



Signature
COCKTAILS

BOURBON / WHISKEY

FOUR ROSES OLD FASHIONED

Four Roses, Agave Nectar,
Liber & Co Blood Orange
Liqueur & Angostura Bitters

FOOLS RUSH IN

Redemption, Lavender-
Blueberry Syrup, Lemon Juice
& Honey

THE EASTERN SUNSET

Fords, Lemon Juice, Mint
Sprigs, Cucumber Juice &
Saffron Syrup

NATURAL AURA

Ranch Gin, Texano Gold,
Grand Mariner, Grapefruit
Juice, Lemon Juice & butterfly
pea tea

SMOKED IN SANTORINI

Rey Campero, Derel, Blue
Curacao, Sweet & Sour, &
Hibiscus Syrup

CHOICE OF:

Campari, Aperol, St. Germain,
Limoncello with Avissi
Prosecco & Club Soda

GIN

MEZCAL

SPRITZ

VODKA

TEQUILA

SANGRIA

FULL OF FLOWERS

Enchanted Rock, St. Germain,
Hibiscus Syrup, Pomegranate
Juice, & Grapefruit Juice

CANDY RED VESPA

Strawberry Infused Vodka,
Lemon Juice, Nutella Syrup &
Coconut Syrup

MARGARITA ON THE ROCA

Hornitos Plata, Grand Marnier,
Sweet & Sour & Lime Wedge

ROCA RANCH WATER

Campo Bravo, Triple Sec,
Lime Juice, Agave Nectar &
Topo Chico

LAVENDER HONEYSUCKLE

Milagro Silver, Lime Juice,
Honey, Lavender-Blueberry
Syrup

WHITE SANGRIA

Torres 10, Beni de Batasiolo
Moscato, Banfi San Angelo
Pinot Grigio, Peach Schnapps,
Lemon Juice, Lime Juice

RED SANGRIA

Joel Gott Cabernet Sauvignon,
Triple Sec, Sweet & Sour,
Orange Juice



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VODKA	Derel Titos Grey Goose Chopin Enchanted Rock
GIN	Bombay Sapphire Ford's Gunpowder Monkey 47 Tanqueray Ranch
RUM	Mur Mur Coconut Rum Barcardi Rum Flor De Cana 4 yr Anejo Myers Dark Rum Ron Zacapa 23 yr Derel Rum
SCOTCH	Glenlivet 15 yr French Oak Macallan 12 Double Cask Balvenie 12 Glenfiddich 15 Unique Solera Dewar's 12
BRANDY	Torres 10
COGNAC	Remy Martin 1738 Accord Hennessy
MEZCAL	Rey Campero Espadin Dos Hombres

BOURBON / WHISKEY	Buffalo Trace Bourbon Redemption Bourbon 88 Proof Weller Special Reserve Woodford Reserve Jameson Irish Whiskey Garrison Brothers Small Batch Texas Bourbon Maker's Mark Bourbon Whiskey Jim Beam Bourbon Whiskey Elijah Craig Small Batch Four Roses Small Batch Bourbon Blantons Bourbon Angel's Envy Bourbon Whiskey High West Double Rye Jack Daniel's Old No. 7 Tennessee Whiskey Ranger Creek .44 Rye Southern Comfort
TEQUILA	Herradura Reposado Texano Gold Tequila Lalo Hornitos Plata Don Fulano Blanco Don Julio Blanco Don Jullio Reposado Don Julio 1942 Tres Generaciones Plata Casamigos Blanco Herradura Silver Casamigos Reposado Fortaleza Anejo Hijole Blanco Tres Agaves Reposado Codigo 1530 Milagro Silver Campo Bravo
BEER	Michelob Ultra Miller Lite Peroni Altstadt Peach Radler Twisted X McConauhaze Shiner Bock Lone Star Seasonal - <i>Ask Your Server</i> Yuengling Dos XX Austin East Cider Modelo High Noon

POUND THE ROCK.
NOT THE DRINKS.
Consume Responsibly.

