





R O S I N A

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 26

DERRUMBES DURANGO MEZCAL, LO-FI SWEET VERMOUTH,
SMOKED CHILI BITTERS, MARASCHINO CHERRY
LIQUEUR, WOOD SMOKED

COKE & SMOKE 25

RON DEL BARRILITO 3 RUM, COLA SYRUP,
TOBACCO BITTERS, WOOD SMOKED

SECOND CHANCE 25

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



EMBER ELIXIR 26

LA MARCA PROSECCO, PEACH LIQUEUR, BOMBAY SAPPHIRE GIN,
ST. GERMAIN ELDERFLOWER, LEMON

BERRY MOUNTAIN 25

MT. GAY SILVER RUM, FRESH BLACKBERRIES, MINT,
LIME, BLACKBERRY LIQUEUR, SODA

SMOKE IT UP - \$2

AGAVE & ARTICHOKE 25

1800 REPOSADO TEQUILA, MEZCAL VERDE AMARAS, CYNAR
AMARO, PINEAPPLE, GRAND MARNIER, SPICED DEMERARA,
CHERRY OAK SMOKE



TRIP TO WONDERLAND 25

FLECHA AZUL REPOSADO TEQUILA, GRAND MARNIER,
PINEAPPLE, AGAVE, COINTREAU, ANCHO REYES

LAS VEGAS BOULEVARDIER 26

BULLEIT 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 24

ASPEN VODKA, STRAWBERRY, CREME DE CACAO, COTTON CANDY

ESPRESS YOURSELF 27

SKYY ESPRESSO VODKA OR CELAYA REPOSADO TEQUILA, MR.

BLACK COFFEE LIQUEUR, FRESH ESPRESSO

SPLASH OF CREAM - \$5

MAKE IT DIRTY 27

ROKU GIN OR BELVEDERE VODKA, OLIVE JUICE, OLIVE

THE HANDMADE'S TALE 25

TITO'S HANDMADE VODKA, PASSION FRUIT PUREE,
FRESH LIME, VANILLA, PINEAPPLE, EGG WHITE

THE DARK SIDE 24

THE BOTANIST GIN, CAMPARI, AMARO AVERNA



FLOAT ON LOIRE 26

FORDS GIN, LEMON, VEUVE CLICQUOT BRUT, CHAMBORD

ROSINA ROYALE 25

REMY 1738, CREME DE CACAO, CREAM, CINNAMON

FROM OUR FAMILIA TO YOURS 28

JOSE CUERVO RESERVA DE LA FAMILIA TEQUILA, FRESH LEMON,
CANTON GINGER, ST. GERMAIN ELDERFLOWER,
ORANGE, AMARENA CHERRY

*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.

CHAMPAGNE & WINE

CHAMPAGNE

BRUT

	GLASS	BOTTLE
DOM PÉRIGNON BRUT	150	900
MOËT & CHANDON IMPÉRIAL BRUT	22	450
TELMONT RESERVE BRUT	24	425

ROSÉ

MOËT & CHANDON IMPÉRIAL ROSÉ	25	550
DOM PÉRIGNON ROSÉ		1450

WINE

WHITE

CLOUDY BAY SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	24	175
CESARI, PINOT GRIGIO VENETO, ITALY	20	110
ROMBAUER, CHARDONNAY CARNEROS, CALIFORNIA	24	350
WHITEHAVEN, SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND	20	110
FAR NIENTE, CHARDONNAY NAPA VALLEY, CALIFORNIA		275

ROSÉ

CHÂTEAU D'ESCLANS WHISPERING ANGEL CÔTES DE PROVENCE, FRANCE	19	120
--	----	-----

RED

GEN 5 PINOT NOIR, LODI, CALIFORNIA	20	110
8 YEARS IN THE DESERT ZINFANDEL BLEND, CALIFORNIA	22	155
ORIN SWIFT "BLOODLINES" CABERNET SAUVIGNON, CALIFORNIA	22	155
DOUBLE DIAMOND, RED BLEND NAPA VALLEY, CALIFORNIA		325
JOSEPH PHELPS, CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA		325
ANTINORI TIGNANELLO, "SUPER TUSCAN" TUSCANY, ITALY		375
CAYMUS SPECIAL SELECT NAPA VALLEY, CALIFORNIA		950
FORTUNATE SON, "THE DIPLOMAT", RED BLEND NAPA VALLEY, CALIFORNIA		525

