

THE BLUE VAULT



@rosevalecocktailroom

VAULT CURATED



Vault Curated was created exclusively for the Blue Vault as a focused and intentional cocktail program built on craft, choice, and discovery. Bourbon leads the way, anchored by a collection of signature Remus cocktails that define the foundation of the menu. From there, a concise selection of non-bourbon classics unfolds, interpreted through varying styles, whether shaken or stirred, served up or on the rocks.

At the core of the program is a bespoke library of classic cocktails, organized by spirit and executed with precision and care. Each drink highlights technique, balance, and thoughtful composition, while leaving room for personal preference. Guests are invited to tailor their experience with confidence, guided by the bar's point of view and respect for timeless form.

Vault Curated is about doing fewer things, better. It honors classic foundations, subtle variations, and an elevated experience rooted in the intimacy, elegance, and quiet confidence of the Blue Vault. Now, allow your server and bartender to guide you through the journey, and enjoy the hospitality.



BROUGHT TO YOU BY THE ROSEVALE BAR TEAM

THE ARTEMIS 23

bourbon, cacao-infused vermouth, black walnut
this full and dry take on a manhattan is revelatory in the pre-prohibition era

WIDESPREAD LAWLESSNESS 23

high rye bourbon, aged rum, falernum,
bitter orange
tiki-take on a timeless cocktail. spirit forward with bright, spiced lime & ginger twist

QUEEN CITY BOULEVARD 23

bourbon, sweet vermouth, campari, biscotti
anise and vanilla play with sweet baking spices in the bourbon base to mellow the bitter tones in this known classic

PIP PIP CHERRIO 23

bourbon, honey, lemon, honey nut cheerio cereal
milk - clarified
a honey-forward gold rush gets a cereal milk punch

DEATH VALLEY FARM 23

bourbon, dark rum, fig cider syrup, lime, ginger
dark, bold, and spicy, with fig and ginger bringing unexpected warmth

DAY BREAK SOUR 24

bourbon, palo cortado sherry, lemon, spiced
turbinado, pancakes & bacon, maple, egg white
brunch all night. evocative of jay gatsby's parties going until dawn, and indicative of the iconic new york city gang the "daybreak boys"

..... **BESPOKE COCKTAIL JOURNEY**

your cocktail, your way.

Let us craft a drink tailored to you

CHOOSE YOUR STYLE

shaken & citrusy or stirred & spirit forward?

PICK YOUR SPIRIT

vodka, rum, gin, or something unexpected?

SHARE YOUR FLAVOR CUES

sweet, bitter, floral, or spiced?

ENJOY YOUR JOURNEY

we will curate a cocktail to fit your needs.

\$23

REMUS TASTING FLIGHT 28

¾ oz pours of each

Remus 9yr Straight Bourbon Whiskey 107,
Remus 6yr Straight Bourbon Whiskey Highest Rye,
Master Distiller Experimental Series

REMUS LUXURY TASTING 55

¾ oz pours of each

Remus Straight Bourbon Whiskey Repeal Reserve
Series IX 100 proof, Remus Gatsby Reserve 15yr
Straight Bourbon Whiskey 102.8 proof, Remus Babe
Ruth Reserve 2025 Ultra Limited 111 proof

ENCORE BITES

THICK CUT BACON 18

peppercorn, brown sugar, thyme

SALMON TARTAR CONES 24

avocado mousse, tobiko, rice pearls, spicy soy

STEAK TARTARE 26

cornichons, dijon, frico, truffle

TOMATO CROSTINI 14

white anchovy, chive, lemon zest

CRISPY ARTICHOKEs 16

green goddess sauce

ARANCINI 18

truffle dipping sauce

DEVEILED EGGS 14

calabrian chile, crunchy prosciutto

THE R.V.C. K.F.C. 25

korean fried chicken sandwich,
black sesame aioli, pickled vegetables,
salt & vinegar fries

TOGARASHI SPICED POTATO CHIPS 26

caviar-chive dip

ASSORTED OLIVES 12

rosemary, garlic, hot pepper, orange zest

FRENCH FRY TRIO 15

truffle aioli, black garlic chili aioli,
cilantro green curry sauce

“TOTALLY ADDICTIVE” MIXED NUTS