
ROCA

restaurant & bar

AFTER DINNER DRINKS

SMALL BATCH BOURBON

BAKERS	7
BASIL HAYDEN	8
WOODFORD RESERVE	8
MAKERS MARK	8
KNOB CREEK	8

COGNAC

COURVOISIER VS	8
HENNESSEY VS	8
RÈMY MARTIN VS	8

SINGLE MALT & BLENDED SCOTCH

MACALLAN, 12 YEAR, HIGHLANDS	8
GLENLIVET, 12 YEAR, SPEYSIDE	8
GLENFIDDICH, 12 YEAR, SPEYSIDE	8
BALVENIE, 12 YEAR, DOUBLEWOOD, SPEYSIDE	8
GLENMORANGIE, 10 YEAR, HIGHLANDS	8
JOHNNY WALKER RED	7
JOHNNY WALKER BLACK	8

PORT, MADEIRA & SHERRY

WARRES, 10 YEAR, OTIMA, TAWNY, PORT	6
BROADBENT, RAIN WATER, MADEIRA	6
ALVEAR, PEDRO XIMINEZ SOLERA, SHERRY	9

DESSERT WINES

NACHTGOLD EISWIEN, "ICE WINE", GERMANY	8
ELDERTON BOTRYTIS SEMILLION, AUSTRALIA	10

DESSERTS

SWEET POTATO & WHITE CHOCOLATE BREAD PUDDING

KENTUCKY BOURBON GLAZE / 7

CHOCOLATE MARBLE CHEESECAKE

DOUBLE CRUST / STRAWBERRY SAUCE / 8

SORGHUM CRÈME BRULEE

CANDIED SUGAR / SEASONAL COOKIE / 7

S'MORES

FUDGE BROWNIE / GRAHAM CRUST / MARSHMALLOW /
SALTY CARAMEL VANILLA ICE CREAM / 7

MILK CHOCOLATE PEANUT BUTTER TRUFFLES

CANDIED PECANS / 7

TIRAMISU

MASCARPONE CREAM / COFFEE SOAKED LADY FINGERS /
CHOCOLATE SAUCE / 7

JAY PARMEGIANI
OWNER, EXECUTIVE CHEF

STANLEY GLEESE
SOUS CHEF

SHERRI MERRIL
PASTRY CHEF

TINA SMITH
GENERAL MANAGER