

# 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](https://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 | sweet chili

### 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

Effen Black Cherry, Crème de Cacao, Baileys Chocolate Cherry 8.00

### CRÈME BRULÉE MARTINI

Faber Vanilla, Frangelico, Cointreau, cream 9.50

### DRUNKEN PEACH

Ketel One Peach & Orange Blossom, 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

Faber Raspberry, 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

### ANGRY ORCHARD

### BUD LIGHT

### GUINNESS

### 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

### BELL'S TWO HEARTED ALE

### BELL'S PORTER

### BLUE MOON

### BUDWEISER

### BUD LIGHT

### BUD LIGHT LIME

### COORS LIGHT

### CORONA EXTRA

### CORONA PREMIER

### CRISPIN ORIGINAL

### DOGFISH HEAD 90 MIN IPA

### DOGFISH HEAD

### SEAQUENCH ALE

### DUCLAW SWEET BABY JESUS

### ELYSIAN SPACE DUST IPA

### HEINEKEN

### MICHELOB ULTRA

### MILLER LITE

### MODELO ESPECIAL

### NEW BELGIUM CITRADELIC

### NOT YOUR FATHER'S ROOT BEER

### OMMEGANG PALE SOUR

### REDD'S APPLE ALE

### ROLLING ROCK

### SAMUEL ADAMS

### BOSTON LAGER

### SAMUEL SMITH

### ORGANIC RASPBERRY

### SIERRA NEVADA PALE ALE

### SMIRNOFF ICE

### STELLA ARTOIS

### STONE IPA

### SWEETWATER 420 STRAIN IPA

### TRÖEGS PERPETUAL IPA

### TWISTED TEA RASPBERRY

### VICTORY GOLDEN MONKEY

### WHITE CLAW

### GRAPEFRUIT SELTZER

### WHITE CLAW

### MANGO SELTZER

### YUENGLING

### YUENGLING LIGHT

## WINES BY THE GLASS

CANYON ROAD MOSCATO 7.00

PARDUCCI 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, Angry Orchard 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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