

BREAKFAST PANTRY

- ROCKIT HASHBROWNS 3**
white cheddar dust
- CHICKEN SAUSAGE PATTY 5**
COUNTRY HAM 5
- APPLEWOOD SMOKED BACON 5**
BREAKFAST SAUSAGE LINKS 3
TOAST 3
wheat, tuscan, pumpernickel
- MULTIGRAIN ENGLISH MUFFIN 3**
SEASONAL FRUIT & BERRIES 9
HAM & CHEESE FRIES 10
tulip tree haymaids cheese, ham powder,
roasted garlic aioli
- TRUFFLE FRIES 10**
white truffle oil, parsley
- SWEET POTATO FRIES 5**
brown sugar salt, chipotle mayonnaise
- PEAS, PEAS, PEAS 6**
lemon, leeks, butter

SALADS & CHILI

- BAJA CHOPPED 16**
chile-cumin chicken breast, romaine, black
beans, red quinoa, avocado, scallion, tomato,
cilantro, queso fresco, agave-lime dressing
- MY SISTER'S SALAD 12**
grilled zucchini, grilled eggplant, carrot,
broccoli, cauliflower, chickpeas, black
lentils, snap peas, scallions, romaine, sherry
vinaigrette
- GREENS 6**
pickled cucumber, onion, shaved radish,
pickle vinaigrette
- Add to any salad: chicken breast, pork belly nuggets, salmon,
grilled prawns or grilled hanger steak*
- CHICKEN CHILI VERDE 6 CUP 9 BOWL**
charred tomatillo salsa, buttermilk arepa,
great northern white beans

MALTS & FLOATS

Be an adult about it, add booze

- HAZELNUT MALT 6**
hazelnut gelato, malted milk powder
Add Amaro Tosolini +5
- COFFEE FLOAT 10**
espresso gelato, stumptown cold brew draft
Add Evan Williams Bourbon +5
- GINGER FLOAT 8**
lime sorbetto, ginger beer, mint
Add Coruba Dark Rum +5

BRUNCH MAINS

- STEEL CUT OATMEAL 12**
almond milk, dried cherries, toasted almond granola,
Greek yogurt, agave nectar
- VANILLA BEAN WAFFLE 11**
bourbon cherry compote
- LEMON BLUEBERRY RICOTTA PANCAKES 10**
- HUEVOS BENEDICT 14**
al pastor pork belly, poached eggs, buttermilk arepa,
avocado, charred tomatillo salsa
- STEAK N' EGGS OPEN FACED SANDWICH 18**
espresso rubbed hanger steak,
creamed spinach toast, fried egg, béarnaise
- BREAKFAST SANDWICH 12**
house-made chicken sausage patty,
scrambled egg whites, spinach, tomato aioli,
harvest wheat english muffin
- WILD MUSHROOM STUFFED FRENCH TOAST 12**
brioche filled with mushroom-spinach-ricotta,
shiitake cream
- BREAKFAST BURRITO 14**
chorizo, scrambled eggs, cheddar jack cheese,
avocado, tomato, chipotle mayo, flour tortilla, salsa roja
- THREE EGGS ANY STYLE 12**
choice of toast, hashbrowns
- HAM & CHEESE TOAST 10**
speck, manchego cheese, soft egg, tuscan toast,
baby arugula, fig vinaigrette
- TUNA SALAD TOAST 13**
olive oil poached tuna, hard cooked egg, pickled
shallot, dill, caper cream cheese schmear,
pumpernickel toast
- BUILD YOUR OWN OMELETTE 12**
choose three items, additional items \$1
white cheddar cheese, gruyère cheese, cheddar jack cheese, bacon,
country ham, chorizo, pork sausage, chicken sausage, avocado,
tomato, grilled zucchini, grilled eggplant, onion, broccoli, bell
peppers, mushrooms, spinach



Executive Chef / Partner **AMANDA DOWNING**
Executive Sous Chef **EVAN PACKER**

BRUNCH BEVERAGES

- SECOND VOYAGE 15**
Old Man Guavaberry Island Folk Liqueur, Bacardi
151 Rum, Domaine de Canton Ginger Liqueur, Guava
Purée, Lime Juice, Simple Syrup, Ginger Beer
- GYPSY DJANGO 14**
Absolut Vodka, Combiér Liqueur d'Orange,
Lime Juice, Simple Syrup, Cucumber,
San Pellegrino Pompelmo
- BLOODY MARY 8**
Build your own Bloody Mary Bar
- MIMOSA 8**
Tiamo Prosecco, orange juice
- MIMOSA KIT**
Tableside bottle service, fresh berries, juice varieties
Chandon 45 | Moët & Chandon 75

SANDWICHES BURGERS

All sandwiches and burgers come with fries

- FRIED CHICKEN SANDWICH 13**
buttermilk-herb fried chicken, vinegar cucumber
salad, hot sauce mayo, toasted tuscan roll
- CHICKPEA BURGER 12**
kale-chickpea patty, feta cheese & tomatoes,
sprouts, spicy aioli
- ROCKIT BURGER 19**
wagyu beef, brie, fried shallots, medjool date
aioli, red onion brioche,
truffle fries
- LAMB BURGER 17**
pickled cucumber & onion, feta cheese,
harissa yogurt
- TURKEY BURGER 16**
double quarter pound patties, sprouts,
guacamole, salsa roja, multi grain bun
- BLACK ANGUS BURGER 13**
eight ounce patty, lettuce, tomato, onion,
pickle, pretzel bun
- THE DOUBLE BEAST 17**
double quarter pound black angus beef
patties, cheddar, shredded lettuce,
onion rings, rockit sauce
- THE BALLYHOO BURGER 29**
bison patty, lobster salad, seared foie gras,
truffle mustard

Please inform your server of any food allergies. A friendly reminder: Consuming raw
or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of
food-borne illness.

DEVEILED CRAB 3 *EACH*

hard cooked egg, bacon, sriracha powder, chives

CHILE CARAMEL CORN 4

lime fleur de sel

SHORT RIB JERKY 6

root beer, soy, ginger, scallion

PORK BELLY NUGGETS 8

smoked paprika, lemon, scallions

ROCKIT POCKIT 5 *EACH*

chopped steak, caramelized onions, American cheese, crispy wrap, rockit sauce

THE ABE FROMAN 14

house recipe footlong smoked sausage, spicy giardiniera, griddled onions, beer mustard, poppy seed bun, fries

ROCKIT BURGER 19

wagyu beef, brie, fried shallots, medjool date aioli, red onion brioche, truffle fries

..... SHARED PLATES

LAMB NACHOS 13

braised lamb, feta fondue, Greek olives, tomatoes, lavash chips

MIDWEST CHARCUTERIE 18

Wisconsin cheddar ball, pecans, summer sausage, chef selected cheese & salami, bread & butter pickles, beer mustard, pumpernickel crostini

