

THE ROOSEVELT ROOM'S CHEFS STRIVE TO SHOWCASE THE FINEST LOCAL FARMERS, FISHERMEN, BUTCHERS & BAKERS

SPECIALTY MIMOSAS FRESH JUICE

CHAMA

Orange Juice Mimosa 10

Poinsettia 10

Cranberry

Hibiscus 10

Cranberry & Orange Juice

The Eleanor 10

Grapefruit Juice

Ms. Perkins 10

Pomegranate

The New Deal 10

Grape Fruit & Cranberry

Featured Mimosa 10
Ask server for details

Peach Bellini 10

BUBBLES

House Sparkling Wine

Glass: 10 | - -

Martini & Rossi Prosecco

- | Bottle: 38

Freixenet Negro Brut Cava, Spain

(split) 10

La Marca Prosecco, Italy

Glass: 10 | Bottle: 45

Freixenet Prosecco, Italy

- | Bottle: 50

Piper Heidsieck Brut Champagne, France

- | Bottle: 80

WINE

A to Z Pinot Gris, Oregon

Glass: 10 | Bottle: 38

Matua Sauvignon Blanc, New Zealand

Glass: 10 | Bottle: 38

Carmenet Chardonnay, California

Glass: 10 | Bottle: 38

Rosé All Day, France

Glass: 10 | Bottle: 38

Kung Fu Girl Riesling, Washington

Glass: 10 | Bottle: 38

A to Z Pinot Noir, Oregon

Glass: 10 | Bottle: 38

Elsa Bianchi Malbec, Argentina

Glass: 10 | Bottle: 38

Freakshow Cabernet Sauvignon, California

Glass: 12 | Bottle: 46

SANGRIA & SUCH

Red or White 10 Michelada 10 Mocktail (Seasonal) 6

Executive Chef Jonathon Henri

BEERS

Bottles / Cans

Green Bench Postcard Pilsner 8

Veterans United Raging Blonde 8

Funky Buddha Floridian 8

Cigar City Jai Alai IPA 8

Stiegl Grapefruit 8

Angry Orchard 8

Stella Draft 8

Dukes Draft 8

COFFEE DRINKS

Coffee 5

Columbian Decaf, Costa Rican Regular

Espresso 6

Double Espresso 8

Caffé Americano 8

Cappuccino 8

Cortadito 6

Cuban espresso

Café Con Leche 8

HOT CHOCOLATES

Hot Chocolate 5

COLD DRINKS

Natalie's Orange Juice 4

Sodas 4.5

Coke Products

Sweetened or Unsweetened Tea 4.5

Aqua Panna or Pellegrino 5

Juices (Pomegranate, Grapefruit, Cranberry,

Pineapple, Tomato, Apple) 5

Milk 5

Chocolate Milk 5

PRESIDENTIAL PROCLAMATION NO. 001

December 5, 1933

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

withou Henri

Chief Culinary Officer James Greaves