

rocks Lounge

KITCHEN HOURS:

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

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

Sunday 12:00pm to 9:00pm

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SHAREABLE FARE

BRUSCHETTA ANTIPASTA

prosciutto, sundried tomatoes, provolone cheese, red onions and roasted red peppers, tossed in pesto and finished with balsamic reduction and mozzarella cheese 8.99

PANKO BREADED 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

PIGS IN A BLANKET

chili sauce, cheddar cheese and caramelized onions wrapped in puff pastry, served with mustard and ketchup 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

FRIED REUBEN BALLS

braised corned beef, sauerkraut and swiss cheese coated with panko bread crumbs and lightly fried, served with thousand island 8.99

FLATBREADS

MARGHERITA

brushed with a roasted garlic oil, topped with fresh tomatoes, basil and mozzarella cheese 9.99

MEAT LOVERS

roasted garlic tomato sauce, topped with pepperoni, sausage, ham and mozzarella cheese 10.99

PESTO

roasted red pepper pesto sauce, topped with prosciutto, sundried tomatoes, spinach and mozzarella cheese 10.99

WILD MUSHROOM

brushed with a roasted garlic oil, topped with sauteed portabella, shitake and button mushrooms, sundried tomatoes and goat cheese 10.99

PHILLY CHEESE STEAK

roasted garlic tomato sauce, topped with thinly sliced prime rib, caramelized onions and peppers and mozzarella cheese 10.99

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

bbq | chipotle bbq

garlic parm | sweet & sour

DRY RUBS

caribbean jerk | southwest

lemon pepper | old bay

chinese five spice

HAND-HELDS

8 oz. ANGUS BURGER or 8 oz. CHICKEN BREAST

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

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 portobello, shiitake and button mushrooms topped with swiss cheese 9.99

BILLY GOAT

sautéed baby spinach and sundried tomatoes, topped with goat cheese 9.99

CHINESE FIVE SPICE

served with asian coleslaw and sriracha ketchup 9.99

TEXAS STYLE

chili sauce, caramelized onions and mustard topped with cheddar cheese 9.99

CHIPOTLE PORK BBQ

slow smoked pork with chipotle bbq sauce and coleslaw topped with gouda cheese 10.99

SOUTHWEST

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

MEDITERRANEAN

sundried tomato, kalamata olives, artichokes, and caramelized onions, topped with feta cheese, served with tzatziki sauce 10.99

SMOKEHOUSE

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

VEGETARIAN PORTABELLA

sun-dried tomatoes, artichokes, spinach and caramelized onions, topped with provolone cheese and served with a roasted red pepper pesto aioli 9.99

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

COCKTAILS

BLUE RASPBERRY FROST

Three Olives Raspberry and Blueberry, Razzmatazz, Blue Curacao, Sierra Mist, blended with ice, served tall 7.50

CHERRY CORDIAL MARTINI

Three Olives Cherry, Crème de Cacao, splash of cherry juice 8.00

FUZZY BERRY

Three Olives Blueberry, DeKuyper Peachtree Schnapps, Chambord, Sierra Mist, served on the rocks 6.50

GREEK SQUID

Sambuca, Chambord, orange juice, grenadine, served on the rocks 6.00

HOUNDDOG

Beefeater 24, lemon juice and tonic water, served on the rocks 6.50

JACK SLINGER

Jack Daniel's, Pepsi, splash of grenadine, stemmed cherry, served on the rocks 5.00

LEMON BOMB

New Amsterdam Citron, simple syrup and lemonade, served on the rocks 5.00

MANGO PINA COLADA ICY

Bacardi, triple sec, mango and pina colada puree, Sierra Mist, blended with ice, served tall 7.50

NOT YOUR FATHER'S FLOAT

Not Your Father's Root Beer, RumChata and cream, served tall over ice 7.50

ORANGE FREEZE

Stoli Orange, triple sec, orange juice, Sierra Mist, blended with ice, served tall 7.50

PEACH MOJITO FIZZ

Bacardi, DeKuyper Peachtree Schnapps, infused lime and mint syrup, served on the rocks 6.00

PINK PUCKER

New Amsterdam Citron, PAMA, lemonade, club soda, cranberry, served tall over ice 8.00

ROCKY ROAD MARTINI

Stoli Vanilla, Crème de Cacao, Frangelico, splash of cream 8.00

RUBY SLIPPERS

Absolut Ruby Red, club soda, grapefruit and cranberry juice, served on the rocks 6.50

