**SNACKS**

- BLT DEVILED EGGS - Local eggs, double smoked bacon, tomato, chives $9
- LOBSTER CORN DOGS - Four dogs served with spicy honey mustard $16
- HOUSEMADE FRIED PICKLES - Tempura battered, smoked ranch dipping sauce $8
- JUMBO WINGS - Beer battered, classic hot or bourbon BBQ $10
- CRISPY CALAMARI - Flash fried, cherry peppers, sweet chili glaze $12

**FAMOUS MAC N’ CHEESE**

Our signature blend of caved aged gruyere, fontina and parmesan cheese with a touch of truffle oil. Served in a cast iron skillet. $12

- LOBSTER...$8 | SHRIMP...$4 | BRAISED SHORT RIB...$3
- SMOKED BACON...$3

**SALADS**

- ROK SALAD - Chopped crispy chicken tenders, smoked bacon, egg, cheddar, tomato, avocado, croutons, sriracha ranch dressing $17
- KALE CAESAR - Garlic croutons, shaved parmesan, creamy caesar dressing $10
- ADD TO ANY SALAD: CHICKEN $4 | BURGER $5
- AIR TUNA $6 | TURKEY BURGER $5

**COMFORT FOOD**

- CRISPY CHICKEN SANDWICH - Buttermilk fried chicken, house pickles, coleslaw, sriracha mayo, bruschetta $14
- SHORT RIB GRILLED CHEESE - Braised short rib, fontina cheese, caramelized onions, red wine jus, served with handcut fries $15
- FAMOUS CHICKEN & WAFFLES - Three mini waffles, crispy chicken tenders, candied bacon, bourbon maple syrup $16
- THE “CHICAGO DOG” - All beef dog, yellow mustard, neon green relish, tomato wedges, diced onions, pickle spears, sport peppers, poppyseed bun $14
- CHICKEN POKE TACOS - #1 Ahi, ponzu, seaweed, avocado, sesame, spicy mayo $14
- ROK:SHRIMP - Tempura style, flash fried, tossed in spicy mayo $14
- THICK CUT ONION RINGS - Beer battered, jalapeno cheddar sauce $9
- LOADED TATER TOTS - Aged cheddar, smoked bacon, sour cream $9
- JALAPENO POPPERS - Smoked bacon, cheddar, cream cheese, sriracha ranch $10
- TOMATO, CHIVES - Local eggs, double smoked bacon, bacon jam, roasted farm egg $14
- HANDMADE PRETZEL - Handmade, quinoa & brown rice, roasted root veggies, avocado, artisan pretzel bun $15
- AVOCADO POBLO NE $15
- BACON JAM - Creamy brie cheese, maple bourbon bacon jam, garlic aioli $16
- SWEET CAROLINE - Aged vermont cheddar, bourbon bbq glazed short rib, creamy coleslaw, fried onion strings, bourbon BBQ sauce $17

**HANDCUT FRIES**

- HANDCUT FRIES - Cut fresh daily, house ketchup $6
- TRUFFLE FRIES - Served with truffle aioli $8
- SWEET POTATO WEDGES - Thick cut, garlic aioli $7
- DISCO FRIES - (The ultimate hangover cure) Handcut fries, Wisconsin cheese curds, brown gravy, fried egg $9
- ADD SHORT RIB $3 | ADD BACON $3

**LUNCH BOX SPECIAL**

Monday-Friday 11:30AM-3PM

CLASSIC BURGER + FRIES + SODA $12
ROK:BRGR + FRIES + SODA $13

**HANDCRAFTED BURGERS**

Our award-winning burgers are handcrafted using only the finest blend of "Certified Angus Beef" chuck, brisket and short rib. All burgers are served on local brioche buns with a side of our handcut fries. L.T.O. available upon request.