IVORY LENTIL HUMMUS 12

grilled carrot, zucchini, olives, cured tomatoes, lavash, warm pita

BUFFALO MAC & CHEESE 12

buttermilk blue cheese, chives

GARLIC BREAD PRAWNS 16

Madagascar prawns, butter, parsley

SLOPPY FRIES 10

spicy bison sloppy joe, fries, pickled red onion

THAI MANGO CURRY WINGS 12

cucumbers, coconut ranch

SOUPS & CHILI

CHICKEN CHILI VERDE 6 CUP 9 BOWL

charred tomatillo salsa, buttermilk arepa, great northern white beans

YESTERDAY'S SOUP 5 CUP 8 BOWL

prepared yesterday so that it's better today

SPLIT PEA 5 CUP 8 BOWL

ham hock croutons

..... FROM THE FARM

HAM & CHEESE FRIES 10

tulip tree haymaids cheese, ham powder, roasted garlic aioli

TRUFFLE FRIES 10

white truffle oil, parsley

SWEET POTATO FRIES 5

brown sugar salt, chipotle mayonnaise

CHICKEN FRIED CAULIFLOWER 8

fried capers, parmesan tomato sauce

BRAISED YUKON GOLD POTATOES 6

red-eye gravy

PEAS, PEAS, PEAS 6

lemon, leeks, butter

SNACKS

DEVILED CRAB 3 EACH

hard cooked egg, bacon, sriracha powder, chives

CHILE CARAMEL CORN 4

lime fleur de sel

SHORT RIB JERKY 6

root beer, soy, ginger, scallion

PORK BELLY NUGGETS 8

smoked paprika, lemon, scallions

ROCKIT POCKIT 5 EACH

chopped steak, caramelized onions, American cheese, crispy wrap, rockit sauce

↔ MAINS ↔

PORTER BBQ PORK SHOULDER 19

hook's five year cheddar polenta, crispy kale, porter bbq

MEATBALLS & DITALINI 16

basil, chile flake, ricotta, parmesan tomato sauce

PAN ROASTED SALMON 21

red quinoa tabbouleh, baby kale, lentil-garlic puree

LOCAL WALLEYE 22

mashy peas, pea shoot salad, grilled lemon

PORK BLADE STEAK 18

charred baby lettuce, breakfast radish, verjus, evoo, aji amarillo sauce

ESPRESSO RUBBED HANGER STEAK 24

ghost chile butter, scallions, braised yukon gold potatoes, red-eye gravy

BUTCHER'S DAILY CUT

chef selected cut of the day

NOT YOUR MAMA'S TOT CASSEROLE 24

braised short rib, mushrooms, pearl onions, truffle tots, gruyère

CRISPY GRIDDLED HALF CHICKEN 21

herb mashed potatoes, snap peas, chicken jus



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..... SALADS

BAJA CHOPPED 16

chile-cumin chicken breast, romaine, black beans, red quinoa, avocado, scallion, tomato, cilantro, queso fresco, agave-lime dressing

CRISPY PORK & BROCCOLI 16

hook's five year cheddar, brussels sprouts, walnuts, medjool dates, sherry vinaigrette

MY SISTER'S SALAD 12

grilled zucchini, grilled eggplant, carrot, broccoli, cauliflower, chickpeas, black lentils, snap peas, scallions, romaine, sherry vinaigrette

GREENS 6

pickled cucumber, onion, shaved radish, pickle vinaigrette

***Add to any salad:** chicken breast, pork belly nuggets, salmon, grilled prawns or grilled hanger steak*

SANDWICHES BURGERS

All sandwiches and burgers come with fries

FRIED CHICKEN SANDWICH 13

buttermilk-herb fried chicken, vinegar cucumber salad, hot sauce mayo, toasted tuscan roll

CHICKPEA BURGER 12

kale-chickpea patty, feta cheese & tomatoes, sprouts, spicy aioli

THE ABE FROMAN 14

house recipe footlong smoked sausage, spicy giardiniera, griddled onions, beer mustard, poppy seed bun

ROCKIT BURGER 19

wagyu beef, brie, fried shallots, medjool date aioli, red onion brioche, truffle fries

LAMB BURGER 17

pickled cucumber & onion, feta cheese, harissa yogurt

TURKEY BURGER 16

double quarter pound patties, sprouts, guacamole, salsa roja, multi grain bun

BLACK ANGUS BURGER 13

eight ounce patty, lettuce, tomato, onion, pickle, pretzel bun

THE DOUBLE BEAST 17

double quarter pound black angus beef patties, cheddar, shredded lettuce, onion rings, rockit sauce

THE BALLYHOO BURGER 29

bison patty, lobster salad, seared foie gras, truffle mustard



◀ LATE NIGHT ▶

SNACKS SHARED

CHILE CARAMEL CORN 4

lime fleur de sel

PORK BELLY NUGGETS 8

smoked paprika, lemon, scallions

ROCKIT POCKIT 5 EACH

chopped steak, caramelized onions,
American cheese, crispy wrap, rockit sauce

IVORY LENTIL HUMMUS 12

grilled carrot, zucchini, olives, cured
tomatoes, lavash, warm pita

BUFFALO MAC & CHEESE 12

buttermilk blue cheese, chives

HAM & CHEESE FRIES 10

tulip tree haymaids cheese, ham powder,
roasted garlic aioli

TRUFFLE FRIES 10

white truffle oil, parsley

SWEET POTATO FRIES 5

brown sugar salt, chipotle mayonnaise

THAI MANGO CURRY WINGS 12

cucumbers, coconut ranch

DESSERT JARS

APPLE CRUMBLE JAR 6

white cheddar oat streusel, granny smith apples

SPICED RUM CHOCOLATE PECAN JAR 6

brown sugar whipped cream

SANDWICHES & BURGERS

All sandwiches and burgers come with fries

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buttermilk-herb fried chicken, vinegar
cucumber salad, hot sauce mayo,
toasted tuscan roll

CHICKPEA BURGER 12

kale-chickpea patty, feta cheese &
tomatoes, sprouts, spicy aioli

ROCKIT BURGER 19

wagyu beef, brie, fried shallots, medjool
date aioli, red onion brioche, truffle fries

LAMB BURGER 17

pickled cucumber & onion, feta cheese,
harissa yogurt

TURKEY BURGER 16

double quarter pound patties, sprouts,
guacamole, salsa roja, multi grain bun

BLACK ANGUS BURGER 13

eight ounce patty, lettuce, tomato, onion,
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THE DOUBLE BEAST 17

double quarter pound black angus beef
patties, cheddar, shredded lettuce,
onion rings, rockit sauce



