

# GREENS

## MAKE ANY SALAD A WRAP \$1

Dressings: smoked ranch, bleu cheese, red wine vinaigrette, dijon balsamic, oregano vinaigrette sriracha caesar, avocado caesar and chipotle ranch.

## HOUSE

A bed of mixed greens with cherry tomatoes, red onions, cucumbers, pepperoncini and carrots with oregano vinaigrette. \$5

## ★ ALL KALE CAESAR! ★

Chopped raw kale, fresh jalapeños, queso fresco, roasted pumpkin seeds, cherry tomatoes and our avocado Caesar dressing. \$11

Add chicken for \$2, steak for \$3, or salmon for \$4.

Like it spicy? Try it with our sriracha caesar!

## THE 2ND CITY

Green apples, craisens, candied walnuts, goat cheese, served on mixed greens with our dijon balsamic dressing. \$10  
Add chicken for \$2, steak for \$3, or salmon for \$4.

## THE (ACTUALLY) CHOPPED

Bacon, crumbled bleu cheese, cucumbers, onions, cherry tomatoes, mixed greens, carrots and baby spinach. Served with a diced, grilled chicken breast and red wine vinaigrette. \$11

## ☺ SOUTHWEST STEAK

A bed of mixed greens with our very own pineapple corn salsa, cilantro, shredded jack cheese, avocado and fried tortilla strips with chipotle ranch dressing. \$12

# SOUP

## SOUP DU JOUR

"It's the soup of the day. Mmm, that sounds good...I'll have that." \$6

## FRENCH ONION SOUP

We make this soup from scratch every day.  
It won't disappoint. \$6

## ☺ BLACK & BLUE CHILI

ROCKS personal take on chili. It's got a kick!  
Plus, with Guinness (black) and  
PBR (blue) cooked in you can't go wrong. \$6

## ☺ ROCKS SIGNATURE DISH

All fried menu items cooked using transfat-free vegetable oil.

# WEEKEND BRUNCH

## BREAKFAST BURRITO

Scrambled eggs, homemade salsa, sautéed onions, tater smash and cheddar cheese all stuffed together and topped off with more salsa and a melted shredded jack & cheddar mix. Comes with a side of tortilla chips and salsa. \$9

Add bacon (applewood, candied or peppered), sausage or chorizo...\$2

## EGGS YOUR WAY

Served with your choice of toast and tater smash.

One egg, any style...\$6

Two eggs, any style...\$7

Three eggs, any style...\$8

With bacon (applewood, candied or peppered) or sausage patty add \$2

Additional egg add \$1 (Sub egg whites, add \$1.50)

## FROSTED FLAKES FRENCH TOAST

Four wedges of thick cut French toast covered with our special ROCKS frosted flakes coating. This is how French toast is supposed to be. \$9

## ★ MACHOS! ★

### (MORNING NACHOS...GET IT??)

Tortilla chips, scrambled eggs, melted Chihuahua cheese, topped with pico de gallo, fresh jalapeños and black bean corn salsa, with a drizzle of Sriracha. \$10

Bacon, sausage, chorizo, add \$1 each. Chicken or pork belly, add \$2 each. Steak, add \$3.

## EARLY MORNING RISER SLIDERS

Two sliders with scrambled eggs, steak, creamed kale, Swiss cheese and sriracha served on mini brioche buns. Served with tater smash. (Sub sausage patties for no charge) These are worth getting out of bed for! \$9

## STEAK AND EGGS

6 oz. peppercorn crusted hanger steak grilled to order along with two eggs your way and crispy tater smash. \$11

## ★ ULTIMATE BREAKFAST SANDWICH ★

Scrambled eggs, avocado, jalapeño mayo, shredded jack cheese and pico de gallo on a ciabatta square, served with tater smash. \$11

Add chorizo or bacon (applewood, candied or peppered), \$2.