Give Us A Follow



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Divertanoci

LITTLES

BUTTERED PASTA | 7

SPAGHETTI & TOMATO SAUCE | 7

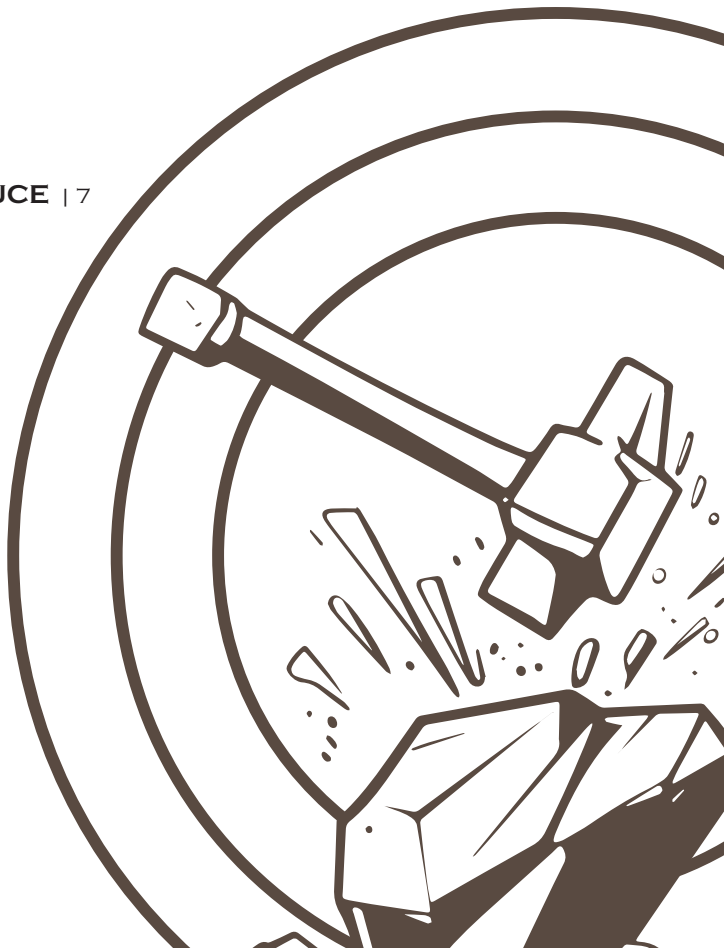
**GRILLED MOZZARELLA
CHEESE SANDWICH | 8**

BOLOGNESE PASTA | 8

**CHICKEN TENDERS &
YUKON GOLD MASHERS
& PARMIGIANO GRAVY | 12**

Jason Dady

rock
AT LA CANTIERA



ROCA & MARTILLO

CUCINA & BAR

Lunch Menu

FEASTABLES

SNACKS & SHARABLES

Tuscan Risotto Arancini | Tuscan Ragu Fritter with Mozzarella, Black Truffle Aioli & Parmigiano Mousse 12

Porcini-Crusted Onion Rings
Balsamic Cippolini Jam & Calabrese Aioli 13

"Develed Eggs" | Cherry Tomato Jam, Pistachio Pesto & Pecorino Toscano 13 

Pulled-to-Order Fresh Mozzarella
Sea Salt, EVOO & Buttered Toast 15

Bourbon-Honey Texas Bobwhite Quail
Apple Confit, Blue Cheese Farrotto & Pear Mostarda 16

Artisanal Cheese & Salumi Board
Chef's Seasonal Accoutrements 29

Burrata Di Bufala | Fresh Strawberry, Prosciutto di Parma, Fennel-Pink Peppercorn Jam, Basil & Tigelle Italian Streetbread 21

Wagyu Black Pepper-Parmigiano Meatballs
San Marzano, Basil & Fresh Mozzarella 17

BREAD SERVICE

Artisan Bread Toasted with Garlic Butter & Fresh Herbs 3.50 pp

ENTRADAS

Served with Crispy Tuscan Potatoes and Grilled Asparagus

Skinned Rainbow Trout With Salsa Verde
Crispy Skinned Rainbow Trout with Italian Salsa Verde 17

