

MARTINI

SUN - THURS

HOUR

7PM - 9PM

MARTINIS

1 FOR \$16, FLIGHT OF 3 FOR \$23

ROSEVALE 50/50

vodka or gin, dry vermouth, orange bitters, lemon oil & olives

I LIKE IT DIRTY

american harvest, lustau dry spanish vermouth,
filthy olive brine

ROSEVALE VESPER

ford's gin, american harvest vodka, lillet blanc, lemon peel

NOT MARTINIS

ROSEVALE AMERICANO

bitter aperitif, sweet vermouth, fever tree soda 16

SEASONAL NEGRONI on tap 16

HOUSE SPIRITS with fever-tree mixers 16

WINE & BUBBLES

chenin blanc, pinot noir, prosecco 13

BEER

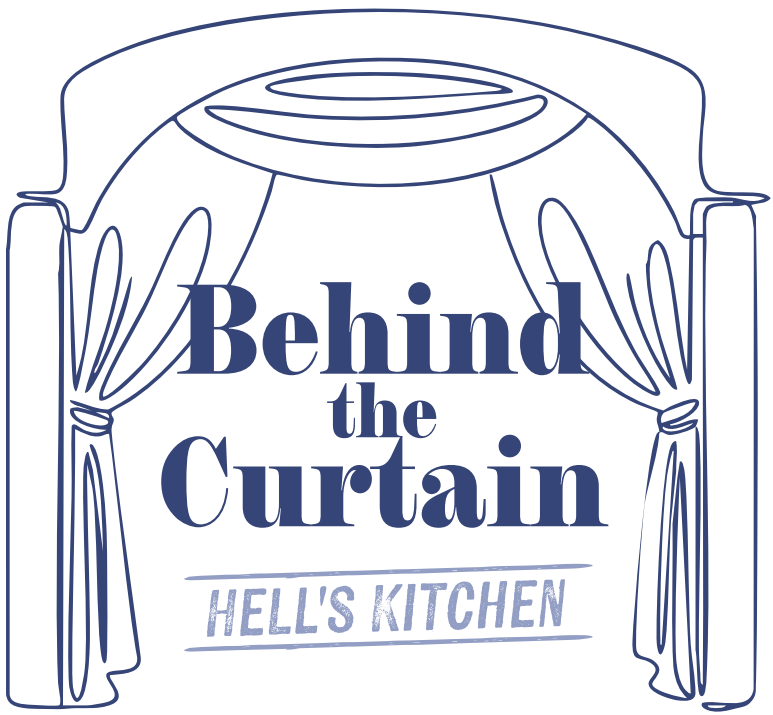
BUENAVEZA SALT & LIME LAGER 4.5% ABV 11

ZERO-PROOF

GOOD TIME PILSNER 11

CITY TROPICS HIGHBALL

housemade shrub, fevertree soda 16



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 cocktail unfolds 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

**BOTINIST 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 MANAHATTAN 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