

Red Rooster Harlem

310 Lenox Avenue 10027-4449 · +12127929001 · Updated: Jan 14, 2026

[View online menu](#)



HAPPY HOUR 4

Monday - Friday | 12 - 10 | Bar Only

Specialty Cocktails	\$10.00
Wine	\$8.00
Beer	\$5.00

COCKTAILS 11

Yes, Chef	\$16.00
vodka, fresh mint, housemade ginger beer, honey, pineapple, lemon, berbere spice	
Lenox Bramble	\$17.00
gin, lemongrass, pineapple, basil, rosemary, lavender flowers, elderflower, hibiscus, cucumber, apple	
Passion In Harlem	\$18.00
cognac, lemon, passion fruit, vanilla	
Pom' In Paradise	\$16.00
tequila, prosecco, homemade pomegranate grenandine, lime	
Black Manhattan	\$17.00
rye infused with nutmeg, averna, sweet vermouth	
Harlem Mule	\$16.00
bourbon, housemade ginger beer, lime, basil	
Roo Roo's Sangria	\$16.00
red wine, pomegranate, brandy	
Swedish Delight	\$17.00
aquavit, lingonberries, lemon, hazelnut liquor	
Savoy	\$16.00
vodka, agave, lemon, muddled grapes	
Garvey's Punch	\$15.00
dark & light rum, homemade sorrel & ginger beer, pineapple, lime	
Warm Glogg	\$12.00
red wine, vodka, port, ginger, cinnamon, cloves, cardamom	

ZERO PROOF - NON ALCOHOLIC 3

Fall In Love **\$13.00**

pumpkin, carrot, red apples, club soda

125th Mango Street **\$13.00**

Mango Mule

Heineken Zero **\$8.00**

ALL DAY MENU 28

Deviled Eggs **\$9.00**

po' boy hummus, sweet relish, crispy onions, chives, caper berries

Cornbread **\$9.00**

roasted tomato & corn butter

Uptown Guac **\$15.00**

accra, avocado, pineapple salsa, cilantro

Veggies & Chips **\$15.00**

queen of harlem dip

Farmer's Remix Salad

radish, apple, pumpkin seeds, red onion, cucumber, chives, lemon-mustard dressing

AVAILABLE OPTIONS

\$16.00

add fried chicken, grilled chicken: \$8.00

add jerk salmon: \$10.00

add shrimp: \$10.00

add lobster: \$18.00

Sweet Potato Coconut Soup **\$16.00**

roasted mushrooms, ginger, biscuit crumble

Grilled Caesar & Shrimp Ceviche **\$21.00**

green chile, cucumber, avocado, red onion, cilantro, plantain chips

Crab Cake **\$22.00**

charred spiced cherry tomato, collard slaw, salsa verde

YEP! Chicken & Waffle **\$18.00**

fried chicken leg, maple hot sauce, pickles

Wild Wild Wings **\$17.00**

ginger-black pepper sauce, scallion, crispy garlic

Jerk BBQ Cauliflower **\$25.00**

spring vegetables, avocado mousse, crispy plantain

Bucatini Piccadilly **\$32.00**

crab, shrimp, lobster, lemon, garden herbs, toasted brioche with parmesan

Pan Fried Catfish	\$27.00
stewed black-eyed peas, cucumber-pickled onion salad	
Jerk Salmon Bowl	\$32.00
bulgur, roasted corn, cucumber, pepper escovitch	
Shrimp & Grits	\$29.00
tomato-okra stew, chorizo	
Ms. Lana's Lobster Roll	\$33.00
celery leaf, crispy shallot, brioche	
Crispy Bird Sandwich	\$22.00
buffalo chicken, cheddar, lettuce, tomato, charred onion, pickles	
Lenox Smash Burger	\$25.00
double patty, aged cheddar, sweet onion, lettuce, tomato, house sauce	
Steak Frites	\$43.00
rooster chimichurri, bbq bearnaise, green bean salad, fries	
Yardbird by the Piece	AVAILABLE OPTIONS
hot honey, chicken shake	drum stick \$5.00 each: \$5.00
	thigh \$6.00 each: \$6.00
	breast \$8.00 each: \$8.00
Mac & Greens	\$15.00
cheddar, parmesan, collard greens	
Roasted Asparagus	\$15.00
pickled red onion, lemon vinaigrette, crispy shallot	
Collard Greens	\$15.00
Creamy Stone Ground Grits	\$15.00
Garlic Mash	\$15.00
Blistered Heirloom Tomatoes	\$15.00
ginger-basil dressing	
Shoestring Fries	\$15.00
CHICKEN TOWER	\$130.00
20 piece Hot Honey Yardbird cornbread & choice of 3 sides	
DESSERT 4	
Lil' Apple Pie	\$12.00
green apple, nutmeg, cinnamon, vanilla ice cream, cookie crumble	
The Get Up	\$12.00
tiramisu, red velvet lady fingers, cocoa	

Pineapple Rum Shortcake **\$12.00**
whipped cream, pastry cream, sponge cake, crumble

Ice Cream & Sorbet of the Day **\$12.00**

DESSERT COCKTAILS ⁴

Dessert Wine **\$15.00**
Castelnaud Chateau Suduiraut, Sauternes, France

The Pick Me Up **\$15.00**
espresso infused tequila

Chocolate-tini **\$15.00**
cognac, homemade chocolate syrup

Nutty Swede **\$15.00**
aquavit, hazelnut liquor, cream

JAZZ BRUNCH AT RED ROOSTER ¹

A La Carte Menu + Sunday Jazz

Join us for our a la carte menu with a few signature brunch items and relax to the soothing sounds of our weekly Jazz performance. | Reservations for Red Rooster's Jazz Brunch are not required but highly recommended.

