



32.0809° N, 81.0912°

Rocks on the Roof takes you on a voyage from a captain's chair view of the Savannah River. Our menu features globally inspired food and beverage offerings based on pieces of culture left behind from the ship's crews while sailing in and out of the Port of Savannah over the years. Our food and beverage artists have taken this culture, and blended it with our own Savannah heritage to bring you the offerings seen on our menu today.

## Asia

### **Korean Tacos \$14**

Korean BBQ Marinated Chicken, Kimchi, Cilantro, Lime Crème, Corn Tortillas  
Port Of Call: Busan, South Korea

### **Ahi Tuna Bao Buns \$16**

Seared Ahi Tuna, Pickled Julienned Vegetables,  
Soy Glaze, Served on Steamed Bao Buns  
Port Of Call: Taipei, Taiwan

## Europe

### **Mediterranean Flatbread \$16**

Pesto, Roasted Red Peppers, Green Olives,  
Baby Artichoke Hearts, Tomatoes, Shredded Cheese  
Port Of Call: Piraeus, Greece

### **Spanish Meat and Cheese Platter \$24**

Mild Chorizo, Serrano Ham, Tetilla Cheese,  
Campo de Montalban, Served with Seasonal Condiments

## North America

### **Savannah River Burger Sliders \$16**

Three Sliders Topped with Bacon Jam, Smoked Jalapeno Aioli, and Munster  
Add Truffle Fries \$9  
Port Of Call: Savannah, GA

### **Low Country Boil Flatbread \$17**

Andouille Sausage, Caramelized Onions, Local Shrimp,  
Roasted Corn, Shredded Cheese  
Port Of Call: Charleston, SC

### **Savannah Wings \$15**

Peach-Ginger BBQ Sauce  
Port Of Call: Savannah, GA

## South America

### **Colombian Style Hot Dogs \$13**

Two All Beef Hot Dogs, Lettuce, Bacon Crumbles, Potato Chip Strips,  
Shredded Cheese, Pineapple Sauce, Salsa Rosada, Salsa Verde,  
Port Of Call: Cartagena, Colombia

## Dessert

### **Mason Jar Seasonal Cheesecake \$10**

Ask Your Server For Our Seasonal Flavor

### **German Chocolate Cookies \$9**

Four House Baked Cookies, Served with Whipped Cream

## Signature Cocktails

### **Aviator \$15**

Beefeater, Italicus Liqueur, Lemon Cordial,  
Crème de Violette

### **I Fly Like Paper \$13**

Old Forester, Bruto Americano, Lemon Cordial

### **Forsyth Park Swizzle \$14**

Bacardi, Smith and Cross, Fresh Lime,  
Simple Syrup, Hibiscus Bitters, Mint

### **Practice What You Peach \$14**

Titos, Peach Liqueur, Spiced Vanilla Syrup,  
Fresh Lemon, Sparkling Wine

### **Chai To Catch Up \$14**

Knob Creek, Giffard Banana Liqueur, Chai Infused  
Mata Tinto Reserva, Amaro

### **The Apple Doesn't Fall Far \$15**

Peloton Mezcal, Chateau Aloe Liqueur,  
Green Apple Fino Sherry,  
Lemon Cordial, Apple Juice

### **It's the Mango For Me \$15**

Don Julio, St. George Green Chile, Mango Puree,  
Basil Simple Syrup

### **Elyx-er Of The Pine \$15**

Hibiscus Infused Absolute Elyx, Pineapple and Sage  
Shrub, St. Germain, Fresh Lime, Ginger Beer

### **Kessler Margarita \$13**

Exotico, Cointreau, Fresh Lime Juice,  
Simple Syrup, Orange Juice

### **Tequila Verdita \$8**

Grab One of Our Signature House Shots to Toast to the  
Sailors Heading Out to Sea. Served with a Pineapple  
Juice, Cilantro, Mint, Jalapeño Verdita  
Make it On the Rocks + \$5

## Hail and Farewell Challenge

Be seated at the bar when a ship departs the port. When the bell is rung you can be part of our challenge to be the honorary Captain of the S.S. Bohemian. Complete the challenge and everyone in the bar 21+ receives a round of Tequila Verdita in your honor.



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## Champagne & Sparkling Wine



One Hope Sparkling Brut - California	8	38
Lunetta Prosecco (Split) - Italy	8	
Lunetta Sparkling Rose (Split) - Italy	8	
Poema Cava Brut - Spain	13	59
Veuve Clicquot Champagne - France		140

## Rosé

Acrobat Rosé - Oregon	12	54
Il Pignone Rosato Di Toscana - Tuscany, Italy	14	63

## Chardonnay

Kessler Collection - Napa Valley	10	45
Landmark Overlook - Sonoma County	12	55
Mer Soleil - Santa Lucia Highlands		58
Hartford - Russian River Valley		78
Rombauer - Napa Valley		90
Cake Bread - Napa Valley		95

## Pinot Grigio

Barone Fini - Valdadige, Italy	10	46
Erath Pinot Gris - Oregon	12	54
Four Graces - Willamette Valley	10	45

## Sauvignon Blanc

Mohua - Marlborough, New Zealand	11	49
J Rochioli - Russian River Valley		94

## White Blends & Interesting Whites

Jam Jar Moscato - Western Cape, S. Africa	9	40
Bodegas Fillaboa Albarino - Spain	13	60
Clean Slate Riesling - Washington	9	40

## Pinot Noir



Diora - Monterey	11	49
Hartford - Sonoma Coast	14	63
Patz & Hall - Russian River Valley		88

## Merlot

Rutherford Hill - Napa Valley	13	67
Roth - Alexander Valley		65
Duckhorn - Napa Valley		115

## Cabernet Sauvignon

Kessler Collection - Napa Valley	10	45
Freakshow - Lodi	13	59
Bohemian Collection - North Coast	14	63
Ink Blot - Lodi		60
Oberon - Napa Valley		70
Hall - Napa Valley		125

## Red Blends & Interesting Reds

Ben Marco Malbec - Argentina	10	45
Palacios Remondo Rioja - Spain	10	45
Conundrum Red Blend - California	11	49
Torbeck Shiraz - Australia		70
Il Fauno di Arcanum Tuscan - Tuscany, Italy		75

## After Dinner

La Fleur d'Or Sauternes - France		12
Taylor Fladgate 10yr Tawney Port - Portugal		14

## Draft Beer

### Local Draft \$7

- Harpoon "Dunkin' Pumpkin" - Ale
- Sweetwater "420" - Extra Pale Ale
- Southbound "Scattered Sun" - Belgium Whit
- Coastal Empire "Southern Delight" - Praline Amber
- Pretoria "Sky water"- Golden Ale
- Service Brewing Co. "Teufel Hunden" - Oktoberfest Lager
- New Realm "Hazy Like a Fox" - Hazy IPA

### Domestic Draft \$6

- Michelob Ultra - American Pale Lager