

Rosa Sky™

SUNDAY SOIRÉE

BITES

SWEET PEA & AVOCADO TOAST (V) 15

Multigrain, Feta, Sweety Drop Peppers, Pea Salad,
Peppadew Vinaigrette
(Add: Smoked Salmon* +6)

ROSEY CAKES (V) 16

Pink Pancakes, Maple Macerated Strawberry, Rosé Chantilly

LOX* & EVERYTHING BOARD 20

Toasted Bagels, Scallion Cream Cheese,
Hard-Boiled Egg, Pickled Onions, Capers Berries

STEAK* & EGG CHILAQUILES 24

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

V = VEGETARIAN

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

*18% Gratuity is placed on all checks.

Rosa Sky™

SUNDAY SOIRÉE

COCKTAILS



DISCOTECA 18

Grey Goose Strawberry & Lemongrass Vodka,
Sparkling Rosé, Strawberry, Citrus



MELON-DRAMATIC 18

Tito's Vodka, St-Germain Elderflower,
Prosecco, Red Bull Watermelon, Lemon



PANDA-MONIUM 22

Tequila Ocho Plata, Giffard Banane du Bresil,
Thai Coconut Milk, Five Spice Blend, Lime



POM POM 14 (Zero-Proof)

Ritual Gin Alternative, Giffard Vanilla,
Pomegranate, Citrus



ROSA MIMOSA 12

Champagne, Strawberry, Lemon

ROSA MIMOSA BOTTOMLESS 35

(2 Hours of Serving)

Champagne, Strawberry, Lemon

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COCKTAILS



THE ROSA SKY 16

Grey Goose Strawberry & Lemongrass Vodka, Citrus, Strawberry, Pink Rose Ice



#NOSLEEP 17

Choice of: E11even Vodka, Patrón Reposado Tequila or Angel's Envy Bourbon, Espresso, Caffè Borghetti, Frangelico



MELON-DRAMATIC 18

Tito's Vodka, St-Germain Elderflower, Prosecco, Red Bull Watermelon, Lemon



ROSÉ MULE 17

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



WHITE CLOUD 17

Tanqueray London Dry Gin, Nigori Sake, Kaffir Lime, Sake & Yuzu Foam



PANDA-MONIUM 22

Tequila Ocho Plata, Giffard Banane du Bresil, Thai Coconut Milk, Five Spice Blend, Lime



MEXICAN KISS 18

Patrón Reposado Tequila, Cherry Heering, Passion Fruit, Citrus



IN THE TROPICS 17

Don Julio Blanco Tequila Infused with Pineapple, Vita Coco Coconut Water, Lime, Pandan



GOLDEN HOUR 18

Lobos 1707 Joven Tequila, Aperol, Fever-Tree Grapefruit Soda



TOKYO MARIACHI 18

Suntory Toki Whisky, Amaras Mezcal, Amaro Nonino, Pineapple, Kaffir Lime, Togarashi



SMOKER'S CLUB OLD FASHIONED 20

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



SHISO FINE 18

Bulleit Bourbon, Cappelletti Aperitivo, Pedro Ximénez Sherry, Blood Orange, Lemon, Clarified



BERRY BRICKELL 17

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

BITES

ROSA SKY FRIES (V) 13

Spanish Spice Crust, Parmesan Aioli, Rosa Aioli, Chipotle Ketchup

MARINATED WATERMELON WEDGE SALAD (V) 17

Baby Gem, Heirloom Tomatoes, Corn, Chickpeas, Pickled Red Onions, Feta-Tahini Dressing

SPINACH & ARTICHOKE DIP (VG) 18

Green Tomato Pico de Gallo, Habanero Hot Sauce, Blue Corn Tortillas

VIETNAMESE VEGETABLE ROLL (VG) 16

Bell Peppers, Jicama, Kimchi Cabbage, Curried Mango Mustard, Black Bean "Butter", Togarashi Cashews

CHARCUTERIE PLATE (Serves 2-4) 30

Selected Meats, Fruits & Cheeses, Herb-Marinated Olives, Smoked Almonds, Honey Mustard

PRAWN COCKTAIL* 23

Tajin Spice, Kimchi Cocktail Sauce, Key Lime Mustard

SPICE RUBBED TUNA POKE BOWL* 21

Blood Orange-Yuzu Leche de Tigre, Avocado, Charred Pineapple, Pickled Shallots, Crispy Seaweed

ADOBO MARINATED SALMON TACOS* 18

Wonton Shell, Smoked Avocado Mousse, Gribiche Sauce, Ikura

BUFFALO CHICKEN EMPANADAS 15

Creamy Blue Cheese, Mirepoix Salad

CUBAN "CIGARS" 16

Crispy Shell, Jamon, Lechon, Queso, Pickle Relish, Dijonnaise, Scallion Ash

BRAISED SHORT RIB GRILLED CHEESE 18

Sullivan St. Brioche, Mahon Cheese, Caramelized Onions, Pineapple-Sambal Jam

HONEY GLAZED PICANHA SKEWERS* 21

Miso-White Bean Purée, Pine Nut Tapenade, Piquillo Pepper

DESSERTS

STRAWBERRY-RHUBARB PARFAIT 12

Rosewater, Miso-White Chocolate Whipped Cream, Pistachio Granola

ALFAJORES 13

Chocolate & Vanilla, Cinnamon Dulce de Leche, Toasted Coconut

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@RosaSkyRoofTop

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CHAMPAGNE

Moët Imperial Brut	180
Moët Imperial Rosé	230
G.H. Mumm Grand Cordon Rosé	160
Perrier Jouët Grand Brut	145
Ace of Spades Brut	650
Dom Pérignon Brut	475
Dom Pérignon Rosé	675

WHITES

Sauvignon Blanc • Crossings, Marlborough, NZL	14/54
Pinot Grigio • Ruffino, Delle Venezie, ITA	12/45
Chardonnay • Chalk Hill, CA	16/62
Vermentino • Guado Al Tasso, Antinori, ITA	18/65
Albariño • Terras Gauda, Rías Baixas, ESP	58

G / B

SPARKLING

Prosecco • Mionetto, Veneto, ITA	12/46
Rosé • Mumm, Napa, CA	18/70
Cava • Segura Viudas, Brut Reserva, ESP	13/50
ROSÉ	
Whispering Angel • Provence, FRA	18/70
Roseblood • Provence, FRA	17/65
Fleurs de Prairie • Languedoc, FRA	13/50
Garrus • Provence, FRA	200

REDS

Pinot Noir • La Crema, Monterey, CA	16/62
Malbec • Terrazas Reserve, Mendoza, ARG	14/54
Merlot • Drumheller, Columbia Valley, WA	11/42
GSM Blend • 806 Heritage, Corbieres, FR	49
Cabernet Sauvignon • Jordan, Alexander Valley, CA	146

FREE-SPIRITED

ZERO-PROOF COCKTAILS



FEELING FRISKY 14
Ritual Whiskey Alternative,
Giffard Ginger, Lemon



ROOFTOP RETREAT 14
Ritual Tequila Alternative, Giffard Pineapple,
Basil, Coconut Water, Citrus



POM POM 14
Ritual Gin Alternative, Giffard Vanilla,
Pomegranate, Citrus

CRAFT BEER

LOCAL DRAFTS

Deflated • India Pale Ale	10
Native • Lager	8

CANS

Monopolio • Mexican Lager Clara	9
Honey Love • Imperial Cream Ale	11