

red or white fresh fruit sangrias
kiwi, blood orange, prickly pear or orange juice mimosas
20.00

*per person; with purchase of an entrée per person; limit one hour, served until 2:00pm

MORNING

served until 2:00 PM

Blueberry Ricotta Pancakes 13.95
lemon zest, maple butter

The Standard 13.95

two eggs any-style, andouille sausage or applewood-smoked bacon, choice of breakfast potatoes or seasonal fruit

ROCK'N Breakfast Sandwich 14.95

two eggs any-style, Nueske's thick-cut bacon, Gruyère cheese, garlic aioli, sourdough, choice of breakfast potatoes or seasonal fruit

Huevos Rancheros 15.95

two eggs any-style, sofrito beans, avocado, pico de gallo, crispy tortillas, queso fresco, ranchero sauce

Smoked Salmon Scramble 21.95

three eggs scrambled with lox, Boursin cheese and scallions, served with breakfast potatoes and fresh berries

Lobster Hash with Poached Eggs 22.95

potato, sweet onions, celery, roasted red peppers, chives, dijon hollandaise sauce

Steak & Eggs 20.95

premium bull's eye ribeye, two eggs any style, breakfast potatoes or sliced tomatoes

TOAST & BENEDICTS

Avocado Toast 15.95

herb spread, radish sprouts, arugula, pickled red onion, boiled farm fresh egg, manchego cheese, lemon vinaigrette, green tomato preserves, choice of breakfast potatoes or seasonal fruit

Thick-Cut Nueske's Bacon Benedict 17.95

toasted english muffin, poached cage-free eggs, hollandaise sauce, choice of breakfast potatoes or seasonal fruit

Crab Cake Benedict 21.95

two pan-fried crab cakes, sautéed spinach, poached cage-free eggs, hollandaise sauce, choice of breakfast potatoes or seasonal fruit

STARTERS

San Francisco Sour Dough 1.95
whipped butter, sea salt

Oak-Grilled Artichoke (G) 14.95
roasted garlic aioli

Jumbo Prawns on Ice (G) 16.95
signature cocktail sauce, horseradish, lemon

Pacific Oysters on the Half Shell (G) 1/2 Dozen 16.95 Dozen 29.95
signature cocktail sauce, horseradish, Champagne mignonette

Specialty Oysters on the Half Shell (G) 1/2 Dozen 19.95 Dozen 37.95
signature cocktail sauce, horseradish, Champagne mignonette

New England Clam Chowder Cup 9.95 Bowl 12.95
smoked bacon

Coconut Crusted Mahi Sliders 19.95
mango slaw, avocado, sweet chili aioli

Crispy Calamari 16.95
signature cocktail sauce, tartar sauce

Coconut Prawns 17.95
shredded coconut, panko, Asain sesame slaw, pineapple beurre blanc

ROCK'N Steamers 18.95
manila clams, fire roasted corn, andouille sausage, garlic cheese toast

BURGERS, SANDWICHES & TACOS

choice of one ROCK'N Side

Blackened Fish Tacos (G) 18.95

mango salsa, fresh cabbage, spicy rémoulade, avocado, corn/flour tortillas (corn tortillas upon request)

Ultimate Cheeseburger 16.95

two patties, Hook's cheddar, iceberg lettuce, tomatoes, pickles, grilled onions, spicy rémoulade

Open-Faced Prime Flat Iron on Artisan Sourdough 17.95

roasted tomato, arugula, rémoulade, aged balsamic, crispy onions

Blackened King Salmon Sandwich 17.95

roasted tomato, arugula, garlic aioli, cucumber mint relish, ciabatta bread

FRESH SALADS

grilled chicken 5.95, grilled king salmon 8.95, seared ahi 9.95, chilled prawns 9.95, dungeness crab 7.95

Chopped Veggie (G) 16.95

jicama, edamame, haricot verts, roasted red peppers, avocado, fresh corn, cashews, hemp seeds, rosemary vinaigrette

Blue Cheese Wedge (G) 12.95

iceberg hearts, red onions, applewood-smoked bacon, tomatoes, candied walnuts, Mine Shaft blue cheese dressing

Classic Cobb (G) 13.95

applewood-smoked bacon, avocado, egg, tomato, green onions, blue cheese, romaine, grilled chicken or chilled shrimp, choice of dressing

Organic Mediterranean Salad 16.95

baby arugula, baby kale, bell peppers, Persian cucumbers, tomatoes, red onions, garbanzo beans, Kalamata olives, feta, garlic dijon vinaigrette

Shrimp and Avocado Louie (G) 18.95

tomato, green olives, eggs, romaine, red cabbage, Louie dressing

Tahitian Ahi Tuna Salad (G) 19.95

sashimi seared tuna, mango, cucumber, scallion, seaweed, tomato, romaine, carrot, macadamia nuts, sesame, cabbage, avocado, lime coconut vinaigrette

