

BURGERS & SANDWICHES

ALL OF OUR BURGERS ARE FRESHLY GROUND 8oz BLACK ANGUS PATTIES

THE FARMHOUSE \$12

black angus patty, bbq pulled pork, fried egg, applewood smoked bacon, served with seasoned curly fries

BOURBON BBQ BURGER \$12

black angus patty, buttermilk blue cheese, grilled red onion, house made bourbon bbq sauce, bacon aioli, served with french fries

THE GRIDIRON \$12

black angus patty, grilled polish sausage, bacon braised sauerkraut, whole grain mustard dijonnaise, served with french fries

THE VEGETARIAN \$11

bbq red bean burger, cheddar, bell peppers, lettuce, tomato, chipotle mayo, served with seasoned curly fries

APRICOT TURKEY BURGER \$13

house made turkey patty, apricot-raisin chutney, grilled red onion, whipped goat cheese, served with truffle fries

THE MACDADDY \$12

black angus patty, braised beef short rib, mac & cheese, caramelized onions, served with french fries

THE LOCAVORE \$12

local beef raised in the midwest, goose island beer battered onion rings, nordic creamery smoked cheese, nueske bacon aioli, pretzel bun, served with french fries

THE HOTTIE \$12

black angus patty, breaded stuffed jalapeños, habanero jack, ghost pepper aioli, served with french fries. this baby is spicy!

OPTIONS: Substitute a turkey burger or bbq red bean burger for any burger or sandwich. Harvest wheat buns available. Lettuce, tomato, onion, and pickle do not come with burgers or sandwiches unless otherwise specified, so please ask. Substitute chopped salad (romaine, tomatoes, cheese, jalapeño ranch), yukon waffle fries \$1, sweet potato fries \$2 or truffle fries \$2

SHAKE IT

ROOT BEER FLOAT \$5

vanilla ice cream, whipped cream

OREO MILKSHAKE \$5

oreo cookies, vanilla ice cream, whipped cream, choice of whole or skim milk

BUTTERFINGER MILKSHAKE \$5

crushed butterfingers, vanilla ice cream, whipped cream, choice of whole or skim milk

CARAMEL BANANA MILKSHAKE \$5

bananas, caramel sauce, vanilla ice cream, whipped cream, choice of whole or skim milk

YOGURT SMOOTHIE \$5

strawberries, bananas, greek yogurt, honey, skim milk

NOTBURGERS

ROCKIT POPPERS \$8

breaded jalapeños stuffed with cheese, jalapeño aioli

JUMBO CHICKEN WINGS \$10

choice of buffalo or bbq, with jalapeño ranch dressing

BEER BATTERED ONION RINGS \$9

goose island beer batter, crispy breaded with red pepper aioli

LOADED FRIES \$11

yukon waffle fries, bbq pulled pork, nacho cheddar cheese, sour cream, scallions

MAC & CHEESE \$9

baked pasta with four cheeses

BUFFALO CHICKEN MAC & CHEESE \$14

four cheese mac, buttermilk blue cheese, chives

BRAISED BEEF SHORT RIB MAC & CHEESE \$14

four cheese mac, caramelized onions, gruyere

TURKEY CHILI cup \$4 bowl \$7

red kidney beans, shredded cheese, cilantro

CHOPPED SALAD \$9

romaine, buttermilk blue cheese, toasted walnuts, grapes, golden raisins, apples, red wine vinaigrette *add chopped grilled chicken breast \$6 or burger patty \$6*

SOUTHWESTERN CHOPPED SALAD \$14

bbq chicken, romaine, corn, monterey jack, cheddar, tomatoes, chili peanuts, jalapeño ranch dressing

NOTJUSTFRIES

BD'S SWEET POTATO FRIES \$6

brown sugar salt, chipotle mayo

TRUFFLE FRIES \$7

truffle oil, parsley

YUKON WAFFLE FRIES \$6

SEASONED CURLY FRIES \$5

HUEVOS RANCHEROS BURGER \$13

black angus patty, fried egg, chihuahua cheese, corn tortilla strips, roasted salsa roja, jalapeño aioli, served with seasoned curly fries

