

EXECUTIVE CHEF

Jordan Buendia

ROCOJO

STEAK

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

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

AVOCADO TOAST 10

Multigrain, Heirloom Tomatoes, Arugula, EVOO, Fresh Fruit

Add Soft Egg 2

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	