



COCKTAILS

THE PLAY 20

Michter's US1 Straight Rye, Bacardi Ocho Rum, falernum syrup and bitters

NORDIC G&T 20

Svol Danish Aquavit, Dorothy Parker Gin, Fever Tree Mediterranean Tonic, cucumber, dill, pink peppercorn

SPICY ENCOUNTER 20

Tanteo Jalapeno Tequila, Ancho Reyes Verde, passionfruit, lime, agave, mezcal float, spicy worm salt

NEGRONI BIANCO #2 20

Los Magos Sotol, Luxardo Bitter Bianco, Italicus, ver jous blanc

INTERNATIONAL DAIQUIRI 20

Havana Club 3, Rhum Agricole, Xalar Catalan Vermouth, lime, honey, absinthe

FULLMOON LULLABY 20

Howler Head Banana Bourbon, Black Amaro Blend, black walnut, black lemon bitters

JUNGLE CRUISE 20

Tanqueray Sevilla Orange Gin, Ambrosia Aperitivo, pineapple, lemon, toasted coconut, champagne

OPERATIC OVERDRIVE 20

Avua Cachaca, Comez Blanc Vermouth, lime, cucumber, sichuan peppercorn oil

LA SINFONÍA DE ROXANNE 20

Ketel One Vodka, Empirical Spirits Symphony 6, rosé vermouth, burlesque bitters

LEGACY DRINKS

B SIGNAL 60

Clase Azul Reposado, Montenegro, orange & chocolate bitters

MR. LEE MANHATTAN 40

Nikka Coffey Grain, Lillet, orange bittersrosé vermouth, burlesque bitters



WINE

BUBBLES

BRUT

Gruet New Mexico	17	85
Lanson Pere & Fils, Reims, France Reims, France MV	28	140
Louis Roederer "Collection 242" Reims, France MV	55	275

WHITE WINE

Albariño, Benito Santos Rias Baixas, Spain, 2021	16	80
Chardonnay, Bertrand "L'Aigle" Limoux, France, 2021	22	110

RED WINE

Sangiovese, Chiara Condello "Predappio" Romagna, Italy, 2021	16	80
Cabernet Sauvignon, Gramercy Cellars "Lower East" Columbia Valley, Washington, 2017	25	125

DESSERT

Sémillon, Clarendelle "Amberwine" Monbazillac, France, 2015	22	110
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BAR SNACKS

MARINATED OLIVES 9

Oregano, rosemary, chili flake, citrus

SPICED NUTS 9

sweet and savory

BEEF FAT FRIES 12

HOUSE MADE CHICKEN LIVER PATÉ 19

Silky paté topped with port gelée & served with toasted baguette, cornichons

STEAK TARTARE 24

Minced sirloin with thai larb flavors – toasted chili and coriander, lime, basil & cilantro, fried shallots, served with shrimp chips

THE ROSEVALE BURGER 29

Griddled short rib brisket burger, gruyere cheese, sautéed mushrooms, truffle aioli, watercress, pickled shallots, cornichons, toasted brioche bun, served with our beef fat fries

CAVIAR & CHIPS 109

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