

Cocktails

In the Garden	14
Leblon Cachaca / English Peas / Reisetbauer Carrot Eau de Vie / Saffron / Rhubarb / Habanero	
Shadowplay	12
Agave de Cortes Mezcal Joven / Clementine / Cactus Water / Turmeric / Ginger / Lime	
Down Under	13
Four Pillars Navy Strength Gin / Wood Sorrel / Maple / Thyme / Apple	
Through My Sails	14
Owneys NYC Rhum / Pineapple / Lemongrass / Emilio Lustau Pedro Ximenez Sherry / Almond / Lemon Hart Overproof 151	
A Different Corner	12
Porton “Mosto Verde” Pisco / Malbec Syrup / Hibiscus and Peach Shrub	
Moving Swiftly	12
Bruichladdich Unpeated Single Malt Scotch Whisky / American Fruits Sour Cherry Cordial / Giffard Wild Elderflower / Lavender Infused Agave / Bell Pepper	
Powderfinger	13
Orange County Distillery Sugar Beet Vodka / Strawberry / Swiss Chard / 10yr Aged Balsamic / Pink Peppercorn	
Engagement	12
Yellow and Green Chartreuse / Lemon / Dill / Amaro Montenegro	
A Means To An End	12
Select Apertif / Kaffir Lime / Yuzu / Sea Salt / Sparkling Wine	
Oh My NOLA	14
Orange County Distillery Unaged Corn Whiskey / Watermelon Water / Pickled Watermelon	

Sparkling

Raventos	16
Conca del Riu Anoia Brut Rosé, ‘de Nit’ 2014 Penedes, Spain	
Onabay Vineyards	15
Blanc de Blanc 2012 North Fork, NY	

Wine

R O S É	
Silver Thread	13
Dry Rosé of Pinot Noir, ‘STV Estate Vineyard’ 2016 Finger Lakes, NY	
Mas De Gourgonnier	11
Les Baux de Provence Rosé 2016 Provence, France	
W H I T E	
Nigl	13
Grüner Veltliner Freiheit 2015 Kremstal, Austria	
Theo Minges	13
Scheurebe Feinherb 2015 Pfalz, Germany	
Domaine Les Hautes Noëlls	10
Muscadet Sur Lie 2015 Loire, France	
Joostenberg	12
Chenin Blanc, ‘Die Agteros’ 2015 South Africa	
Dom. Rolet Père Et Fils	13
Côtes du Jura Chardonnay 2011 Jura, France	
Mirza Ghalib	10
Red Blend 2013 Vin de Pays d'Oc, France	
R E D	
Laurent Martray	14
Brouilly, ‘Combiaty’ 2015 Beaujolais, France	
Domaine Martin	15
Sancerre Rouge 2015 Loire, France	
Prieler	14
Blaufränkisch Ried Johanneshöhe 2014 Neusiedlersee, Austria	
Azelia	10
Dolcetto d’Alba, ‘Bricco dell’Oriolo’ 2015 Piedmonte, Italy	
Emilio Moro	11
Ribera del Duero, ‘Finca Resalso’ 2015 Ribera Del Duero, Spain	
Mirza Ghalib	10
Viognier 2013 Vin de Pays d'Oc, France	

Vodka

Orange County Distillery Sugar Beet Orange County, New York	14
Reyka Iceland	12
Helix France	10
Grey Goose France	14
Ketel One Netherlands	14
Stolichnaya Russia	12
Belvedere Poland	15
Chopin Poland	15
Square One Napa County, California	12
Industry Standard Brooklyn, New York	12

Gin

Four Pillars Australia	12
Four Pillars “Navy Strength” Australia	16
Tanqueray England	12
Tanqueray 10 England	15
Boodles England	12
Greenhook American Dry Brooklyn, New York	12
Hendricks England	12
Aviation Portland, Oregon	14
Dorothy Parker Brooklyn, New York	12

Tequila MEXICO

Azteca Azul Blanco	10
Azteca Azul Reposado	12
Azteca Azul Anejo	14
Herradura Blanco	12
Herradura Reposado	14
Herradura Anejo	16
Casamigos Blanco	14
Casamigos Reposado	16
Casaamigos Anejo	18
Espolon Blanco	12
Espolon Reposado	14
Espolon Anejo	16

Mezcal

OAXAZA, MEXICO

Agave De Cortes Mezcal Joven	10
Agave De Cortes Mezcal Reposado	12
Agave De Cortes Mezcal Anejo	14
Nuestra Soledad Ejutla	14
Nuestra Soledad Lachigui “Miahuatlan”	16
Nuestra Soledad Matatlan	16
Nuestra Soledad San Baltazar	18
Nuestra Soledad San Luis	16
Nuestra Soledad Zoquitlan	14

