



Rouge Tomate demonstrates the same dedication and care to its beverage program as is applied to its culinary philosophy of balance and nutrition.

This commitment is evident in our sourcing of fresh, seasonal ingredients in our house-made cocktails and beverages.

We are also proud to offer environmentally sustainable products: organic, biodynamic and New York-area wines, locally brewed beer and Rainforest Alliance certified coffee.

ROUGETOMATE

FROM THE JUICE BAR

4

The Classics

Orange Juice, Grapefruit Juice, Apple Juice, Carrot Juice

MP

The Seasonals

Make your own combination of fresh fruits, vegetables and herbs, according to the season and to your inspiration.

Please inquire with your server:

5

The House-Made Soft Drinks

Iced Tea

Lemon Lime

Ginger Ale

8

COCKTAILS NO ALCOHOL

Amber Palmer

Jasmine and Green Tea, Rosemary-Grapefruit Juice, Mint, Setzer

Royal Purple

Spiced Concord Grape Puree, Setzer

Velvet Siena

Huckleberries, Pineapple Puree, Carrot Juice, Lemon Juice

Golden Harvest

Pumpkin Puree, Local Yogurt, Cinnamon, Cardamom, Star Anise

Green Tornado

Green Juice (Tarragon, Basil, Butter Lettuce, Fennel), Mint, Lemon Juice

Rouge Tomato Lemonade

Lemon Juice, Mint, Agave, Setzer

WATER

Rouge Tomato is proud to provide all of our guests with purified still water: If you prefer, local bottled water is available.

Purified Still Water

Purified Sparkling Water

Saratoga Still Water

Saratoga Sparkling Water

7

7

4

CHOCOLATE

Valrhona – 70% cocoa

Valrhona – 61% cocoa

7

7

COFFEE "LA COLOMBE"

Simple Espresso

Double Espresso

Cappuccino

Latte

5

5

6

4

French Press "Brazilian Bourbon", Rainforest Alliance Certified

French Press Decaffeinated, "Monte-Carlo"

6/pp

6/pp

TEA & HERBAL "IN PURSUIT OF TEA"

7

Green

Genmaicha

Japanese green with roasted and puffed rice, comforting and nutty

Jasmine Pearls

Intense aromas of Jasmine flowers hand-rolled into perfect pearls in Fujian province, China

Black

Assam

Robust and malty breakfast tea from the plains of Northeastern India

Earl Grey

Single estate Ceylon with 100% bergamot oil

Lapsang Souchong

Aromatic and robust with rich smoked flavors and pine hints

Cardamom Chai

Wonderfully spiced... an Autumn favorite

Herbal

Chamomile

A classic relaxing infusion with honey notes

Lemon Verbana

A European favorite with refreshing lemon and floral flavors

Mint

Surprisingly smooth, refreshing spiced mint notes

SPECIALTIES

COCKTAILS ON THE LIGHTER SIDE

12

Pear Crisp

Rhum, Champagne, Pear Juice, Vanilla, Cinnamon, Lemon

Red Rhum Fizz

Ruby Port, Rhum, Soy Milk, Bitters, Seltzer

P.S.T.

Sake, Pumpkin Juice, Cucumber Juice, Celery Juice, Yuzu

Queen's Cup

Pimm's Cucumber Purée, Mint, Lemon Juice

COCKTAILS ON THE CLASSICAL SIDE

14

Out of State

Tequila, Carrot Purée, Kefir Lime, Lime

Brandy Valrhona

Brandy, Dark Chocolate, Soy Milk

Darling Clementine

Gin, Mint, Clementine Juice, Lemon Juice, Ginger

Bitter Orange

Chartreuse, Campari, Citrus Juice, Lemon, Black Tea

Hudson Sour

Bourbon, Bitters, Spiced Apple Purée, Lavender Honey

WINES BY THE GLASS

Sparkling	
NV	Henriot "Souverain", Brut, Champagne, France
19	Creamy, hints of almond, lingering smoothness
2007	Prosecco, Perlage "Riva Moretto", Italy
12	Refreshing bubbles, white flowers, dry yuzu hints <i>organic</i>
2001	Lamoreaux, Brut, Finger Lakes, USA
15	Delicate mouth feel, rich bouquet of Granny Smith apple & hazelnut
White	
2007	Riesling, Leitz, "Rudeshheimer Klosterlay", Kabinett, Rheingau, Germany
11	Dry, elegant tangerine flavors, complex notes of flint & white pepper
2007	Sauvignon Blanc, Clos Roche Blanche, Touraine, France
10	Sharp but ripe, floral and lemon peel ... for pleasure only <i>organic</i>
2004	Grüner Veltliner, Weininger "Herrenholz", Vienna, Austria
9	Crisp, subtle, lily of the valley & Anjou pear
2006	Grenache Blanc, Trou de Bonde, Santa Maria Valley, California, USA
12	Powerful, with fresh peach & apricot aromas, balanced acidity
2006	Chardonnay, Domaine des Terres Dorées, Beaujolais Blanc, France
13	Bright, a brilliant stainless steel chardonnay <i>practicing organic</i>
2006	Chardonnay, Bethel Heights "Willamette Valley", Oregon, USA
17	Deep, ripe & complex vanilla thanks to an elegant oak-ageing
Red	
2007	Cabernet Franc, Lamoreaux Cellars "T23", New York, USA
11	An easy-to-drink and fresh cab franc with raspberry notes and pencil lead
2006	Blaufränkisch, Michlitz, Neusiedlersee, Austria
12	A light and pure wine, dark berries & cooked plum, smooth tannins <i>biodynamic</i>
2006	Grenache, Domaine Les Genestas "Estezargues", Côtes du Rhône Villages, France
10	An explosion of dark fruits, liquorice and black pepper intensity <i>practicing organic</i>
2007	Pinot Noir, Evesham Wood "Willamette Valley", Oregon, USA
15	Classic raspberry, black currant, forest floor and terroir of Oregon <i>organic</i>
2007	Mertage, Owen Roe, "Abbots Table-Columbia Valley", Washington, USA
17	9 grape varieties to give intensity, fruit balance and lasting finish
2005	Cabernet Sauvignon "Limited Edition", Echeverria, Central Valley, Chile
18	Dense, smoked cigar, violet and new world charm <i>sustainable</i>

SAKE BY THE GLASS

Jun-mai Ginjo	
11	Miyasaka "Yamahai 50 Nama"
	Vivid, savory, laced with vibrant flavor of pear, jasmine and freesia
Nigori	
10	Kamoizimu "Nigori Ginjo" - "Summer Snow"
	Our seasonal, a lively, voluptuous unfiltered sake, with sweetness and elegance
BEER	
6	Non-Alcoholic, Einbecker, Germany
	Bright, dry with a full-bodied taste
7	Lager, Heiniken Light, The Netherlands
	Crisp, mildly bitter taste, blanched lemon aromas
7	Lager, Brooklyn Brewery, New York
	Malted citrus, baked lemon, well-hopped
8	IPA, Greenflash Brewery, California
	Bright dry cascade hops, orange peel, malt balance
7	Winter Warmer, Harpoon Brewery, Boston
	Our seasonal, clean baking spices, clove-cinnamon
12	Trappist Ale, Chimay, Belgium
	Intense, smoky hints, delicate roasted coffee
8	Oatmeal Stout, Wollaver's, Vermont, <i>organic</i>
	Rich, chocolate-wheat, dried prune, lingering finish
12	Lambic, Kriek, Cantillon, Belgium
	Tart & pure Bing cherry, refreshing acidity