Rockit



RockitChicago



RockitBarAndGrill

Executive Chef / Partner **AMANDA DOWNING**

Executive Sous Chef **EVAN PACKER**



↔ SHAKES JARS & SCOOPS ↔

MALTS & FLOATS

Be an adult about it, add booze

HAZELNUT MALT 6

hazelnut gelato, malted milk powder
Add Amaro Tosolini +5

COFFEE FLOAT 10

espresso gelato, stumptown cold brew draft
Add Evan Williams Bourbon +5

GINGER FLOAT 8

lime sorbetto, ginger beer, mint
Add Coruba Dark Rum +5

JARS

APPLE CRUMBLE JAR 6

white cheddar oat streusel, granny smith apples

SPICED RUM CHOCOLATE PECAN JAR 6

brown sugar whipped cream

CHEESECAKE JAR 6

vanilla cheesecake mousse, bourbon cherry
compote, graham cracker crumble

GELATO SCOOPS

VANILLA MALT 4

CHOCOLATE SORBETTO 4

HAZELNUT 4

LIME SORBETTO 4

ESPRESSO 4

LIQUID STICKIES

Dolce, Late Harvest White, CA 125 375ml Bottle

Kracher Auslese, Late Harvest, AS 18 4oz | 52 375ml Bottle

Desiree, Chocolate Dessert Wine, Rosenblum, CA 16 4oz | 49 375ml Bottle

Veuve Clicquot Demi Sec, FR 78 375ml Bottle

Iced Tea 3

green tea or Summer lemon

Hot Tea 3

black, herbal or green

Colectivo Toro Coffee

Espresso 3 | Drip 3 | Cappuccino 4

Latte 4 | Cortado 3.5

Stumptown Cold Draft Coffee 4

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DINING ROOM

↔ W I N E ↔

SPARKLING

Tiamo, Prosecco, IT	10 50
Chandon, CA	11 55
Rosé, Rack & Riddle North Coast, CA	14 68

CHAMPAGNE

Piper-Heidsieck, Brut	18 90
Moët Imperial	20 100
Veuve Clicquot	27 130
Dom Pérignon	400
Perrier-Jouët Belle Epoque Rosé	650

ROSÉ

Rose Patelin de Tablas, Tablas Creek, CA	12 5oz 17 8oz 28 Half Carafe 52 Carafe
Cape Bleue, Jean Luc Colombo, FR	8 5oz 13 8oz 38
“Belleruche”, Chapoutier, Rhone, FR	38
Domaine de Nizas, FR	42
Inman Family, CA	55

WHITES

BRIGHT, CRISP & AROMATIC

Pinot Grigio, Riff, IT	11 5oz 15 8oz 44
Moschofilero, Salto, Skouras, GR	52
Viognier, Gerard Bertrand, FR	42
Sauvignon Blanc, Domaine Les Fontanelles, FR	38
Grillo, “Bacaro”, Cantina Cellaro, IT	65
Vinho Verde, Broadbent, PRT	38
Gruner Veltliner, Charming, Laurenz V, AS	70
Sauvignon Blanc, Markham, CA	50

ROUND, FULL & DRY

Sauvignon Blanc, Paul Buisse, FR	10 5oz 15 8oz 43
Chardonnay, Slang Wines, CA	75
Sancerre, Domaine de la Villaudière, FR	60
Riesling, Grace Lane, WA	38
Bourgogne Chardonnay, Mischief & Mayhem, FR	88
Chardonnay, 4 Bears, Sean Minor, CA	38
Chablis, Moreau, FR	58

BUTTERY, LUSH & TOASTY

Chardonnay, Vinum, CA	10 5oz 15 8oz 25 Half Carafe 50 Carafe
Chardonnay, Sanford, CA	17 5oz 24 8oz 78
Chardonnay, Le P’tit Paysan, Jack’s Hill Vineyard, CA	68
Chardonnay, Alpha Omega II, CA	80
Chardonnay, Director’s Cut, Coppola , CA	52
Chardonnay, Raeburn, CA	55

REDS

LIGHT, DELICATE & FRESH

Pinot Noir, Bridlewood Estate, CA	10 5oz 15 8oz 25 Half Carafe 50 Carafe
Dolcetto, Giacomo Brezza, IT	45
Chianti Rufina Selvapiana, IT	56
Pinot Noir, Murphy Goode, CA	42
Burgundy, Moillard Grivot, FR	68
Pinot Noir, Ron Rubin, Russian River, CA	55
Pinot Noir, J. Christopher, OR	85

FRUITY, SILKY & MEDIUM BODY

Malbec, Killka, AR	12 5oz 18 8oz 52
Nero d’Avola, “Bacaro”, Cantina Cerallo, IT	40
Bordeaux, Chateau Couronneau L’Ecuyer, FR	45
Cotes-du-Rhone, Pierre Dupond, FR	45
Cashemere Blend, Cline, CA	48
Grenache Blend, Pick up Sticks, Hudson, CA	98
Sedàra, Donnafugata, IT	48
Malbec, Chento, Cuarto Dominio, AR	60
Canto de Apalta, Lapostolle, CH	60
Pinot Noir, En Route, CA	105

BIG, ROUND & FULL BODY

Cabernet Sauvignon, The Insider, CA	11 5oz 17 8oz 28 Half Carafe 55 Carafe
Cabernet Sauvignon, Smith & Hook, CA	12 5oz 18 8oz 58
Merlot, Velvet Devil, Charles Smith, WA	10 5oz 15 8oz 44
Cabernet Sauvignon, Grace Lane, WA	38
Malbec, Chilensis, CH	38
Cabernet Sauvignon, Seven Hills, WA	90
Zinfandel, Zin Your Face, CA	42
Meritage, The Count, CA	68
Cabernet Sauvignon, CS Winery, WA	55
Meritage, Cameron Hughes, Lodi, CA	45
Shiraz-Viognier, Domaine Terlato Chapoutier, FR	58
Cabernet Sauvignon, Tangley Oaks Napa, CA	72

SWEET & STICKY

Kracher Auslese, Late Harvest, AS	18 4oz 52 375ml
Desiree, Chocolate Dessert Wine, Rosenblum, CA	16 4oz 49 375ml
Dolce, Late Harvest White, CA	125 375ml
Veuve Clicquot Demi Sec, FR	78 375ml

