, Vanilla

THE LOLA

Aperol, St. Germain
Pamplemousse, Sparkling Rosé

Wine

SPARKLING

BILLECART-SALMON Brut 22/110
Champagne NV

CRÉMANT DE LOIRE 16/74
Manoir de la Tete Rouge, Brut Zero '16

LAMBRUSCO DI SORBARA Zucchi 12/48
Emilia-Romagna, Italy '16

WHITE

POUILLY FUMÉ Dezat, Loire, France '16 18/85
lychee, rocks

CHARDONNAY Poco a Poco Sonoma CA '16 15/60
lush, round, classic

ROUSSANNE, Maison P-U-R "Energie" '15 12/50
fennel seeds, pollen

VERDELHO, Forlorn Hope "Que Saudade" 14/56
Sierra Foothills, CA '15
crisp, floral, dry

CHARDONNAY Heintz Vineyard, Sonoma '08 126

CHASSAGNE-MONTRACHET 1er Cru Baudines 165
Thomas Morey '13

SAVENNIERES Clos de la Coulée de Serrant Joly '12 177

ROSÉ

ROSÉ OF GAMAY Brice Denay "Rosé Grier" 12/50
Touraine, Franc '16
melon, dried fruit

RED

MALBEC Pedro Parra y Familia Cauquenes 15/62
Pencopolitano Maule
spicy, full, exuberant

