Rocktails

2007 – “Sweet Escape” Martini  
Stoli Razberi Vodka, Simple Syrup
Lemon Juice, Chambord, Raspberries

Inspired by Gwen Stefani’s second single off her solo album, which was released in early 2007.

2008 – “Disturbia” Martini  
Absinthe, Water, Bitters, Simple Syrup

Inspired by the Barbadian R&B recording artist Rihanna and her hit song “Disturbia.”

2009 – Black & White Coffee  
Black Coffee, Kahlua, Patrón XO Cafe
Topped with Whipped Cream

Inspired by Michael Jackson’s song “Black and White” as a tribute to the remembrance of the King of Pop and the year he died.

2010 – “Bad Romance” Martini  
Grey Goose Orange, Cointreau
Lime Juice, Elixir of Rose

Inspired by Lady Gaga’s hit song “Bad Romance,” which gained popularity in 2010, joining several of Lady Gaga’s other tunes.

2011 – “ET” Martini  
Korbel Brandy, Baileys, Cream, Peanut Butter and Chocolate Syrup

Inspired by Katy Perry’s 2011 release of the song “E.T.” from her album Teenage Dream.

2012 - “Fire To The Rain”  
Fire - Jim Beam
Rain - Water, Lemon, Honey

Inspired by Adele’s hit song off her album “21” that won her six Grammy Awards in 2012.

2013 – “RED” American Mule  
Tito’s Handmade Vodka, Ginger Beer
Fresh Lime, Cherry Purée

Inspired by Taylor Swift’s 2013 “RED” tour from her chart topping album “RED.”

2014 – “Happy” Fizz  
Egg White, Bombay Dry Gin, Lemon Juice, Orange Blossom Water

Inspired by Pharrell Williams’ 2014 smash hit, “Happy” for the album “Girl” which sold over 13.9 million units.

2015 – The Silver Anniversary  
Ritz Brut Champagne, Lavender Elixir, Lychee Purée

To commemorate our Silver Anniversary. Celebrating 25 years of The Ritz-Carlton, Cleveland & 25 years of chart topping “Rocktails!”
Bar Bites

**Midwest Fried Cheese Curds**
“Bloody Mary” Dip 12

**Flat Iron Steak Quesadilla**
Corn Relish, Chipotle Créme, Pico De Gallo Cheddar & Pepper Jack Cheese 14

**Vegetable Egg Rolls**
Sweet Thai Chili Sauce 12

**Calamari Frito Misto**
Pickled Vegetables, Lemon Tarragon Aioli 17

**Shrimp Cocktail**
Cocktail Sauce 18

**Game Day Flatbread**
Bratwurst, Caramelized Onions, Pickles, Ricotta Diced Sweet Potato Fries, Stadium Mustard Drizzle 16

**Chicken Wings**
Choice of One Dozen Crispy Buffalo or Honey Barbecue Wings, Celery Sticks, Bleu Cheese Dressing 15

**Jumbo Lump Crab Cake**
Southern Slaw, Mustard Remoulade 24

**Panache of Mediterranean Dips**
Hummus, Baba Ganoush, Olives, Grilled Pita 20

**Selection of Artisanal Cheeses**
Dried Fruit and Nuts 26

Rocktails

**1998 – “Bitter Sweet Symphony” Cocktail**
Woodford Bourbon, Bitters, Soda, Housemade Vanilla Simple Syrup, Cherries & Oranges

**Inspired by** The Verve’s alternative rock song “Bitter Sweet Symphony,” which was released as a single on March 3, 1998.

