



Bar Bites

MEZZE PLATTER 19 ^V
zaatar buttered naan, papadums, vegetable crudite, yogurt + cucumber raita + red pepper hazelnut romesco

DEVEILED EGGS 8 ^{GFV}
local island eggs + plantain chips

CONCH FRITTERS 19
spicy aioli, cilantro + lime

SMOKED FISH DIP 13.50 ^{GFP}
local smoked mahi mahi, house pickles + crispy plantain chips

CHICKEN EMPANADAS 10
herb salsa verde

TRUFFLED TUNA TACOS 20 ^{GF}
fresh tuna, crispy malanga root chips, truffle whip + chives

SHRIMP TACOS 18 ^{GF}
chilled local shrimp, avocado, cilantro + lime in local malanga root tacos

HOT CHICKEN WINGS 18
chili mango hot sauce, celery + ranch

Salads

ICEBERG WEDGE ^{GF VP}
HALF 12 | WHOLE 18
house made local pork belly bacon, cherry tomato, charred corn, avocado, pickled onion, blue cheese crumbles + ranch

WATERMELON TOMATO & MANGO 15 ^{GF V}
lime & jalapeño vinaigrette, fresh mango + mint

SIMPLE GREENS 11 ^{GFP V}
cucumber, tomatoes, carrot ribbons, arugula, red onion + citrus vinaigrette

ADD TO ANY SALAD
GRILLED CHICKEN +7 ^{GF}
FRIED CHICKEN +7
SHRIMP +10
MARINATED 5 oz SKIRT STEAK +12 ^{GF}



RCK favorites

CRISPY FRIED CHICKEN BUCKET
HALF 21 | WHOLE 38
local puerto rican chicken, citrus dusted + served with tabasco honey

SLOW ROASTED SPARE RIBS
HALF RACK 19 | WHOLE RACK 31 ^{GF}
spicy brown sugar bruleed rub, guava barbecue sauce + pickled chilies

CHARRED OCTOPUS 24 ^{GF}
smoked plantain BBQ, caramelized maduros, cilantro + lime

GRILLED SWORDFISH 31 ^{GFP}
coconut sticky rice, yellow coconut curry + kataifi wrapped shrimp

SHRIMP & GRITS 25
sauteed shrimp, smoked sausage, local beer, caramelized red onion jus + creamy grits

SPICY VODKA RIGATONI PASTA 23 ^{VP}
nduja sausage, vodka cream sauce, parmesan + basil

CHAR GRILLED CAULIFLOWER STEAK 19.50 ^{GFV}
hazelnut romesco, chimichurri + herb salad

LA RAIZ CHEESEBURGER 18 ^{GFP}
8 oz upper choice house ground burger with cheddar, ranch, barbeque sauce + root chips ++ bacon 2 ++ fries 4

Large Plates

BIG FISH FOR 2

CRISPY WHOLE SNAPPER MP
with key lime & salsa verde

THE BUTCHERS CUT

COMES WITH A SIDE OF YOUR CHOICE

NEW YORK STRIP 39 ^{GF}
char grilled NY strip, hazelnut romesco + herb chimichurri

GRILLED SAUSAGE & RIBS 24 ^{GF}
house made local pork sausage + a half rack of our signature brown sugar bruleed ribs

Pizza

12 INCH PIES

RIO MAR-GHERITA 16
fresh mozzarella, tomato + basil

SHRIMP PIZZA 20
chimichurri shrimp, chorizo, spicy pickled peppers + arugula

POLLO Q PIZZA 18.50
fried chicken, BBQ sauce, sweet corn, tomato + buttermilk ranch

MAC & CHEESE PIZZA 18.50 ^V
cheesy pasta, oregano + crunchy onions

PUMPKIN & GOAT CHEESE PIZZA 19.50 ^V
mushrooms, local pumpkin, goat cheese, pesto, caramelized onions + arugula

