



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 23

BY ADAM OSBORNE

GIN, BITTER HERBAL LIQUEUR, ELDERFLOWER, BIANCO VERMOUTH, SERVED WITH SPARKLING WATER ON THE SIDE

Inspired by Bob Fosse, in choreography every movement tells a story. Drawing on Fosse's sultry tension between stillness and motion—and the precision of his backstage rituals in Hell's Kitchen theaters—Two-Step Tap balances elegance and ease. Part white Negroni, part wet Martini, it's delicious undiluted but invites the guest to shape its evolution with sparkling water, making each sip a choreographed moment of flavor and rhythm.

MAMBO, GO! 25

BY EMILY HARKINS

POT STILL IRISH WHISKEY, AGED RUM, SMOKED PINEAPPLE, AMONTILLADO SHERRY, COCONUT SODA, FLAMED CINNAMON, POPCORN DUST

Inspired by the vibrant streets of Hell's Kitchen, a neighborhood shaped by immigrant communities, nightlife, and cultural resilience, this cocktail celebrates layered history and cultural energy. Bright tropical notes, subtle spice, and warm oak and sherry depth move in rhythm, reflecting the city's pulse and the motion of its people. Designed to be playful yet composed, Mambo, Go! evolves as you sip—dynamic, expressive, and deeply rooted—inviting the guest to experience the neighborhood one flavorful layer at a time.

QUIET NIGHTS OF QUIET STARS 23

BY ADAM OSBORNE

CACHAÇA, PISCO, RUM, PASSION FRUIT, LIME, CHARRED ORANGE, HIBISCUS

Inspired by the layered rhythms and emotional storytelling of Broadway, this cocktail unfolds like a musical performance—bright, dynamic, and evolving. Tropical passion fruit and citrus dance with layered spirits, building in intensity and depth, while a dramatic hibiscus drizzle allows the guest to bring the final act to life. Reminiscent of a Maracujá Caipirinha crossed with a Pisco Sour, it balances brightness, warmth, and motion in every sip, finished with charred citrus and aromatic hibiscus sugar for a percussive flourish.

DELACORTE ROSE 23

BY DUSTIN BAILEY

GIN, APPLE BRANDY, CHAMOMILE GRAPPA, VERJUS HONEY, EGG WHITE, CARDAMOM, ROSE

Inspired by Joseph Papp and the vibrant streets of Hell's Kitchen, this cocktail celebrates diversity, collaboration, and layered cultural energy. Apple-forward and elegantly balanced, floral, citrus, and spice notes play in harmony atop a soft, tannic finish. Rooted in American spirits and New York flavors, it evolves as you sip, finishing with a delicate rose dusting that evokes the ceremonial "flower shower" of Shakespeare in the Park.

Signature Cocktails

HELL'S KITCHEN

THE BEAUMONT SOCIETY 24

BY EMILY HARKINS

**VODKA, WHEY EAU DE VIE, FINO SHERRY,
WHITE CRÈME DE CACAO, STRAWBERRY APERITIF FOAM**

Inspired by Alvaro Saareinen's mid-century theater designs, this cocktail captures arrival, anticipation, and architectural flow. Dramatic yet restrained, it draws the eye with vibrant red foam before focusing the guest into a singular, layered experience. Strawberries and cream notes are sharpened by subtle bitterness, creating a visually striking and elegantly balanced cocktail that mirrors the sculptural movement and intentional minimalism of Saareinen's iconic spaces.

THE A TRAIN 23

BY MARK SULLIVAN

**RUM, AMBURANA RYE, COFFEE,
SWEETENED CONDENSED MILK, ORANGE, LIME, VANILLA**

Inspired by Lin-Manuel Miranda, this cocktail celebrates rhythm, cultural richness, and storytelling through flavor. Layered with coconut, grilled plantain, coffee, and sweet citrus, it evokes the vibrant streets and immigrant-driven neighborhoods of Northern Manhattan. Finished with a light espuma of sweetened milk, orange, and vanilla, it invites the guest to engage, layer by layer, in a theatrical tasting experience that mirrors the energy, motion, and narrative depth of *In the Heights*.

THE IMPRESARIO 23

BY DUSTIN BAILEY

**AQUAVIT, APPLE BRANDY, BOURBON, BIANCO VERMOUTH,
GOLDEN FALERNUM, PARSNIP TINCTURE**

Inspired by Harold Prince, this cocktail captures the drama, precision, and emotional depth of a Broadway finale. Earthy and herbaceous at first, it evolves with subtle anise and a second-act burst of cherry and almond. A finishing sidecar allows the guest to shape the final flourish, while an elegant flower resting on the ice evokes the spectacle of the stage—turning each sip into a layered, theatrical performance.

WHAT IF 24

BY MARK SULLIVAN

**GIN, BERGAMOT, ORANGE BRANDY,
SWEET VERMOUTH, BERRY TEA, PROSECCO**

Inspired by David Rockwell's immersive stage designs, this cocktail invites the guest into a miniature theatrical experience. Botanical and citrus-driven at first sip, it unfolds through shifting textures and temperature as berry granita melts into the glass. Designed to engage sight, scent, taste, and motion, *What If* transforms in real time—layered, playful, and intentional—guiding focus the way light and set design guide an audience through a performance.

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

CHOOSE YOUR SPIRIT.

CHOOSE YOUR VERMOUTH JOURNEY.

LET US DO THE REST

AVAILABLE SPIRIT OPTIONS:

house brands: vodka, gin, bourbon, rye
(style dependent)

VERMOUTH JOURNEYS:

FRENCH, SPANISH, ITALIAN, USA, GLOBAL

MAINSTAY *LEGENDS*

JUNGLE CRUISE 22

sevilla orange gin, bitter aperitivi,
pineapple, lemon, toasted coconut, prosecco

SPICY ENCOUNTER 23

tequila jalepeño, passionfruit, lime, mezcal, agave

FULLMOON LULLABY 23

bourbon, blackened banana, black amari, black
coffee, black walnut, black lemon

MR LEE MANAHATTAN 30

coffey grain japanese whisky, french & spanish
aromatized wine, orange bitters

THE B SIGNAL 60

luxury reposado tequila, italian amaro,
chocolate bitters, orange bitters, 24k gold leaf