

SHAREABLES

PULLED-TO-ORDER FRESH MOZZARELLA
Sea Salt, EVOO & Buttered Toast 15

TUSCAN RISOTTO ARANCINI
Ragu Rice Fritter, Mozzarella, Black Truffle Aioli & Parmigiano Mousse 12

CAPRESE "DEVILED EGGS"
Cherry Tomato Jam, Pistachio Pesto & Pecorino Toscano 13

MARINATED STEAK BITES
Pickled White Onion, Red Fresno Chili, Lemon, White Truffle Crema & Basil Oil Chimichurri 16

TUSCAN-HERBED FRIED MOZZARELLA
Arrabbiata Marinara & Dill Ranch 16

WOOD FIRED SALTED PRETZEL BITES
Smoked Gouda Beer Cheese 12

ROCA'S HOT WINGS
Garlic-Parmesan, Dill Pickle & Ranch 17

BLACK PEPPER-PARMIGIANO WAGYU MEATBALLS
San Marzano, Fresh Basil & Mozzarella 17

GRILLED GOAT CHEESE SANDWICH
Chèvre & Tomato Jam 9

AHI TUNA POKE
Togarashi, Scallion, Kewpie & Crispy Wontons 20

BURRATA DI BUFALA & TIGELLE ITALIAN STREETBREAD
Fresh Strawberry, Prosciutto di Parma, Fennel-Pink Peppercorn Jam & Basil 24

CAZUELAS & SPREADS

Served with fresh Naan.

BAKED GOAT CHEESE
Wild Mushroom & Thyme 15

SPICY PEPPERONI DIP
Tomato Stew, Fennel & Mozzarella 14

"THE GREEK" HUMMUS
Cucumber, Tomato, Olive, Red Onion, Feta & Red Wine Vinaigrette 14

SPINACH & ARTICHOKE DIP
Whipped Cream Cheese & Garlic Breadcrumbs 15

SALAD

Add Grilled Chicken Breast or Petite Filet to Make it an Entrée

SIGNATURE CAESAR
Romaine Hearts, Sourdough Croutons & Parmigiano-Reggiano 15

GREEN APPLE & CHÈVRE
Mixed Field Greens, Candied Pecans, Crispy Parsnips & Champagne Vinaigrette 14

BEET & CITRUS
Labneh, Pistachio, Orange Segments & Fresh Herbs 16

SWEET CORN BISQUE
Chive Crema & Calabrese Oil 10

MAIN Entradas

Add Artisan Bread | Toasted with Garlic Butter & Fresh Herbs 3.50pp

Signature PARMIGIANO FRIED CHICKEN
Creamy Yukon Gold Mashers & Parmigiano Gravy 29

SWEET TEA - BRINED PORK TENDERLOIN
Grilled Stone Fruit, Lardons, Fingerling Potatoes, Piquillo Peppers, Arugula & Peach Mostarda 26

HOUSE MARINATED BEEF TENDERLOIN
Marbled Tuscan Potatoes, Grilled Asparagus, & Calabrian Chili Crunch 46

PAN SEARED ATLANTIC SALMON
Orzo, Chickpeas, Cherry Tomato, English Cucumber, Tzatziki, Mint & Lemon-Garlic Vinaigrette 34

WAGYU MEATLOAF
Seared Onions, Wild Mushroom Bisque, Charred Broccolini & Green Peppercorn Au Poivre 29

RED WINE BRAISED SHORT RIB
Creamy Parmigiano-Reggiano Polenta, Wild Mushroom & Horseradish Gremolata 48

"CAESAR'S LAST STAND" WAGYU BURGER
Crispy Bacon, Cherry Tomato Jam, Mozzarella, Garlic Aioli & Fries 20

PASTA

Made fresh in-house daily to perfectly cradle bold sauces, fresh ingredients & timeless Tuscan flavors.

