

---

# ROCA

---

restaurant & bar

## AFTER DINNER DRINKS

### SMALL BATCH BOURBON

<b>Bakers</b>	7
<b>Basil Hayden</b>	8
<b>Woodford Reserve</b>	8
<b>Makers Mark</b>	8
<b>Knob Creek</b>	8

### COGNAC

<b>Courvoisier VS</b>	8
<b>Hennessey VS</b>	8
<b>Remy Martin VS</b>	8

### SINGLE MALT & BLENDED SCOTCH

<b>Macallan, 12 Year, Highlands</b>	8
<b>Glenlivet, 12 Year, Speyside</b>	8
<b>Glenfiddich, 12 Year, Speyside</b>	8
<b>Balvenie, 12 Year, Doublewood, Speyside</b>	8
<b>Glenmorangie, 10 Year, Highlands</b>	8
<b>Johnny Walker Red</b>	7
<b>Johnny Walker Black</b>	8

### PORT, MADEIRA & SHERRY

<b>Warres, 10 Year, Otima, Tawny, Port</b>	6
<b>Broadbent, Rain Water, Madeira</b>	6
<b>Alvear, Pedro Ximinez Solera, Sherry</b>	9

### DESSERT WINES

<b>Nachtgold Eiswien, "Ice Wine", Germany</b>	8
<b>Elderton Botrytis Semillion, Australia</b>	10

## DESSERTS

<b>Sweet Potato &amp; White Chocolate Bread Pudding</b>	Kentucky Bourbon Glaze	7
<b>Cheese Cake</b>	Double Crust/Strawberry Sauce	8
<b>Sorghum Crème Brulee</b>	Candied Sugar/Seasonal Cookie	7
<b>Pecan Pie</b>	Local Pecans/Steen's Cane Syrup/Whiskey/Vanilla Ice Cream	8
<b>Pecan Lace Cookie Cup</b>	Seasonal Berries/Vanilla Pastry Cream/Strawberry Sauce	8
<b>Tiramisu</b>	Chocolate Mascarpone Mousse/Ladyfingers/Marsala Wine Zabaglione	8

*Sherril Merril, Pastry Chef*

*Jay Parmegiani, Owner, Executive Chef*

*Stanley Gleese, Chef*

*Tina Smith, General Manager*

refined  south  
C A T E R I N G

ON AND OFF SITE CATERING • DINNER MENUS • REHEARSAL DINNERS  
WEDDINGS RECEPTIONS • COCKTAIL EVENTS

*From the Chefs of*

---

**ROCA**  

---

restaurant & bar

**IO SOUTH**  
ROOFTOP BAR & GRILL

Roca: 601.638.0800  
Email: [jay@rocarestaurant.com](mailto:jay@rocarestaurant.com)