

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 14
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 WINGS
8.50 FOR 1/2 DOZEN | 14.50 FOR A DOZEN
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}

Rock 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 26 ^{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 17 ^{GFP}
8 oz upper choice house ground burger with cheddar,
ranch + barbeque sauce ++ bacon 2

BIG FISH FOR 2

CRISPY WHOLE SNAPPER 30
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

Large Plates

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 cheesey pasta, oregano + crunchy onions		
PUMPKIN & GOAT CHEESE PIZZA 19.50 ^V mushrooms, local pumpkin, goat cheese, pesto, caramelized onions + arugula		
BORICUA 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 7 ^{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 13/39

WHITE

c'aprella pinot grigio 9/25
leira rias baixas albarino 10/35
emollo sauvignon blanc 14/48
mersoleil chardonnay 14/54

RED

robert mondavi pinot noir 12/38
conundrum red blend 13/44
navarro correas 'alegoria' malbec 14/48
bonanza by caymus 15/45
regusci parcel 41 merlot 15/48

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COCKTAILS

12

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

DESSERTS

SWEET POTATO FLAN 10 GF V

CARAMEL CORN SUNDAE 10 V

cornbread ice cream, caramel, toasted cornbread,
whipped cream & buttered popped corn

ISLAND TIME SUNDAE 10 GF V

mango sorbet, vanilla bean ice cream, passionfruit sauce
whipped cream & toasted coconut

CHOCOLATE PEANUT BUTTER 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

BEVERAGES & DESSERTS

BEER

LOCAL BEER

medalla light 6
magna 8
coors light 6
michelob 6

DRAFT

ask about our daily drafts

IMPORTED

corona 8
heineken 8
stella artois 9
over the barrel 9

ice cream

ICE CREAM FLAVORS

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

one scoop 3.50 - two scoops 6.5
- add topping or sauce 1 each