PINOT NOIR Omero, Willamette Valley, OR '15 18/85
elegance, style

RIOJA Crianza, Vina Amezola, Spain '12 15/62
spice, mint

CORBIERES Sainte-Croix "Fournas" '15 13/53
big, pure, rustic

CABERNET SAUVIGNON Matthiasson, Napa '13 132

LE CHAMBERTIN GRAND CRU Tortochot, Burgundy '11 330

BAROLO "Case Nere" Enzo Boglietti '06 185

Beer

BOTTLED

PINKUS UNFILTERED UR-PILSNER 14

DUPONT SAISON 12

STELLA ARTOIS 8

SAM SMITH ORGANIC LAGER 9

LEFT HAND NITRO MILK STOUT 9

ITHACA FLOWER POWER IPA 9

GLUTENBERG IPA (GLUTEN-FREE) 10

CRAFT DRAUGHT

SLY FOX PILSNER 8

LAGUNITAS IPA 8

OMMEGANG WITTE 8

BELL'S PORTER 8

CAPTAIN LAWRENCE LIQUID GOLD 8

Hot and Cold

JACK'S STIR BREW COFFEE

COFFEE 5

ICED COFFEE 5

ESPRESSO 3

CAPPUCCINO 4

CAFÉ LATTE 4.50

MACCHIATO 3

AMERICANO 3

SINGLE ORIGIN ETHIOPIAN STIR BREW 6

LOOSE LEAF TEA 6

HOT CHOCOLATE 6

Cold Pressed Juices

CUCUMBER, CELERY, KALE, APPLE, ROMAINE 10

WHEATGRASS, PINEAPPLE, GINGER 10

RED APPLE, CARROT, BEET, LEMON, GINGER 10

East Coast Raw Bar

Served from 5pm til 10pm

OYSTERS

DELAWARE BAY, NJ 2.75
complex mild saltiness with a lettuce finish

JAMES RIVER, VA 2.50
firm meat, great brine, clean finish

MADHOUSE, CHESAPEAKE BAY, MD 3
plump meat, sweet & clean brine

SWEET JESUS, HOLLYWOOD, MD 3
crisp cucumber finish

WIANNO, CAPE COD BAY, MA 3
plump and succulent meat

SHELLFISH

LITTLE NECK CLAMS 1/2 DOZEN 10

ALASKAN KING CRAB LEGS 28

COCKTAILS

JUMBO LUMP CRAB COCKTAIL 22
Bloody Mary Horseradish

MAINE LOBSTER COCKTAIL 28
Celery Old Bay

SHRIMP COCKTAIL 15
Bloody Mary Horseradish

Plateau 45

6 Oysters, 6 Shrimp, 4 Clams

Grand Plateau 85

18 Oysters, 6 Shrimp, Ceviche, Mussels, Crab

Roxy Plateau 125

24 Oysters, 8 Shrimp, Ceviche
Mussels, Crab, Lobster

Lite Fare and Share

Served all day

SOUP OF THE DAY 15

ROXY SEAFOOD CHOWDER 16
Mussels, Clams, White Fish, Tomato, Fennel

FRIED OYSTERS 21
Spicy Remoulade, Paprika and Herb Salad

STEAMED PEI MUSSELS 20
White Wine, Shallots, Herbs, Grilled Sourdough

CRUDITÉS 14
Raw Seasonal Vegetables
Green Goddess Yogurt Dip, Avocado Hummus

MEAT & CHEESE BOARD 25
Chef's Curated Selection
Served with Bread, Fruit, and Local Honey

MEDITERRANEAN MEZZE 25
Zaatar Hummus, Muhammara
Lemon Labneh, Baba Ganoush, Grilled Pita

ROXY BEEF TARTARE 21/30
Hand Chopped Raw Strip Steak
Organic Egg Yolk, Shoestring Potatoes

PIGS IN A BLANKET 16/32
Housemade Sausage
Whipped Dijon Mustard

Salads

KALE CAESAR 16

Gem Lettuce, Romaine Hearts, Kale
Caesar Dressing
Parmesan Garlic Croutons

MARKET GREENS SALAD 15

Radish, Cucumber, Tomato
Lemon Herb Vinaigrette

GREENS AND GRAIN BOWL 22

Inca Red and White Quinoa,
Tahini Miso Dressing
Organic Soft Boiled Egg
House Pickles, Sautéed Greens
+ *Grilled Chicken 10 + Lobster 16 + Salmon 12*

Sandwiches

Served with Hand Cut Fries or Salad

ROXY BURGER 28

8oz Pat LaFrieda Beef Brisket Blend, NY Cheddar
Smokey House Sauce, Brussel Sprout Slaw
+ *Avocado 5 + Thick Cut Bacon 7*

GRILLED CHICKEN 18

Avocado, Bacon, Lettuce, Tomato, Chipotle Aioli

ROXY LOBSTER ROLL 28

Lemon, Drawn Butter, Paprika
Shoestring Potato Garnish
Served Warm

CUBANO 21

Roast Mojo Pork, Ham, Mortadella, Gruyere
Spicy Pickle, Mustard

GRILLED CHEESE 16

NY Cheddar, Pepperjack, Monterey Jack
Mustard, Mayo, Japanese White Bread
+ *Avocado 5 + Thick Cut Bacon 7*

Roxy Classics

GARGANELLI PASTA 18

Cherry Tomato, Basil, Lemon, Garlic
+ *Grilled Chicken 10 + Lobster 16 + Salmon 12*

PAN SEARED BROOK TROUT 30

Charred Scallion Herb Salad, Almond Brown Butter
Anson Mills Parmesan Grits

BRICK CHICKEN 28

Organic Half Chicken, Grilled Lemon, Chicken Jus
Seasonal Vegetables

NY STRIP STEAK 42

14oz Strip Steak, Peppercorn Sauce
Pomme Purée

BAR STEAK 30

Skirt Steak, Horseradish Butter, Onion Rings

MAC & CHEESE 12/20

+ *Lobster 9 + Thick Cut Bacon 7 + Broccolini 5*

OMELET OF THE DAY 18

On The Side

Pomme Purée 9
Hand Cut French Fries 9
Brussel Sprouts with Bacon 9
Grilled Asparagus 9
Sautéed Wild Mushroom 9
Sautéed Broccolini 9
Parmesan Grits 9

Sweet

Chocolate Pecan Pie	10
Cake by Baked	12
New York Cheesecake	12
Butterscotch Bomboloni	10
Cool Haus Ice Cream Sandwich	12
Daily Selection of Ice Cream & Sorbet	9

Spirits

AMARO

Aperol	14
Branca Menta	14
Campari	14
Cio Ciaro	14
Cynar	14
Fernet Branca	14
Montenegro	14
Nonino	14
Ramazzotti	14