**1999 – “I Want it That Way” Margarita**
Your choice of one from each tier:
-Don Julio Blanco, Patrón Silver
- LIME, Peach or Blackberry Juice
- Salt or Sugar

**Inspired by** the first of many hit singles from the Backstreet Boys’ best-selling album Millennium in 1999.

**2000 – “Kryptonite” Martini**
Malibu Rum, Midori, Pineapple Juice

**Inspired by** 3 Doors Down and their hard rock single “Kryptonite,” which charted in the top 3 during 2000.

**2001 – “Island in the Sun” Cocktail**
Don Julio Blanco Tequila, Elixir of Fire Orchid Sour Mix and Orange Juice

**Inspired by** the 2001 single of the same name by Weezer.

**2002 – “Dirrty” Martini**
Ketel One Vodka, Extra Olive Juice Blue Cheese-Stuffed Olives

**Inspired by** Christina Aguilera’s release of the pop hit “Dirrty” in September 2002.

**2003 – Eminem Chocolate Martini**
Stoli Vanilla, Godiva Original/Godiva White Liqueur Hot Chocolate Mix, Half & Half

**Inspired by** the rapper, record producer and actor Eminem, who headed up eight #1 albums on the Billboard charts.

**2004 – U2 Martini**
Ultimat Vodka, 2 Olives

**Inspired by** U2, the Irish band who released their album How to Dismantle an Atomic Bomb, with its hard-hitting sound, in November of 2004.

**2005 – “Gold Digger” Martini**
Goldschläger, Tanqueray Gin, Sierra Mist

**Inspired by** Kanye West’s single “Gold Digger,” which peaked at #1 on the Billboard charts in September, 2005.

**2006 – My Lemon Love Martini**
Stoli Blueberry Vodka, Limoncello Lemon Juice, Simple Syrup

**Inspired by** the Justin Timberlake song “My Love” from his debut solo album.
**Rocktails**

Cleveland’s most unique musical drinks!

In celebration of the most rockin’ hotel in the city and The Rock and Roll Hall of Fame + Museum, we invite you to embark on the tastiest sound check ever held in Cleveland.

Every Rocktail is inspired by a hit song from each year the hotel doors have been open.

1991 – AC/DC Martini  
Açaí Berry Juice, Citron Vodka  
Dekuyper Peach Schnapps, Cranberry Juice  
**Inspired by** the Australian rock band AC/DC and their major comeback with the release of the Razors Edge album in the early 90s, which featured hits like “Thunderstruck” and “Are You Ready?”

1992 – “If I had a Million Dollars” Martini  
Hennessey Paradis, Grand Marnier  
Lemon Juice  
**Inspired by** The Barenaked Ladies’ release of their album Gordon, which featured the memorable song “If I had a Million Dollars.”

1993 – “Everybody Hurts” Black & Blue Mojito  
Cruzan Rum, Agave Nectar, Lime Juice  
Soda, Blueberries & Blackberries  
**Inspired by** the group REM and their release of “Everybody Hurts” as a single in ’93, the year after its album Automatic for the People was released.

1994 – Gin Blossom Cocktail  
Tanquery 10 Gin, Hibiscus Elixir, Soda  
**Inspired by** the alternative rock band the Gin Blossoms, who released three albums and had several hits in the 90s.

1995 – “Champagne Supernova” Cocktail  
Veuve Clicquot Rosé  
St. Germain Elderflower Liqueur, Peach Nectar  
**Inspired by** the British rock band Oasis, whose guitarist Noel Gallagher wrote this seven minute song as the end track to the album “What’s the Story Morning Glory?”

1996 – Pumpkins’ Chai Martini  
Stoli Vanilla Vodka, Chai Tea  
Frangelico, Cream  
**Inspired by** The Smashing Pumpkins, the alternative rock band who embarked on a world tour in 1996.

1997 – Spice Up Your Martini  
Absolut Vodka, Tabasco  
Jalapeño-Stuffed Olives  
**Inspired by** The Spice Girls, who took hold of the #1 spot on the charts with the release of their single “Spice Up Your Life” from their Spiceworld album.