## PORKY PIG SKILLET

House smoked pork belly over 2 eggs your way, shredded jack cheese, and our soon-to-be-famous tater smash. \$11

## BUILD YOUR OWN OMELET

All omelets are made with three eggs. Served with your choice of toast and crispy tater smash. \$8

## FREEBIES (MAX 3, 50¢ EACH ADDITIONAL)

tomato, grilled onion, jalapeños, green peppers, red peppers, giardiniera, feta, crumbled bleu cheese, shredded jack, shredded cheddar, onion, mushroom, grilled mushrooms, black bean corn salsa

**UPGRADES (\$1 EACH)** grilled spinach, goat cheese, chihuahua cheese, gouda, avocado, turkey, fresh spinach, chorizo, bacon, sausage, kale (Sub egg whites, add \$1.50)

# SIDE CARS

\$4 each: Tater Tots, Greek Fries, Traditional Fries, Curly Fries, Sweet Potato Fries, Sautéed Green Beans, Grilled Asparagus, Honey Spice Slaw, Mashed Potatoes (make 'em loaded for \$1 extra)

# SWEETS

## HOMEMADE CHEESECAKE (OF THE WEEK)

Ask your server what kind of cheesecake Antonio has come up with. \$7

## ★ BANG BANG PIE ★

Yes, that BANG BANG PIE! Ask us what we have in house, not that it matters because they are all amazing. \$7

# BRUNCH SIDES

\$4 each: Sausage Patties, Bacon (applewood, candied or peppered), Tater Smash, Tortilla Chips

# TOAST

\$3 each: Texas Toast, Sourdough White, Multi-Grain

# BEVS

Can of Coke, Diet Coke, Sprite \$1.50, Snapple Lemon Tea 16oz., Simply Lemonade 11.5oz., San Pellegrino 250ml. \$3.50

# KIDS

Pick two: fries, tater tots, orange slices, apples wedges, baby carrots or green peppers. Can't choose just two? Each additional side 50¢.

**CHICKEN TENDERS \$5 MAC & CHEESE \$5**  
**1/4LB CHEDDAR BURGER ON A BRIOCHE BUN \$5**  
**GRILLED CHEESE \$5 BUTTERED NOODLES \$5**

# KIDS BRUNCH

-One scrambled egg with crispy tater smash. \$5  
-Four french toast sticks with maple syrup. \$5

# ROCKS DELIVERY & CARRY-OUT

## ROCKS LAKEVIEW

3463 N. Broadway

**773.472.0493**

## HOURS OF OPERATION

Mon-Fri: 11am - 2am

Sat: 10am - 3am

Sun: 10am - 2am

**Brunch Sat & Sun 10am - 3pm**

## ROCKS NORTHCENTER

4138 N. Lincoln

**773.857.1793**

## HOURS OF OPERATION

Mon-Thur: 5pm - 2am

Fri: 11am - 2am

Sat: 10am - 3am

Sun: 10am - 2am

**Brunch Sat & Sun 10am - 3pm**

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[www.rocksbargroup.com](http://www.rocksbargroup.com)

# SAMMICHES

All sandwiches come with a choice of side, cup of chili or soup of the day. Split sandwiches are \$1 extra and will be served with two full side portions. You can also sub side salad or a bowl of French onion soup for \$1..

## GRILLED CHEESE

Gouda and chihuahua cheeses layered between two slices of garlic pesto brushed country sourdough bread. \$10  
Add avocado, bacon or sautéed spinach for \$1 each.

## CHICKEN CALIENTE

Blackened chicken breast, pepper jack cheese, peppered bacon, sautéed onions, charred jalapenos, sautéed red and green peppers and topped with avocado and sriracha aioli on a brioche bun.

