

COCKTAILS

MARTINIS 19

Pear Martini

Hendrick's gin, Glenfiddich scotch, pear puree shaken with fresh lemon juice and agave nectar

Bohemian Side Car

Hennessy cognac and triple sec with fresh lime juice and a wisp of absinthe

Dew Drop

Hendrick's gin, fresh lime, aloe vera with muddled cucumber

Italian Job

Glenfiddich 12 yr., Solerno, Lillett Rouge with grapefruit juice, muddled cherries and a dash of orange bitters

Vanilla Passion

Stoli Vanil, Tuaca liqueur with coconut syrup and passion fruit puree

Rose and Lychee Martini

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

Ginger Fig Martini

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

Watermelon Mint Martini

Reyka vodka and watermelon muddled min and a squeeze of fresh lime

Diamonds & Pearls

Reyka vodka and Lillet blanc shaken with fresh muddled blackberries and a touch of coconut

Pineapple & Ginger Margarita

Pineapple spiked with ginger and shaken with tequila, Grand Marnier and agave nectar

Sun Blush

Stoli Apple, Aperol and basil shaken with fresh grapefruit juice

Rose Dragon

Muddled strawberries and pineapple shaken with tequila topped with a splash of champagne

ON THE ROCKS 19

Long Berry

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

Maracuya Mosquito

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

Lavender and Cucumber Fizz

Hendrick's gin, ginger liqueur, lavender syrup, muddled cucumbers shaken with gin and lemon juice

Elderflower Smash

St. Germain Elderflower liqueur and Hendrick's gin shaken with mint, lemon and a dash of angostura bitters

Pineapple and Cinnamon Mojito

Sailor Jerry rum shaken with muddled fresh pineapple, mint, lemon juice and cinnamon foam

Passion Fruit Julep

Maker's Mark with muddled mint, simple syrup shaken and garnished with passion fruit seeds

Sweet Charlotte

Wild Turkey rye with muddled ginger root, lime, and a dash of angostura bitters

FLUTES 20

Rose Bar Bellini

White peach puree, rose infused simple syrup and Prosecco

Al Fresco

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

Berry Bellini

Fresh berries muddled with Crème de Cassis topped with Prosecco

James Bond

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

ROSE BAR LATE NIGHT MENU

Served from 10pm – 4am

Risotto 9

Fried Croquettes & Parmesan

Flatbread 14

Tomato Sauce, Basil & Mozzarella

Oysters 19

Five Beau Soleil Oysters on the Half Shell & Celery Gremolata

Caviar 25

Whipped Potato & Scallion on Sardinian Crackers

Foie Gras 21

Glazed Turnips & Brioche

Bacon 12

Mini Sandwiches, Black Pepper Bacon & Arugula

Sliders 17

Creekstone Burgers, House Pickles & Shelburne Cheddar

NICK ANDERER

Nick Anderer, Executive Chef of Maialino and Gramercy Park Hotel, fell in love with Italian food while studying abroad at Trinity College's Rome campus.

Nick worked in Milan as well as several New York City restaurants, including Babbo and Gramercy Tavern, before joining Danny Meyer's Union Square Hospitality Group.

CHAMPAGNE

	glass/bottle
Moët & Chandon, NV	22/220
Perrier Jouët, Grand Brut	23/235
Veuve Clicquot, Yellow Label	27/285
Ruinart 'Rosé'	36/350
Veuve Clicquot 'La Grande Dame' 1998	485
Louis Roederer, 'Cristal' 2002	725
Moët & Chandon, 'Dom Perignon' 2000	580
Moët & Chandon, 'Dom Perignon Rosé' 1998	825
Krug, Grande Cuvée	525
Perrier Jouët, 'Fleur de Champagne' 1999	480
Perrier Jouët, 'Blanc de Blancs' 2000	650

WHITES

2008 Pinot Grigio, Lagaria, Alto Adige, Italy	15/65
2008 Chardonnay, Perry Creek, California	16/75
2008 Grüner Veltliner, Wolfgang, Austria	17/80
2008 Sauvignon Blanc, Villa Maria, New Zealand	18/90
2008 Sauvignon Blanc, Château de Sancerre, France	19/95
2008 Riesling, Markus Molito 'Kabinett', Germany	19/95
2008 Chardonnay, Coppola 'Directors Cut', Russian River	22/110
2006 Chardonnay, Mayacamas, Napa	145
2003 Puligny Montrachet, Le Cailleret, France	265

ROSÉ

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

2006 Cabernet Sauvignon, Simi, Alexander Valley	18/90
2004 Rioja, Marqués de Riscal, Reserva, Spain	18/90
2004 Merlot, Ferrari-Carano, Sonoma	19/95
2005 Pinot Noir, Domaine Chandon, Carneros	21/105
2003 Super Tuscan, Villa Antinori, Italy	21/105
2004 Cabernet Sauvignon, Merryvale, Napa	23/115
2004 Cabernet Sauvignon, Far Niente, Napa	320

2007 Shiraz, St. Hallet Faith, Australia	19/95
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SAKE

9/55

VODKA

Absolut	400
Belvedere	450
Ketel One	425
Chopin	425
Grey Goose	475
Imperia	425
Stolichnaya	375

GIN

Tanqueray	300
Bombay Sapphire	350
Hendrick's	325

TEQUILA

Patron Platinum	750
Patron Silver	345
Don Julio 1942	650
Tres Generations	325

RUM

Bacardi Silver	300
10 Cane Rum	325
Capitan Morgan	300
Starr African	325

SINGLE MALT SCOTCH

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

SCOTCH

Chivas Regal	375
Dewar's	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
Rémy Martin VSOP	400
Hine Antique	475
Delamain Pale & Dry	500