

Wine			Cocktails		
Sparkling					
Champagne Brut/ Henriot /NV	30	/ 150	Lucian Gold		16
Prosecco Brut Rose/ Toressella /Veneto/NV	12	/ 60	Chairman's Reserve Rum/Lillet/Lemon/Mint/Licor 43/Sparkling Wine		
Lambrusco Dolce/ Quercioli /Medici Ermete/Italy/NV	14	/ 56	Spice Gyal		18
			Apple Brandy/Pinhook Bourbon/Grenadine/Walnut/Cinnamon/Lemon		
Still Rosé			Sorrel 75		16
Blend/ Côté Mas /Rosé Aurore/Pays D'Oc/2022	13	/ 60 (1L)	Dark Rum/Sorrel Tea/Orange/Sparkling Rose		
White			Ole Time Ting		18
Arneis/ Angelo Negro Unfiltered/2018	14	/ 56	Blended and Islay Single Malt Scotch/Coconut Vermouth		
Melon de Bourgogne/ Domaine de L'Ecu /Muscadet/2022	15	/ 60	Do Not Feed After Midnight		18
Sancerre/ Comte de la Chevaliere /2023	25	/ 1000	Blended Scotch/Green Chartreuse/Chocolate		
Chardonnay/ Sylvaine & Alain Normand /Bourgogne/France/2024	17	/ 68	Ti' Martini		17
Red			Agricole Rhum/Green Mango/Vermouth Blanc/Mango Chow		
Pinot Noir/ Maison Noir /OPP/Willamette Valley/Oregon/2023	16	/ 64	Pineapple Under the Sea		17
Chateaufort du Pape/ Maison la Berthaud /Viellies Vignes/2021	24	/ 96	Mezcal/Genepy/Lime/Pineapple/Coconut		
Grenache/ Château Pégau /Maclura/Cotes-du-Rhone/2023	17	/ 68	Sky Juice (Frozen)		16
Bordeaux/ Les Cadrans de Lassegue /Saint Emilion Grand Cru/2021	20	/ 80	Gin/Coconut Water/Sweetened Condensed Milk/Nutmeg		
			Hurricane Buster (Frozen)		18
			Agricole Rum/Aged Jamaican Rum/Passionfruit/Grenadine/Lime		
Beer/Cider			Spirit Free		
Lager/ Gnarly Barley /Catahoula Common/Hammond, LA	7		Sorrel Tea		8
Jamaican Lager/ Red Stripe / Jamaica	7		Sorrel (Spiced Hibiscus Tea)/Ginger/Lavender/Lime		
Lager/ Banks Caribbean /Barbados	7		*make it boozy add Bounty Rum* +8		
Lager/ Urban South /Paradise Park/New Orleans, LA	7		Ginger Turmeric Lemonade		10
Blonde Ale/ Southern Prohibition /Suzy B/Hattiesburg,MS	7		Lemonade/Ginger/Turmeric		
Dry Cider/ Shacksbury /Vermont,USA	7		*make it boozy add Titos +8		
IPA/ Gnarly Barley /Jucifer/Hammond, LA	7		Dandy Shandy		8
Run Wild NA IPA/ Athletic Brewing	7		Pear and Thyme Shrub/Honey/NA Beer		
			*make it boozy add Bourbon +8		

January 2, 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

- 19 Roasted Octopus/Hot Honey/Coconut-Cauliflower Puree
- 17 Tuna Crudo/Coconut/Peanuts
- 13 Local Greens Salad/Crispy Yams/Soft Herbs (gf*)(v)
- 17 Jerk Pork Belly/Plantain Crema/Tamarind Jus
- 15 Smoked Fish Dip/Tostones/Pickles
- 17 Snapper Collar/Fish Caramel/Jerk Peanuts

(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.

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

Second

- 36 Gulf Fish/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”
\$75 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](#)

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