

| Wine                                                                    |    |           | Cocktails                                                        |  |    |
|-------------------------------------------------------------------------|----|-----------|------------------------------------------------------------------|--|----|
| Sparkling                                                               |    |           |                                                                  |  |    |
| Champagne Brut/ <b>Henriot</b> /NV                                      | 30 | / 150     | <b>Lucian Gold</b>                                               |  | 16 |
| Prosecco Brut Rose/ <b>Toressella</b> /Veneto/NV                        | 12 | / 60      | Chairman's Reserve Rum/Lillet/Lemon/Mint/Licor 43/Sparkling Wine |  |    |
| Lambrusco Dolce/ <b>Quercioli</b> /Medici Ermete/Italy/NV               | 14 | / 56      | <b>Spice Gyal</b>                                                |  | 18 |
|                                                                         |    |           | Apple Brandy/Pinhook Bourbon/Grenadine/Walnut/Cinnamon/Lemon     |  |    |
| Still Rosé                                                              |    |           | <b>Port Au Prince</b>                                            |  | 17 |
| Blend/ <b>Côté Mas</b> /Rosé Aurore/Pays D'Oc/2022                      | 13 | / 60 (1L) | Haitian Rum/Rum Agricole/Amaretto/Mango/Lime/Scotch Bonnet       |  |    |
| White                                                                   |    |           | <b>Ole Time Ting</b>                                             |  | 18 |
| Arneis/ <b>Angelo Negro</b> Unfiltered/2018                             | 14 | / 56      | Blended and Islay Single Malt Scotch/Coconut Vermouth            |  |    |
| Melon de Bourgogne/ <b>Domaine de L'Ecu</b> /Muscadet/2022              | 15 | / 60      | <b>Do Not Feed After Midnight</b>                                |  | 18 |
| Sancerre/ <b>Comte de la Chevaliere</b> /2023                           | 25 | / 100     | Blended Scotch/Green Chartreuse/Chocolate                        |  |    |
| Chardonnay/ <b>Sylvaine &amp; Alain Normand</b> /Bourgogne/France/2024  | 17 | / 68      | <b>Ti' Martini</b>                                               |  | 17 |
|                                                                         |    |           | Agricole Rhum/Green Mango/Vermouth Blanc/Mango Chow              |  |    |
| Red                                                                     |    |           | <b>Pineapple Under the Sea</b>                                   |  | 17 |
| Pinot Noir/ <b>Maison Noir</b> /OPP/Willamette Valley/Oregon/2023       | 16 | / 64      | Mezcal/Genepy/Lime/Pineapple/Coconut                             |  |    |
| Grenache/ <b>Château Pégau</b> /Maclura/Cotes-du-Rhone/2023             | 17 | / 68      | <b>Sky Juice (Frozen)</b>                                        |  | 16 |
| Chateauneuf du Pape/ <b>Maison la Berthaud</b> e/Vielles Vignes/2021    | 24 | / 96      | Gin/Coconut Water/Sweetened Condensed Milk/Nutmeg                |  |    |
| Bordeaux/ <b>Les Candrans de Lassegue</b> /Saint Emilion Grand Cru/2021 | 20 | / 80      | <b>Hurricane Buster (Frozen)</b>                                 |  | 18 |
|                                                                         |    |           | Agricole Rum/Aged Jamaican Rum/Passionfruit/Grenadine/Lime       |  |    |
| Beer/Cider                                                              |    |           | Spirit Free                                                      |  |    |
| Lager/ <b>Gnarly Barley</b> /Catahoula Common/Hammond, LA               | 7  |           | <b>Sorrel Tea</b>                                                |  | 8  |
| Jamaican Lager/ <b>Red Stripe</b> / <b>Jamaica</b>                      | 7  |           | Sorrel (Spiced Hibiscus Tea)/Ginger/Lavender/Lime                |  |    |
| Lager/ <b>Banks Caribbean</b> /Barbados                                 | 7  |           | <b>*make it boozy add Bounty Rum* +8</b>                         |  |    |
| Lager/ <b>Urban South</b> /Paradise Park/New Orleans, LA                | 7  |           | <b>Ginger Turmeric Lemonade</b>                                  |  | 10 |
| Blonde Ale/ <b>Southern Prohibition</b> /Suzy B/Hattiesburg,MS          | 7  |           | Lemonade/Ginger/Turmeric                                         |  |    |
| Dry Cider/ <b>Shacksbury</b> /Vermont,USA                               | 7  |           | <b>*make it boozy add Titos +8</b>                               |  |    |
| IPA/ <b>Gnarly Barley</b> /Jucifer/Hammond, LA                          | 7  |           | <b>Dandy Shandy</b>                                              |  | 8  |
| Run Wild NA IPA/ <b>Athletic Brewing</b>                                | 7  |           | Pear and Thyme Shrub/Honey/NA Beer                               |  |    |
|                                                                         |    |           | <b>*make it boozy add Bourbon +8</b>                             |  |    |

December 28, 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

First

- 22 Crab Fingers/Chili Aioli (gf)
- 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
- 17 Snapper Collar/Fish Sauce 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.

Second

- 40 Curried Goat/Sweet Potato Gnocchi/Cashews (n)
- 36 Snapper/Jamaican Pepperpot/Local Vegetables (gf)
- 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\*

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