



## APPETIZERS

### ~ SWEET & SPICY WINGS <sup>14</sup>

Perfect combination of flavors. Tender bone-in chicken wings tossed in our house sweet habanero glaze. Served with a side of yucca fries.

### ~ CITRUS GLAZED CAULIFLOWER <sup>12</sup>

Pan-seared cauliflower steak smothered in our citrus glaze and topped with candied walnuts and micro greens tossed with our passionfruit dressing.

### ~ LOBSTER ROK N' CHEESE <sup>19</sup>

Muenster, Swiss and jalapeno mac n' cheese laced with breadcrumbs and baked. Topped with lemon buttered lobster.

### ~ BABY ROK SLIDERS <sup>20</sup>

Braised short rib and bacon sliders, muenster cheese and caramelized onions on a ciabatta roll toasted with lemon butter. Served with a side of yucca fries and Chile aioli.

### ~ TAMARIND PORK RIBS <sup>16</sup>

Braised pork ribs smothered in our house tamarind raspberry BBQ sauce. Served with a side of yucca fries.

### ~ CALAMARI STEAK <sup>18</sup>

Crispy sliced calamari steak garnished with watermelon radish. Served with a side of our Chile aioli.

### ~ COCONUT SHRIMP <sup>13</sup>

Crispy coconut flaked shrimp served with our house glaze.

### ~ SHRIMP N' GRITTS <sup>18</sup>

Cajun sautéed shrimp served over buttery grits.

## SOUPS

### ~ FIRED ROASTED CREAMY TOMATO <sup>12</sup>

Grilled tomatoes, soy chorizo, pasilla chiles, roasted corn, onion, garlic and spices.

### ~ BOURBON ONION <sup>11</sup>

Crafted bourbon onion soup with a beef base. Topped with provolone cheese and a toasted baguette slice.

### ~ CLAM CHOWDER <sup>16</sup>

House crafted creamy clam chowder, in a sourdough bread bowl.

## SALADS

### ~ ROKKA SALAD <sup>14</sup>

Arugula and baby spring mix tossed in our house passionfruit dressing, goat cheese, mango, grapes, and candied walnuts.

### ~ WHISKEY SALAD <sup>14</sup>

Spring mix and iceberg lettuce topped with green and red cabbage, Julien carrots, cherry tomatoes, pumpkin seeds, freshly grated parmesan cheese, and crispy wonton strips. Served with our whiskey yuzu dressing.

## PASTAS

### ~ SHRIMP TOMATO BASIL <sup>25</sup>

House made Roma tomato basil sauce smothered over pasta and topped with sautéed shrimp in garlic aioli.

### ~ GRILLED CHICKEN FETTUCINE <sup>22</sup>

Grilled chicken breast on a bed of alfredo style pasta.

### ~ CREAMY PESTO

Creamy pesto pasta topped with your protein choice:

☞ Chicken <sup>22</sup> ☞ Salmon <sup>32</sup> ☞ Shrimp <sup>25</sup>

# ENTREES

## ~ CHICKEN TOMAHAWK <sup>22</sup>

Chicken thighs seasoned in Rokka's citrus herb rub. Paired with mashed potatoes and a vegetable medley.

## ~ SALMON <sup>32</sup>

Blackened pan-seared salmon paired with wild rice and a vegetable medley.

## ~ LEMON BUTTER HALIBUT <sup>42</sup>

Pan-seared halibut in our mouthwatering lemon butter. Paired with mashed potatoes, a vegetable medley and our papaya sauce.

## ~ SEA BASS <sup>52</sup>

Pan-seared lemon caper beurre blanc Chilean Sea Bass, paired with mashed potatoes and a vegetable medley.

## ~ ROK O' RIBS <sup>35</sup>

Braised pork ribs smothered in our house tamarind raspberry BBQ sauce. Served with a side of yucca fries and roasted corn.

## ~ PORTER HOUSE PORKCHOP <sup>28</sup>

Porter house porkchop seasoned in Rokka's cayenne herb rub. Served with two sides of your choice and creamy mushroom sauce.

## ~ FILET MIGNON <sup>68</sup>

10oz USDA Prime seasoned in Rokka's citrus rub. Served with two sides of your choice and creamy mushroom sauce.

## ~ BONE-IN-RIBEYE <sup>70</sup>

18oz USDA Prime, marbled for flavor and deliciously juicy. Served with two sides of your choice.

## ~ TOMAHAWK STEAK <sup>130</sup>

30oz USDA Prime, lightly seasoned grilled and broiled tomahawk steak cooked to your liking. Served with two sides of your choice.

# BURGERS

## ~ ROKKA BURGER <sup>26</sup>

Three-meat, beef patty, slow cooked short rib and chicken cutlet, three cheese medley and crispy onion in a toasted lemon butter brioche bun. Served with a side of yucca fries and our house glaze.

## ~ LAVA BURGER <sup>15</sup>

On a brioche bun with Bourbon maple bacon, American cheese, a fried egg, and caramelized onions. Served with a side of yucca fries.

# SIDES

## ~ VEGETABLE MEDLEY <sup>9</sup>

## ~ WILD RICE <sup>9</sup>

## ~ ROASTED CORN <sup>8</sup>

## ~ YUCCA FRIES <sup>9</sup>

## ~ ROK N' CHEESE <sup>9</sup>

## ~ MASHED POTATOES <sup>10</sup>

# DESSERTS

## ☞ CHOCOLATE HAZELNUT CRUNCH <sup>11</sup>

## ☞ CHIFFON TIRAMISU <sup>14</sup>

## ☞ LAVA DE LECHE MOUSE <sup>11</sup>

## ☞ CARAMEL APPLE CHEESECAKE <sup>12</sup>

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