BORIQUEA PORK PIZZA 19.50
chorizo sausage, bacon, roasted garlic + basil

VEGGIE PIZZA 16 ^V
goat cheese, fresh mozzarella, roasted corn, hot peppers, spinach + basil

Build Your Own

RIO MAR-GHERITA 16
fresh mozzarella, tomato + basil

ADD MEAT:
bacon 3
pepperoni 4
chicken 4
shrimp 5
ham 4
chorizo 4

ADD ROOTS:
mushrooms 2
corn 2
cherry tomatoes 2
basil 1
local pumpkin 2
caramelized onion 2
spicy peppers 2
pineapple 2

ADD CHEESE:
goat cheese 3
extra mozz 3
burrata 4

ADD SAUCE:
guava bbq 2
pesto 2

CRISPY BRUSSELS SPROUTS WITH CITRUS 10 ^{GFVP}

EDAMAME, CHERRY TOMATO & CORN SUCCOTASH 8 ^{GFPV}

GRILLED LOCAL CALABAZA SQUASH, COCONUT & CHILIES 8 ^{GFV}

MACARONI & CHEESE WITH BISCUIT THYME CRUST 8 ^V

BACON & CHEDDAR LOADED TATER TOTS 7 ^{GFVP}

FRIES 12 ^{GFV}

TRUFFLE FRIES 14 ^{GFV}

CHILLED WATERMELON 7 ^{GFV}

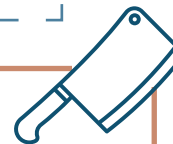
WHIPPED MASHED POTATOES 7 ^{GFV}

COCONUT RICE 7 ^{GFV}

GF = Gluten Free
GFP = Gluten Free Possible
V = Vegetarian
VP = Vegetarian Possible

*Consuming raw or undercooked meats poultry seafood shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions

Sides





WINE

SPARKLING

mionetto prosecco 14/55

WHITE

placido pinot grigio 14/55
leira rias baixas albarino 12/50
kendall jackson sauvignon blanc 14/55
mersoleil chardonnay 14/60

RED

robert mondavi pinot noir 14/55
josh legacy blend 14/55
pulentia malbec mendoza 16/60
bonanza by caymus 15/60
decoy merlot 16/62

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COCKTAILS

16

THE BEEKEEPER

vodka, lemon, honey, fresno chili & thyme

PALM TREES IN PARADISE

rum, mango, lime, mint & club soda

SUNTAN SPRITZ

campari, sparkling wine, club soda,
orange & rosemary

YOU CAN FIND ME POOLSIDE

hendricks gin, agave, lime juice,
cucumber, basil & ginger

ROOTS COASTAL SOUR

whiskey, lemon, egg white & luxardo cherry

ISLAND OLD FASHIONED

dark rum, bitters, star anise & orange

BEER

LOCAL BEER

medalla light 8
magna 8

DRAFT

ask about our daily drafts

IMPORTED

corona 8
heineken 8

BEVERAGES & DESSERTS

DESSERTS

SWEET POTATO FLAN 10 GF V

CARAMEL CORN SUNDAE 10 V
cornbread ice cream, caramel, crumbled cornbread,
whipped cream & caramel corn

ISLAND TIME SUNDAE 10 GF V
mango sorbet, vanilla bean ice cream, passionfruit sauce
whipped cream & toasted coconut

CHOCOLATE PEANUT BANANA SPLIT 12 GF V
chocolate, vanilla & peanut butter ice cream,
chocolate sauce, whipped cream & peanuts

TOASTED BANANA BREAD 12 V
oatmeal ice cream, caramel & pecan granola

ice cream

ICE CREAM FLAVORS

VANILLA BEAN - CHOCOLATE - PISTACHIO
OATMEAL - CORNBREAD - PEANUT BUTTER
MALANGA LILA (TARO ROOT) - MANGO SORBET

one scoop 4.50 - two scoops 7.5
- add topping or sauce 1 each