

Wine

Sparkling

Champagne Brut/ Henriot /NV	30 / 150
Prosecco Brut Rose/ Toressella /Veneto/NV	12 / 60
Lambrusco Dolce/ Quercioli /Medici Ermete/Italy/NV	14 / 56

Still Rosé

Blend/ Côté Mas /Rosé Aurore/Pays D'Oc/2022	13 / 60 (1L)
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White

Arneis/ Angelo Negro / Unfiltered/2018	14 / 56
Melon de Bourgogne/ Domaine de L'Ecu /Muscadet/2022	15 / 60
Sancerre/ Comte de la Chevaliere /2023	25 / 100
Chardonnay/ Sylvaine & Alain Normand /Bourgogne/France/2024	17 / 68

Red

Pinot Noir/ Maison Noir /OPP/Willamette Valley/Oregon/2023	16 / 64
Chateaufneuf du Pape/ Maison la Berthaud e/Vielles Vignes/2021	24 / 96
Grenache/ Château Pégau /Maclura/Cotes-du-Rhone/2023	17 / 68
Nebbiolo/ Famiglia Rivetti /Langhe 2023	15 / 60
Bordeaux/ Les Candrans de Lassegue /Saint Emilion Grand Cru/2021	20 / 80

Beer/Cider

Lager/ Gnarly Barley /Catahoula Common/Hammond, LA	7
Lager/ Red Stripe / Jamaica	7
Lager/ Banks Caribbean /Barbados	7
Lager/ Urban South /Paradise Park/New Orleans, LA	7
Blonde Ale/ Southern Prohibition /Suzy B/Hattiesburg,MS	7
Dry Cider/ Shacksbury /Vermont,USA	7
IPA/ Gnarly Barley /Jucifer/Hammond, LA	7
Run Wild NA IPA/ Athletic Brewing	7

Cocktails

Lucian Gold Chairman's Reserve Rum/Lillet/Lemon/Mint/Licor 43/Sparkling Wine	16
Spice Gyal Apple Brandy/Pinhook Bourbon/Grenadine/Walnut/Cinnamon/Lemon	18
Ole Time Ting Blended and Islay Single Malt Scotch/Coconut Vermouth	18
Bread Winner (Milk Clarified) Biscuits/Rums/Cinnamon/Allspice/Banana	17
Ti' Martini Agricole Rhum/Green Mango/Vermouth Blanc/Mango Chow	17
Pineapple Under the Sea Mezcal/Genepy/Lime/Pineapple/Coconut	17
Sky Juice (Frozen) Gin/Coconut Water/Sweetened Condensed Milk/Nutmeg	16
Hurricane Buster (Frozen) Agricole Rum/Aged Jamaican Rum/Passionfruit/Grenadine/Lime	18

Spirit Free

Sorrel Tea Sorrel (Spiced Hibiscus Tea)/Ginger/Lavender/Lime <i>*make it boozy add Bounty Rum* +8</i>	8
Ginger Turmeric Lemonade Lemonade/Ginger/Turmeric <i>*make it boozy add Titos +8</i>	10
Dandy Shandy Pear and Thyme Shrub/Honey/NA Beer <i>*make it boozy add Bourbon +8</i>	8

January 14, 2026

Small Bites

- 8 Buttermilk Biscuits/Honey Butter/Bacon Butter (2 per order)
- 6 Jalapeño & Scallion Hushpuppies/Cilantro Crema
- 6 Blackened Pig Ears/Smoked Aioli

First

- 17 Tuna Crudo/Mango/Dasheen Chips
- 13 Local Greens Salad/Crispy Yams/Soft Herbs (gf*) (v*)
- 17 Jerk Pork Belly/Plantain Crema/Tamarind Jus
- 15 Smoked Fish Dip/Tostones/Pickles

(n) Contains Nuts (gf) Gluten Free (v) Vegan (v*) Vegan upon Request

Soy (Sy)

Consuming raw or undercooked food may increase the risk of foodborne illness.
We are unable to provide individual checks for parties of five or more.
20% Gratuity will be added to large parties.

Second

- 36 Snapper/**Jamaican** Pepperpot/Local Vegetables (gf)
- 40 Curried Goat/Sweet Potato Gnocchi/Cashews (n)
- 32 Fried Chicken/Jerk Honey Butter/Coconut Grits/Peanuts (n) (sy)
- 25 Ital Stew/Cauliflower/Chive Roti (v*)
- 34 Semolina Dumplings/Gulf Shrimp/Run Down Sauce/Soft Herbs

"Just Feed Me"

\$85 per Guest
Full Table Participation Required

\$10 upcharge per guest for Curried Goat

In The aftermath of Hurricane Melissa we ask that you keep Jamaica in your hearts. We recommend donations go towards

[RockhouseFoundation.Org](https://www.rockhousefoundation.org)

Please note, a 4% kitchen appreciation charge will be included on all checks.

Chef Nina's Cookbook available for purchase here. Ask your server for details