↔ SPIRITS ↔

WHISKEY		RYE		SCOTCH (BLENDED)		Tomatin 12 yr	
<i>BOURBON</i>		<i>1.25oz 2oz</i>				Tomatin 18 yr	
Bakers	14 16	Bulleit Rye	10 14	Bank Note 5yr Blended Whisky	10 12	Tomatin 25 yr	
Basil Hayden	14 16	George Dickel Rye	10 12	Chivas Regal 12 yr	12 14	GIN	
Blanton's Bourbon	14 18	High West Rendezvous Rye	12 14	Chivas Regal 18 yr	16 18	Beefeater	10 12
Booker's	16 20	High West Double Rye	12 14	Dewars 12 yr	12 14	Bols Genever	12 14
Breckenridge	12 14	Hudson Manhattan Rye	16 18	Dewars White Label	10 12	Bombay	10 12
Buffalo Trace	10 12	Journeyman Ravenswood Rye	14 16	Johnnie Walker Red Label	10 12	Bombay Sapphire	12 14
Bulleit	10 14	Old Potrero	16 20	Johnnie Walker Black Label	12 14	Cadenhead's Old Raj Dry Gin	10 12
Bulleit 10 yr	14 16	Old Potrero 18th Century Rye	20 26	Johnnie Walker Blue Label	38 46	City of London	10 12
Eagle Rare 10 yr	10 14	Old Overholt	10 12	Monkey Shoulder Whiskey	10 14	CH London Dry	10 12
Elijah Craig 12 yr	12 14	Redemption Rye	12 14	Royal Salute 21 yr	24 28	Ford's Gin	10 12
Elijah Craig 18 yr	24 28	Redemption Barrel Strength	18 22	<i>SCOTCH (SINGLE MALT)</i>		Hendricks Gin	12 14
Evan Williams	10 12	Rittenhouse Rye 100p	10 12	Ardbeg 10 yr	14 18	Junípero	12 14
Evan Williams Single Barrel	14 16	Templeton Rye	12 14	Auchentoshan 12 yr	14 16	No.3 London Dry Gin	14 18
George Dickel #12	10 12	Whistlepig 10 yr	16 20	Balvenie 12 yr Double Wood	14 18	Oxley	14 16
Hirsch Small Batch	12 14	Wild Turkey Rye 101	10 14	Bruichladdich Scottish Barley	12 14	Plymouth	10 12
Hudson Baby Bourbon	16 18	Willett 2 yr	12 14	Glenlivet 12 yr	12 14	<i>BARREL AGED</i>	
Jim Beam Black	10 12	<i>OTHER GRAINS</i>		Glenlivet French Oak 15 yr	16 20	Anchor Old Tom	12 14
Johnny Drum	12 14	Bernheim	12 14	Glenlivet 18 yr	20 24	Bols Genever Barrel Aged	16 20
Knob Creek	12 14	Bushmills	10 12	Glenmorangie 10 yr	12 14	Corsair Barrel Aged	12 14
Larceny	10 12	Canadian Club 12 yr	10 12	Glenmorangie Astar	18 22	FEW Barrel Aged Gin	12 14
Maker's Mark	10 12	Cinerator	10 12	Glenmorangie Ealanta	24 28	Hayman's Old Tom	12 14
Maker's 46	12 14	Crown Royal	10 12	Glenmorangie Lasanta	16 18	Journeyman Bilberry Blackhearts Barrel Aged	12 14
Noah's Mill	14 18	Jameson	10 12	Glenmorangie Nectar Dor	18 22	Oola Barrel Aged	12 14
Old Bardstown	12 14	Jameson Black Barrel	12 14	Glenmorangie Quinta Ruban	16 18	Ransom Old Tom Gin	12 14
Oola Bourbon	12 14	High West Campfire	12 14	Glenfiddich 12 yr	14 16	Waterloo Antique Gin	12 14
Rowan's Creek	12 14	High West Son of a Bourye	12 14	Lagavulin 16 yr	16 18	Spirit Works Barrel Gin	12 14
Very Old Barton Bourbon 100 Proof	10 12	Journeyman Silver Cross	14 16	Laphroig 10 yr	14 18		
Wild Turkey 101	10 14	Ransom The Emerald 1865	16 18	Macallan 12 yr	14 18		
Willett Pot Still Reserve	12 14	RoughStock Black Label	18 22	Macallan 18 yr	34 42		
		Seagrams 7	10 12	Oban 14 yr	18 22		
				Talisker 14 yr	12 14		

AGAVE

Avion Silver	12 14
Avion Reposado	14 16
Avion Añejo	16 18
Cazadores Reposado	12 14
Corzo Silver	12 14
Corzo Reposado	14 16
Corzo Añejo	16 18
Clase Azul Plata	18 22
Clase Azul Reposado	20 24
Clase Azul Añejo	60 80
Don Julio Silver	12 14
Don Julio Reposado	14 16
Don Julio Añejo	16 18
Don Julio 1942	24 30
Fortaleza Blanco	16 20
Fortaleza Reposado	18 22
Fortaleza Añejo	22 26
Lunazul Blanco	10 12
Lunazul Reposado	12 14
Olmeca Altos Silver	10 12
Olmeca Altos Reposado	12 14
Patron Silver	12 14
Patron Reposado	14 16
Patron Añejo	16 18
Patron Gran Platinum	30 36
Patron XO	10 12
Pez Gordo	14 16
Riazul Añejo	14 16
Tequila Cabeza	10 12
MEZCAL	
El Peleton de la Muerte	10 12
Los Amantes Joven	14 16

BRANDY

Germain-Robin Craft Method	14 16
Laird’s Bonded Apple	10 12
COGNAC/ARMAGNAC	
Courvoisier VS	12 14
Courvoisier C	14 16
Courvoisier VSOP	16 18
Hennessy V.S	12 14
Hennessy V.S.O.P	16 18
Hennessy X.O	34 46
Marie Duffau Napoleon	12 14
Pierre Ferrand 1840	12 14
PISCO	
Campo de Encanto Acholado	12 14
Control C	10 12
Mistral Nobel	10 12

SUGAR CANE

RUM	
Bacardi 8 yr	12 14
Bacardi Light	10 12
Blackheart Spiced Rum	10 12
Cana Brava Rum	10 12
Coruba Dark Rum	10 12
El Dorado 15 yr	12 14
Flor de Cana 7 yr	10 12
Rhum Clemente 10 yr Aggricule	18 22
Ron De Botran Reserva	10 12
Ron Zacapa	14 16
St. George Rum Agricole	14 16
Smith and Cross	10 12
Pyrat Rum XO RSV	12 14
Wray & Nephew	10 12

CACHAÇA

Novo Fogo Organic Silver Cachaca	10 12
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LIQUEUR

Aperol	10 12
Bailey’s Irish Cream	10 12
Becherovka	10 12
Campari	10 12
Chartreuse Green	12 14
Chartreuse Yellow	12 14
Combiér Liqueur d’Orange	10 12
Drambuie	10 12
Grand Marnier	12 14
Kahlua	10 12
Lillet White	10 12
Luxardo Amaretto	10 12
The Bitter Truth Elderflower	10 12
Suze	10 12

BITTER & AMARO

Fernet Lazzaroni	10 12
Fernet-Vallet	10 12
Letherbee Fernet	10 12
Amaro Tosolini	10 12
Amaro Lazzaroni	10 12
Amaro di Angostura	10 12
Amaro Nonino	10 12
Vittone Amaro del Sole	10 12
CH Amaro	10 12
Cynar	10 12
Zucca	10 12
Averna	10 12
Amaro Lucano	10 12
Amaro Montenegro	10 12

Amargo Vallet	10 12
Averna Amaro	10 12
Fernet-Branca	10 12
Tempus Fugit Gran Classico	10 12

WORMWOOD

MALÖRT	
Letherbee Besk	10 12
Jeppson Malört	10 12
ABSINTHE	
Pernod Anise	10 12
Pernod Absinthe	14 16
Vieux Pontarlier Absinthe Francaise Superior	16 18