Signature TEXAS SMOKED BRISKET LASAGNA
Whole Milk Mozzarella, San Marzano, Texas Brisket & Parmigiano-Reggiano 22

MOZZARELLA STUFFED WAGYU MEATBALLS
House Spaghetti, San Marzano & Parmigiano-Reggiano 38

CAST IRON STUFFED SHELLS
Creamy Herbed Ricotta, Roasted Garlic, San Marzano & Fresh Mozzarella 21

TUSCAN CAMPANELLE ALLA BOLOGNESE
Fresh Herbs & Parmigiano-Reggiano 18

RIGATONI AL POMODORO
"All the Tomatoes" Sauce with Mozzarella & Sweet Basil 16

Gluten Free Pasta Available ~ Supplement 4

OVEN-FIRED PIZZA

Pizzas are served when ready; please allow up to 25 minutes.

PIZZA BIANCA
Pancetta, Lemon Ricotta, Red Onion, Jalapeño, Lemon Zest & Parmigiano-Reggiano 18

SOPPRESSATA & PEPPERONCINI
San Marzano, Mozzarella & Red Pepper Flakes 18

BALSAMIC ONION & GOAT CHEESE
Pistachio, Saba & Parsley 19

WAGYU MEATBALL & WILD MUSHROOM
Yellow Onion, Oregano & Red Pepper Flakes 19

FIG JAM & PROSCIUTTO
Baby Arugula, Lemon & Parmigiano Reggiano 21

SWEET

WHITE CHOCOLATE CHEESECAKE
Strawberry Three Ways & Almond Nougat 16

Signature NUTELLA TORTE
Peanut Butter Mousse, Banana Jam, Candied Peanuts & Salted Caramel 12

BROWN BUTTER TOASTED LEMON RICOTTA CAKE
Blueberry Lavender Coulis, Blueberry Jam, Vanilla Chantilly & Almond Nougat 13

Italian

SODAS

VANILLA ALMOND LEMON SEASONAL FLAVORS 4.50



Chef Dady Defined dishes represent the foundation of our kitchens; intentionally crafted and served across Chef Jason Dady restaurants.

Please inform your server of any dietary restrictions or allergies & we will do our best to accommodate your needs. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase the risk of foodborne illness. Enjoy these dishes responsibly & at your own discretion.

A gratuity of 20% will be added to parties of 8 or more

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Ragu Rice Fritter, Mozzarella, Black Truffle Aioli & Parmigiano Mousse 12

CAPRESE "DEVILED EGGS"
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MARINATED STEAK BITES
Pickled White Onion, Red Fresno Chili, Lemon, White Truffle Crema & Basil Oil Chimichurri 16

"THE GREEK" HUMMUS
Cucumber, Tomato, Olive, Red Onion, Feta & Red Wine Vinaigrette 14

TUSCAN-HERBED FRIED MOZZARELLA
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ROCA'S HOT WINGS
Garlic-Parmesan, Dill Pickle & Ranch 17

WOOD FIRED SALTED PRETZEL BITES
Smoked Gouda Beer Cheese 12

GRILLED GOAT CHEESE SANDWICH
Chèvre & Tomato Jam 9

AHI TUNA POKE
Togarashi, Scallion, Kewpie & Crispy Wontons 20

BLACK PEPPER-PARMIGIANO WAGYU MEATBALLS
San Marzano, Fresh Basil & Mozzarella 17

BURRATA DI BUFALA & TIGELLE ITALIAN STREETBREAD
Fresh Strawberry, Prosciutto di Parma, Fennel-Pink Peppercorn Jam & Basil 21

SPINACH & ARTICHOKE DIP
Whipped Cream Cheese & Garlic Breadcrumbs 15

SANDWICHES

"CAESAR'S LAST STAND" WAGYU BURGER
Crispy Bacon, Cherry Tomato Jam, Mozzarella, Garlic Aioli & Fries 17

"THE BALLER" CLASSIC MEATBALL SUB
Wagyu Meatballs, San Marzano Tomato & Melted Mozzarella 17

"THE GRINDER" ITALIAN HERO
Prosciutto, Genoa, Provolone, Lettuce, Tomato, Sweet Peppers, Giardiniera & Red Wine Vinaigrette 16

Lunch

COCKTAILS

FROZEN PEACH BELLINI
Deep Eddy Peach Vodka, Peach & Prosecco 13

ESPRESSO MARTINI
Borghetti Liqueur, Hanson Vodka, Coffee & Vanilla Simple Syrup 15

