

# Rocks Bar

AT BOARDWALK

## Oysters

1/2 doz | 1 doz M/P SEASONAL AVAILABILITY

NATURAL | BEER BATTERED | KILPATRICK

BLOODY MARY SHOOTERS

12.5 EACH

## Bar Snacks

GARLIC BREAD 16.5

CRUSTY BREAD, GARLIC BUTTER

BLUE COD GOUJONS 28

BEER BATTERED, TARTARE SAUCE

SALT & PEPPER SQUID 27.5

BLACK GARLIC AIOLI, SPRING ONION, RED CHILLI, FRESH LEMON

FRIED CHICKEN 24

CHIPOTLE & MAPLE GLAZE

BEEF CHEEK 28.5

SLOW COOKED SAVANNAH BEEF CHEEK,  
CAULIFLOWER PURÉE, ONION, RED WINE JUS

MUSHROOM ARANCINI 24

TRUFFLE MAYO, PARMESAN

ONION RINGS 16.5

AIOLI

RUSTIC CHIPS 16.5

AIOLI, KETCHUP

## Cheese

HONEY BAKED BRIE 28

CROSTINI, HONEYCOMB, CHOPPED WALNUTS, BERRY COMPÔTE

CHEESE BOARD 45

BRIE, CHEDDAR, BLUE, WALNUT LOAF OR GLUTEN-FREE BREAD,  
FROZEN GRAPES, PRESERVES, OLIVES, PICKLES, HONEYCOMB

# Rocks Bar

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## Happy Hour

3-5 PM DAILY

### COCKTAILS \$15

PINA COLADA

HAVANA CLUB 3YR, MALIBU,  
FRESH CREAM, PINEAPPLE, FRESH LIME

ESPRESSO MARTINI

ABSOLUT VANILLA, KAHLUA,  
CRÈME DE CACAO, ESPRESSO

MARGARITA

OLMECA REPOSADO, COINTREAU,  
FRESH LIME, SALT RIM

COSMOPOLITAN

ABSOLUT CITRON, COINTREAU,  
CRANBERRY, FRESH LIME

HOUSE WINES \$12.5

ALL TAP BEERS \$12.5

## Night Cap

9-11 PM DAILY

### COCKTAILS \$15

NEGRONI

BEEFEATER GIN, CAMPARI,  
DOLIN SWEET VERMOUTH

RHUBARB MARGARITA

OLMECA REPOSADO, TRIPLE SEC,  
FRESH RHUBARB, LIME

BRANDY ALEXANDER

BRANDY, SKREWBALL PEANUT BUTTER  
WHISKEY, FRESH CREAM

OLD FASHIONED

MAKER'S MARK, DEMERARA SUGAR,  
BITTERS

BANANA DAIQUIRI

BANANA-INFUSED RUM, CRÈME DE BANANE,  
WHITE CRÈME DE CACAO, LIME

HOUSE WINES \$12.5

ALL TAP BEERS \$12.5