FORTIFIED WINE

SHERRY	
Lustau Dry Amontillado Los Arcos	10 12
Lustau Manzanilla Papirusa	10 12
VERMOUTH	
Carpano Bianco Vermouth	10 12
Carpano Punt e Mes	10 12
Dolin Vermouth de Chambéry Dry	10 12
Imbue Bittersweet	10 12
Vya Sweet Vermouth	10 12

VODKA

Absolut & Flavors	10 12
Absolut Elyx	12 14
Aylesbury Duck Vodka	10 12
Belvedere	12 14
CH Vodka	10 12
Effen & Flavors	11 13
Grey Goose & Flavors	12 14
Grey Goose VX	14 16
Titos	10 12

↔ COCKTAILS ↔

RIFFS ON A CLASSIC

SCENTLESS APPRENTICE (DAIQUIRI) 14

Brown Butter Washed Bacardi Superior, Lime Juice,
Vanilla Syrup

THICKET & THORN (STONE SOUR) 12

Aylesbury Duck Vodka, Leopold Peach Liqueur,
Amaro Nonino, Lemon Juice, Simple Syrup

Lake Shore Drive (PISCO SOUR) 15

Pisco Control C, Kiwi Macadamia Orgeat, Lemon Juice, Egg White,
Seniors Blue Curacao, Green Chartreuse, Angostura Bitters

CUBISM (20TH CENTURY) 18

Earl Gray Infused Hennessy V.S Cognac, Malted Crème de Cacao,
Cocchi Americano, Lemon Juice

PERFECT DAY (NEGRONI) 14

Beefeater Gin, Vermouth Del Professore, Campari,
Orange Flower Water

↔ DRAFT LIBATIONS ↔

SECOND VOYAGE 15

Old Man Guavaberry Island Folk Liqueur, Bacardi 151 Rum,
Domaine de Canton Ginger Liqueur, Guava Purée, Lime Juice,
Simple Syrup, Ginger Beer

GYPSY DJANGO 14

Absolut Vodka, Combier Liqueur d'Orange, Lime Juice, Simple
Syrup, Cucumber, San Pellegrino Pompelmo

ROCKIT ORIGINALS

THE KIPLING 14

Bombay Dry Gin, Leopold Bros. Michigan Tart Cherry
Liqueur, Lemon Juice, Sage Syrup, Tiamo Prosecco

GOLDEN ROD 14

Lapsang Souchong Infused Rittenhouse Rye, Amaro di
Angostura, Lemon Juice, Pomegranate Grenadine

LOLA VALENTINO 14

Olmecca Reposado Tequila, Combier Liqueur d'Orange,
Strawberry Purée, Lemon Juice, Fernet-Vallet

KISS OFF 14

Pyrat Rum, Kalani Coconut Liqueur, Giffard Pamplemousse
Rose Liqueur, Lime Juice, Simple Syrup

HUSTLE & CUSS 19

Basil Hayden Bourbon, Bigallet China-China Liqueur,
Lustau Manzanilla Sherry, Giffard Banane du Bresil,
Maraska Pelinkovac

THE WARLOCK 45



Glenmorangie 18yr Single Malt Scotch, Clase Azul
Reposado, FEW Barrel Aged Gin, Quinta de la Rosa 10
Year Tawny Port, Salers Aperitif Gentiane Liqueur, Simple
Syrup, Peychaud's Bitters, Black Pepper & Star Anise
Smoke, served in a Crystal Skull

↔ DRAFT BEER ↔

GIN BOTANICAL CIDER 7

Seattle Cider 6.5% ABV

Semi-dry cider, showcasing notes of lemon, orange rind, juniper and cucumber. Like the spirit that inspired it, this cider is complex, clean, aromatic and refreshing.

RUBY REDBIRD RADLER 7

Shiner 4.01% ABV | 13 IBU

Brewed with ginger, and genuine Texas Ruby Red Grapefruit, this lager starts with grapefruit tartness and finishes with a 'lil spicy kick.

OUTLAWGER LAGER 6

Local Option 5.0% ABV | 25 IBU

Clear gold in color, light hops and grassy notes project first with a crisp and dry finish.

ZWICKEL LAGER 6

Urban Chestnut 5.2% ABV | 20 IBU

Pronounced 'zv-ick-el', it is an unfiltered, unpasteurized, German classic that finishes as a smooth-drinking, naturally cloudy beer.

WEIZEN BAM FARMHOUSE ALE 9

Jolly Pumpkin 4.5% ABV | 19 IBU

A slightly sour brew that showcases flavors of banana, spicy clove, and nutmeg.

EBEL'S WEISS HEFEWEIZEN 6

Two Brothers 4.9% ABV | 12 IBU

A German style unfiltered hefeweizen with a malty sweetness and soft aroma of clove, vanilla, and banana.

HOEGAARDEN BELGIAN WITTE 7

Hoegaarden 4.9% ABV | 15 IBU

Aromas of biscuit, coriander, pepper, banana. Gently sweet, a little citrus tartness, and a light bitter finish.

DAMPF LOC HEFEWEIZEN HYBRID 7

Local Option 5.3% ABV | N/A IBU

An all-barley warm fermented ale made in Hefeweizen style.

EMPERORS LEMON SAISON 6

Moody Tongue 6.3% ABV | N/A IBU

Lemon peels & lemon leaves sourced from Chicago's Rare Tea Cellar project flavors of lemon meringue pie.

SOFIE SAISON 8

Goose Island 6.5% ABV | 20 IBU

Wine barrel-aged with an abundance of hand-zested orange peel. Spicy white pepper notes contrast the citrus tartness. The light, refreshing, creamy vanilla finish will excite.

VELVET ROOSTER BELGIAN STYLE TRIPEL 9

Tallgrass Brewing Company 8.5% ABV | 30 IBU

Floral, fruity Belgian yeast nose with citrus and sweetness on the finish.

GENERATOR DOPPLEBOCK 7

Metropolitan 8.2% ABV | 25 IBU

Dark Munich malt provides big backbone for this deceptively easy drinker.

420 EXTRA PALE ALE APA 6

Sweetwater 5.4% ABV | 50 IBU

A tasty West Coast style pale ale with a stimulating hop character and a crisp finish.

OUT OF THE LOOP IPL 6

Motor Row 6.0% ABV | 50 IBU

Imagine if a traditional American IPA met a crisp Czech style pilsner.

LITTLE SUMPIN' SUMPIN' BELGIAN IPA 6

Lagunitas 7.5% ABV | 64 IBU

A filtered pale wheat ale that is great for both IPA and wheat beer fans.

RUINATION DOUBLE IPA 7

Stone 8.2% ABV | 100+ IBU

A full-bodied malty beer with a intense fresh hop aroma and taste that lingers.

CANE AND EBEL RYE 6

Two Brothers 7.0% ABV | 68 IBU

Dry, but with a creamy touch of Thai Palm Sugar and the spicy tang of Rye.

ARROGANT BASTARD AMERICAN STRONG ALE 6

Stone 7.2% ABV | 85-90 IBU

Medium sweet caramel, toasty malt and some dark fruits. Dry, quite bitter hoppy finish.

