

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

WOOD FIRED SALTED PRETZEL BITES
Smoked Gouda Beer Cheese 12

GRILLED GOAT CHEESE SANDWICH
Chèvre & Tomato Jam 9

TUSCAN-HERBED FRIED MOZZARELLA
Arrabbiata Marinara & Dill Ranch 16

“LA PARADISO” BOARD

Burrata di Bufala, Mortadella, Pistachio-Basil Pesto,
& House-made Tigelle 16 | 24

HOT HONEY-TOGARASHI GLAZED RIBS
House Horseradish Pickles with Red Fresno
& White Onion 15

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

BLACK PEPPER WAGYU MEATBALLS
San Marzano Sauce, Melted Fresh Mozzarella,
Parmigiano & Basil 17

MINI SPICY TUNA CONES
Spicy Tuna Tartare, Chili Crunch, Wasabi-Avocado
Mousse, Wakame & Furikake 19

CAZUELAS & SPREADS

Served with fresh Naan

CRISPY PORK BELLY HUMMUS
House Made Hummus, Crispy Pork Belly,
Pickled Pepper Relish, Harissa Coulis & Fresh Naan 18

BEET & CITRUS LABNEH
Golden & Red Beets, Orange Segments, Pistachios
& Fresh Herbs 16

SPINACH & ARTICHOKE DIP
Whipped Cream Cheese & Garlic Breadcrumbs 15

SEASONAL BISQUE
Inspired by the Season 10



SALADS

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

FALL ARUGULA SALAD
Cranberry, Dates, Radicchio, Gorgonzola,
Candied Walnuts, Parmigiano Frico
& Blood Orange Vinaigrette 15

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

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

MAIN Entradas

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

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

WAGYU MEATLOAF
Wild Mushroom Bisque, Carmelized Onions,
Charred Broccolini & Au Poivre 22

TUSCAN BEEF FILET
Tuscan-Marinated Beef Tenderloin,
Marbled Herbed Potatoes, Grilled Asparagus
& Roca's Calabrian Chili Crunch 46

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

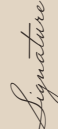
SWEET TEA BRINED PORK CHOP
Oven-Roasted Sweet Potato, Sun-Dried
Tomato Butter, Blistered Haricots Verts,
Lemon & Herbs 32

“CAESAR’S LAST STAND” WAGYU BURGER
Crispy Bacon, Cherry Tomato Jam,
Mozzarella, Garlic Aioli & Fries 20

PASTAS

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

 **TUSCAN CAMPANELLE ALLA BOLOGNESE**
Fresh Herbs & Parmigiano-Reggiano 18

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

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

**ITALIAN SAUSAGE & BROCCOLINI
TAGLIATELLE**
Roasted Red Peppers, Chile Flake, Creamy Butter
Sauce & Parmigiano-Reggiano 24

Gluten Free Pasta Available ~ Supplement 4

OVEN-FIRED PIZZAS

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

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

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

BALSAMIC ONION & GOAT CHEESE
Pistachio, Saba & Parsley 19

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

BBQ CHICKEN PIZZA
BBQ Chicken, House BBQ Sauce, Mozzarella
& Shaved Red Onion 19

SWEETS

WHITE CHOCOLATE CHEESECAKE
Strawberry Three Ways & Almond Nougat 16

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

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

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

SHAREABLES ...

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

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

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

WOOD FIRED SALTED PRETZEL BITES
Smoked Gouda Beer Cheese 12

GRILLED GOAT CHEESE SANDWICH
Chèvre & Tomato Jam 9

TUSCAN-HERBED FRIED MOZZARELLA
Arrabbiata Marinara & Dill Ranch 16

SPINACH & ARTICHOKE DIP
Whipped Cream Cheese & Garlic Breadcrumbs 15

“LA PARADISO” BOARD

Burrata di Bufala, Mortadella, Pistachio-Basil Pesto,
& House-made Tigelle 16 | 24

HOT HONEY-TOGARASHI GLAZED RIBS
House Horseradish Pickles with Red Fresno
& White Onion 15

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

MINI SPICY TUNA CONES
Spicy Tuna Tartare, Chili Crunch, Wasabi-Avocado
Mousse, Wakame & Furikake 19

BLACK PEPPER WAGYU MEATBALLS
San Marzano Sauce, Melted Fresh Mozzarella,
Parmigiano & Basil 17

CRISPY PORK BELLY HUMMUS
House Made Hummus, Crispy Pork Belly,
Pickled Pepper Relish, Harissa Coulis & Fresh Naan 18

BURGERS & HANDHELDS

Served with Fries

“CAESAR’S LAST STAND” WAGYU BURGER
Crispy Bacon, Cherry Tomato Jam, Mozzarella, Garlic Aioli & Fries 17