JOHNNY APPLE BURGER \$12

black angus patty, applewood smoked bacon, brie, gala apple, pecan aioli, served with BD's sweet potato fries

TRUFFLE MUSHROOM BURGER \$12

voted people's choice, roscoe village burger fest 2012! black angus patty, mushrooms, gruyere, truffle crème fraiche, served with truffle fries

ROCKIT BURGER \$19

wagyu kobe beef, melted brie, fried shallots, medjool date aioli, red onion brioche bun, served with truffle fries

TURKEY BURGER \$11

avocado, chipotle mayo, lettuce, tomato, onion, pretzel bun, served with french fries

BLACK ANGUS BURGER \$11

lettuce, tomato, onion, pickle, pretzel bun, served with french fries

GRILLED CHICKEN SANDWICH \$12

swiss cheese, lettuce, tomato, harvest wheat bun, whole grain cranberry mustard

THE MOTHERCLUCKER \$12

grilled chicken breast, applewood smoked bacon, cheddar, bourbon bbq sauce, pretzel bun, served with french fries

THE BUFFALO BLUEBIRD \$12

crispy breaded chicken, blue cheese, lettuce, tomato, pretzel bun, served with french fries

ADDITIONAL BURGER/SANDWICH TOPPINGS, EACH \$1

fried egg, canadian bacon, applewood smoked bacon, american cheese, brie, buttermilk blue cheese, cheddar, cheddar jack, gorgonzola, gruyere, habanero jack, swiss, beer battered onion rings, grilled red onion, caramelized onions, mushrooms, avocado, jalapeños

FLATBREAD PIZZAS

TRUFFLE MUSHROOM \$12

chef selected wild mushrooms, gruyere, thyme, truffle crème fraiche

BBQ PORK \$12

bbq pulled pork, applewood smoked bacon, grilled red onion, cheddar jack

VEGGIE \$12

spinach, eggplant, zucchini, bell peppers, artichoke, mozzarella, tomato basil sauce

MARGHERITA \$12

sliced tomato, mozzarella, fresh basil

SWEET TOOTH

BROWNIE SUNDAE \$8

warm house made brownie, peanuts, vanilla ice cream, whipped cream, cherry on top

DESSERT NACHOS \$6

cinnamon sugar tortilla chips, vanilla ice cream, fruit, caramel sauce

WEEKEND BRUNCH

(AVAILABLE SATURDAY & SUNDAY FROM 10:30AM-4PM)

EGGS BENEDICT \$10

two poached eggs, canadian bacon, english muffin, hollandaise sauce, served with home fries

BREAKFAST BURRITO \$12

scrambled eggs, chorizo, avocado, cheddar jack, diced tomatoes, chipotle mayo in a warm tortilla served with home fries

WAFFLE \$10

belgian-style malted waffle with chef's seasonal preparation

VEGGIE OMELET \$10

egg whites, spinach, eggplant, zucchini, bell pepper, artichoke, served with home fries

OMELET YOUR WAY \$10

choose 3 items: swiss, american cheese, cheddar, gruyere, mozzarella, bacon, ham, sausage, chorizo, tomato, spinach, zucchini, eggplant, bell pepper, artichoke, onion, avocado or mushroom, served with home fries *each additional ingredient \$1*

THREE EGGS ANY STYLE \$10

home fries, toast, choice of ham, bacon or sausage

SAUSAGE & EGG FLATBREAD PIZZA \$12

pork sausage, scrambled eggs, scallions, cheddar jack, tomato basil sauce

a friendly reminder: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
please inform your server of any food allergies • parties of six or more are subject to 18% gratuity • kids menu available



DRAFT BEERS

BUD LIGHT
 GOOSE ISLAND GREEN LINE
 VIRTUE REDSTREAK CIDER
 NEWCASTLE
 SHINER BOCK
 HEINEKEN
 GOOSE ISLAND SEASONAL
 GOOSE ISLAND MATILDA