DIRTY BASTARD SCOTTISH ALE 6

Founders 8.5% ABV | 50 IBU

Brewed with ten varieties of imported malts, this beer is complex in the finish with hints of smoke and a malty richness.

OLD KNUCKLEHEAD BARLEYWINE 8

Bridgeport Brewery 9.2% ABV | 60 IBU

Flavors of caramel and vanilla from aging in new American oak add to splashes of dark chocolate and dried fruit.

↔ BEER BOTTLES ↔

BUDWEISER 6

Anheuser-Busch 5.0% ABV

The King of Beers, need we say more?

BUD LIGHT 6

Anheuser-Busch 4.2% ABV

See above... but with less calories.

STELLA ARTOIS 7

Stella Artois 5.0% ABV

This Belgian lager showcases subtle hints of lemon and tropical fruit. A little sourness fills out the palate.

AMSTEL LIGHT 7

Amstel Brouwerij 3.5% ABV

A full flavored Dutch beer with less calories than it tastes like.

PACIFICO 7

Grupo Modelo 4.5% ABV

A Mexican lager made in a German style.

FORBIDDEN ROOT 6

Forbidden Root 5.5% ABV | 7 IBU

A root beer brewed like a real beer with malt, a pinch of hops and a generous dollop of botanic ingredients.

DRAGON'S MILK IMPERIAL STOUT 10

New Holland 11.0% ABV | 31 IBU

A barrel aged Imperial Stout with roasty malt character and deep vanilla tones.

NITRO OATMEAL STOUT 6

Founders 4.5% ABV | 38 IBU

Brewed with a generous amount of flaked oats, chocolate malt, roasted barley and a healthy helping of nugget hops.

LAGUNITAS IPA 7

Lagunitas 6.2% ABV | 45 IBU

Big on the aroma with a hoppy sweet finish that will leave you thirsty for more.

LEFT HAND MILK STOUT NITRO 8

Left Hand 6.0% ABV | 25 IBU

Roasted malt and coffee flavors build a foundation of this creamy stout that cascade when it pours.

FOUNDERS ALL DAY IPA 7

Lagunitas 4.7% ABV | 42 IBU

A slightly hoppy session IPA brewed for balance with an array of malt grains and hops.

ALLAGASH WHITE 8

Allagash 5.0% ABV | 28 IBU

An American interpretation of a traditional Belgian wheat brewed with coriander and Curacao orange peel.

GOOSE ISLAND 312 URBAN WHEAT 7

Goose Island 4.2% ABV | 18 IBU

Brewed just for us in the 312, this urban wheat ale has a crisp fruit flavor delivered in a smooth, almost creamy body.

Book your next private event with us.

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VISIT ROCKIT RANCH'S OTHER VENUES:





LOUNGE

↔ BOTTLES ↔

VODKA

Belvedere Magnum	600
Grey Goose Magnum	600
Grey Goose	300
Absolut Elyx	300
Belvedere	300
Effen	275
Effen Black Cherry	275
Absolut	250
Titos	250
Aylesbury Duck	250

TEQUILA

Patron Gran Platinum	900
Don Julio 1942	600
Clase Azul Reposado	450
Patron Añejo	350
Avion Añejo	325
Patron Reposado	325
Avion Reposado	300
Patron Silver	300
Avion Plata	275
Patron XO Café	250

RUM

Bacardi Superior	250
Malibu	250

WHISKEY

Jameson	300
Makers Mark	300
Crown Royal	300
Cinerator	250

SCOTCH

Johnnie Walker Blue	700
Macallan 18yr	650
Johnnie Walker Black	300
Macallan 12yr	300

COGNAC

Hennessy V.S.O.P Privilège	400
Hennessy V.S	300

↔ CHAMPAGNE ↔

NON-VINTAGE

Veuve Clicquot Yellow Label, FR	130
Moët & Chandon Imperial, FR	100
Piper-Heidsieck, FR	90

PRESTIGE CUVÉE

Ace Of Spades Brut, FR	900
Dom Pérignon Luminous, FR	500
Perrier-Jouët Belle Epoque Brut, FR	400

ROSE

Ace of Spades Rose, FR	1350
Dom Pérignon Luminous Rose, FR	1200
Perrier-Jouët Belle Epoque Rose, FR	650
Veuve Clicquot Rose, FR	350

MAGNUMS

Ace of Spades Rose, FR	2750
Dom Pérignon Luminous Rose, FR	2400
Ace of Spades Brut, FR	1750
Dom Pérignon Luminous, FR	1000
Veuve Clicquot Rose, FR	600
Veuve Clicquot Yellow Label, FR	450

↔ COCKTAILS ↔

THE KIPLING 14

Bombay Dry Gin, Leopold Bros. Michigan Tart Cherry Liqueur,
Lemon Juice, Sage Syrup, Tiamo Prosecco

THICKET & THORN 12

Aylesbury Duck Vodka, Leopold Peach Liqueur,
Amaro Nonino, Lemon Juice, Simple Syrup

KISS OFF 14

Pyrat Rum, Kalani Coconut Liqueur, Giffard Pamplemousse Rose
Liqueur, Lime Juice, Simple Syrup

GOLDEN ROD 14

Lapsang Souchong Infused Rittenhouse Rye, Amaro di Angostura,
Lemon Juice, Pomegranate Grenadine

ROCKIT OLD FASHIONED 14

Wild Turkey 101 Bourbon, Demerera Syrup, Angostura Bitters

↔ BEER BOTTLES ↔

BUDWEISER 6

Anheuser-Busch 5.0% ABV
The King of Beers, need we say more?

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Anheuser-Busch 4.2% ABV
See above... but with less calories.

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Big on the aroma with a hoppy sweet finish that will leave you
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Left Hand 6.0% ABV | 25 IBU
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stout that cascade when it pours.

FOUNDERS ALL DAY IPA 7

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A slightly hoppy session IPA brewed for balance with an array of
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Allagash 5.0% ABV | 28 IBU
An American interpretation of a traditional Belgian wheat brewed
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GOOSE ISLAND 312 URBAN WHEAT 7

Goose Island 4.2% ABV | 18 IBU
Brewed just for us in the 312, this urban wheat ale has a crisp
fruit flavor delivered in a smooth, almost creamy body.

