



## Wines

Whites	Glass	Bottle
White Zinfandel, Montevina California	7	30
Riesling, Chateau St. Michelle Columbia Valley	8	37
Sauvignon Blanc, Rodney Strong Charlotte's Home Sonoma	8	37
Sauvignon Blanc, Morgan Monterey	10	45
Pinot Grigio, Swanson Napa	11.5	48
Pinot Grigio, Santa Margherita, Italy	15	65
Chardonnay, Greystone Cellars, Napa	7	32
Chardonnay, Chateau St. Michelle Canoe Ridge	13	60
Chardonnay, Lyeth Sonoma	15	65
Reds	Glass	Bottle
Merlot, Greystone Cellars, Napa	7	32
Merlot, St. Francis Sonoma	12	55
Cabernet, Greystone Cellars, Napa	7	32
Cabernet, St. Francis Sonoma	12.5	49
Cabernet, Sterling California	14	65
Pinot Noir, Rodney Strong California	11	50
Pinot Noir, Acrobat King Estate Oregon	14	65
Other Reds	Glass	Bottle
Red Zinfandel, Deloach California	12	55
Shiraz, Robert Oatley Australia	11	50
Malbec, Dona Paula Estate Mendoza	12	55
Proprietary Blends, Duckhorn Decoy California	15	65
Sparkling Wines	Glass	Bottle
Mumm 187 ml, Napa	10	
Segura Viudas Brut Rose 187 ml, Spain	12	
Piper Sonoma Brut, Sonoma		38
Moët & Chandon Imperial, France		90

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## Beers

Bud Light  
Miller Lite  
Coors Light  
Michelob Ultra  
Ybor Gold Amber Lager – Tampa  
Hurricane Reef Caribbean Lager – Melbourne  
OBC Red Ale – Orlando  
OBC Pale Ale – Orlando  
Napa Smith Wheat Beer – California  
Napa Smith Amber Ale – California  
Sam Adams Seasonal – Boston  
Sessions Premium Lager – Oregon  
Yuengling – Pennsylvania  
Corona – Mexico  
Heineken – Holland  
Amstel Light – Amsterdam  
Stella Artois Lager – Belgium  
Bass Pale Ale – England

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## Appetizer Menu

### Croquettes 15

Braised Chicken and Linguica Croquettes,  
Spicy Piquillo Aioli

### Beef Carpaccio 16

Spiced Beef Carpaccio, Whole Grain Mustard  
Hollandaise, Arugula, Fried Capers

**Artichoke & Spinach Dip 14**    
Local Artichokes, Bacon and Spinach, Crispy Tortillas

### Tempura 13

Broccolini, French Beans and Mushroom Tempura,  
Sriracha Emulsion

### Kobe Beef Sliders 21

Brioche Bun, Point Reyes Blue Cheese, Balsamic  
Onions, Aioli


**Edamame Hummus & Olive Selection 16**    
Crispy Tortilla, Yucatan Salsa, Assorted Olives



### All Natural Beef Brochettes 17

Heirloom Tomato and Serrano Chimichurri

### Assortment of Artisanal Cheeses 20

Three cheeses, Fresh Berries, Orange Fig Jam,  
Toasted Walnut Bread

 - These items available during Happy Hour, 4pm-6pm,  
at the special price of \$8

  - These items are available at the special price of \$8  
during Happy Hour, 4pm-6pm, and are also available  
after 11pm at regular price.

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## Alcohol Free Rock-Tails

*Hand Crafted, Fresh Ingredients,  
Adult Inquired*

### Orange-Ginger Passion

Pure, Natural Ginger Extract Combined with Fresh  
Squeezed Orange and Lime Juices, a splash of Cran-  
berry Juice

### The Ultimate

Fresh Muddled Cucumber and Dill with Juices of Lem-  
on, Lime and Soda

### The Rock'n Rocks Coffee

Monin Chocolate Mint & Raspberry Syrups Hand Shak-  
en with Fresh Mint, Freshly Brewed Coffee & Cream

### Sophisticated Rocks

Muddled Fresh Kiwi and Strawberry Purée Finished With  
a Splash of Lemon Lime Soda

### Blueberry Hill Mojito

Fresh Muddled Blueberries and Mint, Squeeze of Lime  
and Dash of Sprite

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## Rocks

### **Prickly Pear Margarita**

Partida Reposado Tequila, Cointreau, Agave Nectar,  
Muddled Prickly Pear, Fresh Squeezed Lime Juice

### **The Antioxidant Martini**

Ketel One Citroen, Cointreau, Pomegranate/Blueberry  
Juice, Fresh Blueberries

### **Pear Martini**

Absolut Pear Vodka, Muddled Pear, White Cranberry  
Juice and a touch of Apple

### **Strawberry Basil Lemonade**

Ketel One Citroen, Muddled Strawberries, Basil & Fresh  
Lemonade

### **Wild Apple**

Absolut Orient Apple, Canton Ginger Liqueur, Fresh  
Strawberries and Lemons

### **In the Nick of Thyme**

Jameson Irish Whiskey, St. Germain Elderflower Liqueur,  
Hint of Lemon Juice and Fresh Thyme

### **Butter Caramel Martini**

Van Gogh Dutch Chocolate Vodka, Van Gogh Dutch  
Caramel Vodka, Italian Cream Soda

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## Rocks

### **Rocks Burning**

#### *Our Signature Cocktail*

Absolut Mandarin Vodka, Serrano Pepper, Orange and  
Cranberry Juice and Freshly Squeezed Lemon Juice

### **The Ultimate Dill**

Plymouth Gin, St. Germain Elderflower Liqueur, Fresh Cu-  
cumber and Dill

### **White Grapefruit Cosmo**

Absolut Ruby Red Grapefruit Vodka, Cointreau, White  
Cranberry Juice and Fresh Lime Juice

### **Forever Young**

Absolut Berri Acai Vodka, Veev Acai Liqueur, Pome-  
granate/Blueberry Juice and Fresh Blueberries, ac-  
cented with a touch of Thyme

### **Peabody Cosmo**

Ketel One Citroen Vodka, Cointreau and Cranberry  
Juice with a touch of Fresh Lime Juice

### **Moscow Mule**

Russian Standard Platinum Vodka, Regatta Ginger Beer  
and Squeeze of Lime

### **Chocolate Chip Martini**

Van Gogh Chocolate Vodka, Bailey's Irish Crème, Godi-  
va Liqueur and Licor 43

### **Cucumber Watermelon Mojito**

Don O Rum, Muddled Watermelon, Fresh Cucumber  
and Mint

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