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**Entrée Salads**

Enjoy any Entrée Salad Served as a Hand Held

**Caesar Salad**  
Romaine Lettuce, Croutons, Parmesan Crisp  
Creamy Garlic Dressing

add Salmon Filet  
7

add Chicken  
4

add Crispy Buffalo Chicken  
4

add Shrimp  
8

add Flat Iron Steak  
10

**The Greek**  
Tomatoes, Red Onion, Olives, Feta Cheese  
Chick Peas, Cucumbers, Pita Bread, Greek Dressing

**The Cobb**  
Diced Chicken, Bacon, Blue Cheese, Cucumbers  
Egg, Tomato, Red Wine Vinaigrette

**Hand Helds**

Choice of Fries, Sweet Potato Fries or Chips  
Substitute Fries for Fruit or Side Salad for an extra $3

**French Dip**  
Braised Short Rib, Horseradish Cream  
Cotswold Cheese, Caramelized Onions, Onion Roll

**Fried Chicken Wedge Sandwich**  
Buttermilk Fried Chicken, Bleu Cheese, Tomato  
Bacon, Pickled Onion, Ciabatta

**The Ritz-Carlton Club**  
Triple Decker Turkey, Bacon, Lettuce, Tomato, Mayo

**The Cleveland Melt**  
Angus Burger, Mushrooms, Caramelized Onions, Swiss Cheese, Stadium Mustard, Rye Toast

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**B.Y.O.B.**

**Build Your Own Burger**

Choice of Fries, Sweet Potato Fries or Chips  
Substitute Fries for Fruit or Side Salad for an extra $3

**Black Bean Veggie Burger**  
15

**MUSE Angus Burger**  
16

**Grilled Chicken Burger**  
15

**Toppings**  
Cheddar, Swiss, Provolone, Blue Cheese, Goat Cheese, American, Brie, Fried Onions, Sautéed Mushrooms, Banana Peppers, Bacon, Corned Beef, Sauerkraut, BBQ Sauce, Fried Egg
**Single Malt and Premium Blended Scotch**

All Scotch is served as a two-ounce pour

“I love to sing, and I love to drink scotch. Most people would rather hear me drink scotch.”

-George Burns

<table>
<thead>
<tr>
<th>Whisky</th>
<th>ABV</th>
</tr>
</thead>
<tbody>
<tr>
<td>Johnnie Walker Blue, Blended</td>
<td>65</td>
</tr>
<tr>
<td>Chivas Royal Salute, 21 yrs, Blended</td>
<td>47</td>
</tr>
<tr>
<td>Glenlivet 12yr, Speyside</td>
<td>19</td>
</tr>
<tr>
<td>Glenlivet 18yr, Speyside</td>
<td>27</td>
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<tr>
<td>Glenlivet 21yr. Archive</td>
<td>57</td>
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<tr>
<td>Glenlivet XXV</td>
<td>84</td>
</tr>
<tr>
<td>Lagavulin 16 yr, Islay</td>
<td>19</td>
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<tr>
<td>Laphroaig 10yr, Islay</td>
<td>15</td>
</tr>
<tr>
<td>Oban 14yr, West Highland</td>
<td>23</td>
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<tr>
<td>Talisker 10yr, Skye</td>
<td>17</td>
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<tr>
<td>Macallan 12yr, Highland</td>
<td>26</td>
</tr>
<tr>
<td>Macallan 18yr, Highland</td>
<td>39</td>
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<tr>
<td>Macallan 25yr, Highland</td>
<td>97</td>
</tr>
<tr>
<td>Macallan 30yr, Highland</td>
<td>135</td>
</tr>
<tr>
<td>Glenmorangie 10yr, Highland</td>
<td>17</td>
</tr>
<tr>
<td>Balvenie Portwood 21yr, Speyside</td>
<td>26</td>
</tr>
</tbody>
</table>

