

## ROSE & JADE BAR COCKTAIL MENU

Served from 12:00pm - 4:00am (Jade Bar), 4:00pm - 4:00am (Rose Bar)

### MARTINIS 19

#### Spiced Mango

Reposado Tequila and fresh mango topped with a sprinkling of cloves

#### Bohemian Side Car

Cognac and triple sec with fresh lime juice and a wisp of absinthe

#### Vanilla Passion

Stolichnaya Vanil and Tuaca liqueur with coconut cream and passion juice

#### Apple Maca Martini

Sagatiba Cachaca and St. Germaine elderflower liquor with fresh lime juice and apple cider

#### Rose & Lychee Martini

Hendrick's gin, rose syrup and lychee juice with fresh lemon sour and a dash of angostura bitters

#### Ginger Fig

Reyka vodka with muddled ginger root and fig jam and fresh orange juice

#### Watermelon Mint Martini

Reyka vodka and watermelon muddled mint and squeeze of fresh lime

#### Diamonds and Pearls

Reyka vodka and Lillet Blanc shaken with freshly muddled blackberries and a touch of coconut

#### Pineapple and Ginger Margarita

Pineapple spiked with ginger and shaken with tequila, triple sec and agave nectar

## ON THE ROCKS 19

### Long Berry

Raspberries and blackberries with fresh lemon juice,  
Stolichnaya Razberi vodka and Prosecco

### Elderflower Smash

Pineapple spiked with ginger and shaken with mint, lemon and a dash of angostura bitters

### Maracuyá Mosquito

Reyka vodka with fresh basil, passion fruit and a splash of green Chartreuse

### Pineapple and Cinnamon Mojito

Sailor Jerry rum with muddled fresh pineapple, fresh mint leaf and  
cinnamon foam

### Spiced Rum Swizzle

Sailor Jerry spiced rum shaken with lime and pineapple juices, served over ice

## FLUTES 20

### Pink 75

Hendrick's gin with fresh lemon juice and rose jam topped with Prosecco

### Al Fresco

Pisco with muddled pineapple and mint limoncello a dash of angostura bitters  
topped with Champagne

### Berry Bellini

Fresh berries muddled with Crème de Cassis topped with Prosecco

### James Bond

Hennessy Cognac, Orange Curaçao, a splash of pineapple and fresh lime topped with Prosecco

## CHAMPAGNE

	glass/bottle
Moët & Chandon, NV	21/120
Perrier Jouët, Grand Brut	22/125
Veuve Clicquot, Yellow Label	26/155
Veuve Clicquot 'Rosé'	34/185
Veuve Clicquot 'Rosé' 2000	325
Veuve Clicquot 'La Grande Dame' 1996	450
Louis Roederer, 'Cristal' 2000	625
Moët & Chandon, 'Dom Perignon' 1999	480
Moët & Chandon, 'Dom Perignon Rosé' 1996	795
Krug, Grande Cuvée	495
Perrier Jouët, 'Fleur de Champagne'	365
Perrier Jouët, 'Blanc de Blancs' 1999	650

## WHITE WINE

2006 Pinot Grigio, Lagaria, Alto Adige, Italy	15/65
2005 Grüner Veltliner, Wolfgang, Austria	17/80
2005 Terrazas de los Andes, Chardonnay, Argentina	16/75
2006 Villa Maria, Sauvignon, Blanc, New Zealand	18/90
2005 Château de Sancerre, Sauvignon Blanc, France	19/95
2005 Chardonnay, Coppola 'Directors Cut', USA	22/110
2004 Chardonnay, Mayacamas, USA	145
2003 Puligny Montrachet, Le Cailleret, France	265

## ROSÉ

2006 Château D'Esclans, 'Whispering Angel Rose', France	19/95
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## RED

