HOUSE COCKTAILS

Red Lion Sour - 18
-Autumn comes first-
unaged apple brandy shaken with allspice,
fresh citrus, and house bitters.

Rocco's Revolver - 18
-Our house refined Revolver-
Don Fulano Fuerte tequila is blended with
Italian espresso liqueur, dry curacao, and a trio of bitters.

Quiet Village - 18
- Seattle tiki classic that hits just right -
Chairman's Reserve spiced rum shaken with house
ginger syrup, fresh citrus, spices, absinthe, and cola.

Apple Cider Fizz - 19
- Fall into our flavorful fizz-
Gray Whale gin shaken with dark apple cider,
house ginger, and fresh citrus.

Paper Fox - 18
- Soft afternoon delight -
Rye whiskey, bitter cherry, house ginger & fresh citrus

Cursed Cactus - 18
-Appraochable smokey citrus delight-
Los Vecinos Mezcal paired with Don Fulano Fuerte tequila,
shaken with Aperol, elderflower liqueur and fresh citrus.

Spiced Pear Spritz - 18
- Seattle Fall weather in a glass -
St. George Spiced Pear Brandy, Licor 43, prosecco

ELEVATED CLASSICS

Rocco's Espresso Martini - 20
- a house take on a classic-
Our take on the cult classic with
strong hints of vanilla and cocoa

Spiced Sicilian Sangria - 18
-a Sangria for the colder months -
Our Autumn take on a classic red sangria
features notes of apple, cinnamon, and carmelized pineapple

Black Manhattan - 22
- a modern classic-
Buffalo Trace Bourbon, Averna Amaro, Barrel-Aged Angostura Bitters

Rocco's Hemingway Daiquiri - 22
- staff favorite take on a classic-
House pick Clement Aged Rhum, Bitter Cherry,
fresh lime and grapefruit juices.

Rocco's Belltown Bloody Mary - 18
- house twist with the perfect amount of spice -
Gray Whale Vodka, fresh citrus, traditional spices, kumquat, chile liqueur

French 75 - 22
- classy with a kick -
Astraea Meadow Gin, fresh lemon, St. Germain Elderflower liquor,
Champagne

Last Rites - 20
- a mid-century classic-
House pick Clement Aged Rhum, fresh lime, passionfruit,
and Falernum

HIGHBALLS

Good Apples - 16
- Sweet & spicy apple pie highball -
Apple Brandy, Becherovka, bitters, topped with gingerbeer & soda

Mind Eraser -16
- A cult classic from the 90's -
Vodka and Coffee Liqueur topped with soda

Carabou Lucy -16
- Early 2000's house party -
Over-proof rum, pineapple rum, coconut
liqueur with pineapple juice and soda

TROPICAL COCKTAILS

Cape Town Cooler - 20
Jamaican and Puerto Rican Rums laced with espresso,
fresh citrus and exotic spices

Haunted Heel - 20
Fresh citrus, madagascar and far east spices,
a knockout combination of Jamaican and Haitian Rums.

Black Orchid - 20
A cult classic featuring high octane overproof rums
from Jamaica and Guyana blended with
tropical fruits and a secret houce spices mix

Macadamia Nut Chi Chi - 20
Hawaii in a glass, Hawaiian rum, coconut cream,
pineapple and macadamia nut flavors

NO PROOF
no booze loosey-goosey for you!

AmericaNO - 16
- An herbal & bitter sober Italian -
Giffard apertivo and amaro
served tall & topped with tonic

Fools Gold - 16
- Tennesse afternoon sweet delight -
Bourbon, amaro, honey & fresh citrus

Ray's Escape - 16
- zero proof but full of flavor -
Pathfinder NA Amaro, coconut cream, citrus,
passionfruit, and spices.

THERE IS A 3% CONVENIENCE FEE ON ALL CREDIT CARD PAYMENTS
PARTIES OF 5 OR MORE 20% GRATUITY WILL BE ADDED TO THE CHECK

SHOT SPECIALS

Angostura Bitters	1 ounce	44.7% abv	13
Underberg Bitters	1 ounce	44% abv	10

DRAFT

Diamond Knot Brewing, Root Beer			6 Pint
Mukilteo, WA	Cane Sugar Root Beer	0% ABV	
Kulshan Brewing Co, Premium Lager			10 Pint
Bellingham, WA	American Lager	5.0% ABV	
Brouwerij De Brabandere, Bavik Super Pils			10 Pint
Belgium	Pilsner-Bohemian-Czech	5.2% ABV	
Reuben's Brews, Little Fox			10 Pint
Seattle, WA	Red Ale	6.5 % ABV	
Flying Lion Brewing, Call it a Day Pale			10 Pint
Seattle, WA	Pale Ale	5.1% ABV	
Seapine Brewing, Citra IPA			10 Pint
Seattle, WA	Hazy IPA	6.6% ABV	
Fort George Brewery, Vortex IPA			10 Pint
Astoria, OR	IPA	7.2% ABV	
Stiegl Brewery, Grapefruit Radler			10 Pint
Austria	Radler	2% ABV	
Weihenstephan Brewery, Hefe Weissbier			10 Pint
Germany	Hefeweizen	5.4% ABV	
Icicle Brewing, Dark Persuasion Stout			10 Pint
Leavenworth, WA	Milk Stout	6.5% ABV	
Obec Brewing, Oktoberfest Marzen			10 Pint
Seattle, WA	Marzen	5.3% ABV	
Finnriver Farm & Cidery, Pear Cider			10 11oz
Chimacum, WA	Cider	6.5% ABV	
Great Notion Brewing, Blueberry Muffin Tart Ale			10 11oz
Seattle, WA	Sour	6.0 % ABV	
Brouwerij Verhaeghe, Duchesse De Bourgogne			14 11oz
Belgium	Sour - Flanders Red Ale	6.2% ABV	