EXCLUSIVE RESERVE WINES BY THE GLASS AVAILABLE UPON REQUEST

BEER SELECTION AVAILABLE UPON REQUEST

WATER

ACQUA PANNA 8

S. PELLEGRINO 8
ASSORTED ITALIAN SPARKLING
DRINKING FLAVORS

S. PELLEGRINO 8

COCKTAIL CART EXPERIENCE 35

CRAFT YOUR PERFECT COCKTAIL TABLESIDE

INDULGE IN A BESPOKE COCKTAIL EXPERIENCE. CHOOSE A COCKTAIL, SELECT A PREMIUM SPIRIT, AND CUSTOMIZE YOUR FLAVOR. EACH DRINK IS CRAFTED WITH PRECISION AND PERFECTLY BALANCED FOR YOUR ENJOYMENT



OLD FASHIONED

REDEMPTION BOURBON OR DON FULANO ANEJO

CLASSIC | SMOKED

MARTINI

BELVEDERE VODKA OR CONDESA GIN

CLASSIC | DIRTY

MARGARITA

ESPOLON BLANCO OR DERRUMBES MEZCAL

CLASSIC | SPICY

CAMPARI COCKTAIL

CONDESA GIN OR REDEMPTION BOURBON

CLASSIC | BLACK



WHISTLEPIG STORY 60

ONCE UPON A TIME, ON A QUIET FARM IN THE ROLLING HILLS OF VERMONT, THREE PIGS—MORTIMER SR., MORTIMER JR., AND ORWELL—WEREN'T JUST BUSY BUILDING HOUSES; THEY WERE BUSY MIXING DRINKS.

AND WHILE EVERYONE KNOWS THEIR LEGENDARY TASTE IN HOME-BUILDING MATERIALS, FEW KNOW THEIR EQUALLY REFINED TASTE IN LIBATIONS.

MORTIMER SR., THE ELDEST, HAD A NOSE FOR BLOSSOMS AND SPICE, FAVORING HIBISCUS, CINNAMON, CLOVE, AND ORANGE—A BLEND AS WISE AND TIMELESS AS HIS YEARS.

MORTIMER JR., EVER THE OPTIMIST, KEPT THINGS BRIGHT AND FRESH WITH CUCUMBER, LEMON, MINT, HONEY, AND PINEAPPLE, CRAFTING SOMETHING THAT CAPTURED THE CHEER OF VERMONT SUMMERS.

AND ORWELL, THE MISCHIEVOUS ONE, COULDN'T RESIST THE COZY COMFORT OF BACON AND MAPLE, MIXING FLAVORS THAT REMINDED EVERYONE OF CRISP MORNINGS AND WOODSMOKE DRIFTING FROM THEIR FARMHOUSE CHIMNEYS.

AND SO, EACH PIG MIXED THEIR FAVORITE FLAVORS INTO A GLASS OF WHISTLEPIG, GIVING US THREE PLAYFUL COCKTAILS TO ENJOY—EACH WITH ITS OWN LITTLE HAPPILY-EVER-AFTER.

THE HOMEBODY - MORTIMER SR.

WHISTLEPIG 12, HIBISCUS, CINNAMON, CLOVE, STAR ANISE, ORANGE, CRANBERRY, CHERRY, WALNUT, NUTMEG

STRAIGHT FROM THE MARKET - MORTIMER JR

WHISTLEPIG 12, CUCUMBER, PINEAPPLE, MINT, LEMON, HONEY, GREEN APPLE

WEE-WEE-WEE - ORWELL

WHISTLEPIG 12, CURED DRIED BACON, RUNAMOK MAPLE & WHISTLEPIG ORGANIC RYE WHISKEY BARREL-AGED MAPLE SYRUP