FROZEN ITALIAN MARGARITA
Tres Agaves Blanco Tequila, Amaretto & Fresh Lime Juice 13

PASTA

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RIGATONI AL POMODORO
"All the Tomatoes" Sauce with Mozzarella & Sweet Basil 14

Gluten Free Pasta Available ~ Supplement 4

Lunch ENTRADAS

Add Artisan Bread | Toasted with Garlic Butter & Fresh Herbs 3.50pp

GRILLED SKEWERS
Sweet Peppers, Onions & Protein Marinated with Toasted Cumin Seed, Fennel & Garlic
o Chicken Breast 15 | Beef Sirloin 19

Signature PARMIGIANO FRIED CHICKEN
Creamy Yukon Gold Mashers & Parmigiano Gravy 29

PAN SEARED ATLANTIC SALMON
Orzo, Chickpeas, Cherry Tomato, English Cucumber, Tzatziki, Mint & Lemon-Garlic Vinaigrette 22

WAGYU MEATLOAF
Seared Onions, Wild Mushroom Bisque, Charred Broccolini & Green Peppercorn Au Poivre 22

ROASTED CHICKEN ITALIAN COBB SALAD
Lardons, Soft-Boiled Egg, Fennel Jam, Cucumber, Candied Pecans & Champagne Vinaigrette 15

OVEN-FIRED PIZZA

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BALSAMIC ONION & GOAT CHEESE
Pistachio, Saba & Parsley 19

WAGYU MEATBALL & WILD MUSHROOM
Yellow Onion, Oregano & Red Pepper Flakes 19

FIG JAM & PROSCIUTTO
Baby Arugula, Lemon & Parmigiano Reggiano 21

SALADS

Add Grilled Chicken Breast or Petite Filet to Make it an Entrée

Signature CAESAR
Romaine Hearts, Sourdough Croutons & Parmigiano-Reggiano 15

GREEN APPLE & CHÈVRE
Mixed Field Greens, Candied Pecans, Crispy Parsnips & Champagne Vinaigrette 14

BEET & CITRUS
Labneh, Pistachio, Orange Segments & Fresh Herbs 16

SWEET CORN BISQUE
Chive Crema & Calabrese Oil 10

SWEET

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BURRATA DI BUFALA & TIGELLE ITALIAN STREETBREAD
Fresh Strawberry, Prosciutto di Parma, Fennel-Pink Peppercorn Jam & Basil 21

ARTISAN BREAD
Toasted with Garlic Butter & Fresh Herbs 3.50pp

Brunch ENTRADAS

BLUEBERRY WAFFLES
Orange Zest Crème Fraîche, Lemon Ricotta, Blueberry Jam & Lavender Coulis 15

BREAKFAST BRIOCHE SAMMY
Scrambled Egg, Sausage, Bacon, American Cheese & Harissa Aioli 15

SMOKED BRISKET HASH
Garden Peppers, Tuscan Potatoes & Fried Egg 19

THE MARTILLO BREAKFAST
Local Fried Egg, Black Pepper Sausage, Bacon, Crispy Tuscan Potatoes & Texas Toast 18

TIRAMISU PANCAKES
Espresso-Vanilla Syrup, Whipped Mascarpone & Coffee Chantilly 16

GARDEN FRITTATA
Chef's Garden Selections, Dill Crème Fraîche & Garden Salad 14

AVOCADO TOAST
Soft-Boiled Egg, Everything Bagel Spices, Kewpie, Wasabi Peas, EVOO & Micro Cilantro 15

OVEN-FIRED PIZZA

Pizzas are served when ready; please allow up to 25 minutes.