**Cognac**

All Cognac is served as a two-ounce pour

<table>
<thead>
<tr>
<th>Cognac</th>
<th>ABV</th>
</tr>
</thead>
<tbody>
<tr>
<td>Courvoisier, V.S.</td>
<td>12</td>
</tr>
<tr>
<td>Courvoisier, V.S.O.P.</td>
<td>14</td>
</tr>
<tr>
<td>Hennessy V.S.</td>
<td>12</td>
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<tr>
<td>Hennessy, V.S.O.P.</td>
<td>23</td>
</tr>
<tr>
<td>Hennessy, X.O.</td>
<td>46</td>
</tr>
<tr>
<td>Hennessy, Paradis</td>
<td>105</td>
</tr>
<tr>
<td>Rémy Martin, V.S.O.P.</td>
<td>21</td>
</tr>
<tr>
<td>Rémy Martin, X.O.</td>
<td>45</td>
</tr>
<tr>
<td>Rémy Martin, Louis XIII</td>
<td>300</td>
</tr>
</tbody>
</table>

**Wines by the Glass**

**Sparkling Wines**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Champagne, Ritz, Brut, Reims</td>
<td>$21</td>
</tr>
<tr>
<td>Tailttinger Brut La Française, FRA NV</td>
<td>$18</td>
</tr>
<tr>
<td>Brut, Veuve Clicquot, Brut, Reims</td>
<td>$28</td>
</tr>
<tr>
<td>Brut, Mumm, “Prestige”, Napa</td>
<td>$14</td>
</tr>
<tr>
<td>Brut Rose, Veuve Clicquot, France</td>
<td>$32</td>
</tr>
<tr>
<td>Moet &amp; Chandon “Imperial” FRA NV</td>
<td>$23</td>
</tr>
<tr>
<td>Moscato d’Asti, Nivole, M. Chiarlo, Piedmont</td>
<td>$12</td>
</tr>
</tbody>
</table>

**White Wines**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Riesling, Reichsrat Von Buhl, “Armand” GER</td>
<td>$16</td>
</tr>
<tr>
<td>Pinot Grigio, Pighin, Friuli Grave, Italy</td>
<td>$13</td>
</tr>
<tr>
<td>Sauvignon Blanc, Whitehaven, Marlborough, NZ</td>
<td>$16</td>
</tr>
<tr>
<td>Pouilly Fuissé, Louis Jadot, Burgundy</td>
<td>$15</td>
</tr>
<tr>
<td>Chardonnay, St. Clement, Napa</td>
<td>$14</td>
</tr>
<tr>
<td>Chardonnay, Sonoma Cutrer, Russian River</td>
<td>$16</td>
</tr>
<tr>
<td>Chardonnay, Cakebread Cellars, Napa Valley</td>
<td>$26</td>
</tr>
</tbody>
</table>

**Red Wines**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet Sauvignon, Louis M. Martini, Napa</td>
<td>$16</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Franciscan, “Estate”, Napa</td>
<td>$18</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Jordan, California</td>
<td>$26</td>
</tr>
<tr>
<td>Malbec, Finca Decero, “Remolinus Vineyard”</td>
<td>$12</td>
</tr>
<tr>
<td>Merlot, Ferrari-Carano, Sonoma</td>
<td>$17</td>
</tr>
<tr>
<td>Pinot Noir, Melville, “Vernas Estate”</td>
<td>$14</td>
</tr>
</tbody>
</table>

**Bottled Beers**

**Cleveland Microbrews**

“Great Lakes Brewing Company”

Dortmunder Gold Lager 8 • Eliot Ness Amber Lager 8
Burning River Pale Ale 8 • Edmund Fitzgerald Porter 8

**Domestics**

Bud Light 6 • Miller Lite 6
Michelob Ultra 6 • Coors Light 6
Samuel Adams Boston Lager 7 • Blue Moon 7
Yuengling 6

**Imports**

Amstel Light, Holland 7 • Heineken, Holland 7
Stella Artois, Belgium 7 • Corona Light, Mexico 6
Guinness, Ireland 8 • Corona Extra, Mexico 6
Beck’s N/A 7