



ROCKET

CITY TAVERN

WHERE PEOPLE AND HISTORY MEET FOR
GREAT FOOD & DRINK



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APPETIZERS

 **Korean BBQ Pork Nachos . . .11.95**
wonton chips, white cheddar, pico, chipotle aioli

Spinach Artichoke Dip11.95
corn & flour tortilla chips, fire-roasted salsa

Spicy Queso Cheese Dip . . . 10.95
housemade pork al pastor, pico, corn & flour tortilla chips, fire-roasted salsa

 **Cilantro Lime Chicken Tacos . 9.95**
flour tortillas, ground chicken, lettuce, pico, cilantro lime sauce, shredded cheese

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

Szechuan Steak & Charred Scallion Eggrolls . . .11.95
served with black pepper caramel aioli

KETTLE SOUPS

Roma Tomato Basil Soup . . Cup 6.50
Bowl **7.50**

New England Clam Chowder Cup 7.95
Bowl **9.50**


FARM TO TABLE SALADS

 **Chinois Chicken Salad 16.50**
baby greens, romaine, chicken breast, julienne vegetables, wontons, toasted almonds, ginger sesame dressing

Tavern Steak Salad 19.95
baby greens, petite tender steak, croutons, grape tomatoes, angel hair onions, blue cheese, creamy garlic dressing

Grilled Chicken Caesar Salad 16.50
romaine, parmesan cheese, grilled breast of chicken, croutons, reggiano parmigiano, caesar dressing

Crispy Fried Chicken Salad . 17.50
baby greens, romaine, fried chicken, bacon, egg, avocado, tomato, grilled corn, honey mustard dressing

 **Blackened Salmon Caesar . . 20.95**
romaine, parmesan cheese, warm blackened salmon, chili pepper aioli, caesar dressing

Tuna Nicoise Salad 19.95
baby greens, eggs, capers, olives, red onion, carrot, french beans, herb crusted tuna steak, dijon balsamic vinaigrette, fresh baked croissant

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

Mixed Berry Goat Cheese Salad 15.50
baby greens, romaine, blueberries, raspberries, strawberries, wontons, candied pecans, goat cheese, dark cherry balsamic vinaigrette

With Grilled Chicken. 17.50

With Blackened Salmon 20.95

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

 **Tavern Favorite**

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.

04/25

TAVERN SANDWICHES

All tavern sandwiches are served with herbed fresh cut fries

Tavern Club Sandwich 16.50

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

Classic French Dip 19.95

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

Crispy Huntsville Honey Hot Chicken Sandwich . . . 16.95

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

Tavern Special Cheeseburger 16.95

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

French Onion Burger 17.95

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

Mediterranean Smoked Turkey Croissant . . . 15.50

smoked turkey, kalamata olive aioli, baby lettuce, roma tomato

Cuban Sandwich 16.95

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

Rocket Combo 14.95

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

Beef Brisket Sandwich 16.95

brisket, barbecue sauce, white cheddar, brioche

ROCKET CITY SIGNATURES

Ale Battered Seafood & Chips

craft ale battered seafood, mashed potato tartar, cocktail sauce, french fries, malt vinegar

Ale Battered Line Caught Cod 19.95

Ale Battered Shrimp 21.95

Ale Battered Line Caught Cod & Shrimp . 22.95

New Orleans BBQ Shrimp & Grits 22.95

white cheddar cheese grits, cajun barbecued shrimp, spicy creole sauce

Penne Bolognese Al Forno . . 16.50

spicy italian sausage, roasted red pepper tomato cream, reggiano parmigiano baked till bubbling under fresh mozzarella cheese

Tuscan Roast Chicken 19.95

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

Tuscan Seared Salmon . . . 24.95 with Rustic Vegetables

herb roasted salmon, rustic vegetables including zucchini, corn, carrots, sweet peppers, fingerling potatoes

Spicy Jambalaya Pasta 17.95 with Shrimp & Andouille Sausage

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

Veal Meatloaf 17.95

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

BUTCHER-CUT STEAKS

Petite Tender Steak Frites 8oz 23.95

petite tender steak, french fries, cilantro lime sauce 12oz 28.95

Ribeye Steak Al Forno 12oz 27.95

with Garlic Butter & Parmesan 16oz 32.95

roasted garlic mashed potatoes

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
Yuengling 8.00
Stella Artois 8.00

SIGNATURE COCKTAILS

Smoke any cocktail for an additional 2.00

Tavern Rum Punch 11.00

Refreshing, colorful, tropical
captain morgan, myer's, malibu, orange juice, pineapple juice, grenadine

Strawberry Hugo Spritz 11.00

Deliciously light, fresh, balanced
tito's, st. germaine, lemon juice, simple syrup, strawberries, mint, prosecco

The Cosmos 11.00

Sweet and tart, sophisticated, classic
stoli vodka, cointreau, cranberry, lime

Starry Night

Blackberry Smash 11.00

Modern, elegant, creative
hendrick's, blackberry, basil, lemon juice, simple syrup, prosecco, glitter

Huntsville Envy 12.00

Easy drinking, clean and smooth finish
angel's envy, amaretto, angostura bitters, ginger ale

Pineapple Jalapeno Margarita 11.00

Adventurous, sweet and spicy, perfectly balanced
jalapeno-infused tequila, triple sec, simple syrup, lime juice, pineapple juice

Tavern Old Fashioned 13.00

Rich and smooth
bulleit, angostura bitters, simple syrup, orange

Rideout Raspberry Road 11.00

Crisp and invigorating
bulleit, amaretto, raspberry, cranberry, ginger ale

Tavern Margaritas

Classic 9.00
Strawberry 10.00
Mango 10.00
Watermelon 10.00
Blackberry 10.00
Peach 10.00

Tavern Mules . . . 11.00

Moscow Mule
stoli, lime, ginger beer
London Mule
hendrick's, lemon, ginger beer
Kentucky Mule
jim beam, peach, ginger beer

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	