Rum

Rhum J.M. Agricole Blanc Martinique	12
Rhum J.M. Agricole V.O. Martinique	15
Rhum J.M. Agricole X.O. Martinique	20
St. Lucia Distillers Chairman’s Reserve St. Lucia	12
St. Lucia Distillers Chairman’s Reserve, ‘The Forgotten Casks’ St. Lucia	16
Lemon Hart Overproof 151 Guyana	14
Bacardi Superior Puerto Rico	10
Brugal Blanco Supremo Dominican Republic	10
Brugal Anejo Dominican Republic	12
Owney’s New York City	12

Cachaca

Four Pillars Australia	12
Four Pillars “Navy Strength” Australia	16
Tanqueray England	12
Tanqueray 10 England	15
Boodles England	12
Greenhook American Dry Brooklyn, New York	12
Hendricks England	12
Aviation Portland, Oregon	14
Dorothy Parker Brooklyn, New York	12

Pisco
PERU

Porton “Mosto Verde”	10
Macchu	10

Bourbon

Orange County Distillery <i>Orange County, NY</i>	18
Bulleit <i>Kentucky</i>	12
Jack Daniels <i>Kentucky</i>	10
Michter’s <i>Kentucky</i>	12
Woodford <i>Kentucky</i>	14
Blanton’s <i>Kentucky</i>	16
Basil Hayden <i>Kentucky</i>	16
Kings County <i>Brooklyn, New York</i>	18
Widow Jane <i>Brooklyn, New York</i>	18
Hudson Baby Bourbon <i>Gardiner, New York</i>	16

Scotch

Aberlour 12 Year Old <i>Speyside</i>	16
Bruichladdich Unpeated Single Malt Scotch Whisky <i>Speyside</i>	14
The Macallan 12 Year Old <i>Speyside</i>	14
The Macallan 15 Year Old <i>Speyside</i>	18
The Macallan 18 Year Old <i>Speyside</i>	24
Glenmorangie “The Original” (Tain)	16
Tamdhu 10 Year Old <i>Speyside</i>	14
Laphroaig 10 Year Old <i>Islay</i>	14
Lagavulin 16 Year Old <i>Islay</i>	18
Oban 14 Year Old <i>Oban</i>	18
Orange County Distillery Single Malt <i>Orange County, NY</i>	20
The Balvenie 14 Year Old “Caribbean Cask”	20
Ardbeg 10 Year Old <i>Islay</i>	16

Rye

Rittenhouse <i>Kentucky</i>	10
Templeton <i>Iowa</i>	14
Orange County Distillery <i>Orange County, NY</i>	18
Bulleit <i>Kentucky</i>	10
Michter’s <i>Kentucky</i>	12
Sazerac <i>New Orleans</i>	14
Hudson <i>Gardiner, New York</i>	18

Brandy

Pierre Ferrand 1840 Original Formula <i>France</i>	14
Delamain Pale and Dry X.O. <i>France</i>	22
Hine “H” V.S.O.P. <i>France</i>	16
Dudognon Grande Champagne Reserve <i>France</i>	16
Grateaud ‘Bouquet des Borderies’ 5 Year Old <i>France</i>	16
Hans Reisetbauer Carrot Eau de Vie <i>Austria</i>	18
Hans Reisetbauer Wild Cherry Eau de Vie <i>Austria</i>	18
Camut Calvados 6 Year Old <i>France</i>	18
Torres 15 Year Old <i>Chile</i>	14
Vecchia Romagna 10 Year Old <i>Italy</i>	12
Vecchia Romagna 25 Year Old <i>Italy</i>	25
Neversink Apple <i>Sullivan County, New York</i>	18
Neversink Pear <i>Sullivan County, New York</i>	18

Irish
IRELAND

Tipperary Boutique Distillery	18
Single Malt ‘Watershed’	22
Jameson	10
Powers Gold Label	10
Red Breast 12 Year Old	16

Liqueur

Yellow Chartreuse <i>France</i>	12
Green Chartreuse <i>France</i>	12
Argala Pastis <i>Italy</i>	10
Suze <i>France</i>	8
Aperitif Select <i>Italy</i>	10
Aperitif Contratto <i>Italy</i>	10
Contratto Rosso Vermouth <i>Italy</i>	10
Contratto Blanco Vermouth <i>Italy</i>	10
Antica Torino Vermouth di Torino <i>Italy</i>	11
Campari <i>Italy</i>	10
Aperol <i>Italy</i>	10
Benedictine <i>France</i>	12
Giffard Creme de Cassis	8
Giffard Triple Sec	8
Pierre Ferrand Dry Curaçao <i>France</i>	8
Caffo Amaretto <i>Italy</i>	10
Rapa Giovanni Certosa <i>Italy</i>	10
Rapa Giovanni Walnut Liqueur <i>Italy</i>	10
Kahlua <i>Mexico</i>	10
St. Germain <i>France</i>	10
Drambuie <i>France</i>	10
Licor 43 <i>Spain</i>	10
Grand Marnier <i>France</i>	12
Luxardo Maraschino <i>Italy</i>	10