PIZZA BIANCA
Pancetta, Lemon Ricotta, Red Onion, Jalapeño, Lemon Zest & Parmigiano-Reggiano 18

FIG JAM & PROSCIUTTO
Baby Arugula, Lemon & Parmigiano Reggiano 21

SOPPRESSATA & PEPPERONCINI
San Marzano, Mozzarella & Red Pepper Flakes 18

ROCA'S BREAKFAST
Black Pepper Sausage, Roasted Peppers, Sweet Onion & Local Fried Eggs 19

WAGYU MEATBALL & WILD MUSHROOM
Yellow Onion, Oregano & Red Pepper Flakes 19

BALSAMIC ONION & GOAT CHEESE
Pistachio, Saba & Parsley 19

Brunch COCKTAILS

FROZEN PEACH BELLINI
Deep Eddy Peach Vodka, Peach & Prosecco 13

ESPRESSO MARTINI
Borghetti Liqueur, Hanson Vodka, Coffee & Vanilla Simple Syrup 15

SMOKED BLOODY MARY
House Mix, Dripping Springs Vodka, Signature Spices & Smoked Sea Salt Rim 15

FROZEN ITALIAN MARGARITA
Tres Agaves Blanco Tequila, Amaretto & Fresh Lime Juice 13

SPRITZ TOWER

A showstopper. Italy's iconic aperitivo, your choice of spritz. 4 or 8 glasses



FLIP *The Spritz*

CHOICE OF APEROL, LIMONCELLO OR HUGO
Once you're down to the last sip of your Italian-style spritz, we'll top it off with chilled Sauvignon Blanc – a refreshing twist on the classic spritz.

LUNCH PLATES

ROASTED CHICKEN ITALIAN COBB SALAD
Lardons, Soft-Boiled Egg, Fennel Jam, Cucumber, Candied Pecans & Champagne Vinaigrette 15

"CAESAR'S LAST STAND" WAGYU BURGER
Crispy Bacon, Cherry Tomato Jam, Mozzarella, Garlic Aioli & Fries 17

GRILLED SKEWERS
Sweet Peppers, Onions & Protein Marinated with Toasted Cumin Seed, Fennel & Garlic
o Chicken Breast 15 | Beef Sirloin 19

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SALADS

Add Grilled Chicken Breast or Petite Filet to Make it an Entrée

Signature SIGNATURE CAESAR
Romaine Hearts, Sourdough Croutons & Parmigiano-Reggiano 15

GREEN APPLE & CHÈVRE
Mixed Field Greens, Candied Pecans, Crispy Parsnips & Champagne Vinaigrette 14

BEET & CITRUS
Labneh, Pistachio, Orange Segments & Fresh Herbs 16

SWEET CORN BISQUE
Chive Crema & Calabrese Oil 10

PASTA *Made fresh in-house daily to perfectly cradle bold sauces, fresh ingredients & timeless Tuscan flavors.*

CAST IRON STUFFED SHELLS
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Signature COCKTAILS



FULL OF FLOWERS

Deep Eddy Ruby Red Vodka, St. Germain, Hibiscus Syrup, Pomegranate Juice & Grapefruit Juice 15

MARGARITA ON THE ROCA

Maestro Dobel Tequila Blanco, Cointreau, Lime & Simple Syrup with a Salted Rim 15

SMOKED BLOODY MARY

House Mix, Dripping Springs Vodka & BBQ Sauce with a Smoked Sea Salt Rim 15

ESPRESSO MARTINI

Borghetti Liqueur, Hanson Vodka, Coffee & Vanilla Simple Syrup 15

BREAK THE BRULÉ

Martell Cognac, Giffard Banana Liqueur, Creme de Cacao, Cream & Cinammon Syrup 15

MOCKINGBIRD

Buffalo Trace Bourbon, Strawberry Campari, Velvet Falernum, Pineapple & Lime 15

STRAWBERRY SOUR

Hanson Vodka, Egg White, Strawberry Puree, Lemon & Lime 15

CIPRIANI PEACH BELLINI

The original Peach Bellini. White Peaches & Prosecco 13

JD'S OLD FASHIONED

Buffalo Trace Bourbon, Orange, Sugar & Old Fashioned Bitters 15

THE EASTERN SUNSET

Botanist Gin, Mint, Cucumber, Allspice & Saffron Syrup 15

RANCH WATER

LALO Blanco Tequila, Topo Chico & Lime 15

WALKING OAXACA

Gracias-a-Dios Mezcal, Solerno Blood Orange & Mole Bitters with a Smoked Cinnamon Stick 15

MIDNIGHT MAGUEY

Gracias a Dios Mezcal, Creme de Violette, Muddled Blueberries, Grapefruit & Agave 15

FROZEN

FROZEN PEACH BELLINI

Deep Eddy Peach Vodka, Peach & Prosecco 15

FROZEN ITALIAN MARGARITA

Tres Agaves Blanco Tequila, Amaretto & Fresh Lime Juice 15

SPRITZ

CLASSIC ITALIAN SPRITZ

Choice of Campari or Aperol, Champagne, Topo Chico & Orange 15

LIMONCELLO SPRITZ

Limoncello, Champagne & Topo Chico 15

HUGO SPRITZ

St. Germain, Champagne, Topo Chico, Lemon & Mint 15

SPRITZ TOWER | 4 or 8 glasses

A showstopper. Italy's iconic aperitivo, your choice of spritz.