We suggest you have an ice cold beer at the ready! \$12

## ★ SPICY CAESAR WRAP ★

Chopped kale, blackened chicken breast, garlic croutons, sriracha Caesar dressing and diced tomato wrapped in a tomato tortilla. \$11

## ☺ LEROY BROWN

Take our mac & cheese, top it with chipotle BBQ pulled pork and some onion strings piled onto Texas toast with cheddar & provolone cheese. \$12

## BLACKENED SALMON

Cajun seasoned salmon, served on a ciabatta square brushed with avocado mayo, shredded lettuce, tomato slices, drizzled EVOO, giardiniera, a lemon wedge and a mini bottle of Tabasco. \$14

## SANTA FE WRAP

Grilled chicken breast, house made pineapple corn salsa, tomatoes, avocado, chipotle ranch and jack cheese, wrapped in a tomato basil tortilla. \$10

## MEMBERS ONLY

Hand-sliced turkey with crisp Applewood bacon, mayo, lettuce, onions and tomato stacked between two slices of country sourdough bread. \$11

## BUFFALO CHICKEN WRAP

Basic ingredients, outrageous flavor! Grilled chicken tossed in our buffalo sauce (or try it Angry!!), chunky bleu cheese dressing and shredded lettuce stuffed in a tomato basil tortilla. Be sure to ask for extra napkins! \$10

# BURGERS

All burgers come with a choice of side, cup of chili or soup of the day. Home-made turkey burger, chicken breast (grilled or blackened) or a Boca Burger available upon request at no charge, or sub blackened salmon for \$4. Split sandwiches are \$1 extra and will be served with two full side portions. You can also sub side salad or a bowl of French onion soup for \$1.

## ☺ THE “ROCKS” BURGER (OVER 95,000 SOLD!)

This is our signature burger. Nestled inside a soft pretzel roll is a cooked-to-order 8 oz. burger with applewood bacon, pepper jack cheese, onion strings, lettuce, tomato and a side of giardiniera. \$13

## THE SMACKDOWN

Smashed griddle burger with Merkt’s cheddar, applewood bacon, spicy chipotle ketchup, lettuce, tomato, onion and bread & butter pickles on a toasted brioche bun. \$13

## ★ THE BOURBON STREET ★

A ½ pound patty topped with andouille sausage, Swiss, provolone, fried shrimp, spicy remoulade and diced red onion on a pretzel roll. \$13

“Laissez les bon temps roulez!”

## EL GORDO

½ pound patty topped with pepper jack, cheddar and provolone cheeses, 3 strips of applewood bacon, a homemade onion ring, deep fried pickles and spicy 1,000 island dressing, on a pretzel roll. \$13

## MONSTER OF THE MIDWAY

We kick up our 1/2 lb. burger with Cajun spice, then top it with candied bacon, roasted red pepper aioli, Boston bib lettuce and A1 BBQ caramelized onions on a brioche bun. \$13

Bill Swerski would approve!

## SCHUBERT ST.

When you add cheddar, gouda, chopped applewood bacon, red onion, lettuce, tomato and chipotle BBQ sauce to our ½ pound burger and serve it on a pretzel roll, you know you must be at ROCKS. \$13

## THE “RED EYE”

This burger starts out normal — lettuce, tomato, onion, pretzel roll — but then we add a sunnyside up egg, applewood bacon and enough shredded cheddar and jack cheeses to need a defibrillator. \$13

## ☺ 2X4

Two 4 oz. burger patties stuffed with pepper jack cheese and bacon. All topped with some jalapeño mayo and chopped bacon, and served on a pretzel roll with lettuce, tomato and onion. Good luck, you’re going to need it. \$13

Two patties not enough? Upgrade to a 4X4 for only \$3 more.

## ★ WINTER CLASSIC ★

Our half pound burger topped with cheddar, chopped bacon, jalapeno potato chips and drizzled with chive sour cream on a cheddar crusted brioche bun. \$13

## BIG KAHUNA

Our burger topped with grilled pineapple rings, house made teriyaki glaze, cayenne pepper, avocado, Swiss cheese and red onions on a pretzel roll. \$13

# DIY BURGER

A juicy cooked-to-order ½ pound burger on a pretzel roll, Texas toast or brioche bun, the rest is up to you. \$11  
First cheese and dip are free, 50¢ for any additional. Homemade turkey burger, chicken breast or a Boca Burger available upon request at no charge, or sub blackened salmon for \$4.

