

Raw Bar

Oysters on the half-shell	Kumamoto or Island Creek served with yuzu mignonette, classic cocktail sauce, and fresh citrus over crushed ice	\$18/32
Shrimp Cocktail	Classic with cocktail sauce and fresh grated horseradish	\$26
Asian Hamachi Crudo	Thin sliced Hamachi, Watermelon radish, Yuzu Ponzu, ponzu, Crispy Garlic Chile oil	\$23

Crispy Mini Tacos 3 per order

Wagyu Cheesesteak	shaved ribeye, caramelized onion, American cheese	\$15
Tuna Tartare	sesame, scallion, avocado crema	\$22
Caramelized Cauliflower	fresh herb crema, pickled onion	\$15

Starters

Crispy Tempura Greens	fresh greenbeans, light tempura, Rocco's bang bang sauce	\$15
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HERE FOR YOU IN
GLORY or DEFEAT

Dips & Boards

Guacamole & Salsa	Fresh avocado, pico de gallo, lime, house made tortilla chips	\$15
Tavern Onion Dip	Housemade Potato chips with a proper caramelized onion dip.	\$15
Spinach Artichoke	Creamy spinach, artichoke, melted cheese, baked hot, served with veggies & tortilla chips	\$18
Rocco's Queso	Melted cheese, green chili, subtle spice, house made tortilla chips	\$15
Buffalo Chicken Dip	Pulled chicken, buffalo heat, creamy cheese, blue cheese finish, served with veggies & tortilla chips	\$18

House Nachos!

Classic Nacho Tray

Queso, pico, pickled onion, jalapeño, crema, guacamole
Add grilled chicken (+\$8) or shaved ribeye (+\$10)
Small Tray \$17 | Large Tray \$28

Ahi Tuna Wonton Nachos

Crispy wontons, ahi tuna, avocado, chili crisp glaze, scallion, cilantro, spicy mayo
Small Tray \$28 | Large Tray \$48

Limited Opening Menu

Wings & Tenders

Served with blue cheese or Ranch

BONE-IN WINGS

8 wings, choose one sauce \$18 | 16 wings, choose two sauces \$34
(extra sauce +\$2)

OR

HAND-BREADED TENDERS

3 tenders, choose one sauce \$13 | 6 tenders, choose one sauces \$25
(extra sauce +\$2)

*Wings come tossed, Tenders come dry unless request for sauce on side or to be tossed.

PICK YOUR FLAVOR

Brown Butter Buffalo | Chili Crisp Teriyaki | General Tso's |
Lemon Pepper | Garlic Parm | Dry Mole

MAKE IT A MEAL +\$5 Sea Salt Fries · Tempura Greens · Slaw

WING & TENDIE FLIGHT

\$27 / \$32

Can't pick just one? *Don't.*

12-PIECE FLIGHT — 3 EACH OF 4 FLAVORS

Choose any four sauces. Perfect for the table.
Built for the game.

WHERE CHAMPIONS
ARE MADE

Salads & Bowls

Elote Caesar	Romaine, charred corn, cotija, tajín tortilla crisp, lime Caesar.	\$15
Asian Chicken Crunch	Shredded cabbage, carrot, mango, crispy noodles, crushed peanuts, peanut vinaigrette, chili crisp teriyaki chicken, cilantro & scallion	\$18
Rocco's Cobb	Gem lettuce, Jumbo Shrimp or Chicken breast, avocado, bacon, blistered tomato, pickled onion Green goddess or citrus vinaigrette	\$24

Handhelds

Served with your choice of: Sea Salt Fries · Crispy Tempura Greens · Asia Sesame Slaw

Tavern Burger*	House-blend seven ounce patty, American cheese, shredded lettuce, dill pickle slices, red onion, tavern sauce, brioche bun.	\$22
Philly French Dip	Shaved ribeye, american & cheddar, sweet & hot pickled peppers, toasted hoagie, rich caramelized onion au jus served with horseradish crema	\$22
Al Pastor Clubhouse	Triple-deck sourdough, Al pastor spiced chicken, bacon, avocado, shaved lettuce, pineapple, Garlic-Cilantro Mayo	\$20

Mains

Crispy Asian Snapper	Crisp cod, remoulade sauce, lemon, skin-on shoestring fries	\$40
Brown Butter Buffalo Chicken Paillard	Seared chicken, arugula and iceberg salad in blue cheese dressing, pickled celery and carrot chimichurri	\$25
Champion's Churrasco Frites	Grilled hanger steak, chimichurri, skin-on shoestring fries	\$40
Grain Bowl	Farro, quinoa, roasted vegetables, arugula, blistered tomato, whipped feta, lemon herb vinaigrette. Add Chicken (+\$8) + Add Steak (+\$12)	\$18

Dessert

Reese's Helmet Sundae	Vanilla and chocolate ice cream, hot fudge, peanut butter, candy crunch	\$12
Strawberries & Cream Dipper	Fresh strawberries, vanilla bean whipped cream, and crushed meringue for dipping.	\$12