

EXECUTIVE CHEF

Jordan Buendia



SOUS CHEF

Donald Burnett

ON THE ROCKS

OYSTERS* 1.50 ea

Cocktail Sauce, Cucumber Mignonette

SHRIMP COCKTAIL* 16

Cocktail Sauce

SEAFOOD PLATTER* 64

Traditional Accompaniments

ROCOJO SIGNATURE STEAKS



PETITE FILET 7oz 37

NY STRIP 14oz 43

RIBEYE 16oz 48

SERVED WITH CRISPY DUCK FAT POTATOES

SIDES

SUNDAY BISCUITS 4

CRISPY DUCK FAT POTATOES 4

MAC & CHEESE 7

PARMESAN TRUFFLE FRIES 9

SNACKS

GREEK YOGURT PARFAIT	7
Housemade Granola, Fresh Berries	
CURED-CITRUS SALMON BOARD	12
Smoked Ricotta, Pickled Reds, Cukes, Dill, Toasted Baguette	
BEEF CARPACCIO	13
Arugula, Horseradish Cream, Pickled Onion, Parmesan, Capers	
BACON FLIGHT	10
Nueske, Duck, Boar, Jalapeño Maple Syrup, Toasted Baguette	
POUTINE	10
Pork Belly, Fingerlings, Wisconsin Cheese Curds, Nueske Bacon Gravy	
LOBSTER BISQUE	10
Cognac Cream	
WHITE GAZPACHO	6
Green Grapes, Cucumber, Scallions, Mint, Toasted Almonds	

SALADS

Add Chicken 5 - Add Blackened Salmon 6

LOCAL GREENS	10
Radish, Hearts of Palm, Pommery Mustard Vinaigrette	
CAESAR*	10
Romaine, Parmigiano Reggiano, Homemade Croutons	

MAINS

RAISIN PECAN FRENCH TOAST	13
Cinnamon Apple Compote, Fresh Fruit	
GOAT CHEESE PIE	10
Fresh Chevre, Poached Pears, Arugula, Balsamic Reduction	
WATERMELON SALAD	16
Pork Belly, Arugula, Radish, Pickled Watermelon Rind, Feta, Pomegranate Vinaigrette	
SHRIMP & OCTOPUS GRITS	16
Charred Corn, Okra, Roasted Peppers, Tomatoes, Feta, Lobster Butter	
HOUSE-CURED SALMON BENEDICT	15
Homemade Biscuit, Soft Eggs, Hollandaise, Fresh Fruit	
PORK BELLY BENEDICT	16
Homemade Biscuit, Soft Eggs, Hollandaise, Crispy Shallots, Fresh Fruit	
BLACK & BLUE BURGER	18
Parmesan Truffle Fries	

**Consuming raw or undercooked meats, eggs, poultry, fish or shellfish increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.*

**There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.*

BRUNCH LIBATIONS

UNLIMITED BUBBLY 20

Served with your choice of OJ, Peach Nectar
or Ruby Red Grapefruit

LOADED BLOODY MARY 8

Green Mark Vodka, Applewood Bacon,
Celery, Blue Cheese Olive

RUBY RED 12

Green Mark Vodka, St. Germain,
Ruby Red Grapefruit, Basil

WATERMELON SPRITZ 12

Capelletti Infused Watermelon, Damrak Gin,
Lime, Sugar, Sparkling Wine

CUCUMBER ROE 12

Damrak Gin, Lime, Basil, Cucumber Caviar,
Black Sea Salt

BANANA DAIQUIRI 10

Bacardi Rum, Lime, Banana

RUPERT HOLMES BREAKFAST 12

Brugal Rum, Pineapple, OJ, Toasted Coconut,
Maple, Cinnamon Toasted Rim

KENTUCKY WAKE UP CALL 12

Coffee Infused Old Forester, Black Walnut
and Orange Bitters, Espresso Sugar

COUGHLIN'S JULEP 11

Old Forester, Mint, Sparkling Apple Cider

SMOKE 12

Old Forester, Bacon Maple Cube,
Apple Smoke

SPARKLING

FRANÇOIS MONTAND "BRUT"	9
Jura, France	
SEGURA VIUDAS "ROSÉ" .187 ml	11
Cava, Spain	
LAURENT-PERRIER "BRUT"	18
Champagne, France	

WHITE

MÖNCHHOF 'ESTATE'	12
Riesling, Mosel, Germany	
LAVIS	9
Pinot Grigio, Trentino, Italy	
HONIG	11
Sauvignon Blanc, Napa Valley, California	
DOMÄNE WACHAU 'FEDERSPIEL TERRASSEN'	11
Grüner Veltliner, Wachau, Austria	
LOUIS JADOT	10
Chardonnay, Mâcon-Villages, Burgundy	
BRAVIUM	12
Chardonnay, Russian River Valley, California	

RED

FOG THEORY	9
Pinot Noir, Santa Rita Hills, California	
PENCE RANCH	14
Pinot Noir, Santa Rita Hills, California	
PERTINACE	10
Barbera d' Alba, Piedmont, Italy	
CLOS DE LOS SIETE	12
Malbec Blend, Mendoza, Argentina	
SAINT COSME	10
Syrah, Côtes-du-Rhône, France	
VALRAVN 'OLD VINE'	12
Zinfandel, Sonoma County, California	
DANTE	9
Cabernet Sauvignon, California	
CHÂTEAU BLAIGNAN	13
Cabernet Sauvignon/Merlot, Medoc, Bordeaux, France	
POWERS "CHAMPOUX VINEYARD RESERVE"	16
Cabernet Sauvignon, Horse Heaven Hills, Columbia Valley, Washington	
ITALICS "SIXTEEN APPELLATIONS"	22
Cabernet Blend, Napa Valley, California	