- ROK:BRGR - Aged vermont cheddar, smoked pepper bacon, bourbon BBQ $15
- CLASSIC - Yellow American, lettuce, beefsteak tomato, red onion, house pickle $13
- ARISTOCRAT - Creamy brie cheese, smoked pepper bacon, blood orange marmalade $16
- FARMHOUSE - Aged gruyere, caramelized onions, fried farm egg, garlic aioli $15
- BLACK N’ BLEUE - Crumbled bleu cheese, smoked pepper bacon, caramelized onions $15
- SWEET CAROLINE - Aged vermont cheddar, BBQ glazed short rib, creamy coleslaw, fried onion strings, bourbon BBQ sauce $17
- BACON JAM - Creamy brie cheese, maple bourbon bacon jam, garlic aioli $16
- FAT ELVIS - Creamy peanut butter, smoked pepper bacon, local strawberry jam $14
- EL Jefe - Jalapeno jack, avocado, pick de gallo, crispy tortilla strips, avocado poblano ranch $15
- MORNING GLORY - Yellow American, smoked pepper bacon, fried farm egg $15
- TRUFFLE SHUFFLE - Baby octopus, exotic mushrooms, caramelized onions, black truffle aioli $16
- DRUNKEN PRETZEL - Aged vermont cheddar, house made beer mustard, fried onion rings, artisan pretzel bun $15
- EL DIABLO - Ghost pepper habanero jack, smoked pepper bacon, crispy jalapeno, chips, sriracha mayo $16
- WILD TURKEY - Free range ground turkey, baby smiss, avocado, arugula, tomato $14
- VEGETABLE BURGER - Handmade, quinoa & brown rice, roasted root veggies, avocado, red pepper aioli $14
- AHI TUNA BURGER - #1 Ahi tuna, Asian slaw, avocado, tomato, wasabi mayo $16
- SMOKED PEPPER BACON $3 | ADD BACON $3
- ROASTED JALAPENO $1 | PRETZEL BUN $1
- GLUTEN FREE BUN $1 | CAVEMAN STYLE LETTUCE WRAP $1

**UPGRADE ANY BURGER**

- SWEET POTATO FRIES OR A SIDE SALAD $2
**THE LIST**

**DRAFTS**

- **BROOKLYN LAGER**
  - Brooklyn - Amber Lager - 5.9% — $6

- **MAS HOPS**
  - Concrete Beach Brewery - Double IPA - 8.8% — $8

- **LAGUNITAS IPA**
  - Lagunitas - IPA - 6.2% — $7

- **MAGIC CITY**
  - Wynwood Brewery - Pale Ale - 5.8% — $7

- **STELLA**
  - Stella - PILSNER - 5.0% — $6

- **EL JEEF**
  - J Wakefield - Heffeweizen - 6.5% — $7

**BOTTLES**

- **MAXIMUS**
  - Lagunitas - IPA - 8.2% — $7

- **GRAPEFRUIT SCULPIN**
  - Ballast Point - IPA - 7.0% — $7

- **HI-5**
  - Terrapin - IPA - 5.9% — $6

- **HOP GUN**
  - Funky Buddha - IPA - 7.7% — $6

- **MADURO BROWN**
  - Cigar City - Brown Ale - 5.5% — $5

- **NUT BROWN ALE**
  - Samuel Smith - Brown Ale - 5.0% — $6

- **LIQUID BLISS**
  - Terrapin - PB/Chocolate Porter - 8.1% — $6

- **MILK STOUT**
  - Duck Rabbit - Stout - 5.2% — $6

- **VANILLA PORTER**
  - Breckenridge - Porter - 4.7% — $6

- **VANILLA ESPRESSO**
  - Rodblings - Imperial Porter - 7.0% — $6

- **GOLDEN MONKEY**
  - Victory - Tripel - 8.5% — $7

- **UNHOLY**
  - Copperstanding - Tripel - 8% — $7

- **RARE VOS**
  - Brightside Wines - Belgian Amber Ale - 6.5% — $8

- **GNOMMEGANG**
  - Breckenridge - Belgian Strong - 9.5% — $9

- **TANK 7**
  - Boulevard Brewing - Saison - 6.5% — $8

**SUNDAY “SOCIAL” BRUNCH**

10AM-3PM • BOTTOMLESS MIMOSAS • $5 FOR THE LADIES • EAT FREE • $15 FOR THE FELLAS • LIVE MUSIC!