↔ W I N E ↔

SPARKLING

Veuve Tiamo, Prosecco, IT	10 50
Chandon, CA	55
Rosé, Rack & Riddle North Coast, CA	14 68

CHAMPAGNE

Piper-Heidsieck, Brut	18 90
Veuve Clicquot	27 130

WHITES

BRIGHT, CRISP & AROMATIC

Pinot Grigio, Riff, IT	11 5oz 44
Moschofilero, Salto, Skouras, GR	52
Viognier, Gerard Bertrand, FR	42
Sauvignon Blanc, Domaine Les Fontanelles, FR	38
Grillo, “Bacaro”, Cantina Cellaro, IT	65
Vinho Verde, Broadbent, PRT	38
Gruner Veltliner, Laurenz V Charming, AS	70
Sauvignon Blanc, Markham, CA	50

ROUND, FULL & DRY

Sauvignon Blanc, Paul Buisse, FR	10 5oz 43
Chardonnay, Slang Wines, CA	75
Sancerre, Domaine de la Villaudière, FR	60
Riesling, Grace Lane, WA	38
Bourgogne Chardonnay, Mischief & Mayhem, FR	88
Chardonnay, 4 Bears, Sean Minor, CA	38
Chablis, Moreau, FR	58

BUTTERY, LUSH & TOASTY

Chardonnay, Sanford, CA	17 5oz 78
Chardonnay, Le P’tit Paysan, Jack’s Hill Vineyard, CA	68
Chardonnay, Alpha Omega II, CA	80
Chardonnay, Director’s Cut, Coppola , CA	52
Chardonnay, Raeburn, CA	55

ROSÉ

Cape Bleue, Jean Luc Colombo, FR	8 5oz 38
“Belleruche”, Chapoutier, Rhone, FR	38
Domaine de Nizas, FR	42
Inman Family, CA	55

REDS

LIGHT, DELICATE & FRESH

Pinot Noir, Murphy Goode, CA	11 5oz 42
Dolcetto, Giacomo Brezza, IT	45
Chianti Rufina Selvapiana, IT	56
Burgundy, Moillard Grivot, FR	68
Pinot Noir, Ron Rubin, Russian River, CA	55
Pinot Noir, J. Christopher, OR	85

FRUITY, SILKY & MEDIUM BODY

Malbec, Killka, AR	12 5oz 52
Nero d’Avola, “Bacaro”, Cantina Cerallo, IT	40
Bordeaux, Chateau Couronneau L’ecuyer, FR	45
Cotes-du-Rhone, Pierre Dupond, FR	45
Cashemere Blend, Cline, CA	48
Grenache Blend, Pick up Sticks, Hudson, CA	98
Sedàra, Donnafugata, IT	48
Malbec, Chento, Cuarto Dominio, AR	60
Canto de Apalta, Lapostolle, CH	60
Pinot Noir, En Route, CA	105

BIG, ROUND & FULL BODY

Cabernet Sauvignon, Smith & Hook, CA	12 5oz 58
Cabernet Sauvignon, Grace Lane, WA	38
Merlot, Velvet Devil, Charles Smith, WA	44
Malbec, Chilensis, CH	38
Cabernet Sauvignon, Seven Hills, WA	90
Zinfandel, Zin Your Face, CA	42
Meritage, The Count, CA	68
Cabernet Sauvignon, CS Winery, WA	55
Meritage, Cameron Hughes, Lodi, CA	45
Shiraz-Viognier, Domaine Terlato Chapoutier, FR	58

↔ SPIRITS ↔

WHISKEY

BOURBON 1.25oz | 2oz

Bakers 14 | 16

Basil Hayden 14 | 16

Booker's 16 | 20

Breckenridge 12 | 14

Evan Williams 10 | 12

Evan Williams Single Barrel 14 | 16

Jim Beam Black 10 | 12

Knob Creek 12 | 14

Larceny 10 | 12

Maker's Mark 10 | 12

RYE

Old Potrero 16 | 20

Rittenhouse Rye 100p 10 | 12

Whistlepig 10 yr 16 | 20

Willett 2 yr 12 | 14

SCOTCH (BLENDED)

Bank Note 5yr Blended Whisky 10 | 12

Chivas Regal 12 yr 12 | 14

Chivas Regal 18 yr 16 | 18

Johnnie Walker Black Label 12 | 14

Johnnie Walker Blue Label 38 | 46

SCOTCH (SINGLE MALT)

Macallan 12 yr 14 | 18

Macallan 18 yr 34 | 42

OTHER GRAINS

Cinerator 10 | 12

Jameson 10 | 12

Jameson Black Barrel 12 | 14

AGAVE

Avion Silver 12 | 14

Avion Reposado 14 | 16

Avion Añejo 16 | 18

Corzo Silver 12 | 14

Corzo Reposado 14 | 16

Corzo Añejo 16 | 18

Don Julio Silver 12 | 14

Don Julio Reposado 14 | 16

Don Julio Añejo 16 | 18

Don Julio 1942 24 | 30

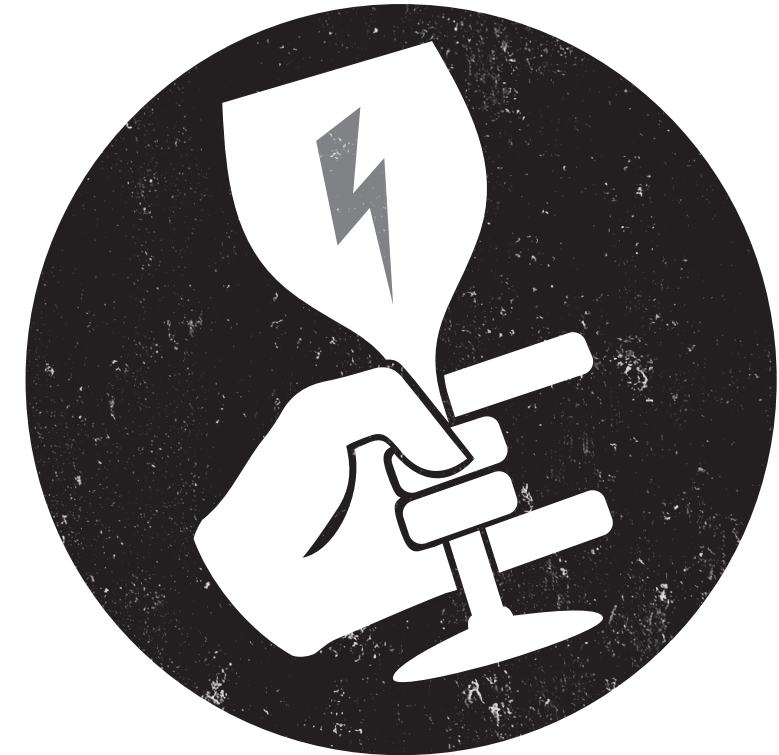
Patron Silver 12 | 14

Patron Reposado 14 | 16

Patron Añejo 16 | 18

Patron Gran Platinum 30 | 36

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TASTINGS ★ FLIGHTS ★ PAIRINGS

**TABLESIDE
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**FLIGHTS OF
FEATURED CRAFT
BEER & WINE**

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PAIRINGS**

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KITS**
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ROCKIT  RANCH

VISIT ROCKIT RANCH'S OTHER VENUES:



BOTTLEFORK
BAR AND KITCHEN

ay! CHEWOWA
Tequileria y Tequeria



DRAFT BEER

Gin Botanical Cider 7

Seattle Cider 6.5% ABV

Ruby Redbird Radler 7

Shiner 4.01% ABV | 13 IBU

Outlawger Lager 6

Local Option 5.0% ABV | 25 IBU.

