

rocks Lounge

KITCHEN HOURS:

Tuesday - Thursday 4:00pm to 10:00pm

Friday - Saturday 4:00pm to 11:00pm

Sunday 12:00pm to 9:00pm

 facebook.com/rocksloung

SHAREABLE FARE

ROCKS NACHOS

seasoned ground beef, onion, tomato, cheddar cheese, guacamole, jalapeños, sour cream, salsa 10.99

SPICY CRAB BALLS

jumbo lump crabmeat & spicy aioli, breaded w/panko crumbs 11.99

SESAME SEED ENCRUSTED TUNA

seared rare ahi tuna atop asian coleslaw, finished with sriracha aioli and sweet ginger soy 10.99

FISH TACOS

southwest seasoned haddock with provolone cheese, avocado, and pico de gallo 9.99

POPCORN TEMPURA SHRIMP

served atop asian coleslaw, drizzled with ginger soy sauce and sriracha aioli 10.99

FRIED DILL PICKLE CHIPS

served with a spicy buttermilk ranch 7.99

SWEET POTATO WAFFLE SKINS

topped with slow smoked pork and bbq sauce, cheddar cheese, chipotle sour cream and scallions 9.99

FRIED CALAMARI

served with a sriracha aioli 9.99

BAKED PRETZELS

served with beer cheese and stone ground mustard 8.99

SOUTHWEST CHICKEN EGG ROLLS

grilled chicken, corn, black beans, jalapenos, monterey jack cheese, rolled in a tortilla, served with an avocado aioli 8.99

CRAB DIP

jumbo lump crabmeat, old bay cream cheese, topped with cheddar cheese, served with garlic and herb crostinis 10.99

CARIBBEAN JERK CHICKEN QUESADILLA

jerk seasoned chicken and cheddar cheese, grilled in a flour tortilla and served with mango-pineapple salsa 9.99

SPICY CLAMS CASINO

littleneck clams baked with a spicy clam filling, topped with bacon and provolone cheese 9.99

CRAB JALAPENO RANGOON

jumbo lump crabmeat, bacon and jalapenos in a cream cheese filling stuffed in an egg roll wrapper with an old bay aioli 9.99

FLATBREADS

CARIBBEAN JERK CHICKEN

chipotle barbecue sauce, jerk chicken, caramelized onions, cheddar cheese 9.99

MARGHERITA

brushed with a roasted garlic oil, topped with cherry tomatoes, basil and mozzarella cheese 8.99

MEAT LOVERS

roasted garlic tomato sauce, topped with pepperoni, sausage, ham and mozzarella cheese 9.99

WILD MUSHROOM

brushed with a roasted garlic oil, topped with portabella, shitake and button mushrooms, sundried tomatoes and goat cheese 9.99

PHILLY CHEESESTEAK

roasted garlic tomato sauce, topped with thinly sliced prime rib, caramelized onions and peppers and mozzarella cheese 9.99

WINGS

BUFFALO CHICKEN WINGS or BONELESS WINGS

served with celery and bleu cheese or ranch dressing

8 pc 7.99 | 12 pc 10.99 | 16 pc 13.99

WET SAUCES

mild | hot | extra hot | sweet & sour
bbq | chipotle bbq | garlic parm

DRY RUBS

caribbean jerk | southwest
lemon pepper | old bay | cajun

HAND-HELDS

ANGUS BURGER, CHICKEN BREAST or PORTABELLA

served with lettuce, tomato and pickle on a toasted kaiser roll with french fries

BREAKFAST

hickory smoked bacon, cheddar cheese, topped with an over easy egg 9.99

CHEESE TRIO

topped with cheddar, american and provolone 9.99

BACON CHEDDAR

hickory smoked bacon, topped with cheddar cheese 10.99

BLACK & BLEU

dusted with cajun seasoning, topped with caramelized onions and wild mushrooms with bleu cheese crumbles 10.99

WILD MUSHROOM

sautéed portobella, shiitake and button mushrooms, swiss cheese 9.99

BILLY GOAT

baby spinach and sundried tomatoes, topped with goat cheese 9.99

SOUTHWEST

dusted with taco seasoning, topped with avocado, salsa, sour cream and pepper jack cheese 9.99

SMOKEHOUSE

hickory smoked bacon and bbq sauce topped with gouda cheese and fried onion straws 10.99

CRAB MELT

jumbo lump crabmeat, old bay cream cheese topped with provolone and cheddar cheese 10.99

SALADS

ROCKS HOUSE

spring mix, tomatoes, peppers, onions, cucumbers, herb croutons, hard boiled egg, cheddar cheese, your choice of dressing 5.99

CAESAR

romaine lettuce, herb croutons, shaved asiago cheese, creamy caesar dressing 5.99

GREEK

spring mix, feta cheese, kalamata olives, onions, tomatoes, cucumbers, greek dressing 6.99

BABY SPINACH

bleu cheese crumbles, toasted walnuts, warm bacon vinaigrette 6.99

ICEBERG WEDGE

herb croutons, bleu cheese crumbles, bacon, sundried tomatoes, creamy bleu cheese dressing 6.99

To any salad above, add your choice of

CHICKEN 4.00, STEAK 5.00, SHRIMP 5.00, or SALMON 6.00

Ask about our CHEF SPECIALS!