FLIP The Spritz

CHOICE OF APEROL, LIMONCELLO OR HUGO

Once you're down to the last sip of your Italian-style spritz, we'll top it off with chilled Sauvignon Blanc - a refreshing twist on the classic spritz.

MOCKTAILS

MIDNIGHT JEWELS

Fresh Muddled Blueberry, Basil, Coconut Milk & Lime 9

STOP & SMELL THE FLOWERS

Hibiscus Syrup, Pomegranate Juice, Lemon & Topo Chico 8

SIGNED, HEALED & DELIVERED

Honeydew Green Tea, Lime, Agave & Topo Chico 8

PINK DRINK

Almond Milk, Rose Syrup, Strawberry & Lemon 9

Italian

SODAS

VANILLA
ALMOND
LEMON
SEASONAL FLAVORS 4.50

HAPPY HOUR

WEEKDAYS 4 - 6 PM

Curated WINE LIST



SPARKLING

	GL BTL
Bread & Butter Prosecco Veneto, Italy	9 36
Avissi Prosecco Veneto, Italy	40
Bouvet Brut Rosé Loire Valley, France	12 48
Batasiolo Moscato d'Asti Piedmont, Italy	14 56
Schramsberg Blanc de Blancs North Coast, California	82
Nicolas Feuillatte Champagne, France	120
Bollinger Special Cuveé Brut Champagne, France	180

SAUVIGNON BLANC

Matua Marlborough, New Zealand	9 36
Emmolo Napa Valley, California	11 44
Duckhorn North Coast, California	76
Comte de la Chevalière Sancerre Blanc Loire Valley France	80
Saracina Vineyards Mendocino, California	42

CHARDONNAY

Bonterra Estate Collection Mendocino, California	10 40
Mer Soleil Monterey, California	48
Castello Banfi Fontanelle Tuscany, Italy	17 68

MISC. WHITES

	GL BTL
Bottega Vinaia Pinot Grigio Trentino-Alto Adige, Italy	11 44
Matanzas Creek Chenin Blanc Sonoma County, California	56
The Seeker Riesling Mosel, Germany	10 40
Bodega Garzón Reserva Albariño Maldonado, Uruguay	13 52

ROSÉ

Bieler Père et Fils Provence, France	10 40
AIX Rosé Coteaux d'Aix Provence, France	48
Planeta Sicily, Italy	11 44
Daou Paso Robles, California	55

White RESERVE

Chateau Montelena Chardonnay Napa Valley, California	120
Ca'Marcanda Vistamare White Blend Tuscany, Italy	150

PINOT NOIR

Diora La Petite Grace Monterey, California	12 48
RouteStock Sonoma Coast, California	15 60
Resonance Willamette Valley, Oregon	71
Belle Glos Balade Santa Maria, California	108

CABERNET SAUVIGNON

True Myth Paso Robles, California	10 40
Joel Gott 815 Northern California	11 44
Black Stallion Napa Valley, California	14 56
Decoy Sonoma County, California	65
Daou Paso Robles, California	52
Hess Maverick Ranches Paso Robles, California	57
Provenance Vineyards Napa Valley, California	19 76
Austin Hope Paso Robles, California	1 Liter 110

Red RESERVE

Darioush Caravan Cabernet Sauvignon Napa, California	153
Don Melchor Cabernet Sauvignon Chile	250
Palmaz Cabernet Sauvignon Napa Valley, California	280
Ceretto Barolo Piedmont, Italy	125

