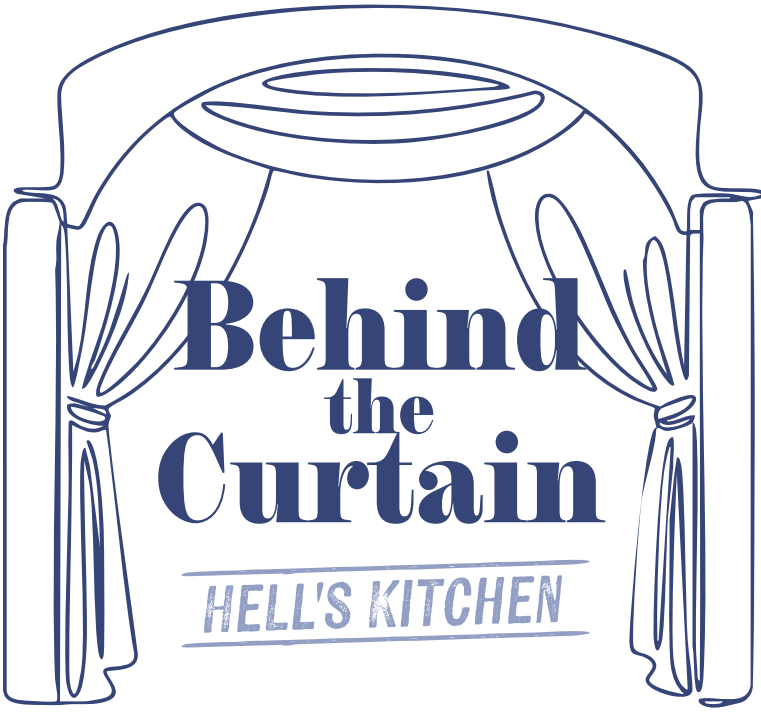

Behind the Curtain

HELL'S KITCHEN

Hell's Kitchen has always been a proving ground for theater, a neighborhood where creativity is shaped by close quarters, late nights, and constant motion. Long before the curtain rises, this is where ideas are tested, voices are found, and performances are built from repetition, risk, and grit. This cocktail program draws from that same energy, using Hell's Kitchen and Broadway as both catalyst and origin for every drink on this menu.

Each cocktail is conceived as a small performance. Inspiration comes from choreography, music, costume, lighting, set design, and the layered history of the neighborhood itself. Flavors unfold with intention like a score, building rhythm and contrast. Visuals play with spotlight and shadow. Texture references fabric, architecture, and movement. Aromas arrive like cues from the wings, timed to shape the experience from the first sip to the last.

At its core, this program is about collaboration and craft. The creativity and delivery of these cocktails come directly from the bartenders of the Rosevale Cocktail Room, many of whom are dancers, singers, actors, comedians, and storytellers in their own right.

Their lives on stage inform their work behind the bar, blending discipline, timing, improvisation, and presence into every drink they create. Just as theater brings many art forms together in a single moment, these cocktails weave performance, design, cultural diversity, and ritual into an experience that evolves in the glass. Behind the Curtain invites you not just to drink, but to step into the creative heartbeat of Hell's Kitchen and experience the show from a different point of view.

FROM THE ROSEVALE BAR TEAM

please inform your server or bartender of any allergies or dietary restrictions before ordering.

Cocktail Menu

BEHIND THE CURTAIN

TWO STEP TAP

BY ADAM OSBORNE

23

CITADELLE GIN, SUZE, ST-GERMAIN, COCCHI BIANCO AMERICANO, SERVED WITH SPARKLING WATER ON THE SIDE

Inspired by Bob Fosse and the precision of Hell's Kitchen theaters, this cocktail balances elegance and ease. Part White Negroni, part Wet Martini, it's delicious neat and evolves with sparkling water, letting each sip become a choreographed moment of flavor.

MAMBO, GO!

BY EMILY HARKINS

25

REDBREAST 12, DON Q AÑEJO RUM, RITUAL SISTER PINEAPPLE SPIRIT, LUSTAU AMONTILLADO SHERRY, COCONUT SODA, FLAMED CINNAMON, POPCORN DUST

Celebrating the vibrant streets of Hell's Kitchen, this cocktail layers tropical brightness, subtle spice, and warm oak and sherry depth. Playful yet composed, it evolves as you sip, reflecting the rhythm and energy of the neighborhood.

QUIET NIGHTS OF QUIET STARS

BY ADAM OSBORNE

23

AVUA CACHAÇA, BARSOL PISCO QUEBRANTA, PLANTARAY OFTD, GRAND MARNIER, PASSION FRUIT, LIME, CHARRED ORANGE, HIBISCUS

Inspired by Broadway's storytelling, this cocktailunfolds like a musical performance. Tropical passion fruit and citrus dance with layered spirits, while a hibiscus drizzle lets guests complete the final act. Bright, warm, and dynamic, finished with charred citrus and hibiscus sugar.