ROCA’S CRISPY CHICKEN SAMMIE
Garlic Aioli, Romaine & Pickles on Brioche
Choice of Classic or Nashville Hot 16

TWO BROS. BBQ MARKET SMOKED TURKEY BLT
Two Bros. BBQ Market Smoked Turkey, Crispy Bacon, Romaine,
Tomato & Mayo on Brioche 16

PASTAS

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

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

**ITALIAN SAUSAGE & BROCCOLINI
TAGLIATELLE**
Roasted Red Peppers, Chile Flake, Creamy
Butter Sauce & Parmigiano-Reggiano 24

Gluten Free Pasta Available ~ Supplement 4

TUSCAN CAMPANELLE ALLA BOLOGNESE
Fresh Herbs & Parmigiano-Reggiano 18

TEXAS SMOKED BRISKET LASAGNA
Whole Milk Mozzarella, San Marzano, Texas Brisket
& Parmigiano-Reggiano 20

Lunch ENTRADAS

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

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

WAGYU MEATLOAF
Wild Mushroom Bisque, Carmelized Onions,
Charred Broccolini & Au Poivre 22

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

PARMIGIANO FRIED CHICKEN

Creamy Yukon Gold Mashers
& Parmigiano Gravy 29

OVEN-FIRED PIZZAS

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

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

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

BALSAMIC ONION & GOAT CHEESE
Pistachio, Saba & Parsley 19

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

BBQ CHICKEN PIZZA
BBQ Chicken, House BBQ Sauce, Mozzarella
& Shaved Red Onion 19

SALADS

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

FALL ARUGULA SALAD
Cranberry, Dates, Radicchio, Gorgonzola, Candied Walnuts,
Parmigiano Frico & Blood Orange Vinaigrette 15

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
Golden & Red Beets, Orange Segments, Pistachios
& Fresh Herbs 16

SEASONAL BISQUE
Inspired by the Season 10



SWEETS

WHITE CHOCOLATE CHEESECAKE
Strawberry Three Ways & Almond Nougat 16

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

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

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BLACK PEPPER WAGYU MEATBALLS
San Marzano Sauce, Melted Fresh Mozzarella, Parmigiano & Basil 17

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

CRISPY PORK BELLY HUMMUS
House Made Hummus, Crispy Pork Belly, Pickled Pepper Relish, Harissa Coulis & Fresh Naan 18

“LA PARADISO” BOARD

Burrata di Bufala, Mortadella, Pistachio-Basil Pesto, & House-made Tigelle 16 | 24

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House Horseradish Pickles with Red Fresno & White Onion 15

TUSCAN-HERBED FRIED MOZZARELLA
Arrabbiata Marinara & Dill Ranch 16

MINI SPICY TUNA CONES
Spicy Tuna Tartare, Chili Crunch, Wasabi-Avocado Mousse, Wakame & Furikake 19

WOOD FIRED SALTED PRETZEL BITES
Smoked Gouda Beer Cheese 12

ARTISAN BREAD
Toasted with Garlic Butter & Fresh Herbs 3.50pp

Brunch ENTRADAS

TUSCAN-HERBED CHICKEN & WAFFLES
House Battered Fried Chicken, Parmigiano Waffle, Whipped Brown Butter & Warm Maple Syrup 19

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

SOFT SCRAMBLE
Three Scrambled Eggs, Feta Cheese Crumbles, Heirloom Cherry Tomatoes & Avocado 19

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

NUTELLA-STUFFED FRENCH TOAST
Nutella-Stuffed Brioche, Fresh Strawberries, Strawberry Jam, Strawberry Coulis, Powdered Sugar & Maple Syrup 18

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

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

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

OVEN-FIRED PIZZAS

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

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

BBQ CHICKEN PIZZA
BBQ Chicken, House BBQ Sauce, Mozzarella & Shaved Red Onion 19

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

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

BALSAMIC ONION & GOAT CHEESE
Pistachio, Saba & Parsley 19

Brunch COCKTAILS

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

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

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

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

THE SPRITZ TOWER

Designed for the table. Made for the moment. Choose your spritz & make it a tower — 4 or 8 glasses of Italy’s iconic aperitivo.



