

ROSY CAFÉ - DAY & EVENING

ROASTED VEGETABLE GRAIN BOWL- 16

farro, quinoa, cous cous, white beans, sweet potato, avocado, brussels sprouts, kale + lemon vinaigrette (vg)

GREEK SALAD - 15

little gems, cherry tomatoes, cucumber, red onion, kalamata olives, feta cheese, sumac + oregano vinaigrette (ve)

CHOPPED DINO KALE - 15

currants, toasted almonds, grana padano, breadcrumbs + citrus-honey vinaigrette (ve)

ROASTED BEET SALAD - 16

goat cheese-yogurt, pickled red onion, crispy buckwheat, orange + soft herbs (ve)

ADD TO THE ITEMS ABOVE - CHICKEN + \$7 / BAY SHRIMP + \$9 / GRILLED SALMON* + \$12 / PRIME HANGER STEAK* + \$19

vg = vegan / ve = vegetarian

SMOKED SCOTTISH SALMON TARTARE* - 21

paddlefish caviar, chives, shallots, egg, crème fraiche + dill chips

PUMPKIN & RICOTTA TARTINE - 16

roasted pumpkin, whipped ricotta, pickled golden raisins, pepitas, honey + ciabatta (ve)

AVOCADO TOAST - 18

ciabatta bread, pickled red onion, soft boiled egg, crispy buckwheat + soft herbs (vg)

GULF SHRIMP CEVICHE* - 18

tostada, lettuce, avocado crema, queso fresco, pico de gallo + cilantro

PROSCIUTTO BAGUETTE - 19

prosciutto cotto, gryuere, cornichon, lettuce + mustard aioli

STEAK FRITES* - 38

8oz. grilled prime hanger steak, herbed fries, salsa verde + lemon aioli

SCOTTISH SALMON* - 34

cous cous, currants, almonds, mint, arugula, carrot puree + chermoula

CRISPY GNOCCHI - 23

mushrooms, pearl onion, chives, lemon, cream + grana padano (ve)

DESSERT

CHOCOLATE MOUSSE CRUNCH CAKE - 12

chantilly cream, seasonal fruit + cocoa nibs

BOMBOLINI - 12

pastry cream, blueberry sauce, mint + powdered sugar

RUM-SOAKED BABA CAKE - 12

coconut gelato, caramelized pineapple + mai tai sauce

An 18% service charge + applicable tax will be added to your bill.
A credit card will need to be provided for room charges exceeding \$250

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

CAFÉ COCKTAILS

STRAWBERRY ITALIAN SODA - 15

smirnoff vodka, vanilla and strawberry syrups + oat milk

ROSY MARGARITA - 17

calirosa tequila aged in red wine barrels, opuntia prickly pear brandy, agave, fresh lime juice + pomegranate liqueur

GIN BLOSSOMS...BUT NOT THE ONE YOU'RE THINKING OF - 17

tanqueray sevilla gin, aperol aperitif, dry vermouth + orange blossom water

ROSE COLORED GLASSES - 19

volcan de mi tierra cristalino tequila, union mezcal, fresh lemon juice, ginger and almond syrups + peychaud's bitters

IL NEGRONI DI ROSÉ - 18

nolet's gin, salers gentiane aperitif, dolin blanc vermouth, peychaud's bitters + rose water

SWEDISH HARD CANDY - 16

tanqueray #10 gin, fresh lemon juice, strawberry syrup + absinthe

THE SCARLETTE - 19

george dickel 8yr bourbon, salers gentiane aperitif, licor 43
fresh lemon juice + house-made raspberry & honey syrup

PAINTED ROSE - 18

hennessy vs, rose cordial, fresh lemon juice, honey syrup + laphroaig 10yr scotch

WHAT'S FOR DESSERT? - 16

kikori whiskey, licor 43 horchata, villa masa limoncello + la colombe espresso

SPRITZERS - 9

HIGH NOON VODKA

made with real fruit juice

pineapple, mango, passion fruit, or watermelon

KETEL ONE BOTANICALS

cucumber-mint, grapefruit-rose
or peach-orange blossom

JUNESHINE HARD KOMBUCHA - 10

hopical citrus: *grapefruit, pineapple, simcoe hops* -or- midnight painkiller: *coconut, pineapple, orange, nutmeg*

SPARKLING WINES

CHANDON GARDEN SPRITZ with valencia orange 187ml

HULA o MAUI PINEAPPLE

MARTINI PROSECCO

POEMA BRUT CAVA

COL DE SALICI ROSÉ

MOET & CHANDON IMPERIAL BRUT CHAMPAGNE

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE

gls / bt

13

15 / 56

13 / 50

12 / 48

15 / 58

24 / 120

27 / 130

STILL WINES

A to Z WINEWORKS REISLING oregon 2019

DOM. PAUL BUISSE-SAUVIGNON BLANC touraine, france 2020

COM. de PEYRASSOL ROSÉ provence, france 2020

IMAGERY PINOT NOIR california 2020

BODEGA NUMANTHIA-TERMES tinto de toro 2017

TERRAZAS RESERVE MALBEC medoza, argentina 2018

JUGGERNAUT CABERNET california 2019

gls / btl

13 / 52

14 / 56

14 / 56

15 / 58

13 / 50

13 / 52

16 / 60

BEERS - 9

STELLA ARTOIS PILSNER, ESTRELLA JALISCO MEXICAN LAGER, TANK 7 FARMHOUSE ALE or SAINT ARCHER IPA