





ROSINA

SMOKED OLD FASHIONED CART EXPERIENCE

CRAFT YOUR PERFECT OLD FASHIONED

INDULGE IN A BESPOKE COCKTAIL EXPERIENCE WITH OUR SMOKED OLD FASHIONED CART. SELECT A PREMIUM SPIRIT, CUSTOMIZE YOUR FLAVOR WITH BITTERS AND SWEETENERS, AND ENHANCE THE DEPTH WITH AROMATIC WOOD SMOKE. EACH DRINK IS FINISHED WITH A CAREFULLY CHOSEN CITRUS PEEL TO CREATE A PERFECTLY BALANCED AND UNIQUE COCKTAIL.

STEP 1: SELECT YOUR SPIRIT	STEP 2: CHOOSE YOUR BITTERS	STEP 3: PICK A SWEETENER	STEP 4: ADD A CITRUS ACCENT	STEP 5: INFUSE WITH SMOKE
ILLEGAL REPOSADO MEZCAL \$35 BASIL HAYDEN DARK RYE \$35 JOHNNIE WALKER GREEN LABEL \$45 YAMAZAKI JAPANESE WHISKEY 12 YR \$65 BOOKER'S BOURBON \$85	ANGOSTURA GRAPEFRUIT CHOCOLATE CHERRY VANILLA	FIG SYRUP SMOKED MAPLE SYRUP WHITE CANE SUGAR BROWN CANE SUGAR	ORANGE LEMON LIME GRAPEFRUIT	OAK MESQUITE CHERRY ORANGE



CHAMPAGNE & WINE



BUBBLY BLISS

	GLASS	MINI	BOTTLE
DOM PÉRIGNON BRUT			800
DOM PÉRIGNON ROSÉ			1300
MOËT & CHANDON IMPÉRIAL			400
MOËT IMPÉRIAL ROSÉ			500
VEUVE CLICQUOT YELLOW LABEL	25		400
VEUVE CLICQUOT ROSÉ	33		500

JUST A SIP

CLOUDY BAY	23	
<small>SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND</small>		
DRYLANDS	18	
<small>SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND</small>		
SANTA CRISTINA	18	
<small>PINOT GRIGIO, TUSCANY, ITALY</small>		
FERRARI CARANO	18	
<small>CHARDONNAY, SONOMA COUNTY, CALIFORNIA</small>		
CHÂTEAU D'ESCLANS WHISPERING ANGEL	21	
<small>CÔTES DE PROVENCE, FRANCE</small>		
8 YEARS IN THE DESERT	21	
<small>ZINFANDEL BLEND, CALIFORNIA</small>		
LINGUA FRANCA, "AVNI"	21	
<small>PINOT NOIR, WILLAMETTE VALLEY, OREGON</small>		
DAOU VINEYARDS	18	
<small>CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA</small>		

UNCORK & UNWIND

FAR NIENTE	275	
<small>CHARDONNAY, NAPA VALLEY, CALIFORNIA</small>		
DOUBLE DIAMOND	325	
<small>RED BLEND, NAPA VALLEY, CALIFORNIA</small>		
JOSEPH PHELPS	300	
<small>CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA</small>		
ANTINORI	350	
<small>TIGNANELLO, 'SUPER TUSCAN', TUSCAN, ITALY</small>		
CAYMUS SPECIAL SELECT	850	
<small>CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA</small>		
OPUS ONE	1150	
<small>CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA</small>		

EXCLUSIVE RESERVE WINES BY THE GLASS AVAILABLE UPON REQUEST.

SPIRIT GEMS 400

GREY GOOSE VODKA
JOHNNIE WALKER BLACK LABEL SCOTCH
DON JULIO 70 TEQUILA
ANGEL'S ENVY BOURBON

BEER SELECTION AVAILABLE UPON REQUEST

HIGH NOON SELTZERS 12	SUNTORY 196 SELTZERS 12
<small>ASSORTED FLAVORS</small>	<small>ASSORTED FLAVORS</small>
ACQUA PANNA 7	WATER
	S. PELLEGRINO 7
	<small>S. PELLEGRINO 7 ASSORTED ITALIAN SPARKLING DRINKING FLAVORS</small>

AN ELEGANT AND LUXURIOUS COCKTAIL RETREAT AT THE PALAZZO, ROSINA IS A CELEBRATION OF BOTH CLASSIC AND ORIGINAL COCKTAILS, EXPERTLY CRAFTED WITH THE HIGHEST QUALITY INGREDIENTS IN AN ENVIRONMENT THAT RADIATES SEDUCTIVE GLAMOUR.