**BRGR:BASH MONDAYS**

OPEN TO CLOSE

- $10 ALL BURGERS
- $5 DRINK BEERS
- $5 RUSSIAN STANDARD VODKAS

**SOCIAL HOUR**

2 FOR 1’S PREMIUM WELLS, WINES AND BEERS MONDAY TO FRIDAY 4PM-7PM

**WHISKEY WEDNESDAYS**

50% OFF ALL WHISKEYS & BOURBONS

**KIDS EAT FREE**

EVERY TUESDAY ASK YOUR SERVER FOR DETAILS

**SIGNATURE COCKTAILS**

- **ROK “OLD FASHIONED”**
  - Bacon Infused Templeton Rye, Maple Syrup, Bitters, Orange Slice — $12

- **HEMINGWAY**
  - Deep Eddy Ruby Red Grapefruit Vodka, Luxardo, Fresh Squeezed Lime Juice, Simple Syrup — $10

- **LYCHEE MARTINI**
  - Russian Standard Vodka, Lychee Juice, Peach Schnapps, Splash of Pineapple — $12

- **DIRTY MARTINI**
  - Titos Handmade Vodka, Olive Juice, Bacon Wrapped Blue Cheese Stuffed Olives — $13

- **NEW OLD FASHIONED**
  - Brugal, Aged Rum, Fee Brothers Bitters, Orange Slice, Filthy Cherries — $12

- **CRISPY CUCUMBER**
  - The Botanist Gin, Simple Syrup, Muddled Cucumber, St Germain, Fresh Lemon, Splash of Spritz — $10

- **BLACK DIAMOND MARGARITA**
  - Maestro Doel Diamante Tequila, Black Cherry Puree, Agave Nectar, Fresh Lime Juice, Black Sea Salt Rim — $13

- **HONEY ROSEMARY LEMONADE**
  - Barrel Aged Rosemary & Honey Kinsey Van Whiskey, Fresh Squeezed Lemon, Soda, Rosemary Spritz — $11

- **MURDERED OUT MANHATTAN**
  - 1792 Bourbon, Bennet Cherry Liqueur, Carpano Antica Vermouth, Served Up — $12

**WINES**

- **REDS**
  - **CABERNET** | Carriage House | North Coast — 9/34
  - **CABERNET** | BR Cln “Silver Label” | North Coast — 11/40
  - **CABERNET** | J Lohr “Hiltopt” | Paso Robles — 5/24
  - **PINOT NOIR** | Cold T | Monterey — 9/24
  - **PINOT NOIR** | Schmad | Willamette Valley — 13/48
  - **MONTRACHET** | 14 Hands | Washington — 10/36
  - **RED BLEND** | Purple Cowboy “Tahitian Red” | Paso Robles — 9/32
  - **RED BLEND** | Dream Legacy | Alexander Valley — 50

- **WHITES**
  - **CHARDONNAY** | Concannon “Founders Reserve” | Monterey — 9/32
  - **CHARDONNAY** | Beckon | Central Coast — 11/39
  - **PINOT GRIGIO** | Piccin | Veneto, Italy — 9/32
  - **PINOT GRIGIO** | Swanson | Sonoma — 12/44
  - **SAUVIGNON BLANC** | Clifford Bay | New Zealand — 9/32
  - **REEDING** | North by Northwest | Horse Heaven Hills — 9/32
  - **ROSSO** | White Girl Rose | California — 9/32

- **BUBBLES**
  - **CHAMPAGNE** | UP CHENET “Champenoise” | France — 30
  - **CHAMPAGNE** | Moet & Chandon | France — 125
  - **PROSECCO** | Lomondo | Veneto, Italy — 8/28
  - **WHITE RUSSET** | Peach Bellini | Carpano Antica Vermouth — 9

**FRESHLY SQUEEZED LEMONADE**

- **SERVED UP** — $12

- **1792 BOURBON, BERENTZEN CHERRY LIQUEUR, CARPANO ANTICA VERMOUTH**
  - Lemon, Soda, Rosemary Spritz — $13

- **BEER & BARREL AGED ROSEMARY & HONEY KINSEY 7YR WHISKEY, FRESH SQUEEZED HONEY ROSEMARY LEMONADE**
  - Lemon, Sod, Rosemary Spritz — $13

- **50% OFF ALL 7PM - CLOSE**

**SIGNATURE MIXES**

- **RED BLEND** | Purple Cowboy “Tahitian Red” | Paso Robles — 9/32

**Roku BRGR**

- **THE LIST**
  - **DRAFTS**
  - **BOTTLES**
  - **SUNDAY “SOCIAL” BRUNCH**
  - **BRGR:BASH MONDAYS**
  - **SOCIAL HOUR**
  - **WHISKEY WEDNESDAYS**
  - **KIDS EAT FREE**

**RESTRICTIONS APPLY**