LUNCH PLATES

“CAESAR’S LAST STAND” WAGYU BURGER
Crispy Bacon, Cherry Tomato Jam, Mozzarella, Garlic Aioli & Fries 17

TWO BROS. BBQ MARKET SMOKED TURKEY BLT
Two Bros BBQ Market Smoked Turkey, Crispy Bacon, Romaine, Tomato & Mayo on Brioche 16

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

ROCA’S CRISPY CHICKEN SAMMIE
Garlic Aioli, Romaine & Pickles on Brioche
Choice of Classic or Nashville Hot 16

Signature

PARMIGIANO FRIED CHICKEN

Creamy Yukon Gold Mashers & Parmigiano Gravy 29

PASTAS

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

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

ITALIAN SAUSAGE & BROCCOLINI TAGLIATELLE
Roasted Red Peppers, Chile Flake, Creamy Butter Sauce & Parmigiano-Reggiano 24

Gluten Free Pasta Available ~ Supplement 4

TUSCAN CAMPANELLE ALLA BOLOGNESE
Fresh Herbs & Parmigiano-Reggiano 18

Signature

TEXAS SMOKED BRISKET LASAGNA

Whole Milk Mozzarella, San Marzano, Texas Brisket & Parmigiano-Reggiano 20

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Signature COCKTAILS

FULL OF FLOWERS

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

MARGARITA ON THE ROCA

Chef Jason Dady Select Maestro Dobel Barrel Pick, Cointreau, Lime & Simple Syrup with a Salted Rim 15

**Drawn from a single barrel we handpicked, exclusively for our bar*

SMOKED BLOODY MARY

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

ROCA MEZCAL MULE

Gracias a Dios Mezcal, Crème de Violette, Ginger Beer & Lime 15

LA DOLCE SANGRIA

Pineapple, Passionfruit, White Wine & Red Wine Float 15

MOCKINGBIRD

Four Roses Small Batch, Strawberry Campari, Velvet Falernum, Pineapple & Lime 15

STRAWBERRY SOUR

Goodnight Loving Vodka, Egg White, Strawberry Puree, Lemon & Lime 15

ESPRESSO MARTINI

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

JD'S OLD FASHIONED

Chef Jason Dady Select Stranahan's Single Barrel Whiskey, Orange, Sugar & Old Fashioned Bitters 15

WESTERN SUNSET

Cognac Park Carte VSOP, Solerno Blood Orange Liqueur Agave, Lemon-Lime & Hibiscus Salt 15

RANCH WATER

La Pulga Tequila, Topo Chico & Lime 15

GIN BLOSSOM

The Botanist Gin, Mint, Topo Chico, Muddled Blueberries & Luxardo Cherries 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 Soda 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
Avisi 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	78
Nicolas Feuillatte Champagne, France	115
Bollinger Special Cuveé Brut Champagne, France	100

SAUVIGNON BLANC

Matua Marlborough, New Zealand	9 36
Bonterra Estate Collection Mendocino County, 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	11 42
Mer Soleil Monterey, California	46

MISC. WHITES

	GL BTL
Bottega Vinaia Pinot Grigio Trentino-Alto Adige, Italy	12 46
Matanzas Creek Chenin Blanc Sonoma County, California	56
The Seeker Riesling Mosel, Germany	40

ROSÉ

Bieler Père et Fils Provence, France	11 43
AIX Rosé Coteaux d'Aix Provence, France	48
Planeta Sicily, Italy	12 46
Daou Paso Robles, California	55

White RESERVE

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

CATERING & GROUP DINING

Where Tuscany meets Texas - host your next gathering with bold flavors, chef-curated menus & hospitality that turns a meal into a memory.

Contact us at PARTY@JASONDADY.COM | JASONDADY.COM

PINOT NOIR

Boen Tri County by Belle Glos Monterey, California	12 46
RouteStock Sonoma Coast, California	16 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
Tommasi Poggio Al Tufo Tuscany, Italy	14 56
Decoy Sonoma County, California	65
Daou Paso Robles, California	52
Ride Paso Robles, California	70
BACA Napa Valley, California	18 68
Austin Hope Paso Robles, California	1 Liter 110

Red RESERVE

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	16 60

Markham Six Stack Merlot North Coast, California	48
Walking Fool by Caymus Red Blend North Coast, California	58
Shatter Grenache Roussillon, France	52
Ceretto Rossana Dolcetto d'Alba Piedmont, Italy	80
Daou Pessimist Red Blend Paso Robles, California	50
E. Guigal Côtes du Rhône Rouge Rhône, France	52
Edmeades Zinfandel California	48
San Polo Rosso di Montalcino Tuscany, Italy	76
Casa Jipi Nebbiolo Baja California, Mexico	14 54
San Polo Rubio Toscana Red Blend Tuscany, Italy	13 47

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

09.18.2026

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

JD'S OLD FASHIONED

Chef Jason Dady Select Stranahan's
Single Barrel Whiskey, Orange, Sugar
& Old Fashioned Bitters 12

