

Rosa Sky

BOTTOMLESS

\$50 Per Person • 2 Hours Maximum

CHAMPAGNE

GH Mumm Rosé
Perrier Jouët Grand
Moët Imperial
Moët Imperial Rosé

ROSÉ

Fleurs de Prairie • Languedoc, FRA
Antinori • Scalabrone • Tuscany, ITA
Whispering Angel • Provence, FRA

SANGRIA

PINOT GRIGIO • Calirosa Tequila, Passion Fruit
PINOT NOIR • Santa Teresa 1796 Rum, Strawberry, Citrus
SPARKLING ROSÉ • Ketel One Peach Vodka, Blackberry Sage, Citrus
\$14 à la carte

COCKTAILS

THE ROSA SKY 15

Grey Goose Strawberry & Lemongrass Vodka, Citrus

VIOLET VIXEN 15

Tito's Vodka, Crème De Violet, Blackberry, Sage

#NOSLEEP 16

E11even Vodka, Espresso, Vanilla, Frangelico,
Chocolate Mole Bitters

ROSÉ MULE 16

Ketel One Grapefruit & Rose Vodka, Sparkling Rosé,
Strawberry, Blackberry, Mint, Fever Tree Ginger Beer

SMOKER'S CLUB OLD FASHIONED 20

Angel's Envy Bourbon, Almond,
Aromatic Bitters, Smoke Treatment

PEACH BOTTOM 16

Bulleit Bourbon, Dry Curaçao, Peach, Orange Bitters

GOLDEN HOUR 18

Calirosa Rosa Blanco Tequila, Aperol, Grapefruit

MEXICAN KISS 18

Patrón Reposado Tequila, Cherry Heering,
Passion Fruit

TULUM TRIP (DOUBLE SIZED) 32

Illegal Mezcal, Casa Noble Reposado Tequila,
Grand Marnier, Jalapeño, Basil, Citrus

BERRY BRICKELL 16

Santa Teresa 1796 Rum, St. Germain, Raspberry,
Lime, Tikki Bitters

GREEN WITH ENVY 16

Hendrick's Gin, Crème De Peche, Ginger, Basil

HONEY BARR 15

Barr Hill Honey Gin, St. Germain, Prosecco, Citrus, Mint

BITES

AVOCADO TOAST (V) 15

Multigrain, Avocado Mousse, Peppadew-Whipped Feta,
Radish, Mint (Add: Smoked Salmon* +6)

CHILLED SHRIMP* 18

Chipotle Cocktail Sauce, Key Lime Mustard, Malanga Chips

SMOKED SALMON* ET BAGELS 20

Cream Cheese, Hard Boiled Egg, Caper,
Pickled Onion, Petite Herbs, Tomato

ROSEY CAKES (V) 15

Pink Pancakes, Maple Macerated Strawberry, Rosé Chantilly

FRENCH TOAST (V) 14

Maple Guava Jam, Whipped Colada Cream Cheese

FRESH FRUIT (V) 13

Coconut Granola, Rosé Chantilly

HUEVOS ROTOS 16

Crisp Marble Potatoes, Brazilian Sausage, Aioli, Fried Eggs

CUBAN "CIGARS" 15

Crispy Shell, Jamon, Lechon, Queso, Pickle Relish,
Mustard Aioli, Scallion Ash

PAO DE QUEIJO 14

Cassava Bread, Queso Blanco, Linguica, Chili-Honey Slaw

BUFFALO CHICKEN EMPANADAS 14

Creamy Blue Cheese, Mirepoix Salad

EGG WHITE FRITTATA 16

Caramelized Onions, Zucchini, Spinach, Peppers, Feta,
Mixed Green Salad, Radish, Cherry Tomato

STEAK* & EGG CHILAQUILES 24

Blue Corn Tortillas, Smoked Paprika Enchilada Sauce,
Fried Eggs, Chimichurri Aioli

V=VEGETARIAN

*18% Gratuity is placed on all checks.

We reserve the right to stop serving a guest at our discretion.

*Consuming raw or undercooked meat and seafood may increase your risk to foodborne illness. Please notify us of any food allergies.