

# ROCKSALT

## Oyster Shooters \* \$10

**Short Tempered...**Stoli, lemon, house hot sauce

**Smoking Gun...**Mezcal, house Bloody Mary mix

**Cool Hand Cuke...**Bombay Safire, cucumber, lemon

**Real Dill...**Tullemore Dew Irish whiskey, pickle juice

**Virgin Cool Hand Cuke...**Amethyst Non-Alcoholic gin, cucumber, lemon

## Signature Cocktails

**Peach Orang Blossom Mule...**\$13...Ketel One orange blossom vodka, Peach Schnapps, lemon, orange, Ginger beer

**Spring Spritzer...**\$13...Elderflower, Vartely Sauvignon blanc, green apple, rosemary, tonic

**Pomegranate Spritz...**\$14...Pama, mint, cucumber, house made citrus mix, club soda

**Blood Orange Paloma...**\$14...Lunazul Reposado tequila, lime, blood orange purée, club soda

**Blueberry Lemon Mojito...**\$14...Aviation Gin, blueberry, demi, lemon, mint, sprite

**Chocolate Cherry Old Fashioned...**\$15...4 Roses bourbon, Luxardo, chocolate bitters

**Sazerac...**\$15...Woodford Rye bourbon, Absinthe, Demi, Peychauds bitters

**Rose Negroni...**\$15...Aviation Gin, Lillet Rose, Elderflower

**Seasonal Margarita...**\$16...Lunazul tequila with bartenders choice ingredients

## Signature Mocktails

(Ask your server about adding spirits)

**Arnold Palmer...**\$4...Unsweetened tea, Minute Made lemonade

**Shirley Temple...**\$6...House cherry syrup, sprite

**Virgin Boo-Ya Bloody Mary...**\$7...House recipe

**Virgin Mule...**\$6...Ginger beer, lime...**Add house made flavors ...**\$2

**Blueberry Lemon Fizz...**\$8...blueberry, lemon, mint, tonic

**Peachy Popping Pear...**\$9...Pear, peach, lemon, ginger syrup, basil, tonic

**Virgin Margarita...**\$9...non-alcoholic Italian spritz, house made citrus mix, simple syrup, sprite, salt rim...

**Add house made flavors ...**\$2

## Non-Alcoholic Beverages

Tea (hot and iced)...\$3 Hot

Coffee...\$3

Iced coffee...\$4 (add flavored creamer + \$1)

Coke products...\$3

Lemonade...\$3

San Pellegrino...\$4

\*May be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies or dietary restrictions.

Availability and pricing subject to change. A gratuity of 22% will be added to parties of 5 or more.

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## Sparkling Wine

- Prosecco on Draft, Italy.....\$9
- Beautiful Cava, Spain.....\$12/42
- Antech Brute Rose, France.....\$13/48
- Devavry Brute Premier Cru, France.....\$98

## White by the Glass

- Castellano Pinot Grigio, Italy.....\$12/42
- Vartely Sauvignon Blanc, Moldova.....\$13/48
- Cuvée Renee Dopff Riesling, France.....\$14/52
- Pass Station Chardonnay, California.....\$14/52
- Grey & Rose Pinot Grigio Rosé, Italy.....\$14/52
- Gomez Cruzado Blanc Segundo Ano, Rioja, Spain.....\$15/56

## White by the Bottle

- Moulin de Gassac Picpoul de Pinet, France.....\$42
- Gilles Lesimple Chavignol Sancerre, France.....\$64
- Chateau Font du Loup “Cotes du Rhône Blanc”, France.....\$72

## Specialty Red

- Bin No. 27 Reserve Porto, Portugal.....\$15

## Red by the Glass

- Sangria Vinito, Spain.....\$13/48
- Campo Malbec, Argentina.....\$13/48
- Century Oak Field Blend of Cabernet Sauvignon, Old Zin, Petite Shiraz, California.....\$14/54
- Yamhill Pinot Noir, Oregon.....\$15/58
- Faithful Hound Red Stellenbosch, Merlot, Cabernet Franc, Cabernet Sauvignon, Petite Verdot, Malbec, South Africa.....\$15/58
- Opolo Summit Creek Cabernet Sauvignon, California.....\$15/58

## Red by the Bottle

- Six Hats Shiraz, South Africa.....\$42
- Domaine Galevan, Côtes du Rhône, France.....\$56
- La Bastide Saint Dominique “Chateauneuf du Pape”, France.....\$100

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