Water

VOS Still	6
VOS Sparkling	6

Amaro

Montenegro <i>Italy</i>	10
Lucano <i>Italy</i>	9
Nonino <i>Italy</i>	10
Branca Fernet <i>Italy</i>	9
Branca Menta <i>Italy</i>	9
Nardini <i>Italy</i>	10
Averna <i>Italy</i>	10
Cynar <i>Italy</i>	9
Braulio <i>Italy</i>	9
Jagermeister <i>Germany</i>	9

Beer

Oskar Blues Mama’s Little Yella Pils	5
Czech Style Pilsner <i>North Carolina</i>	
Half Acre Daisy Cutter American Pale Ale <i>Chicago</i>	7
Sixpoint Sweet Action Cream Ale <i>Brooklyn</i>	6
Lagunitas Daytime American IPA <i>Chicago</i>	6
Ommegang Hennepin Saison <i>Cooperstown</i>	7
Alesmith Brewing Nut Brown <i>Queens</i>	6
Victory Golden Monkey Belgian Tripel <i>Pennsylvania</i>	7
Troegs Java Head Stout Oatmeal Stout <i>Pennsylvania</i>	7
Doc’s Hard Apple Cider <i>Warwick</i>	5

Soda

Q Club	6
Q Tonic	6
Q Ginger Beer	6
Coca Cola	6
House-made Limonata	6
House-Made Aranciata	6



aROQA

*contemporary
indian*

[Pronounced roh-kah; an engagement ceremony in India,
a celebration of love and commitment.]

At a Roqa ceremony, the energy in the atmosphere is palpable, spirits are lifted, the air is filled with laughter, song and dance. The courting couple exchange playful glances. Under the canvas of the sky, rings are exchanged. It is intimate. It is lively. It is pure.

Inspired by this poetic ceremony, was born aRoqa- an immersive culinary experience with the belief that food brings us closer. aRoqa celebrates diversity and culture, merging Indian flavors with a global palate to create an elevated experience.

In the beginning

TASTE PLATES

Sunchokes Chaat

sweet potato, pomegranate
emulsion, bean sprouts koshimbir
10

Kandhari Arbi

colocasia, fenugreek flatbread,
pickled onion salsa
11

Kurkuri Bhel

lotus stems, avocado - tomatillo
- green chili emulsion, tamarind
chutney
10

Achari Murgh Lukhmi

pulled chicken phyllo, pickle
marinade, herb - raisin chutney
12

Corn Paddu

corn - rice cakes, coconut - kaffir
lime chutney, *gunpowder* masala
11

Vindaloo Momos

pork dumplings, bacon crumble,
green apples, vindaloo sauce
12

Paratwala Paneer

layered cottage cheese, assorted
chutney pipettes
12

Habanero Tikka

chicken kebab, habanero aioli,
parmesan crisps
12

Sabudana Tikki

tapioca pearls, potato - green
pea - asparagus mash, pickled
yogurt chutney
12

Ambarsari Bhartha

eggplant, carom seed roti, garlic
yogurt
14

Parsi Chimbori

beer battered crab, tomato pickle
relish
18

Silbatte Ki Shaami

goat - lentil patties,
pomegranate pearls, fried onions
14

FROM THE

Chef's table

Bhatti Murgh Ki Champ

chicken chops, rum flambé, gram
flour chutney
14

Kataifi Mushrooms

wild mushroom - saffron
croquettes, goat cheese relish
12

Kasundi Prawns

calcutta mustard marinade,
pickled fennel chutney
16

Dora Kebab

goat, saffron aioli, heirloom
tomato salad, *ulta tawa* paratha
14

Coming together

SHARED PLATES

Butternut Squash ke Kofte

broccoli - sweet corn *malai* curry,
kale chips, saffron rice

20

Dum ki Nalli

lamb shank, bone marrow
yogurt sauce, saffron rice

24

aRoqa Duck Leg Confit

mappas coconut curry, string
hoppers, poppadams

24

Rechado Macchi

sea bass, lemongrass - kaffir
curry, beaten rice pilaf

26

Achari Baingan

pickled eggplant, green lentil -
pearl millet porridge, puffed
lotus seeds

20

Sigree Lobster

garlic - lemon pepper sauce, crab
floss, *gobindobhog* pulao

26

Khade Tamatar ka Murgh

chicken roulade, tomato - butter
sauce, stuffed morels, onion seed
bread

24

Yakhni Pulao

dum pukht lamb pilaf, fennel-
ginger spices

18

Stuffed kulchas

SERVED WITH A SIDE OF CHEF'S SPECIAL SAUCE

Paneer aur Hari Mirchi Kulcha

cottage cheese - jalapeno flatbread

6

Shikampuri Kulcha

minced lamb meat flatbread

7

Achari Murgh Kulcha

pickled chicken kebab flatbread

7

Amul Kulcha

chicken *makhani* flatbread

7

In India, the city of Amritsar is
popularly known as Kulchaland,
famous for its different types of
kulchas. The tradition of kulchas is
more than a century old, where
stuffed bread doughs were cooked in
the clay oven till charred from the
outside; soft and fluffy on the inside.