AMERICAN REGIONAL SPECIALTIES

Beer Battered Fish and Chips 18.95

shoestring fries, cole slaw, tartar & cocktail sauces, lemon

New Orleans BBQ Shrimp [Hot & Sweet] 19.95

bell peppers, onions, tomatoes, mushrooms, jasmine rice

Macadamia-Crusted Mahi 25.95

grilled pineapple beurre blanc, jasmine rice, grilled asparagus

Blackened Alaskan Halibut (G) 42.95

avocado aioli, Mexican creamed corn, creamy brussels

ROCK'N Crab Cakes 27.95

cole slaw, shoestring fries, tartar sauce, spicy rémoulade

"Big Easy" Spicy Shrimp and Sausage Gumbo 18.95

tasso ham, chicken, jasmine rice

ROCK'N Scampi 28.95

jumbo prawns, spicy garlic butter, mushrooms, capers, fresh linguini

Seafood Jambalaya 29.95

spicy cajun cream, clams, shrimp, fresh fish, andouille sausage, mushrooms, jasmine rice or fresh linguini

King Salmon (G) 29.95

herb butter, Szechuan green beans, creamed corn

ROCK'N SIDES

- | | |
|----------------------------------|------------------------------------|
| • Szechuan green beans w/ onions | • cole slaw |
| • oak-grilled asparagus | • garlic mashed potatoes |
| • sautéed spinach w/ garlic | • broccolini w/sesame, honey glaze |
| • creamed corn | • jasmine rice |
| • spicy mac 'n cheese | • creamy brussels sprouts gratin |
| • fresh fruit | |
| • shoestring fries | |
| • sweet potato fries | |

Fresh seafood seven days a week. Our food is prepared daily. Due to the water shortage we are experiencing in California ice water will be served upon request only. Consuming under-cooked meat, poultry or eggs can cause foodborne illness. (G) = Gluten-free upon request

WEEKEND EYE OPENERS

| | |
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| The Breakfast Shot Jameson Irish Whiskey, Butter schnapps, orange juice, crispy bacon | 12 |
| Grog-Mosa Mumm Brut Prestige, tropical fruit juices, sweet Hawaiian dark rum float | 12 |
| Guavarita Patrón Silver tequila, triple sec, lime juice, guava puree, sugar rim | 14 |
| Michelada Corona beer, spicy house mix, tajin rim | 10 |
| Fireworks Bloody Mary Svedka vodka, spicy house mix, shrimp garnish, bacon salt | 13 |
| Cranberry Mule Chopin vodka, cranberry puree, lime juice, ginger beer, rosemary | 13 |
| Rosé Sangria Pink Flamingo Rosé wine, grapefruit, basil, St-Germain elderflower liqueur | 13 |
| Aperol Spritz Da Luca Prosecco, Aperol, soda water | 13 |
| Hibiscus Margarita Patron Silver tequila, St-Germain elderflower liqueur float, house-made hibiscus syrup, lime juice, sugar rim | 14 |
| GREATEST HITS | |
| The Navy Grog [Celebrating 59 Years Strong!] gold rum, sweet Hawaiian dark rum, tropical fruit juices | 10 |
| Money On My Mind Aviation gin, St-Germain elderflower liqueur, lemon, apple juice | 13 |
| Spicy Apricot Margarita Avion Silver tequila, triple sec, lime juice, apricot preserves, jalapeño, tajin rim, egg white | 13 |
| Tropical Paradise Bacardi Superior Rum, Malibu Coconut Rum, pineapple juice, Coconut Berry Red Bull | 13 |
| Pomegranate Basil Lemonade Absolut vodka, basil, pomegranate puree, lemonade | 13 |
| Bourbon Palmer Maker's Mark bourbon, lemon, passionfruit tea, mint | 13 |
| Cranberry Mule Chopin vodka, cranberry puree, lime juice, ginger beer, rosemary | 13 |
| Oaxacan Old Fashioned Maker's Mark bourbon, El Silencio Mezcal, chocolate bitters, orange | 13 |
| Kiwi Collins Absolut Elyx, kiwi puree, lime juice, soda water | 13 |
| Caskmate Cider Jameson Caskmate IPA edition, mint, lime juice, apple juice | 13 |
| Aperol Spritz Da Luca Prosecco, Aperol, soda water | 13 |
| Bee's Knees Bombay Sapphire gin, lemon juice, honey simple syrup | 13 |
| Pear Martini Grey Goose La Poire vodka, St-Germain Elderflower liquor, grapefruit juice, lemon, sugar rim | 14 |
| Toki Manhattan Suntory Toki Japanese whiskey, Luxardo cherry, Angostura bitter | 14 |
| WINE BY THE GLASS | |
| Sparkling | |
| Da Luca, Prosecco, NV, Italy | 11/40 |
| Mumm, Brut Prestige, NV, California | 13/52 |
| Gloria Ferrer, Brut Rose, NV, Sonoma Coast | 15/60 |
| J CA Cuvee, NV, Healdsburg, CA | 15/60 |
| Sauvignon Blanc | |
| Prophecy, 2017, Marlborough | 12/42 |
| Comstock, 2017, Dry Creek Valley | 14/49 |
| Rombauer, 2017, Napa Valley | 15/50 |
| Chardonnay | |
| Stone Cellars, 2017, Napa Valley | 12/42 |
| Rodney Strong, 2017, Sonoma County | 13/45 |
| Talbot Kali Hart, 2017, Monterey County | 12/44 |
| Imagery, 2017, Sonoma County | 14/49 |
| Etude, 2015, Napa Valley | 17/60 |
| Rombauer, 2017, Napa Valley | 19/67 |
| Other Whites & Rosé | |
| Santa Cristina, Pinot Grigio, 2017, Italy | 12/44 |
| Blufeld, Riesling, 2017, Germany | 11/38 |
| Etude, Rosé, 2017, Napa Valley | 13/42 |
| Pinot Noir | |
| Votre Santé, 2015, California | 12/44 |
| Erath 'Resplendent', 2016, Oregon | 14/49 |
| Flor de Campo, 2014, Santa Barbara County | 15/52 |
| Goldeneye, 2016, Anderson Valley | 20/7 |
| Cabernet Sauvignon | |
| Louis M. Martini, 2016, Sonoma County | 12/44 |
| BV, 2015, Napa Valley | 15/52 |
| B Wise 'Trios', 2016, Sonoma County | 16/56 |
| Daou, 2017, Paso Robles | 18/63 |
| Shafer 'One Point Five', 2015, Napa Valley | 35/150 |
| Other Reds | |
| Paso Creek, Zinfandel, 2016, Paso Robles | 12/42 |
| Diseno, Malbec, 2017, Mendoza, Argentina | 12/42 |
| Greystone Cellars, Merlot, 2015, California | 12/44 |
| B Wise 'Wisdom', Red Blend, 2016, Sonoma County | 15/52 |
| 'The Pessimist', Red Blend, 2017, Paso Robles | 16/56 |