Parmigiano Fried Chicken
Creamy Yukon Gold Mashers & Parmigiano Gravy 18

Lunch Skewers
Your choice of Grilled Protein, marinated in Toasted Cumin Seed, Fennel & Garlic, skewered with Sweet Peppers & Onion

Chicken Breast 15

Pork Tenderloin 16

Beef Sirloin 17

All skewers are served with Sweet Peppers, Onion & Marinated with Toasted Cumin Seed, Fennel Seed & Minced Garlic Marinade & Olive Oil Based

PASTA

HOUSE MADE

Tuscan Bolognese | Campanelle, Fresh Herbs & Parmigiano-Reggiano 15

Rigatoni Pomodoro | "All the Tomatoes," Mozzarella & Sweet Italian Basil 14

Duck Confit | Sweet Corn, Garlic Breadcrumbs, Casarecce, Parmigiano Cream Sauce & Italian Parsley 17

Smoked Brisket Lasagna | Fresh Lasagna, Whole Milk Mozzarella, San Marzano, Texas Brisket & Parmigiano-Reggiano 20

Ricotta and Spinach Cannelloni
Marinara Sauce & Fontina Fonduta 18

Ask for Gluten Free Pasta Options 4 

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AT LA CANTERA

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Hours of Operation

Weekdays
11 - 10

Weekends
11 - 11

Director: Josh Schmidt
Chef de Cuisine: Kent Russell

LIGHT


SOUPS & SALADS

Add Grilled Chicken Breast or Petite Filet & Make it an Entree'

House Made Caesar Salad
Romaine Hearts, Sourdough Croutons & Parmigiano-Reggiano 12

Mixed Field Greens
Tart Apple, Goat Cheese, Candied Pecan, Crispy Parsnips & Champagne Vinaigrette 14 

Panzanella Salad | Arugula, Red Onion, Cucumber, Cherry Tomato, Pecorino & Bacon Vinaigrette 15

Seasonal Chicory Salad
Charred Lemon, Toasted Walnut, EVOO & Pecorino 16 

Roasted Cauliflower Bisque
Saffron Oil & Italian Herb Crema 10

CAZUELAS

Creamy Mascarpone Crab Dip 17

Baked Goat Cheese
Thyme & Wild Mushrooms 15

Sicilian Shrimp Scampi
Olives, Garlic Confit, Tomato, Capers & Italian Herbs 16

Spicy Pepperoni Dip
Tomato Stew, Fennel & Mozzarella 14

Baked Gorgonzola
Walnuts, Figs & Saba 13

SWEET

DESSERTS

White Chocolate Cheesecake
Strawberry Three Ways & Almond Nougat 16

Nutella Torte | Peanut Butter Mousse, Banana Jam, Candied Peanuts & Salted Caramel 12 

Candied Brûlée Brie-Goat Cheese Tart
Blueberry-Lavender Coulis, Luxardo Cherry & Almond Nougat 15 

Chilled Melon Gazpacho
Mixed Berries & Lemon Sorbetto 13 

The Martillo Ultimate Sundae
Vanilla Ice Cream, Nutella Torte, Chocolate Ganache, Luxardo Cherries, Strawberries, Nutella Mousse & Vanilla Chantilly (Serves Four) 25



ROCA & MARTILLO

CUCINA & BAR

Dinner Menu

FEASTABLES

SNACKS & SHARABLES

Tuscan Risotto Arancini | Tuscan Ragu Fritter with Mozzarella, Black Truffle Aioli & Parmigiano Mousse 12

Porcini-Crusted Onion Rings
Balsamic Cippolini Jam & Calabrese Aioli 13

“Deviled Eggs” | Cherry Tomato Jam, Pistachio Pesto & Pecorino Toscano 13

Pulled-to-Order Fresh Mozzarella
Sea Salt, EVOO & Buttered Toast 15

BREAD SERVICE

Artisan Bread Toasted with Garlic Butter & Fresh Herbs 3.50 pp

Bourbon-Honey Texas Bobwhite Quail
Apple Confit, Blue Cheese Farrotto & Pear Mostarda 16