DELACORTE ROSE

BY DUSTIN BAILEY

23

NEVERSINK GIN, LAIRD'S APPLE JACK, CHAMOMILE GRAPPA, VERJUS HONEY, EGG WHITE, CARDAMOM, ROSE

Rooted in Hell's Kitchen and Joseph Papp's spirit of collaboration, this apple-forward cocktail blends floral, citrus, and spice notes atop a soft tannic base. Finished with delicate rose dusting, it evokes the ceremonial "flower shower" of Shakespeare in the Park.

Signature Cocktails

HELL'S KITCHEN

THE BEAUMONT SOCIETY

BY EMILY HARKINS

24

FORTRESS VODKA, EAU DE VIE DE PETIT LAIT, LUSTAU FINO SHERRY, GIFFARD CRÈME DE CACAO, STRAWBERRY APERITIF FOAM

Drawing inspiration from Eero Saarinen's mid-century theaters, this cocktail mirrors architectural flow. Strawberries and cream notes with subtle bitterness are crowned by vibrant red foam, creating a visually striking and balanced experience.

THE A TRAIN

BY MARK SULLIVAN

23

KOVAL, BACARDI OCHO, RIEGERS COFFEE LIQUEUR, BORGHETTI, ESPRESSO, MORIR SOÑANDO FOAM

Inspired by Lin-Manuel Miranda, this layered cocktail evokes Northern Manhattan streets. Coconut, grilled plantain, coffee, and sweet citrus unfold under a milk, orange, and vanilla espuma, inviting guests to taste the rhythm and energy of the city.

THE IMPRESARIO

BY DUSTIN BAILEY

23

LINIE AQUAVIT, APPLE BRANDY, JEFFERSON'S BOURBON, COCCHI BIANCO, BITTER TRUTH GOLDEN FALERNUM, PARSNIP TINCTURE

Channeling Harold Prince's Broadway precision, this cocktail opens earthy and herbaceous, evolving with cherry and almond notes. A sidecar lets guests craft the final flourish, while a flower on the ice evokes the drama of the stage.

WHAT IF

BY MARK SULLIVAN

24

BOTANIST GIN, ITALICUS, GRAND MARNIER, CARPANO ANTICA, BERRY TEA, PROSECCO

Inspired by David Rockwell's immersive designs, this cocktail is a miniature theater in a glass. Botanical and citrus notes transform as melting berry granita shifts texture and temperature, creating a playful, layered, and intentional tasting experience.

Bespoke Cocktail FLIGHTS

FLIGHT OF 3 FOR $35

A rotating house-selected cocktail, reimagined through three distinct Vermouth expressions.

ASK YOUR SERVER ABOUT THE CURRENT COCKTAIL STYLE: NEGRONIS, MARTINIS & MANHATTANS

MAINSTAY *LEGENDS*

JUNGLE CRUISE 22
tanqueray sevilla orange gin, fort hamilton gin, campari, don ciccio & figli fig liqueur, pineapple & lemon, toasted coconut, prosecco float

SPICY ENCOUNTER 23
exotico blanco tequila, tanteo jalapeño, chinola passionfruit liqueur, fresh lime, agave

FULLMOON LULLABY 23
remus straight bourbon, howler head banana bourbon, signature house amari blend

MR LEE MANHATTAN 30
nikka coffey grain japanese whisky, lillet blanc, orange bitters, pedro ximénez sherry

THE B SIGNAL 60
clase azul reposado tequila, amaro montenegro, chocolate & orange bitters, 24k gold leaf

SEASONAL COCKTAILS

RVC PSL 18
crop pumpkin vodka, fresh espresso,
borghetti coffee liqueur, nutmeg

ORCHARD OVATION 22
diplomático reserva, metamodernity cherry wood rye,
calvados, lime, apple cider, spiced turbinado

ICED PEAR MARTINI 20
vodka, st. george spiced pear, belle de brillet,
dolin dry vermouth, cocchi americano, pear foam, anise

PUMPKIN PUNCH 19
el mayor añejo tequila, chairman's reserve spiced rum,
degroff amaro, apple, vanilla, pumpkin beer

PEACH PIE SPRITZ 22
giffard pêche, italicus, padró & co. blanco reserva,
maurin quina, disaronno amaretto, prosecco, soda

BUY MYSELF FLOWERS 22
luna aperitivo, giffard crème de mûre, lillet blanc,
giffard lychee, giffard rose, prosecco, soda

SEASONAL SANGRIA 15
wine, international vermouth, seasonal fruit & spice.
a rotating expression inspired by the flavors of the season.

SEASONAL ON-DRAFT

our seasonal draft program is subject to change.
please ask your server or bartender for more info.

HOUSE NEGRONI 22
spirit, sweet vermouth, campari

HOUSE OLD FASHIONED 22
spirit, cane, bitters

VERMOUTH FLIGHTS

Four 1oz Pours $40

GIRO D'ITALIA
TOUR DE FRANCE
VUELTA A ESPAÑA
TOUR OF AMERICA
WORLD TOUR