HUGO SPRITZ

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

MARGARITA *on the ROCA*

Chef Jason Dady Select
Maestro Dobel Barrel Pick,
Cointreau, Lime & Simple Syrup
with a Salted Rim 10

**Drawn from a single barrel we
handpicked, exclusively for our bar*

CLASSIC *Italian* SPRITZ

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

ESPRESSO MARTINI

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

DAILY COCKTAIL

Crafted fresh each day with seasonal flavors & spirits 10



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



BEER

DOS XX 6

MCCONAUHAZE IPA 8

MICHELOB ULTRA 6



MOCKTAIL

STOP & SMELL THE FLOWERS

Hibiscus Syrup,
Pomegranate Juice,
Lemon & Club Soda 7

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

WOOD FIRED SALTED PRETZEL BITES

Smoked Gouda Beer Cheese 9

TUSCAN-HERBED FRIED MOZZARELLA

Arrabbiata Marinara & Dill Ranch 5

GRILLED GOAT CHEESE SANDWICH

Chèvre & Tomato Jam 5

ROCA'S HOT WINGS

Garlic-Parmesan, Dill Pickle & Ranch 10

TUSCAN RISOTTO ARANCINI

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

HOT HONEY-TOGARASHI GLAZED RIBS

House Horseradish Pickles with Red Fresno & White Onion 15

SOPPRESSATA & PEPPERONCINI PIZZA

San Marzano Sauce, Mozzarella & Red Pepper Flakes 10

PIZZA BIANCA

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

PARMIGIANO FRIED CHICKEN TENDERS

Parmigiano Gravy 10

CHICKEN BREAST SKEWERS (2)

Sweet Peppers, Cippolini Onions 14



Bar OFFERINGS



VODKA

Chopin
Deep Eddy Peach
Deep Eddy Ruby Red
Dripping Springs
Grey Goose
Hanson
Reyka
Tito's

GIN

Bombay Sapphire
Dripping Springs
Drumshanbo Gunpowder
Hendrick's Scottish
Monkey 47
Tanqueray London Dry
The Botanist

RUM

Bacardi
Flor de Caña Añejo
Malibu Coconut
Myers's Dark Rum
Pusser's British Navy Rum
Ron Zacapa
Smith & Cross

TEQUILA

1800 Coconut
El Tequileno 1959
Expressions Cristalino
Don Julio Blanco
Don Julio Reposado
Herradura Silver
Humano Anejo
Humano Blanco
Humano Reposado
Lalo
La Pulga Blanco
La Pulga Reposado
La Pulga Añejo
Maestro Dobel Blanco
Maestro Dobel Dady Barrel
Ocho Blanco
Ocho Repo
Tahona Organic Blanco
Tres Agaves Blanco

MEZCAL

Amaras Verde Mezcal
Chinga Quedito Jabali
Chinga Quedito Marteno
Chinga Quedito Pechuga
Gracias a Dios Espadín Mezcal
Ojo de Tigre

LIQUEUR

Aperol
Borghetti
Campari
Disaronno
Licor 43
Pallini Limoncello
St. Germain

WHISKEY

1876 Port Barrel Finish
Angel's Envy Bourbon
Blanton's Bourbon
Buffalo Trace
Bulleit Bourbon
Bulleit Rye
Crown Royal Fine De Luxe
E.H. Taylor
Eagle Rare 10 Year
Four Roses Bourbon
Four Roses Single Barrel
Four Roses Small Batch
Garrsion Brothers Small Batch
High West Double Rye
Jack Daniel's Black
Jameson Irish Whiskey
Jim Beam Bourbon
Maker's Mark
Maker's Mark Bourbon
Old Forester
Rittenhouse Rye
Stranahan's Dady Select
Weller Special Reserve
Whistlepig Rye
Woodford Reserve

SCOTCH

Balvenie 12
Dewars
Glenfiddich Solera 15
Glenlivet 15 French Oak
Johnnie Walker Black
Macallan 12 Double Cask

COGNAC

Hennesy VS
Martell

BEER

Bud Light
Corona Premier
Dos XX
Guinness Stout
Lonestar
McConauhaze IPA
Michelob Ultra
Miller Lite
Modelo Especial
Pacifico
Peroni
Shiner Bock
Stella Artois
Yuengling

CANS

NÜTRL Pineapple Vodka Seltzer
Sun Cruiser Lemonade + Iced Tea
Michelob Ultra Zero (NA)



CHICKEN TENDERS | 12
Yukon Gold Mashers & Parmigiano Gravy

BUTTERED PASTA | 11

SAN MARZANO PASTA | 11

PEPPERONI PIZZA | 15

CHEESE PIZZA | 14

Jason Dady
RESTAURANTS

THE
rock
AT LA CANTERA™