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CLASSICS

BLOODY MARY

Tito's Vodka, seasoned tomato juice, Tabasco, Worcestershire 7.50

DARK & STORMY

Gosling's Dark Rum, Ithaca Ginger Beer, fresh lime juice, bitters 8.00

MANHATTAN

Templeton Rye Whiskey, sweet vermouth, bitters and cherry 9.00

MARGARITA

Jose Cuervo, triple sec, fresh sours, lime juice, and OJ 7.50

MOSCOW MULE

Stoli, Ithaca Ginger Beer, fresh lime juice in a traditional copper mug 8.00

OLD FASHIONED

Maker's Mark, muddled cherries and orange, club soda and bitters 9.00

STRAIGHT UP

BLACK & BLUE MARTINI

Stoli Blueberi, Chambord, sours, cranberry, wildberry puree 9.00

CAKE BY THE OCEAN

Crown Vanilla, Malibu, grenadine, pineapple juice, topped with a cherry 8.50

CHOCOLATE COVERED CHERRY

Three Olives Cherry, Crème de Cacao, Baileys Chocolate Cherry 8.00

CRÈME BRULEE MARTINI

Faber Vanilla, Frangelico, Cointreau, cream 9.50

DRUNKEN PEACH

New Amsterdam Peach, peach puree, mint syrup, lime juice, soda 8.00

PEACH POME'TINI

Belvedere, Stirrings Peach, Stirrings Pomegranate, orange juice 9.50

POMEGRANATE COSMO

Absolut, pomegranate syrup, lime juice, triple sec 8.50

RASPBERRY LE FLEUR

Faber Raspberry, St. Germain Elderflower, muddled lemons, mint syrup 9.50

THE STILETTO

Ketel One, triple sec, strawberry puree, oranges, cranberry juice 8.50

ON THE ROCKS

BLACK CHERRY LIMEADE

Effen Black Cherry, fresh squeezed lime juice, club soda, served tall 7.00

BOTANICAL ONE

Choice of Ketel One Botanical Cucumber & Mint OR Grapefruit & Rose, club soda 6.50

CUCUMBER QUENCHER

Hendrick's, muddled cucumbers, mint syrup, club soda 9.00

DARK BERRY MULE

Stoli Razberi, blackberry brandy, muddled cherries, Ithaca Ginger Beer, cranberry juice, traditional copper mug 8.50

GREEN TEA

Jameson, Stirrings Peach, sours, orange juice, sierra mist 7.00

JACKED UP

Jack Daniel's, peach puree, peach schnapps, mint syrup, muddled lemons, Sierra Mist, tall 9.00

SALTED KARAMEL WHITE RUSSIAN

Stoli Salted Karamel, Kahlua, cream 6.50

SPICY MANGO HEAT

Ole Smoky Mango Habanero Whiskey, mango puree, orange juice, club soda, bitters 6.50

VANILLA ORANGE BOURBON ROOTBEER

Bulleit, vanilla orange simple syrup, Not Your Father's Root Beer, served tall with beer 8.50

WHISKY SMASH

Tullamore Dew Irish Whisky, mint syrup, muddled lemons, club soda 8.50

DRAFT BEERS

BUD LIGHT

GUINNESS

JACK'S HARD CIDER SEASONAL

LAGUNITAS IPA

MILLER LITE

NEWCASTLE

RIVER HORSE

HIPPOTIZING IPA

SAMUEL ADAMS

SEASONAL

SHOCKTOP

YUENGLING LAGER

Ask about our ROTATING TAPS!

BOTTLED BEERS

ANGRY ORCHARD CRISP APPLE

BECKS N/A

BLUE MOON

BUDWEISER

BUD LIGHT

BUD LIGHT LIME

COORS LIGHT

CORONA EXTRA

CORONA PREMIER

DESCHUTES FRESH SQUEEZED

DOGFISH HEAD 90 MIN IPA

DOGFISH HEAD SEAQUENCH ALE

DOS EQUIS

HEINEKEN

MICHELOB ULTRA

MILLER LITE

NEW BELGIUM CITRADELIC

NOT YOUR FATHER'S ROOT BEER

REDD'S APPLE ALE

ROLLING ROCK

SAMUEL ADAMS

BOSTON LAGER

SAMUEL SMITH ORGANIC RASPBERRY

SIERRA NEVADA PALE ALE

SMIRNOFF ICE

STELLA ARTOIS

STONE IPA

TRÖEGS PERPETUAL IPA

TWISTED TEA RASPBERRY

UINTA HOP NOSH

VICTORY GOLDEN MONKEY

VICTORY HOP DEVIL

VICTORY STORM KING

WYNDRIDGE CIDER

YUENGLING

YUENGLING LIGHT

WINES BY THE GLASS

CANYON ROAD MOSCATO 7.00

PARADUCCI PINOT GRIS 7.50

KENDALL JACKSON CHARDONNAY 8.00

ADAMS COUNTY WINERY REBEL RED 7.50

J LOHR PINOT NOIR 8.00

ANGELINE MERLOT 7.50

LOUIS M MARTINI CABERNET SAUVIGNON 8.50

SHOTS

CINNAMON TOAST CRUNCH

RumChata and Fireball 5.25

FLAMIN' BEAVER

Fireball, Jack's Hard Cider 5.00

KAMIKAZE

Stoli, triple sec, lime juice 4.50

PURPLE HOOTER

Tito's Vodka, Razzmatazz, sours, lemon juice 4.50

ROYAL FLUSH

Crown Royal, Stirrings Peach, cranberry juice 5.00

SEXY ALLIGATOR

Jagermeister, Malibu, Melon Schnapps, pineapple juice, Razzmatazz 5.00

WASHINGTON APPLE

Crown Royal, Apple Pucker, cranberry juice 5.00

WOOWO

Stoli, Stirrings Peach, cranberry juice 4.50

rocks
Lounge

HAPPY HOUR:

4:00pm to 6:00pm

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