BOTTLE & CAN

Rainier Brewing Company, Rainier			6 12oz
USA	Lager	4.6% ABV	
Grupo Modelo, Modelo Especial			7 12oz
Mexico	Lager	4.4% ABV	
Moretti Italian Lager			7 11oz
Australia	Lager	5.0% ABV	
Sazon, Pineapple Tepache			9 12oz
Mexico	Tepache	7.0% ABV	
Schilling Cider Co, Heirloom Apple Cider			8 16oz
Seattle, WA	Dry Cider	7.5% ABV	
Ghost Fish Brewing, Grapefruit IPA			9 16oz
Seattle, WA	Gluten Free IPA	5.5% ABV	
San Juan Seltzer, Rainier Cherry/Huckleberry			6 12oz
Seattle,WA	Hard Seltzer	4.5% ABV	
Best Day Brewing, West Coast IPA			7 12oz
Sausalito, CA	Non-Alcolic Beer	0.00% ABV	
Nastro Azzuro, Peroni 0.0%			6 12oz
Sausalito, CA	Non-Alcolic Beer	0.00% ABV	

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NATURAL WINE

organic fruit, biodynamically cultivated, hand harvested with native yeast fermintation & minimal intervention

Red

Glass / Carafe / Bottle

BLUE FRUIT, CRUNCHY GREEN PEPPER, LEATHER & SMOKE — **16 / 30 / 56**
Syrah — **Bojo Cru Syrah 2021, Lucius, Columbia Valley, WA**

DARK BERRY, BAKING SPICE, & TRUFFLY EARTH — **16 / 30 / 56**
Pinot Noir — **2023, Sass, Willamette, OR**

JUICY CHERRIES, BLACK CURRENT, ROSES & TAR — **16 / 30 / 56**
Zweigelt — **2022, Johannes Zillenger, Niederosterreich, AT**

White

GRANNY SMITH APPLES, CREAMY STONE FRUIT & SLATE — **16 / 30 / 56**
Chardonnay — **2019, Gilbert, Willamette, OR**

RIPE QUINCE AND STONE FRUIT WITH WHITE PEPPER — **15 / 28 / 52**
Gruner Veltliner — **2021, Meinklang, Thurneustift, AT**

LEMON OIL, PEACH & WHITE FLOWERS & BALANCED MINERAL — 16 / 30 / 56
Sauvignon Blanc — **2022, Pas De Probleme, Languedoc, FR**

CREAMY CITRUS, GOLDEN APPLE AND WHITE BLOSSOM — 15 / 28 / 52
Alvarinho — 2021, Nortico, **Minho, PT**

LIME PEEL, CRUNCHY PEAR, HONEY, & A HINT OF BASLAMIC — 15 / 28 / 52
Vermintino di Sardegna — 2022, Soprasole, **Sardegna, IT**

PEACH, MELON, APPLE, & PINEAPPLE WITH STEELY ACIDITY — 16 / 30 / 56
Chenin Blanc — 2021, Ansel, Columbia Valley, **WA**

Rosé

Glass / Carafe / Bottle

LIVELY CHERRY FRUIT, STRAWBERRY, POMEGRANATE — 15 / 28 / 54
Zweigelt — Rose, Christina 2023, **Gottlesbrunn, AT**

GRAPEFRUIT OIL, ROSE WATER, LYCHEE & STRAWBERRIES — 15 / 28 / 54
Mourvedre/Grenache — Rose, Gilbert 2020, **Yakima, WA**

WILD STRAWBERRY, TART CHERRY, ROSE PETAL — **15 / 28 / 54**
Lambrusco di Sorbara — **La Divina, Famiglia Carafoli, Emilia-Romagna, IT**

Orange

STONE FRUIT, GRAPEFRUIT, LEMONGRASS & SMOKY HERB — **15 / 28 / 54**
Sauvignon Blanc — **Orange 2023, No es Pituko, Morina, CL**

GUMMY PEACHES & PINEAPPLE WITH A DELICATE GRASSINESS — 15 / 28 / 54
Reisling/Pinot Gris — Drink This Wine 2023, The Marigny, **McMinnville, OR**

Bubbles

CRISPY CITRUS, CRUSHED STONE & FRESH BAKED PASTRY — **15 / 28 / 54**
Macabeo/Xare-lo/Parellada — **Cava Brut, Mercat, Barcelona, SP**

GREEN APPLE, LEMON ZEST, WHITE FLOWERS, BRIOCHE — **16 / 30 / 62**
White Blend — **Cremant de Bourgogne Brut, Burgundy, FR**

DARK BLACK FRUIT, CRUSHED STONE, PEPPER — 15 / 28 / 54
Lambrusco Salamino — **Quarticello 2023, Emilia Barbacane, Emilia-Romanga, IT**

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