

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			Ole Time Ting		18
Blend/ Côté Mas /Rosé Aurore/Pays D'Oc/2022	13	/ 60 (1L)	Blended and Islay Single Malt Scotch/Coconut Vermouth		
White			Bread Winner (Milk Clarified)		17
Arneis/ Angelo Negro / Unfiltered/NV	14	/ 56	Biscuits/Rums/Cinnamon/Allspice/Banana		
Pinot Grigio/ Pullus /Stajerska,Slovenia/2024	13	/ 52	Ti' Martini		17
Sancerre/ Comte de la Chevaliere /2023	25	/ 100	Agricole Rhum/Green Mango/Vermouth Blanc/Mango Chow		
Chardonnay/ Sylvaine & Alain Normand /Bourgogne/France/2024	17	/ 68	Pineapple Under the Sea		17
			Mezcal/Genepy/Lime/Pineapple/Coconut		
Red			Sky Juice (Frozen)		16
Pinot Noir/ Maison Noir /OPP/Willamette Valley/Oregon/2023	16	/ 64	Gin/Coconut Water/Sweetened Condensed Milk/Nutmeg		
Chateaufneuf du Pape/ Maison la Berthaud e/Vielles Vignes/2021	24	/ 96	Hurricane Buster (Frozen)		18
Grenache/ Château Pégau /Maclura/Cotes-du-Rhone/2023	17	/ 68	Agricole Rum/Aged Jamaican Rum/Passionfruit/Grenadine/Lime		
Nebbiolo/ Famiglia Rivetti /Langhe 2023	15	/ 60			
Bordeaux/ Les Candrans de Lassegue /Saint Emilion Grand Cru/2021	20	/ 80			
Beer/Cider			Spirit Free		
Lager/ Gnarly Barley /Catahoula Common/Hammond, LA	7		Sorrel Tea		8
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
Extra Stout/ Guinness /Dublin, Ireland	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 20, 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 Green 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 Sauce Caramel/Jerk Peanuts
- 18 Broiled Shrimp/Rum & Pepper Sauce

(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

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.

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