CRAFT BEERS

BRIDGEPORT SEASONAL
 LAGUNITAS MAXIMUS IPA
 LAGUNITAS LIL SUMPIN SUMPIN ALE
 SHINER RUBY REDBIRD
 WHALE'S TALE PALE ALE
 DESCHUTES MIRROR POND PALE ALE
 EDMUND FITZGERALD PORTER
 O'FALLON HEMP HOP RYE
 TWO BROTHERS DOMAINE DuPAGE
 TWO BROTHERS PRAIRIE PATH ALE
 DALE'S PALE ALE
 NEW HOLLAND THE POET
 LEFT HAND MILK STOUT
 SKA TRUE BLONDE ALE
 METROPOLITAN KRANKSHAFT KOLSCH
 BELL'S TWO HEARTED ALE
 BELL'S SEASONAL
 DOGFISH 60MIN IPA
 DAISY CUTTER PALE ALE
 ALLAGASH WHITE ALE
 RED RACER IPA
 DUVEL
 GOOSE ISLAND IPA
 GOOSE ISLAND 312

NOT-SO-CRAFT BEERS

BUD LIGHT
 BUDWEISER
 BUD LIGHT PLATINUM
 BUD LIGHT LIME
 BUDWEISER BLACK CROWN
 BUDWEISER 55
 BUD ICE
 MICHELOB ULTRA
 MAGIC HAT #9
 PBR
 OLD STYLE
 AMSTEL LIGHT
 HEINEKEN
 CORONA
 STELLA ARTOIS
 HOEGAARDEN
 BROOKLYN LAGER
 GUINNESS
 TECATE
 SHOCKTOP SHANDY

HOUSE WINES

CABERNET glass \$8 bottle \$32
 PINOT NOIR glass \$9 bottle \$36
 MERLOT glass \$8 bottle \$32
 PINOT GRIGIO glass \$8 bottle \$32
 CHARDONNAY glass \$9 bottle \$36

ROCKTAILS

CATCHER AND A RYE \$12
 rye whiskey, ramazotti amaro, simple syrup, mint leaves, lemon juice
 SUMMERTHYME \$10
 light rum, watermelon juice, thyme simple syrup, lime juice
 TWISTED SOUR \$10
 maker's mark, blood orange juice, lemon juice, simple syrup
 LEMONGRASS SKIRT \$10
 hendrick's gin, lemongrass simple syrup, meyer lemon juice, soda water
 SAVIDA SANGRIA glass \$7 pitcher \$26
 premium california wine infused with fruits, red or white
 ROCKIT LEMONADE glass \$11 pitcher \$29
 effen raspberry vodka, fresh lemonade, rose's lime, cranberry juice
 ROCKIT PUNCH glass \$12 pitcher \$30
 bacardi torched cherry, bacardi dragon berry, bacardi o, pineapple juice, cranberry juice, grenadine, orange, cherry
 ROCKIT MARGARITA glass \$10 pitcher \$28
 luna azul tequila, triple sec, fresh squeezed lime juice, simple syrup, salt rim, lime wedge
 PAMA MARGARITA glass \$10 pitcher \$28
 luna azul tequila, pama, triple sec, fresh squeezed lime juice, simple syrup, lime wedge

BRUNCH BEVERAGES

(AVAILABLE ALL DAY SATURDAY & SUNDAY)

ABSOLUT PEPPAR BLOODY MARY \$5
 build-your-own gourmet bloody mary bar
 MIMOSAS or BACARDI MOJITOS \$5
 MIMOSA KIT choice of DOMAINE CHANDON \$35 or VEUVE CLICQUOT \$50
 four fresh seasonal juices, served with seasonal fruit

RockitBurgerBar.COM

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EXECUTIVE CHEF AMANDA DOWNING

for private event information and inquiries, please ask your server or call 312.943.7600