Artisanal Cheese & Salumi Board
Chef’s Seasonal Accoutrements 29

Burrata Di Bufala | Fresh Strawberry, Prosciutto di Parma, Fennel-Pink Peppercorn Jam, Basil & Tigelle Italian Streetbread 21

Wagyu Black Pepper-Parmigiano Meatballs
San Marzano, Basil & Fresh Mozzarella 17

Family Style

PER TUTTI NOI

Order Your Meal Per Tutti Noi & The Entire Table Will Be Served Family Style* | Chef’s Choice 55 pp

**Pricing & Plates Subject to Daily Change Only for Parties of 4+*

CAZUELAS

Creamy Mascarpone Crab Dip 17

Baked Goat Cheese
Thyme & Wild Mushrooms 15

Sicilian Shrimp Scampi
Olives, Garlic Confit, Tomato, Capers & Italian Herbs 16

Spicy Pepperoni Dip
Tomato Stew, Fennel & Mozzarella 14

Baked Gorgonzola
Walnuts, Figs & Saba 13

LIGHT

SALADS & SOUP

House Made Caesar Salad
Romaine Hearts, Sourdough Croutons & Parmigiano-Reggiano 12

Mixed Field Greens
Tart Apple, Goat Cheese, Candied Pecan, Crispy Parsnips & Champagne Vinaigrette 14

Panzanella Salad | Arugula, Red Onion, Cucumber, Cherry Tomato, Pecorino & Bacon Vinaigrette 15

Seasonal Chicory Salad
Charred Lemon, Toasted Walnut, EVOO & Pecorino 16

Roasted Cauliflower Bisque
Saffron Oil & Italian Herb Crema 10

MAIN

ENTRADAS

Parmigiano Fried Chicken
Creamy Yukon Gold Mashers & Parmigiano Gravy 29

Sweet Tea-Brined Pork Tenderloin
Grilled Stone Fruit, Lardons, Fingerling Potato, Piquillo Peppers & Arugula 26

Seared Ahi Tuna | Cannellini White Bean, English Cucumber, Cherry Tomato, Dill Gremolata & Citrus Vinaigrette 39

TUSCAN MARINATED STEAKS

- **Pan Roasted Ribeye** 60
- **Cast-Iron Seared Beef Filet** 46
- **Grilled Tomahawk**
Bone in Ribeye 4.50/oz
- **Bistecca Alla Fiorentina**
Thick Cut Porterhouse 4.50/oz

Steak Selections served with Crispy Tuscan Potatoes & Grilled Asparagus

HOUSE MADE

Tuscan Bolognese | Campanelle, Fresh Herbs & Parmigiano-Reggiano 15

Rigatoni Pomodoro | “All the Tomatoes,” Mozzarella & Sweet Italian Basil 14

Duck Confit | Sweet Corn, Garlic Breadcrumbs, Casarecce, Parmigiano Cream Sauce & Italian Parsley 17

Smoked Brisket Lasagna | Fresh Lasagna, Whole Milk Mozzarella, San Marzano, Texas Brisket & Parmigiano-Reggiano 20

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DESSERTS

White Chocolate Cheesecake
Strawberry Three Ways & Almond Nougat 16

Nutella Torte | Peanut Butter Mousse, Banana Jam, Candied Peanuts & Salted Caramel 12

Candied Brûlée Brie-Goat Cheese Tart
with Blueberry-Lavender Coulis, Luxardo Cherry and Almond Nougat 15

Chilled Melon Gazpacho
Mixed Berries & Lemon Sorbetto 13

- **The Martillo Ultimate Sundae**
Vanilla Ice Cream, Nutella Torte, Chocolate Ganache, Luxardo Cherries, Strawberries, Nutella Mousse & Vanilla Chantilly (Serves Four) 25