WINE BY THE BOTTLE

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| Sparkling | |
| Nicolas Feuillatte, Champagne, NV, Champagne | 75 |
| GH Mumm, Blanc de Blancs, NV, France | 100 |
| Veuve Clicquot, NV, Champagne, France | 100 |
| Laurent-Perrier, Cuvée Rosé, NV, Champagne | 135 |
| Palmes D'Or, Brut, 1997, Champagne, France | 250 |
| Dom Pérignon by Moët & Chandon, 2004, Champagne | 225 |
| Perrier-Jouët 'Belle Epoque', Cuvée, 2011, Épernay | 260 |
| Louis Roederer 'Cristal', Brut, 2000, Reims | 425 |
| Other Whites & Rosé | |
| Bertrand, Gris Blanc Rose, 2018, France | 45 |
| Rodney Strong, Vin Gris Rose, 2017, Russian River Valley | 50 |
| Schloss Johannisberg, Riesling, 2016, Germany | 50 |
| Torres 'Verdeo', Verdejo, 2016, Spain | 35 |
| Livio Felluga, Pinot Grigio, 2016, Italy | 45 |
| Terlato, Pinot Grigio, 2016, Italy | 45 |
| Justin, Sauvignon Blanc, 2017, Central Coast | 45 |
| Kim Crawford, Sauvignon Blanc, 2017, Marlborough | 45 |
| Brancott, Sauvignon Blanc, 2017, Marlborough | 50 |
| Illumination, Sauvignon Blanc, 2016, Napa Valley | 55 |
| Chateau de Sancerre, 2016, Sancerre, France | 55 |
| Pazo das Bruxas, Albariño, 2017, Spain | 50 |
| Baron Herzog 'Lineage', Chardonnay, 2016, California | 45 |
| Davis Bynum, Chardonnay, 2015, Sonoma Coast | 45 |
| Chloe, Chardonnay, 2016, Russian River Valley | 45 |
| Patz & Hall, Chardonnay, 2016, Sonoma Coast | 50 |
| Frank Family, Chardonnay, 2016, Carneros | 55 |
| Alpha & Omega, 'Unoaked' Chardonnay, 2014, Napa Valley | 60 |
| J Vineyards, Chardonnay, 2016, Russian River Valley | 60 |
| Jordan, Chardonnay, 2015, Russian River Valley | 70 |
| Stag's Leap 'Karia', Chardonnay, 2016, Napa Valley | 80 |
| Paul Hobbs, Chardonnay, 2016, Russian River Valley | 90 |
| Hanzell, Chardonnay, 2014, Sonoma Valley | 80 |
| Flowers, Chardonnay, 2016, Sonoma Coast | 80 |
| Joseph Phelps 'Freestone Vineyards', Chardonnay, 2016, Sonoma Coast | 85 |
| Reds | |
| Acacia, Pinot Noir, 2016, Sonoma Valley | 52 |
| Sanford, Pinot Noir, 2015, Stanta Rita Hills | 60 |
| Belle Glos 'Clark & Telephone', Pinot Noir, 2017, Santa Maria Valley | 65 |
| Joseph Phelps 'Freestone Vineyards', Pinot Noir, 2016, Sonoma Coast | 70 |
| Patz & Hall, Pinot Noir, 2015, Sonoma Coast | 80 |
| Flowers, Pinot Noir, 2016, Sonoma Coast | 85 |
| Anonymous, Red Blend, 2017, Napa Valley | 110 |
| Justin 'Isosceles', Red Blend, 2015, Paso Robles | 130 |
