

Wine			Cocktails		
Sparkling					
Brut Rosé/ Roederer Estate /Anderson Valley/NV	22	/ 110	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			Ti' Martini		17
Arneis/ Angelo Negro / Unfiltered/NV	14	/ 56	Agricole Rhum/Green Mango/Vermouth Blanc/Mango Chow		
Pinot Grigio/ Pullus /Stajerska,Slovenia/2024	13	/ 52	Pineapple Under the Sea		17
Sancerre/ Comte de la Chevaliere /2023	25	/ 100	Mezcal/Genepy/Lime/Pineapple/Coconut		
Chardonnay/ Sylvaine & Alain Normand /Bourgogne/France/2024	17	/ 68	Bread Winner (Milk Clarified)		17
			Biscuits/Rums/Cinnamon/Allspice/Banana		
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	Fool's Swizzle		16
			Rums/Turmeric/Pineapple/Passionfruit/Absinthe		
Beer/Cider			King's Smash		16
Lager/ Red Stripe / Jamaica	7		Bourbon/Cognac/Berries/Earl Grey/Violet/Lemon		
Lager/ Urban South /Paradise Park/New Orleans, LA	7		Queen's Cup		16
Extra Stout/ Guinness /Dublin, Ireland	7		Gin/Midori/Gentian Aperitif/Ginger		
Hazy IPA/ Gnarly Barley /Jucifer/Hammond, LA	7		Non-Alc and Mocktails		
Dry Cider/ Shacksbury /Vermont,USA	7		NA-IPA/ Athletic /Run Wild/U.S.A		7
			Sparkling Tea/ Jasmine Green /Unified Ferments		10
			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		

February 9, 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
- 18 Broiled Shrimp/Rum & Pepper Sauce

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

“Just Feed Me”
\$85 per Guest
Full Table Participation Required
\$15 upcharge per guest for Curried Goat

(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.

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