GOSPEL BRUNCH IN THE CELLAR ¹

Buffet + Gospel Entertainment **\$85.00**

Join us for the ultimate Gospel Experience downstairs in The Cellar (previously known as Ginny's Supper Club). Sing Harlem promises to transcend its audience with its rousing performance, and our culinary team vows to blow your mind with an all-you-can-eat buffet. All beverages will be added to your final bill. | Two performances every Sunday. Reservations and non-refundable prepayment are required via Open Table. Please book for either the 10:00 am / 10:30 am experience or the 12:30 pm / 1:00 pm experience.

DRINKS ⁶

YES, CHEF **\$10.00**
vodka, fresh mint, house-made ginger beer, honey, pineapple, lemon, berbere spice

POM IN PARADISE **\$10.00**
tequila, prosecco, house-made pomegranate, grenadine, lime

HARLEM MULE **\$10.00**
bourbon, house-made ginger beer, lime, basil

ROO ROO'S SANGRIA **\$10.00**
red wine pomegranate, brandy

SELECT WINES **\$8.00**

SELECT BEERS **\$5.00**

SNACK ¹

WILD WILD WINGS & UPTOWN GUAC COMBO

\$20.00

FIRST COURSE 2

Farmer's Remix Salad

radishes, apple, pumpkin seeds, lemon-, mustard dressing

Sweet Potato Coconut Soup

roasted mushrooms, ginger, biscuit crumble

SECOND COURSE 2

Pan Fried Catfish

stewed black-eyed peas, cucumber pickled onion salad

Yardbird Fried Chicken

\$8.00

2-piece fried chicken (dark meat), garlic mash, collards

HAPPY VALENTINE'S DAY 1

HAPPY VALENTINE'S DAY

\$86.00

APPETIZERS 6

FARMER'S REMIX SALAD

radish, apple, pumpkin seeds, red onion, cucumber, chives, lemon-mustard dressing

AVAILABLE OPTIONS

Add fried chicken, grilled chicken: \$8.00

add jerk salmon, add shrimp: \$10.00

add lobster: \$18.00

SWEET POTATO COCONUT SOUP

roasted mushrooms, ginger, biscuit crumble

GRILLED CAESAR & SHRIMP CEVICHE

green chile, cucumber, avocado, red onion, cilantro, plantain chips

CRAB CAKE

charred spiced cherry tomato, collard slaw, salsa verde

YEP! CHICKEN & WAFFLE

fried chicken leg, maple hot sauce, pickles

WILD WILD WING

ginger-black pepper sauce, scallion, crispy garlic

ENTRÉES 9

JERK BBQ CAULIFLOWER

spring vegetables, avocado mousse, crispy plantain

BUCATINI PICCADILLY

crab, shrimp, lobster, lemon, garden herbs, toasted brioche with parmesan

JERK SALMON BOWL

bulgur, roasted tomato, cucumber, pepper escovitch

PAN FRIED CATFISH

stewed black eyed peas, cucumber-pickled onion salad

SHRIMP & GRITS

tomato-okra stew, pork chorizo, breadcrumb

MS LANA'S LOBSTER ROLL

celery leaf, crispy shallot, brioche - choice of house salad, fries or collards

STEAK FRITES

rooster chimichurri, bbq bearnaise, green bean salad, fries

YARDBIRD FRIED CHICKEN

hot honey, chicken shake, garlic mash, collards (\$8 supp white meat)

LOBSTER FRITES

spiced butter, lobster sauce dip, fries (\$20 supp)

SNACKS 4

DEVEILED EGGS

\$10.00

po' boy hummus, sweet relish, crispy onions, chives, caper berries

CORNBREAD

\$10.00

roasted tomato & corn butter

UPTOWN GUAC

\$15.00

accra, avocado, pineapple salsa, cilantro

VEGGIES & CHIPS

\$15.00

queen of harlem dip

SIDES 7

MAC & GREENS

\$33.00

cheddar, parmesan, collard greens

ROASTED ASPARAGUS

\$15.00

pickled red onion, lemon vinaigrette, crispy shallot

COLLARD GREENS

\$15.00

CREAMY STONE GROUND GRITS

\$15.00

GARLIC MASH

\$15.00

BLISTERED HEIRLOOM TOMATOES**\$15.00**

ginger-basil dressing

SHOESTRING FRIES**\$15.00****DESSERTS** 4**LIL' APPLE PIE**

green apple, nutmeg, cinnamon, topped with vanilla ice cream & cookie crumble

THE GET UP

tiramisu, red velvet lady fingers, cocoa, espresso

MANGO DELIGHT

mango & strawberry salad, coconut sauce

CHOCOLATE MOUSSE

whipped cream