



ROSEVALE  
COCKTAIL ROOM

**BROADWAY BLUE ROOM**

COCKTAILS

**GRAVITY DEFYING 19**

GREEN, FRESH AND “POPULAR”, IT’LL CLEANSE YOU OF ANY WICKED IDEAS.

dorothy parker gin, aloe vera, apple, mint, green juice

**LION’S PRIDE 20**

A SENSATIONAL WHISKEY SIPPER THAT DRINKS LIKE AN AFRICAN FLOWER, SOFTENED BY BEESWAX.

yellowstone bourbon, amaro, cacao, beeswax, coconut husk

**WHITE GLOVE 20**

THRILLING SIBLING OF THE WHITE RUSSIAN WITH A ROUNDED FINISH AND SHINE.

venezuelan rum, coffee liqueur, licor 43, cream, blanketed with sparkles

**BE FABULOUS 21**

A CLASSIC TEQUILA HIGHBALL WITH A CASSIS DRIZZLE REPRESENTING THE BLOOD OF THE DEVIL AND THE MOST FASHIONABLE OF FOOTWEAR.

patron ahumado silver, cardenxe sotol, cassis, lime, hibiscus black salt, fever tree ginger beer

**EURYDICE BELLINI 19**

AN UPGRADE BELLINI WITH A SMALL INFUSION OF RASPBERRY FLAVOR AND ROSE PETALS, LIKE A SONG SUNG BY ORPHEUS.

white peach + raspberry, luca paretto prosecco, roses

**LA SINFONIA DE ROXANNE 20**

A PINK VESPER MARTINI FIT FOR A NIGHT OUT AT THE MOULIN ROUGE.

ketel one vodka, empirical spirits symphony 6, lillet rose, burlesque bitters

**THE GIRL MUST BE MAD 21**

A COCKTAIL AS YELLOW AS CORN, SILKY AND SULTRY WITH ABUNDANT FLORAL NOTES.

el tequileno gran reserva reposado, elderflower, genepi, apricot, black lemon

**MOONLESS SKY 20**

A BITTER AND SCARRED MEZCAL DRINK, MASQUERADING AS A NEGRONI, WITH A DEEP DARK COLOR AND A MINERAL FINISH.

los siete misterios mezcal, st. luna moonshine, luna aperitif, sweet vermouth, moonrock

**BUTTERED BEER + SHOT 20**

SWEET AND MAGICAL PUNCH TOPPED WITH DELICIOUS FLUFF AND SERVED WITH A CINNAMON WHISKEY SHOT ON THE SIDE.

bubbas burnt sugar whiskey, overproof apple brandy, cream soda, butterscotch marshmallow, cinnamon fire whiskey shot

**DUELING PISTOLS 24**

STIRRED AND STRAIGHTFORWARD, THIS IS A SMOKING GUN, A GOLDEN CROWN AND AN AGGRESSIVE NEGOTIATION ALL IN ONE GLASS.

nikka coffey malt, old world amaro, yellow chartreuse, vanilla, saffron, smoke



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**BITES**

**CAVIAR & CHIPS / 109**

1 oz sterling white sturgeon roe (ca), potato chips, french onion dip, chives

**WAGYU CHEESETEAK BITES / 22**

caramelized onion, aged provolone mornay, truffle, buttered parker roll

**LOBSTER ROLLS / 20**

everything spice, taragon mayo

**COCKTAIL ROOM SLIDERS / 18**

dry-aged wagyu beef, gouda blend, lettuce, pickle, special sauce

**ORANGE-CHILI DUCK WINGS / 18**

fresh shishito pepper, crispy garlic, scallion

**COCONUT RICE ARANCINI / 14**

green curry, crab

**PARMESAN TRUFFLE FRIES / 14**

black truffle aioli

**MARINATED OLIVES / 9**

**SPICED NUTS / 9**