



ROCKET

CITY TAVERN

WHERE PEOPLE AND HISTORY MEET FOR
GREAT FOOD & DRINK



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APPETIZERS

 Tavern Favorite

 **Korean BBQ Pork Nachos . . 12.95**
wonton chips, white cheddar, chipotle aioli

Spinach Artichoke Dip 12.95
corn & flour tortilla chips, fire-roasted salsa

 **Cilantro Lime Chicken Tacos 10.50**
grilled flour tortillas, ground chicken, lettuce, pico, cilantro lime sauce, shredded cheese

Rocket Fresh Cut Idaho Fries . 7.50
mashed potato tartar, louie sauce

Firecracker Shrimp Eggrolls . 13.50
shrimp, roasted garlic, pico, jalapeno, sambal chile, jack cheese, sweet chile dipping sauce

Tuscan Roasted Mushrooms. .11.95
sizzling assorted wild mushrooms, olive oil, garlic, rosemary & herbs, fresh baked focaccia

KETTLE SOUPS

Roma Tomato Basil Soup . . Cup 6.50

Bowl **7.50**

New England Clam Chowder Cup 7.50

Bowl **8.95**

FARM TO TABLE SALADS

 **Chinois Chicken Salad 17.50**
baby greens, romaine, chicken breast, julienne vegetables, wontons, toasted almonds, ginger sesame dressing

Tavern Steak Salad. 20.95
baby greens, romaine, grape tomatoes, croutons, blue cheese, petite tender steak, angel hair onions, creamy garlic dressing

Grilled Chicken Caesar Salad 17.50
romaine, parmesan cheese, grilled chicken breast, croutons, caesar dressing

Crispy Fried Chicken Salad . .17.95
baby greens, romaine lettuce, fried chicken, bacon, egg, avocado, tomato, grilled corn, honey mustard dressing

 **Blackened Salmon Caesar . . 21.95**
romaine lettuce, parmesan cheese, warm blackened salmon, chili pepper aioli, caesar dressing

Ale Battered Fried Shrimp . . 20.95
Louie Salad
romaine lettuce, egg, roma tomato, ale battered shrimp, lemon, avocado, tangy louie dressing

Mixed Berry Goat Cheese Salad 17.50
baby greens, romaine lettuce, blueberries, raspberries, strawberries, wontons, candied pecans, goat cheese, dark cherry balsamic vinaigrette

With Grilled Chicken. 19.50

With Blackened Salmon 21.95

Tuna Nicoise Salad 21.95
baby greens, egg, capers, olives, red onion, french beans, herb crusted tuna steak, dijon balsamic vinaigrette, fresh baked croissant

Cobb Salad 18.95
romaine lettuce, chicken, bacon, egg, avocado, tomato, blue cheese, tangy louie dressing

Rocket House Salad 7.95
baby greens, wontons, julienne vegetables, ginger sesame dressing

20% Gratuity Added To All Parties of 8 Or More

Consuming undercooked meat, seafood, poultry or shellfish can result in food borne illness, especially if you have certain medical conditions.

All tavern sandwiches are served with
herbed fresh cut fries

sliced chicken breast, baby greens, crisp bacon,
tomato, avocado, green beans, roasted garlic
aioli, toasted sourdough



sliced roast beef, white cheddar, parmesan
toasted baguette, au jus

select ground beef, white cheddar, balsamic
roasted onion, lettuce, tomato, peppercorn aioli

black forest ham, pulled pork, yellow mustard,
swiss & gruyere cheese, pickles, ciabatta baguette

half tavern club sandwich, mixed green salad with
ginger sesame dressing, cup of roma tomato basil
soup

brisket, barbecue sauce, white cheddar cheese,
brioche roll

turkey salad with curry, dried cranberries, toasted almond, golden raisins, lettuce, tomato, fresh baked croissant



crispy chicken breast cutlet, spicy huntsville
honey hot sauce, baby lettuce, brioche roll



signature pastrami, sauerkraut, swiss cheese,
louie dressing, grilled rye bread

caramelized onion, gruyere cheese, roasted garlic
aioli, lettuce, tomato, toasted ciabatta, au jus