Zwickel Lager 6

Urban Chestnut 5.2% ABV | 20 IBU

Weizen Bam Farmhouse Ale 9

Jolly Pumpkin 4.5% ABV | 19 IBU

Ebel's Weiss Hefeweizen 6

Two Brothers 4.9% ABV | 12 IBU

Hoegaarden Belgian Witte 7

Hoegaarden 4.9% ABV | 15 IBU

Dampf Loc Hefeweizen Hybrid 7

Local Option 5.3% ABV | N/A IBU

Emperors Lemon Saison 6

Moody Tongue 6.3% ABV | N/A IBU

Sofie Saison 8

Goose Island 6.5% ABV | 20 IBU

Velvet Rooster Belgian Style Tripel 9

Tallgrass 8.5% ABV | 30 IBU

Generator Doppelbock 7

Metropolitan 8.2% ABV | 25 IBU

420 Extra Pale Ale APA 6

Sweetwater 5.4% ABV | 50 IBU

Out of the Loop IPL 6

Motor Row 6.0% ABV | 50 IBU

Little Sumpin' Sumpin' Belgian IPA 6

Lagunitas 7.5% ABV | 64 IBU

Ruination Double IPA 7

Stone 8.2% ABV | 100+ IBU

Cane and Ebel Rye 6

Two Brothers 7.0% ABV | 68 IBU

Arrogant Bastard American Strong Ale 6

Stone 7.2% ABV | 85-90 IBU

Dirty Bastard Scottish Ale 6

Founders 8.5% ABV | 50 IBU

Old Knucklehead Barleywine 8

Bridgeport Brewery 9.2% ABV | 60 IBU

Forbidden Root 6

Forbidden Root 5.5% ABV | 7 IBU

Nitro Oatmeal Stout 6

Founders 4.5% ABV | 38 IBU

Dragon's Milk Imperial Stout 10

New Holland 11.0% ABV | 31 IBU

BOTTLED BEER

Budweiser 6 5.0% ABV

Bud Light 6 4.2% ABV

Stella Artois 7 5.0% ABV

Amstel Light 7 3.5% ABV

Pacifico 7 4.5% ABV

Lagunitas IPA 7 6.2% ABV | 45 IBU

Left Hand Milk Stout 8 6.0% ABV | 25 IBU

Founders All Day IPA 7 4.7% ABV | 42 IBU

Allagash White 8 5.0% ABV | 28 IBU

Goose Island 312 Urban Wheat 7 4.2% ABV | 18 IBU

→ COCKTAILS ←

DRAFT LIBATIONS

SECOND VOYAGE 15

Old Man Guavaberry Island Folk Liqueur, Bacardi 151 Rum, Domaine de Canton Ginger Liqueur, Guava Purée, Lime Juice, Simple Syrup, Ginger Beer

GYPSY DJANGO 14

Absolut Vodka, Combier Liqueur d'Orange, Lime Juice, Simple Syrup, Cucumber, San Pellegrino Pompelmo

RIFFS ON A CLASSIC

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Brown Butter Washed Bacardi Superior, Lime Juice, Vanilla Syrup

THICKET & THORN (STONE SOUR) 12

Aylesbury Duck Vodka, Leopold Peach Liqueur, Amaro Nonino, Lemon Juice, Simple Syrup

Lake Shore Drive (PISCO SOUR) 15

Pisco Control C, Kiwi Macadamia Orgeat, Lemon Juice, Egg White, Senior's Blue Curacao, Green Chartreuse, Angostura Bitters

CUBISM (20TH CENTURY) 18

Earl Gray Infused Hennessy V.S Cognac, Malted Crème de Cacao, Cocchi Americano, Lemon Juice

PERFECT DAY (NEGRONI) 14

Beefeater Gin, Vermouth Del Professore, Campari, Orange Flower Water

ROCKIT ORIGINALS

THE KIPLING 14

Bombay Dry Gin, Leopold Bros. Michigan Tart Cherry Liqueur, Lemon Juice, Sage Syrup, Tiamo Prosecco

GOLDEN ROD 14

Lapsang Souchung Infused Rittenhouse Rye, Amaro di Angostura, Lemon Juice, Pomegranate Grenadine

LOLA VALENTINO 14

Olmecca Reposado Tequila, Combier Liqueur d'Orange, Strawberry Purée, Lemon Juice, Fernet-Vallet

KISS OFF 14

Pyrat Rum, Kalani Coconut Liqueur, Giffard Pamplemousse Rose Liqueur, Lime Juice, Simple Syrup

HUSTLE & CUSS 19

Basil Hayden Bourbon, Bigallet China-China Liqueur, Lustau Manzanilla Sherry, Giffard Banane du Bresil, Maraska Pelinkovac



THE WARLOCK 45

Glenmorangie 18yr Single Malt Scotch, Clase Azul Reposado, FEW Barrel Aged Gin, Quinta de la Rosa 10 Year Tawny Port, Salers Aperitif Gentiane Liqueur, Simple Syrup, Peychaud's Bitters, Black Pepper & Star Anise Smoke, served in a Crystal Skull



Head Bartender JOSHUA WILLIAMS

WINE

DRAFT WINE

5oz | 8oz | Half Carafe | Bottle

Rose Patelin de Tablas, Tablas Creek, CA 12 | 17 | 28 | 52

Chardonnay, Vinum, CA 10 | 15 | 25 | 50

Pinot Noir, Bridlewood Estate, CA 10 | 15 | 25 | 50

Cabernet Sauvignon, The Insider, CA 11 | 17 | 28 | 55

WHITES & ROSÉ

5oz | 8oz | Bottle

Cape Bleue, Jean Luc Colombo, FR 8 | 13 | 38

Pinot Grigio, Riff, IT 11 | 15 | 44

Sauvignon Blanc, Paul Buisse, FR 10 | 15 | 43

Chardonnay, Sanford, CA 17 | 24 | 78

REDS

5oz | 8oz | Bottle

Malbec, Killka, AR 12 | 18 | 52

Cabernet Sauvignon, Smith & Hook, CA 12 | 18 | 58

Merlot, Velvet Devil, Charles Smith, WA 10 | 15 | 44

SPARKLING

Glass | Bottle

Tiamo, Prosecco, IT 10 | 50

Chandon, CA 11 | 55

Rosé, Rack & Riddle North Coast, CA 14 | 68

NON-VINTAGE CHAMPAGNE

Piper-Heidsieck, Brut, FR 18 | 90

Moët Imperial, FR 20 | 100

Veuve Clicquot Yellow Label, FR 27 | 130

COFFEE & TEA

TEA

Proudly serving Rishi Tea

ICED TEA 3

Green Tea Citrus or Summer Lemon Black Tea

HOT TEA 3

Black, Herbal or Green

COFFEE

COLECTIVO TORO

Espresso 3 | Drip 3 | Cappuccino 4
Latte 4 | Cortado 3.5

STUMPTOWN COLD DRAFT

ICED COFFEE 4