2005 Cabernet Sauvignon, 'The Show', USA	16/75
2002 Rioja, Marqués de Riscal, Reserva, Spain	18/90
2006 Pinot Noir, Summerland, Santa Barbara, USA	19/95
2004 Merlot, Ferrari-Carano, Sonoma, USA	19/95
2003 Super Tuscan, Villa Antinori, Italy	21/105
2004 Cabernet Sauvignon, Merryvale, Napa, USA	23/115
2004 Cabernet Sauvignon, Far Niente, Napa, USA	320
2003 Rubicon, Bordeaux Blend, Napa, USA	335

## VODKA

Absolut	350
Belvedere	400
Ketel One / Ketel One Citroen	375
Chopin	375
Grey Goose / Grey Goose L'Orange	400
Imperia	400
Stolichnaya / Stoli Razberi	350

## GIN

Tanqueray	300
Bombay Sapphire	350
Hendricks	325

## TEQUILA

Chinaco Anejo	350
Patron Silver	345
Don Julio Reposado	325
Tres Generaciones	325

## RUM

Appleton Estate	325
Bacardi Silver	300
10 Cane Rum	325
Captain Morgan	300
Starr African	325

## SINGLE MALT SCOTCH

Glenlivet 12 year	350
Macallan 12 year	350
Oban 14 year	375
Lagavulin 16 year	375

## BLENDED SCOTCH

Chivas Regal	375
Dewars	325
Johnnie Walker Black Label	375
Johnnie Walker Blue Label	525

## BOURBON

Jack Daniel's	325
Knob Creek	350
Maker's Mark	350

## COGNAC

Hennessy VSOP	400
Courvoisier XO	600
Remy Martin VSOP	400
Hine Antique	475
Delamain Pale & Dry	500

All bottled liquor will be served with appropriate glassware, garnishes, ice and mixers of your choice.

ROSE/JADE BAR  
GRAMERCY PARK HOTEL LUNCH MENU  
Served from 12:00pm - 4:00pm

APPETIZERS

Soup du Jour 12

French Onion Soup 12

Gazpacho Soup 12

SALADS AND SANDWICHES

Classic Cobb Salad 24

Romaine lettuce, diced chicken, avocado, tomato, Roquefort cheese, chopped bacon, eggs and red wine vinaigrette

Roof Club Sandwich 19

Grilled chicken breast, apple wood bacon, avocado, lettuce and tomato, served with homemade French fries

Gramercy Park Hotel Burger 31

Kobe beef and foie gras, caramelized onions, shaved Romaine lettuce, confit tomatoes, homemade French fries, served on a brioche roll

ENTRÉE

Fusilli Pasta 24

With cherry tomato, baby rock shrimp, garlic, Italian parsley, red chili pepper flakes

Pan Seared Halibut 24

With steamed white asparagus, honshimeji mushroom, green asparagus sauce

Roasted Farm Raised Chicken 27

With haricots vert, fingerling potatoes and onion compote

## FROM THE GRILL

Served with market vegetables

Choice of: baked potato, truffled mashed potato or homemade French fries

Tuna Steak 27

Served with a spiced tomato sauce

Filet Mignon 36

With parsnip puree, wilted spinach, caramelized vegetables and Madeira sauce

Grilled Garden Vegetables 18

## DESSERT

Crème Brûlée 12

Cappuccino Gramercy 12

Coffee cremoso with espresso beans, cocoa crumble and milk ice cream

Chocolate Cake 12

Five layers of textured chocolate

Hot Fudge Sundae 10

Three scoops of ice cream topped with hot fudge and nuts

## ROSE BAR LATE NIGHT MENU

Served daily from midnight - 4:00am

Braised short ribs in Ciabatta bread 24  
Topped with roasted bell peppers provolone cheese,  
sweet potato fries

Lemongrass Chicken Satay 16  
Spicy peanut sauce

Steamed Edamame 9  
Touched with fresh sea salt

Kobe Beef Burger 26  
With Rose Bar French fries

Rose Bar French Fries 11  
Rosemary aioli, homemade ketchup and lemon aioli

Grilled Vegetable Pita 18  
Grilled peppers, zucchini and eggplant in a pita with homemade Hummus spread  
Greek Tzatziki, Romaine lettuce and tomato

Crispy Spring Rolls 12  
Hoisin sauce