

SPARKLING WINE

NV Bianca Vigna Prosecco Extra Dry Veneto, Italy	125 / 595
NV Lacroix Dunesse Brut Champagne, France	175 / 925
NV Pierre Péters Blanc de Blancs Champagne, France	225 / 1 245

WHITE WINE

2024 Genessa Bianco Sicily, Italy	95 / 425
2024 Pascal Jolivet Sancerre Loire, France	205 / 945
2023 Domaine Faiveley Mercurey Clos Rochette Bourgogne, France	225 / 995
2024 Weingut Gröhl Riesling Trocken Rheinhessen, Germany	135 / 545
2024 Weingut Nigl Grüner Veltliner Gärtling Kremstal, Austria	145 / 585
2023 Quinta de Santiago Alvarinho "Pardal" Vinho Verde, Portugal	135 / 525
2024 Dashwood Sauvignon Blanc Marlborough, New Zealand	165 / 725

RED WINE

2023 Genessa Rosso Sicily, Italy	95 / 425
2023 Domaine de Panisse Le Mazet Côtes du Rhône, France	165 / 735
2023 Jérôme Galeyrand Bourgogne Pinot Noir Bourgogne, France	225 / 995
2019 Weingut Knipster Spätburgunder Pfalz, Germany	150 / 645
2019 Ramey Wine Cellars Claret California, USA	275 / 1 150
2021 Mendel Cabernet Sauvignon Mendoza, Argentina	165 / 735

ROSÉ WINE

Nessa Rosé, IGP Méditerranée, France	115/495
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DRAUGHT BEER

Carlsberg Pilsner 4,6%	40cl 65
Brooklyn IPA 4,6%	65
Kronenbourg blanc 5,0%	65

BEER ON BOTTLE

Braunstain DragonFly APA 5,7%	33cl 75
Braunstain DragonFly IPA 5,7%	75

ALCOHOL FREE

Braunstain 0,5 %	33 cl 50
Carlsberg Nordic 0,0%	50

SOFT DRINKS

Coca Cola, Coca Cola Zero, Sprite, Fanta	20/25cl 45
Three cents – Soda / Grapefruit Soda / Ginger Beer	45
Redbull, Redbull Zero	55

HOT BEVERAGES

Espresso	25
Cappuchino	45
Café Latte	45
Cortado	45
Flat white	45
Tea (ask for selection)	



ALL DAY MENU

CHICKEN BURGER 195

*Buttermilk-fried chicken thigh with Sichuan mayonnaise,
ROX slaw & toasted brioche bun*

CRISPY AUBERGINE BURGER 195

*Deep fried aubergine with Sichuan mayonnaise, ROX slaw
& toasted brioche bun*

ROX CAESAR 210

Chicken or Silk Tofu

*Romaine hearts, aged Parmesan, fermented garlic dressing,
topped with warm five spice croutons*

DESSERT

THE DIRTY SMITH SICHUAN PUDDING 160

Fresh cabbage salad with mint, tomatillo & coriander salsa

SNACKS/SIDES

SMITH'S SPICED FRIES 75

ROASTED CASHEWS 65

MARINATED OLIVES 75

*All prices are in DKK and includes VAT
Please let us know of any dietary requirements or allergies!*

HOUSE CLASSICS

OLD FASHIONED

Mcallan 12, Rock Candy, House Bitters, Brown Butter Tinture

165

NEGRONI

No.3 Gin, Plymouth Gin, Campari, Dolin Rosso, Mancino Vermouth

165

MARTINI

No.3 Gin, Plymouth Gin, Dolin Dry, Dolin Blanc, Chardonay

165

VODKA SODA

Absolut Elyx,,Cucumber, Dill

165

HIDDEN CLASSICS

NEW YORK MINUTE

Tequila, Sweet Vermouth, Maraschino

145

VIEUX CARRÉ

Rye, Cognac, Sweet Vermouth, Bénédictine, Bitters

145

EAST 8 HOLD UP

Vodka, Aperol, Lime, Pineapple, Passion Fruit

145

CHARLIE CHAPLIN

Sloe Gin, Apricot Brandy, Lime

145

SLOE GIN FIZZ

Sloe Gin, Lemon, Simple Syrup

145

AIR MAIL

Rum, Honey, Lime, Sparkling Wine

145

NON ALCOHOLIC COCKTAILS

HARWEST Carrot, Apple, Ginger

95

EASTERN SUNRISE Matcha, Sparkling Ice Tea

95

MORNING PERSON Espresso Sirup, Tonic

95

ROCK RUSH Rock Melon, Lemon, Honey

95