| Joseph Phelps 'Insignia', Red Blend, 2015, Napa Valley | 360 |
| Daou 'Reserve', Cabernet Sauvignon, 2016, Paso Robles | 100 |
| Daou 'Soul of a Lion', Red Wine, 2016, Paso Robles | 150 |
| Grgić, Plavac Mali, 2016, Croatia | 75 |
| NorthStar, Merlot, 2012, Columbia Valley | 60 |
| Rutherford Hill, Merlot, 2015, Napa Valley | 65 |
| Comstock, Zinfandel, 2013, Dry Creek Valley | 50 |
| Baron Herzog, Cabernet Sauvignon, 2016, Central Coast | 55 |
| Faust, Cabernet Sauvignon, 2016, Napa Valley | 85 |
| Dariouh 'Caravan', Cabernet Sauvignon, 2014, Napa Valley | 100 |
| Stag's Leap 'Artemis', Cabernet Sauvignon, 2016, Napa Valley | 110 |
| Joseph Phelps, Cabernet Sauvignon, 2015, Napa Valley | 160 |
| Shafer 'Hillside Select', Cabernet Sauvignon, 2013, Napa Valley | 410 |
| Opus One, Red Blend, 2015, Napa Valley | 475 |
| DRAUGHT BEER | |
| Bud Light, Light Lager, 4.2%, St. Louis, MO | 7 |
| Stella Artois, European Pale Lager, 5.0%, Leuven, Belgium | 8.5 |
| SLO Brew "Cali Squeeze Blood Orange," Hefeweizen, 5.4%, CA | 8.5 |
| Ballast Point Grapefruit Sculpin | 9 |
| Rotating Tap [Ask your server] | 9 |
| El Segundo Brewing Co. Rotating Tap, El Segundo, CA [Ask your server] | 9 |
| Elysian Brewing "Salute the Sun," Pale Ale, 5.2%, Seattle, WA | 9 |
| Elysian Brewing "Space Dust," IPA, 8.2%, Seattle, WA | 9 |
| BOTTLES/CANS | |
| Bud Light, Light Lager, 4.2%, St. Louis, MO | 7 |
| Stella Artois, European Pale Lager, 5.0%, Leuven, Belgium | 8.5 |
| SLO Brew "Cali Squeeze Blood Orange," Hefeweizen, 5.4%, CA | 8.5 |
| Ballast Point "Grapefruit Sculpin", IPA 7.0%, San Diego, CA | 9 |
| Rotating Tap [Ask your server] | 9 |
| El Segundo Brewing Co. Rotating Tap, El Segundo, CA [Ask your server] | 9 |
| Elysian Brewing "Salute the Sun," Pale Ale, 5.2%, Seattle, WA | 9 |
| Elysian Brewing "Space Dust," IPA, 8.2%, Seattle, WA | 9 |
| BEVERAGES | |
| Bottomless Beverages | 3.95 |
| Coke, Diet Coke, Root Beer, Sprite, Lemonade, Arnold Palmer, Lemonade, Ginger Ale, Cranberry Soda, Soda Water, Hot Tea, Fruit Punch, Shirley Temple, Tonic Water, Coffee, Decaf Coffee | |
| Coca Cola in the bottle | 3.50 |
| Bottled Water | |
| Badoit Sparkling | 7 |
| Evian Still | 8 |
| Red Bull | 4.95 |
| Regular, Sugar Free, Orange, Coconut Berry | |
| Juice | 3.95 |
| Orange, Apple, Grapefruit, Pineapple, Tomato | |
| Fentiman's Ginger Beer | 4.95 |

Vintages subject to change. Corkage is \$25.00 per bottle.