Ale Battered Line Caught Cod & Shrimp. .22.95

cavatappi pasta, andouille sausage, sauteed shrimp, spicy creole sauce, house-made focaccia

veal meatloaf, sauteed shiitake mushrooms,
roasted garlic mashed potatoes, mushroom
cream sauce



egg noodles, spicy szechuan sauce, chicken,
yellow bell pepper, asparagus, scallion, bok choy,
toasted peanuts

rosemary garlic & thyme roasted salmon, rustic
seasonal vegetables including zucchini, corn,
carrots, sweet peppers, fingerling potatoes

boneless pork chops, asparagus, roasted garlic
mashed potatoes, maple chipotle glaze, grilled
apple

crisp roasted chicken breast seasoned with garlic, rosemary & thyme, rustic vegetables including zucchini, corn, carrots, sweet peppers, fingerling potatoes

stone ground grits with white cheddar cheese,
cajun barbecued shrimp, spicy creole sauce

Skirt Steak Frites	8OZ	24.95
	16OZ	29.95

BEER

BEERS ON TAP 9.00

Yellowhammer
Belgium White Ale, 5.4%
T-Minus Tangerine Kolsch, 5%
Rebellion Red Lager, 6%
Midnight Special, 5.4%
Pineapple Punch Seltzer, 8%

Goat Island
Blood Orange Berliner Weisse, 5.2%

Straight to Ale
Monkeynaut IPA, 7%
Brother Joseph Belgian Double, 8%
Chill Pils Pilsner, 4%

Back Forty Beer Co.
Truck Stop Honey Brown Ale, 6%

Ace Cider
Ace Cider, 5%

Elysian Brewing
Space Dust IPA, 6.2%

Druid City Brewing Co.
Neon Moon 5.2%

Old Black Bear
Cave City Lager, 5.2%

Bottled Beers		
Bud Light		6.00
Budweiser		6.00
Coors Light		6.00
Miller Lite		6.00
Michelob Ultra		7.00
Corona		7.00
Corona Light		7.00
Dos Equis		7.00
Modelo		7.00
Yuengling		8.00
Stella Artois		8.00

SIGNATURE COCKTAILS

Smoke any cocktail
for an additional 2.00

**Fireside Vanilla & Brown Sugar
Old Fashioned 13**
Bulleit, Vanilla Brown Sugar Simple
Syrup, Angostura Bitters

Tavern Spiced Punch 11
Captain Morgan, Meyers’s, Vanilla
Brown Sugar Simple Syrup, OJ,
Cranberry, Ginger Beer

Indigo Pear Spritz . . 11
Empress 1908, St. Germaine, Pear,
Vanilla Brown Sugar Simple Syrup,
Lemon Juice, Prosecco

Cocoa Rye Manhattan 12
Rittenhouse Rye, Sweet Vermouth,
Cocoa Bitters

Winter White Cosmo 11
Titos, St. Germaine, White Cranberry,
Lime Juice, Simple Syrup

Coconut Chiller Mojito . . . 11
Bacardi, Rumchata, Coconut, Mint
Simple Syrup, Lime Juice, Club Soda

Harvest Sangria 11
Brandy, Triple Sec, Mango, Blackberry,
Pinot Noir, Club Soda

Rideout Raspberry Road . . 11
Woodford Reserve, Amaretto,
Raspberry, Cranberry, Ginger Ale

Tavern Mules 11
Moscow Mule
Stoli, Lime, Ginger Beer

Kentucky Mule
Jim Beam, Peach, Ginger Beer

Caramel Apple Mule
Titos, Apple Cider, Ginger Beer

Tavern Margaritas
Classic9
Strawberry 10
Coconut 10
Blackberry 10
Peach 10
Pineapple Jalapeno . 11

WINE

Join us for our Wine Down Wednesdays
50% off all bottles of wine!

NAME	BLEND	GLASS/BOTTLE	NAME	BLEND	GLASS/BOTTLE
Sparkling			Red		
Frexinet, Spain	Brut	8/29	Bellaruche, France	Rose	9/31
LaMarca, Italy	Prosecco	14/48	Gougenheim, Argentina	Malbec	11/41
White			Angels Ink, CA	Pinot Noir	11/41
Villa Pozza, Italy	Moscato	8/29	Two Vines, WA	Cabernet	9/31
Chateau St. Michelle, WA	Reisling	11/41	Conundrum, CA	Red Blend	10/37
Kendall Jackson, CA	Chardonnay	12/45	Mercer Bros, WA	Merlot	9/31
Sonoma-Cutrer, CA	Chardonnay	15/57	House Wines :: Happy Hour \$6 Each		
Ferrari Carano, CA	Sauvignon Blanc	9/31	Two Vines, WA	Cabernet	
Ecco Domani, Italy	Pinot Grigio	9/31	Mercer Bros, WA	Merlot	
			Ecco Domani, Italy	Pinot Grigio	
			Ferraro Carano, CA	Sauvignon Blanc	
			Villa Pozza, Italy	Moscato	
			Bellaruche, France	Rose	