**CHEESE** cheddar, Swiss, provolone, pepper jack, crumbled bleu cheese, Merkt’s cheddar cheese, feta

## FREEBIES (MAX 3, 50¢ EACH ADDITIONAL):

lettuce, tomato, onion, sautéed onion, onion strings, pickles, cucumber, tortilla strips, jalapeños, black bean corn salsa, pineapple corn salsa, green/red peppers, giardiniera, sautéed mushrooms and your first dip

**\$1 ADD-ONS** bacon (applewood, candied or peppered), hummus, sautéed spinach, guacamole, goat cheese, chihuahua, gouda, sunnyside up egg, avocado, grilled pineapple, turkey

# BIG PLATES

## ☺ MAC & CHEESUS!

A sinful combination of smoked gouda, jack and cheddar cheeses, mixed with pasta shells and diced chicken breast. Dusted with breadcrumbs and then garnished with scallions. \$13

## BBQ GRILLED SALMON

A grilled salmon filet brushed with our bourbon BBQ sauce, topped with onion strings & placed atop a bed of fresh spinach. Served with a side of loaded mashed potatoes (shredded cheddar, bacon, sour cream, chives). \$15

## FISH ‘N’ CHIPS

Three pieces of beer battered cod served with a side of our homemade tartar sauce. It all comes with a side of fries, honey spice coleslaw and hush puppies. \$13

## ★ PORK TACOS ★

Chipotle BBQ pulled pork, mixed with a sweet habañero slaw, queso fresco and cilantro. \$12

## ☺ FISH TACOS

Grilled tilapia topped with our pineapple corn salsa, fresh lime and a habañero kick! Side of sour cream and salsa. \$12

# APPS

## ☺ MAC & CHEESE WEDGES

Deep-fried wedges of macaroni and cheese accompanied by our bourbon BBQ sauce made from scratch. One taste and you’ll be hooked! \$9

## ☺ WHITE TRASH NACHOS

A classy pile of jumbo corn scoops topped with ROCKS Black & Blue Chili, jalapeños, queso cheese, black bean corn salsa and sour cream, and garnished with scallions. \$8  
Add \$1 for guacamole, \$2 for chicken or \$3 for steak.

## BLACKENED CHICKEN QUESADILLA

Melted mixed cheese, black bean corn salsa, jalapeños and blackened grilled chicken on a tomato basil tortilla. Served with a side of sour cream and homemade salsa. \$9  
Add guacamole for \$1, sub steak for \$3, or sub sautéed mushrooms for free.

## ★ SMOKIN’ HOT DATES ★

Jumbo dates stuffed with chorizo and wrapped in applewood bacon, with a side of chipotle BBQ sauce. \$10

## ☺ HUMMUS PLATTER

George’s family recipe made from scratch. A healthy portion served with fresh veggies and warm pita wedges. \$10

## CHICKEN WINGS

10 jumbo wings tossed in your choice of buffalo, Angry!! (hot), bourbon BBQ, garlic parmesan, spicy Thai peanut or chipotle BBQ sauces. Served with celery and either smoked ranch or chunky bleu cheese dressing. \$11

## CHICKEN STRIPS

Hand-sliced chicken breast with your choice of either a **chipotle dry rub** with sourdough pretzel coating (comes with chipotle ranch)

\*Try tossing in one of our awesome wing sauces!

**OR a vanilla waffle battered** version dusted with powdered sugar (comes with Maker’s Mark syrup). Choose wisely. \$8

## SPICY THAI CHICKEN LETTUCE WRAPS

Pulled chicken sautéed in red & green peppers and teriyaki sauce, served over large Boston leaf lettuce & topped with julienned carrots, jalapeños, cilantro & roasted peanuts. Served with a side of our spicy Thai peanut sauce. \$10

# DIPS

50¢ extra: Roasted Garlic Aioli, Roasted Red Pepper Aioli, Smoked Ranch, Bourbon BBQ, Chipotle Ranch, Jalapeño Mayo, Avocado Mayo, Chunky Bleu Cheese, Buffalo, Angry!!, Chipotle BBQ, Buffalo Garlic Parmesan, Queso Cheese, Spicy Ketchup, Dijon Mustard, Remoulade, Chive Sour Cream, Chili, Sriracha Aioli, Spicy Thai Peanut and Tartar Sauce