

ROSEVALE  
COCKTAIL ROOM

*Food*

*Wine*

*Beer*





## from the kitchen

### *Crispy Truffle Arancini*

truffle oil and truffle aioli

15

<b>cocktail room sliders</b>	18
dry-aged wagyu beef, gouda blend, lettuce, pickle, special sauce	
<b>shrimp cocktail</b>	19
horseradish cocktail sauce, lemon	
<b>tuna tartare</b>	24
peasant toast, lemon and tabasco mayo	
<b>grilled cheese</b>	18
caramelized onion, fig jam	
<b>crispy cacio e pepe zucchini</b>	14
pecorino, black pepper and lemon	
<b>potato chips</b>	10
french onion dip	
<b>french fries</b>	12
<b>truffle fries</b>	14
<b>marinated olives</b>	9
<b>spiced nuts</b>	9

## something sweet

<b>mini sweets tower</b>	18
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# wine

## brut

champagne, moët & chandon imperial épernay, france	60 / 280
champagne, lanson pere & fils reims, france	28 / 140
prosecco, val d'oca veneto, italy	16 / 65

## white

sauvignon blanc, "infamous goose" malborough, new zealand, 2021	25 / 125
baby sancerre, paul buisse touraine loire valley, france, 2022	18 / 75
chenin blanc, raats old vine south africa, 2022	16 / 65
chardonnay, sonoma-cutrer sonoma coast, california, 2021	19 / 90
pinot gris, biokult naken orange osterreich, austria (natural skin-contact)	16 / 80
sauvignon blanc & sémillon lestignac hors les murs blanc "blizzard" loire valley, france 2022 (natural)	16 / 65

## red

pinot noir, elouan oregon, 2021	20 / 100
cabernet sauvignon, bonanza #6 california, mv	20 / 95
sangiovese, candialle mimas tuscany, italy, 2020	19 / 95
cab franc, sebastien david "hurluberlu" loire valley, france 2021 (natural, chilled)	18 / 75

## rosé

brut rosé, faire la fete cremant de limoux, france, mv	20 / 90
rosé, la fete du rosé st. tropez, france, mv	18 / 90

## dessert

sémillon, clarendelle “amberwine”  
monbazillac, france, 2015 (3 oz.)

25 / 98

## beer

### draft

greenport otherside ipa, new york	6.8%	10
downtown cider, new york	6.5%	10

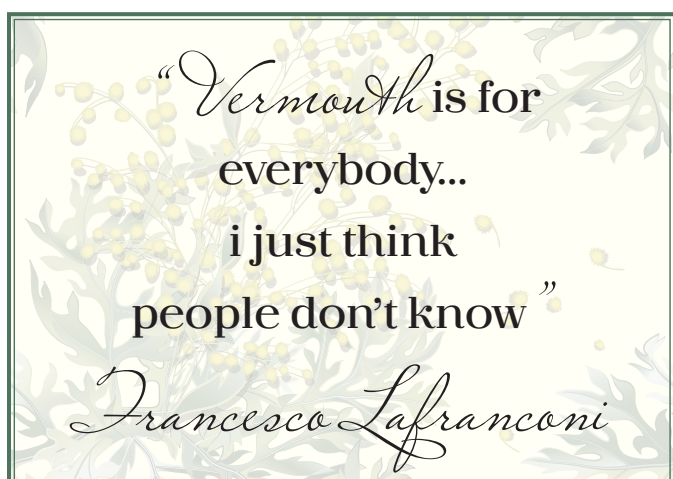
### bottled

coors light, colorado	4.2%	10
narrangansett light, rhode island	3.8%	10
krombacher pilsner, germany	4.8%	10
hitachino nest white ale, japan	5%	11
brooklyn lager, new york	5.2%	10
boulevard bourbon barrel quad, mo	11.8%	12
guinness extra stout, ireland	4.2%	10
buenaveza salt & lime lager, california	4.7%	10
revolution anti-hero ipa, illinois	6.7%	12

## vermouth flights

**\$38**

ask your server about our vermouth book, offering the world's largest collection. choose a tasting flight accompanied by sweet and savory snacks.



# negroni happy hour

daily | \$15 between 7-9pm

## **new york shakerato** 21

fort hamilton gin, campari, dionese's sweet vermouth, watermelon

## **new americana** 19

savoia aperitivo, sweet vermouth, fever tree espresso martini and soda water

## **marga-roni** 19

el tequileno blanco tequila, luxardo triple sec, italicus, lime cordial, sea salt

## **bitter divorce** 20

tanteo chipotle tequila, degroff's aperitivo, sweet vermouth, chocolate bitters

## **nutty diplomat** 20

diplomatico rum blend, lustau vermouth rojo, select aperitivo, walnut, orange bitters

## **freight train robbery** 20

dos hombres mezcal, campari, ginger, lemon, chocolate bitters

## **moonless sky** 21

st. luna moonshine, mezcal amaras verde, luna aperitivo, sweet vermouth, moonrock

## **negroni sour dough** 21

gin mare, spanish vermouth blend, lemon, spiced agave, egg white, rosemary, olive

## **negroni on tap** 18

fort hamilton gin, campari, dionese's sweet vermouth

## **uptown bartender's special** 20

teenage negroni, baby pineapple daiquiri

## **wine \$13 / \$60**

pinot noir, chenin blanc, prosecco

## **draft beer \$9**

Enjoy vermouth pours by the glass from our World's Largest Collection for just \$10 during Negrone Happy Hour.

# jazz age classics

thursday, friday, saturday | \$18 between 9pm-11pm

**rosevale whiskey sour** 21

yellowstone bourbon, lemon, cane,  
egg white, bitters

**revolver** 20

yellowstone bourbon, coffee liqueur,  
orange bitters

**honey kentucky fix** 20

yellowstone bourbon, lemon, dark honey, cherry

**french 75** 20

bowling & burch gin, lemon, prosecco, orange  
bitters, absinthe

**corpse reviver numero dos** 20

los magos sotol, lillet blanc, curacao,  
lemon, absinthe

**maria hernandez park swizzle** 20

los magos sotol, lemon, cane, mint,  
peychauds bitters

**negrini bianco #2** 20

los magos sotol, luxardo bitter bianco, italicus,  
verjus blanc

**jazz night lineup:** *Monthly*

see our instagram for the  
updated lineup!

@rosevalenyc

**guest mixology**

see our instagram for our  
monthly mixologist!

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