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Select

WINE MENU

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WINES	REGION	5oz	8oz	BTL	
SPARKLING	Avissi Prosecco	Veneto, Italy	12	15	48
	Beni di Batasiolo Moscato D'Asti	Piedmont, Italy	14	17	56
	Schramsberg Vineyards Blanc de Blancs	North Coast, California			82
	Taittinger Brut La Francaise	Champagne, France			150
	Bollinger Special Cuvee Brut	Champagne, France			277
ROSÉ	Bieler Pere et Fils Reserve	Provence, France	19	22	76
	AIX Rosé Coteaux d'Aix	Provence, France	10	13	40
	Avaline Rosé Organic	Provence, France	11	14	44
	DAOU Rosé	Paso Robles, CA			55
SAUVIGNON BLANC	Provenance Vineyard	Rutherford, CA	12	15	48
	Matua Marlboragh	New Zealand	9	12	36
	Decoy by Duckhorn	Sonoma County, CA	9	12	36
	Comte de la Chevalière Sancerre	France			80
	Treana by Hope Family Wines	Central Coast			64
CHARDONNAY	Rocca della Macie "Moonlite"	Tuscany, Italy	12	15	48
	La Crema "Monterey"	Monterey, CA	15	18	50
	Castello Banfi "Fontanelle"	Tuscany, Italy	17	20	68
MISC WHITES	Bottega Vinaia Pinot Grigio	Trentino-Alto Adige, Italy	11	14	48
	Saldo by Prisoner Chenin Blanc	California	23	26	92
	The Seeker Riesling	Mosel, Germany	10	13	40
	Banfi "San Angelo" Pinot Grigio	Tuscany, Italy			53
	William Fevre Saint Bris Chablis	Burgundy, France			48
	Becker Vineyards Viognier	Texas High Plains	12	15	48
PINOT NOIR	Diora La Petite Grace	Monterey, CA	17	20	68
	Elouan	Oregon	18	21	72
	RouteStock	Sonoma Coast, CA	15	18	60
	Bouchard Pere & Fils Reserve Bourgogne	Burgundy, France			71
	Belle "Glos Balade"	Central Coast, CA			108

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WINES	REGION	5oz	8oz	BTL	
CABERNET SAUVIGNON	Joel Gott 815 _____	California	11	14	44
	Black Stallion _____	Napa Valley, CA	25	28	100
	Decoy _____	Sonoma, CA	13	16	52
	DAOU _____	Paso Robles, CA			69
	Austin _____	Paso Robles, CA			64
	Hess Mavrick Ranch _____	Paso Robles, CA			57
	Robert Mondavi Winery _____	Napa Valley, CA			150
	Provenance Vineyards _____	Napa Valley, CA	19	22	76
MISC REDS	Badia a Coltibuono Chianti Classico _____	Chiani, Tuscany	18	21	72
	Masi Campofiorin del Veronese _____	Vento, Italy	12	15	48
	Salentain Killka Malbec _____	Mendoza, Argentina	11	14	44
	Markham Vineyards "Six Stack" Merlot _____	North Coast, CA	14	17	56
	Salentein Reserve Cab Franc _____	Mendoza, Argentina	14	17	56
	Shatter Grenache _____	Roussillon, France	13	16	52
	Angove "Family Crest" Grenache _____ Shiraz Mourvedre	McLaren Vale, Australia			40
	DAOU Pessimist Red Blend _____	Paso Robles, CA			59
	Stags' Leap Winery Petite Syrah _____	Napa Valley, CA			66
	Seghesio Zinfandel _____	Sonoma Valley, CA			54
	Banfi Rosso di Montalcino _____	Toscana, Italy			72
	Vietti Nebbiolo Percacco Langhe _____	Piedmont, Italy			78
	Aia Vecchia Bolgheri Rosso Sorugo _____	Tuscany, Italy			102
	Ruffino Toscana Rosso Modus _____	Tuscany, Italy	15	18	60
RESERVED WINES	Jermann Chardonnay "Where Dreams" _____	Frulli Venezia Giulia, Italy			177
	Flowers Chardonnay _____	Sonoma Loas, CA			132
	Darioush Caravan Cabernet Sauvignon _____	Napa Valley, CA			153
	Don Melchor Cabernet Sauvignon _____	Puente Alto, Chile			250
	Palmaz Vineyards Cabernet Sauvignon _____	Napa Valley, CA			426
	Ceretto Barolo _____	Piedmont, Italy			125

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