THE INTIMATE 1,100-SQUARE-FOOT, 65-SEAT LOUNGE IS DESIGNED TO CAPTIVATE, WITH A STUNNING FAÇADE OF SOLID BRASS MOLDING AND CUSTOM-SHAPED GLASS, RESEMBLING A FACETED JEWELRY BOX. GUESTS ARE DRAWN TO THE WARM GLOW OF LAVISH CRYSTAL CHANDELIERS SUSPENDED ABOVE RICH MAROON U-SHAPED BANQUETTES FLANKING THE BAR. HIGH-TOP BRASS TABLES WITH DEEP BURGUNDY CHAIRS CREATE AN INVITING ENERGY AT THE HEART OF THE SPACE, WHILE REFLECTIVE COCKTAIL TABLES AND PEARL LEATHER CHAIRS LINE THE MIRRORED COLUMNS, ADDING TO THE LOUNGE'S SOPHISTICATED ALLURE.

ROSINA'S MIXOLOGY PROGRAM IS BUILT ON BOTH CRAFTSMANSHIP AND PERSONALIZATION. WHILE THE MENU FEATURES A CURATED SELECTION OF BELOVED CLASSICS MADE WITH HIGH-END SPIRITS AND CHAMPAGNE, THE BAR ALSO SHOWCASES A COLLECTION OF ORIGINAL COCKTAILS, EACH WITH A UNIQUE, EYE-CATCHING PRESENTATION. FROM BOLD, SMOKY POURS TO ELEGANTLY LAYERED CREATIONS WITH VIBRANT GARNISHES, EVERY COCKTAIL IS DESIGNED TO BE AS VISUALLY STUNNING AS IT IS DELICIOUS. THE SIGNATURE OLD FASHIONED CART ELEVATES THE EXPERIENCE EVEN FURTHER, ALLOWING GUESTS TO CRAFT THEIR OWN PERFECT POUR WITH PREMIUM SPIRITS, UNIQUE BITTERS, AND A SYMPHONY OF SMOKED WOODS.

WHETHER SIPPING ON A TIMELESS NEGRONI, INDULGING IN A VELVETY ESPRESSO MARTINI, OR EXPLORING AN INVENTIVE HOUSE CREATION, EVERY DRINK AT ROSINA IS DESIGNED TO INDULGE. MORE THAN JUST A COCKTAIL LOUNGE, IT'S AN ESCAPE—AN INTIMATE RETREAT WHERE EVERY DETAIL INVITES YOU TO SIT BACK, SIP, AND SAVOR THE MOMENT.

COCKTAILS

FOGGY NIGHT 25

DOS HOMBRES MEZCAL, LO-FI SWEET VERMOUTH,
SMOKED CHILI BITTERS, MARASCHINO CHERRY LIQUEUR,
WOOD SMOKED

COKE & SMOKE 24

MOUNT GAY ECLIPSE RUM, COLA SYRUP, TOBACCO BITTERS,
WOOD SMOKED

SECOND CHANCE 25

REDEMPTION BOURBON, APEROL, MAPLE, VANILLA, ORANGE,
EGG WHITES, LEMON BRÛLÉE



EMBER ELIXIR 25

LA MARCA PROSECCO, PEACH LIQUEUR, FORD'S GIN,
ST. GERMAIN ELDERFLOWER, LEMON

THE GENTLEMAN'S CHOICE 26

ANGEL'S ENVY BOURBON, BROWN SUGAR, BITTERS, ORANGE
SMOKE IT UP - \$2

BUTTER & BREW 24

GUINNESS STOUT, COOKIE BUTTER,
CREAM, CHOCOLATE BITTERS



TRIP TO WONDERLAND 24

DON FULANO REPOSADO TEQUILA, GRAND MARNIER,
PINEAPPLE, AGAVE, COINTREAU, ANCHO REYES

CAFE NOCTURNE 25

BASIL HAYDEN BOURBON, SWEET VERMOUTH, SELECT
APERITIVO, FRESH ESPRESSO, CHOCOLATE BITTERS



*CONSUMING RAW - OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELL STOCK, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IN CASE OF CERTAIN MEDICAL CONDITIONS.

COCKTAILS

PRETTY 'N PINK 23

ASPEN VODKA, STRAWBERRY, CREME DE CACAO, COTTON CANDY

ESPRESS YOURSELF 26

SKYY ESPRESSO VODKA OR CELAYA REPOSADO TEQUILA, MR.
BLACK COFFEE LIQUOR, FRESH ESPRESSO
SPLASH OF CREAM - \$5



MAKE IT DIRTY 26

ROKU GIN OR BELVEDERE VODKA, OLIVE JUICE, OLIVE

KASH-A-BLANCA 23

LICOR 43, FRESH ESPRESSO, CINNAMON

CRIMSON DREAM 23

THE BOTANIST GIN, CAMPARI, AMARO AVERNA



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FLOAT ON LOIRE 25

BOMBAY PREMIERE CRU GIN, LEMON,
VEUVE CLICQUOT BRUT, CHAMBORD

ROSINA ROYALE 24

REMY 1738, CREME DE CACAO, CREAM, CINNAMON