BRANDY

Laird's Apple Brandy	14
Pierre Ferrand 1840 Cognac	14
Pierre Ferrand Ambre Cognac	16
Singani 63	14

FORTIFIED WINE

Carpano Antica	14
Cocchi Americano	14
Dolin Blanc Vermouth	14
Dolin Dry Vermouth	14
Lillet Blanc	14
Pierre Ferrand Pineau de Charantes	14
Sandeman Ruby Port	14

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Beefeater	15
Citadelle	14
Dorothy Parker	15
Fords	15
Hendricks	15
Perry's Tot	15
Plymouth	15

LIQUEURS

Bailey's Irish Cream	15
Benedictine	14
Cafe Lolita	14
Cherry Heering	14
Cointreau	14
Combiér Liqueur d'Orange	14
Drambuie	14
Grand Marnier	15
Green Chartreuse	14
Lazzaroni Amaretto	14
Luxardo Maraschino	14
Pernod Pastis	14
Pierre Ferrand Dry Curacao	14
Pimm's	14
Saler's	14
St. Germain	14
Yellow Chartreuse	14

MEZCAL

Del Maguey Chichicapa	17
Del Maguey Vida	15

(continued)

RUM

Appleton Estate Signature	14
Avua Prata Cachaca	14
El Dorado White	14
El Dorado 5 Yr	15
El Dorado 15 Yr	16
Goslings	14
Plantation 3 Star	14
Plantation Jamaican	14
Plantation Original Dark	14
Santa Teresa 1796	16
Smith & Cross Jamaican	15
Ron Zacapa 23	16

TEQUILA

Casamigos Blanco	15
Casamigos Reposado	16
Casamigos Anejo	18
Casa Dragones Joven	50
Corralejo Blanco Tequila	15
Don Julio Blanco	15
Don Julio Reposado	16
Don Julio Anejo	18
Don Julio 1942	45
Espolon Reposado	16
Siete Leguas Blanco	15

VODKA

Absolut Elyx	20
Belvedere	16
Ketel One	16
Tito's	15
Wodka	14

WHISKEY

AMERICAN

Hudson Baby Bourbon	24
Hudson Four Grain	24
Hudson Single Malt	28
Stranahan's Colorado Whiskey	22

BOURBON

Blanton's	20
Four Roses Yellow Label	14
Bulleit	15
Eagle Rare 10 Yr	16
Evan Williams Black Label	14
Filibuster	24
Four Roses Single Barrel	20
Jack Daniels	14
Makers Mark	16
Makers 46	20
Russel's Reserve 10 Yr	16
Widow Jane	20
Woodford Reserve	16
Woodford Reserve Double Oaked	18

WHISKEY

IRISH

Jameson	14
Power's	14
Red Breast 12 Yr	16

BLENDED

Hibiki	18
Johnnie Walker Black	17

RYE

Bulleit	16
Michter's Rye	16
Rittenhouse	16
Templeton	20
Whistlepig 10yr	20
Whistlepig 12yr	29
Wild Turkey 101	16
Woodford Reserve	18

SCOTCH

Aberlour 12yr	16
Balvenie Caribbean Cask 14 Yr	20
Balvenie Double Wood 12 Yr	17
Bowmore 12 Yr	16
Famous Grouse	15
Glenlivet 12 Yr	20
Glenlivet 16 Yr Nadurra	32
Glenlivet 18 Yr	52
Lagavulin 16 Yr	24
Laphroaig 10 Yr	16
Macallan 12 Yr	17
Macallan 15 Fine Oak	32
Macallan 18 Yr	64
Macallan Rare Cask	95
Oban 14 Yr	20
Talisker 10 Yr	22

