

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			Port Au Prince		17
Blend/ Côté Mas /Rosé Aurore/Pays D'Oc/2022	13	/ 60 (1L)	Haitian Rum/Rum Agricole/Amaretto/Mango/Lime/Scotch Bonnet		
White			Ole Time Ting		18
Arneis/ Angelo Negro Unfiltered/2018	14	/ 56	Blended and Islay Single Malt Scotch/Coconut Vermouth		
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	Do Not Feed After Midnight		18
Sancerre/ Comte de la Chevaliere /2023	25	/ 100	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		
Valpolicella Ripasso/ Farina /Classico Superiore/Veneto/2023	15	/ 60	Pineapple Under the Sea		17
Pinot Noir/ Maison Noir /OPP/Willamette Valley/Oregon/2023	17	/ 68	Mezcal/Genepy/Lime/Pineapple/Coconut		
Grenache/ Château Pégau /Maclura/Cotes-du-Rhone/2023	17	/ 68	Sky Juice (Frozen)		16
Chateauneuf du Pape/ Maison la Berthaud e/Vielles Vignes/2021	25	/ 100	Gin/Coconut Water/Sweetened Condensed Milk/Nutmeg		
Bordeaux/ Les Candrans de Lassegue /Saint Emilion Grand Cru/2021	20	/ 80	Hurricane Buster		18
Beer			Agricole Rum/Aged Jamaican Rum/Passionfruit/Grenadine/Lime		
Lager/ Gnarly Barley /Catahoula Common/Hammond, LA	7		Spirit Free		
Jamaican Lager/ Red Stripe / Jamaica	7		Sorrel Tea		8
IPA/ Gnarly Barley /Jucifer/Hammond, LA	7		Sorrel (Spiced Hibiscus Tea)/Ginger/Lavender/Lime		
Paradise Park Lager/ Urban South /New Orleans, LA	7		<i>*make it boozy add Bounty Rum* +8</i>		
Blonde Ale/ Southern Prohibition /Suzy B/Hattiesburg,MS	7		Ginger Turmeric Lemonade		10
Run Wild NA IPA/ Athletic Brewing	5		Lemonade/Ginger/Turmeric		
			<i>*make it boozy add Titos +8</i>		
			Dandy Shandy		8
			Pear and Thyme Shrub/Honey/NA Beer		
			<i>*make it boozy add Bourbon +8</i>		

December 9, 2025

Happy Holidays!

Small Bites

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

First

- 12 Pumpkin Soup/ December Greens/Chili Oil (gf) (v)
- 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

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](#)

(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.

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