

Wine			Cocktails		
<i>Sparkling</i>					
Champagne Brut/ Henriot /NV	30	/ 150	Port Au Prince		17
Prosecco Brut Rose/ Toressella /Veneto/NV	12	/ 60	Haitian Rum/Rum Agricole/Amaretto/Mango/Lime/Scotch Bonnet		
Lambrusco Dolce/ Quercioli /Medici Ermete/Italy/NV	14	/ 56	Lucian Gold		16
			Chairman's Reserve Rum/Lillet/Lemon/Mint/Licor 43/Sparkling Wine		
<i>Still Rosé</i>			Pineapple Under the Sea		17
Blend/ Côté Mas /Rosé Aurore/Pays D'Oc/2022	13	/ 60 (1L)	Mezcal/Genepy/Lime/Pineapple/Coconut		
<i>White</i>			Banana Boat		17
Arneis/ Angelo Negro Unfiltered/2018	14	/ 56	Blend of Jamaican Rums/Banana/Lime/Allspice		
Blend/ Farina /Soave Classico/2023	14	/ 56	Bread Winner (Milk Clarified)		17
Gruner Veltliner/ Sonnhof Social Club /Landwein/NV	13	/ 78 (1L)	Biscuits/Rums/Cinnamon/Allspice/Banana		
Melon de Bourgogne/ Domaine de L'Ecu /Muscadet/2022	15	/ 60	Ole Time Ting		18
Sancerre/ Comte de la Chevaliere /2023	25	/ 100	Blended and Islay Single Malt Scotch/Coconut Vermouth		
Chardonnay/ Sylvaine & Alain Normand /Bourgogne/France/2024	17	/ 68	Ti' Martini		17
			Agricole Rhum/Green Mango/Vermouth Blanc/Mango Chow		
<i>Red</i>			Hurricane Buster (Frozen) Limit of 2		20 / 28
Rioja/ Olivier Rivière /Rayos Uva/2022	16	/ 64	Agricole Rum/Aged Jamaican Rum/Passionfruit/Grenadine/Lime		
Valpolicella Ripasso/ Farina /Classico Superiore/Veneto/2023	15	/ 60	Nina Colada (Frozen)		17 / 25
Grenache/ Château Pégau /Maclura/Cotes-du-Rhone/2023	17	/ 68	Don Q Rum/Medley of Sherry/Coconut/Pineapple/Lime		
Nebbiolo/ Famiglia Rivetti /Langhe/Piedmont/Italy/2022	15	/ 60	*spice it up with a float of Chairman's Reserve Spiced Rum +6		
Chateauneuf du Pape/ Maison la Berthaud e/Vielles Vignes/2021	25	/ 100			
Bordeaux/ Les Candrans de Lassegue /Saint Emilion Grand Cru/2021	20	/ 80			
			Spirit Free		
			Sorrel Tea		8
			Sorrel (Spiced Hibiscus Tea)/Ginger/Lavender/Lime		
			make it boozy add Bounty Rum +8		
			Ginger Turmeric Lemonade		10
			Lemonade/Ginger/Turmeric		
			*make it boozy add Titos +8		
			Dandy Shandy		8
			Pear and Thyme Shrub/Honey/NA Beer		
			*make it boozy add Bourbon +8		
			Sunrise Spritz		8
			Aperitif Syrup/NA Beer/Grapefruit Soda		
Beer/Cider					
Lager/ Gnarly Barley /Catahoula Common/Hammond, LA	7				
Jamaican Lager/ Red Stripe / Jamaica	7				
IPA/ Gnarly Barley /Jucifer/Hammond, LA	7				
Cucumber Lime Gose/ Urban South /New Orleans, LA	7				
Paradise Park Lager/ Urban South /New Orleans, LA	7				
Blonde Ale/ Southern Prohibition /Suzy B/Hattiesburg,MS	7				
Run Wild NA IPA/ Athletic Brewing	5				

November 21, 2025

Small Bites

- 8 Buttermilk Biscuits/Honey Butter/Bacon Butter
(2 per order)
- 6 Jalapeño & Scallion Hushpuppies/Cilantro Crema
- 6 Blackened Pig Ears/Smoked Aioli
- 6 Curried Chickpea Chana
- 7 Conch and Callaloo Fritters

First

- 17 Crispy Snapper Collar/Fish Sauce Caramel/Jerk Peanuts
- 17 Tuna Crudo/Mango/Dasheen Chips
- 15 Fall Green Salad/Crispy Yams/Soft Herbs (gf*)(v)
- 17 Jerk Pork Belly/Plantain Crema/Tamarind Jus
- 15 Smoked Fish Dip/Tostones/Pickles
- 12 Hamachi/Papaya/Citrus

(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

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

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

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.