MISC. REDS

Tenuta di Nozzole Chianti Classico Tuscany, Italy	14 56
Masi Campofiorin Veneto, Italy	48
Trapiche Medalla Malbec Mendoza, Argentina	15 60
Bodega Garzón Tannat Maldonado, Uruguay	56
Markham Six Stack Merlot North Coast, California	52
Alexander Valley Vineyards Cabernet Franc California	56
Shatter Grenache Roussillon, France	59
Ceretto Rossana Dolcetto d'Alba Piedmont, Italy	20 80
Daou Pessimist Red Blend Paso Robles, California	54
E. Guigal Cotes du Rhone Rouge Rhone, France	52
Seghesio Zinfandel Sonoma, California	72
Castello Banfi Rosso di Montalcino Tuscany, Italy	72
Casa Jipi Nebbiolo Baja California, Mexico	12 48
San Polo Rubio Toscana Red Blend Tuscany, Italy	12 44

Availability on certain vintages, varietals & selections may change due to an ever-changing menu.

HAPPY HOUR

WEEKDAYS 4 – 6 PM

Signature COCKTAILS

FROZEN PEACH BELLINI

Deep Eddy Peach Vodka,
Peach & Prosecco 10

FROZEN *Italian* MARGARITA

Tres Agaves Blanco
Tequila, Amaretto
& Fresh Lime Juice 10

ESPRESSO MARTINI

Borghetti Liqueur, Hanson
Vodka, Coffee & Vanilla
Simple Syrup 12

JD'S OLD FASHIONED

Buffalo Trace Bourbon,
Orange, Sugar
& Old Fashioned Bitters 12

MARGARITA *on the* ROCA

Maestro Dobel Tequila Blanco,
Cointreau, Lime & Simple Syrup
with a Salted Rim 10

CLASSIC *Italian* SPRITZ

Choice of Campari or Aperol,
Champagne, Topo Chico
& Orange 10

HUGO SPRITZ

St. Germain, Champagne,
Topo Chico, Lemon & Mint 10

DAILY COCKTAIL

Crafted fresh each day with
seasonal flavors & spirits 10

Enjoy

WINE

SPARKLING

Bread & Butter Prosecco 7

WHITE

Matua Sauvignon Blanc 7
Bonterra Chardonnay 8

ROSÉ

Bieler Père et Fils' Rosé 8

RED

Joel Gott Cabernet Sauvignon 8

Savor

BEER

DOS XX 6

MCCONAUHAZE IPA 8

MICHELOB ULTRA 6

Slurp

MOCKTAIL

STOP & SMELL

THE FLOWERS

Hibiscus Syrup,
Pomegranate Juice,
Lemon & Club Soda 6

HAPPY HOUR *Bites*

A curated selection of half portions designed for grazing alongside cocktails.

CAPRESE "DEVILED EGGS"

Cherry Tomato Jam, Pistachio Pesto & Pecorino Toscano 5

GRILLED GOAT CHEESE SANDWICH

Chèvre & Tomato Jam 5

ROCA'S HOT WINGS

Garlic-Parmesan, Dill Pickle & Ranch 11

TUSCAN RISOTTO ARANCINI

Ragu Rice Fritter, Mozzarella, Black Truffle Aioli & Parmigiano Mousse 5

"THE GREEK" HUMMUS

Cucumber, Tomato, Olive, Red Onion, Feta & Red Wine Vinaigrette 12

MARINATED STEAK BITES

Pickled White Onion, Red Fresno Chili, Lemon, White Truffle Crema
& Basil Oil Chimichurri 14

TUSCAN-HERBED FRIED MOZZARELLA

Arrabbiata Marinara & Dill Ranch 5

SOPPRESSATA & PEPPERONCINI PIZZA

San Marzano Sauce, Mozzarella & Red Pepper Flakes 10

PIZZA BIANCA

Pancetta, Lemon Ricotta, Red Onion, Jalapeño, Lemon Zest
& Parmigiano-Reggiano 10

PETITE PARMIGIANO FRIED CHICKEN

Creamy Yukon Gold Mashers & Parmigiano Gravy 10

CHICKEN BREAST SKEWERS (2)

Sweet Peppers, Cipolini Onions 14

WOOD FIRED SALTED PRETZEL BITES

Smoked Gouda Beer Cheese 11