TENNESSEE

Jack Daniels	14
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Nite Owl

Available daily 10pm - 12am

ROXY LOBSTER ROLL 28

Lemon, Drawn Butter, Paprika,
Shoestring Potato Garnish

Served Warm

MEAT & CHEESE BOARD 25

Chef's Curated Selection
Served with Bread, Fruit, and Local Honey

SOUP OF THE DAY 15

KALE CAESAR 16

Gem Lettuce, Romaine Hearts, Kale
Caesar Dressing

Parmesan Garlic Croutons

+ *Grilled Chicken 10*

+ *Lobster 16*

+ *Salmon 12*

ROXY BURGER 28

8oz Pat LaFrieda Beef Brisket Blend, NY Cheddar
Smoky House Sauce, Brussel Sprout Slaw
NY Cheddar

+ *Avocado 5* + *Thick Cut Bacon 7*

GRILLED CHICKEN SANDWICH 18

Avocado, Crispy Bacon
Lettuce, Tomato, Chipotle Aioli
Hand Cut Fries

GRILLED CHEESE 16

NY Cheddar, Pepperjack, Monterey Jack
Mustard, Mayo, Japanese White Bread

+ *Avocado 5* + *Thick Cut Bacon 7*

BAR STEAK 30

Skirt Steak, Horseradish Butter
Onion Rings

HAND CUT FRIES 9

Smoky House Sauce

COOL HAUS ICE CREAM SANDWICH 12

Meet Me ^{at} The Roxy

THE DJANGO

Descend into the Django and you'll feel like you've entered another world. The new subterranean jazz club, with its vaulted ceilings, paint peeling into layers of emerald, sage and persimmon hues, and vintage lighting fixtures, was modeled after the boites of Paris. The venue consists of two cocktail bars, open dining space and a stage for live performances. The Django offers crafted cocktails and small plates, all partnered with a brilliant entertainment lineup.

*Open Wednesday thru Saturday
Reservations & Schedule*

THEDJANGONYC.COM

THE ROXY CINEMA

The Roxy Cinema, taking its name from the esteemed 1920s motion picture palace, is an intimate 118-seat cinema in downtown Manhattan. Featuring an Art Deco-inspired design with craft cocktails and a gourmet concession stand, the theater specializes in first-run independent films, rare archival prints and 35mm cult classics, and runs special cultural programming including film series, director and actor Q&A's, and artist collaborations. Visitors may enjoy cocktails, dining and entertainment at The Roxy Bar or The Django before or after the movies. Whether its a couple dropping in for a casual date, or an enthusiast coming to see a favorite director, the Roxy Cinema is as rich an experience as the movies themselves. Tickets for the public are \$10.00 and complimentary to all hotel guests when presenting your room key card.

Showtimes

ROXYCINEMATRIBECA.COM

JACK'S STIR BREW COFFEE

Jack Mazzola started with an idea and ended up with a culture. First, he patented his own coffee making technique (a stir brew method that gives a fuller flavor), then worked on a coffee farm in the Dominican Republic for a month, where he still sources his beans. By the time he opened up his first shop on 10th Street in the West Village, (the first organic, fair trade, shade-grown coffee shop in Manhattan) a line spilled out the door. Many first-time customers became regulars, and not just for the solid coffee – there's just something about Jack's laid-back, old soul vibe. The Roxy Hotel is Jack's seventh location in New York, and serves classic and new favorites, plus vegan baked goods.

Open Daily 6:30AM - 6PM

BLACKSTONES HAIRDRESSING

With an East Village location beloved by fashion editors and designers, Joey Silvestera, has opened his second Blackstones salon at The Roxy. The Blackstones team uses and sells Silvestera's 100% environmentally friendly and formulated unisex hair care collection, Five Wits, which will soon outfit each guest room in the hotel.

Open Tuesday thru Sunday

BLACKSTONESNYC.COM

ROXY BRUNCH & LIVE MUSIC

In New York, brunch is the most sacred meal of the weekend. At the Roxy, there is plenty of cozy seating, plus a vibrant buffet with healthy and hearty options galore and an option for endless cocktails. Come eat, kick back and enjoy live jazz music and a variety of films every Saturday and Sunday. Visit RoxyHotelNYC.com for showtimes.

Weekends 11AM TIL 4PM

Adults \$35 Children \$15 Endless Cocktails \$20