SHARK ATTACK

Captain Morgan White, Blue Curacao, pineapple juice, grenadine, Sierra Mist, served tall over ice 8.00

TEQUILA SUNSET

Tequila, fresh mango puree, pineapple juice and Razzmatazz, served tall over ice 8.00

WINES BY THE GLASS

ACROBAT PINOT GRIS 7.50

KENDALL JACKSON CHARDONNAY 8.00

MIRASSOU PINOT NOIR 7.00

LOUIS M MARTINI CABERNET SAUVIGNON 8.50

DRAFT BEERS

ANGRY ORCHARD

BUD LIGHT

GOOSE ISLAND IPA

GUINNESS

LAGUNITAS IPA

MILLER LITE

NEWCASTLE

SAMUEL ADAMS SEASONAL

SHOCKTOP

YUENGLING LAGER

Ask about our ROTATING TAPS!

BOTTLED BEERS

BECKS N/A

BELL'S TWO HEARTED ALE

BLUE MOON

BUDWEISER

BUD LIGHT

COORS LIGHT

CORONA EXTRA

DOGFISH 60 MINUTE IPA

DOGFISH 90 MINUTE IPA

DOS EQUIS

ELYSIAN LOSER PALE ALE

FLYING DOG

RAGING BITCH BELGIAN

HEINEKEN

LABATT BLUE

LAGUNITAS

A LITTLE SUMPIN-SUMPIN

MICHELOB ULTRA

MIKE'S HARD LEMONADE

MILLER HIGH LIFE

MILLER LITE

NATTY BOH

NOT YOUR FATHER'S

ROOT BEER

OMMEGANG

THREE PHILOSOPHERS

OSKAR BLUES

MAMA'S LITTLE YELLA PILS

REDD'S APPLE ALE

ROLLING ROCK

SAMUEL ADAMS

BOSTON LAGER

SAMUEL SMITH'S ORGANIC
RASPBERRY FRUIT BEER

SIERRA NEVADA

SMIRNOFF ICE

STELLA ARTOIS

STONE IPA

TRAVELER

CURIOUS SHANDY

TRÖEGS PERPETUAL IPA

TWISTED TEA RASPBERRY

VICTORY GOLDEN MONKEY

WYNDRIDGE

CRANBERRY CIDER

WYNDRIDGE

DRY HOP CIDER

YUENGLING

YUENGLING LIGHT

SHOTS

CHOCOLATE COVERED STRAWBERRY

Three Olives Strawberry, Godiva Chocolate Liqueur, Crème de Cacao 5.00

DERBY DASH

Maker's Mark, orange juice, mint simple syrup, cherry juice 6.00

DREAMSICLE

Svedka Orange Cream, triple sec, orange juice 4.00

FIERY APPLE

Three Olives Jacked Apple, Fireball, Red Bull 6.00

GRAPE MELONBALL

Three Olives Grape, DeKuyper Melon Schnapps, Razzmatazz 4.50

JOLTED JAVA

Stoli Vanilla, Kahlua, Amaretto 5.00

KEY LIME PIE

Hangar One Kaffir Lime, Crème de Cacao, lime juice, sours 4.50

PEACH COBBLER

DeKuyper Peachtree Schnapps, Stoli Vanilla, RumChata, Amaretto 5.50

SALTED PRETZEL

Stoli Salted Karamel, Crème de Cacao, Frangelico 5.00

SEX ON THE ROCKS

Malibu, Razzmatazz, DeKuyper Peachtree Schnapps, pineapple juice, cranberry juice 4.50

SNICKERS

Black Velvet Toasted Caramel, Crème de Cacao, Frangelico, Godiva Chocolate Liqueur 5.00

SOURPUSS

Three Olives Tartz, DeKuyper Sour Apple Pucker, Razzmatazz 4.50

SOUTHERN TWIST

Southern Comfort, Stoli Orange, lime juice 6.00

SPICED POUND CAKE

Stoli Vanilla, RumChata, Crème de Cacao 6.00

STRANDED SAILOR

Captain Morgan, Malibu, pineapple juice, grenadine 5.50

TREASURE HUNT

Goldschlager, Three Olives Jacked Apple, Blue Curacao, pineapple juice 4.50

rocks
Lounge

HAPPY HOUR:

4:00pm to 6:00pm

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