

KILLINGTON'S
ONLY CLASSIC SPEAKEASY



*Featuring hundred year old
cocktail recipes, fresh squeezed juices,
and Homemade ginger beer.
Local draughts poured From frosted
towers and eclectic
wines are served
In an intimate
setting. We are
sure to satisfy the
most adventurous palette.*



WINTER HOURS:
OPEN DAILY AT 3:00 PM

SUMMER HOURS:
OPEN AT 5:00PM
THURSDAY-SUNDAY

802-422-ROCS
ONTHEROCSLOUNGE.COM

LOCATED 2384 KILLINGTON
ROAD ABOVE THE PHAT
ITALIAN MARKET AND DELI

ON THE
ROCS
LOUNGE

KILLINGTON'S
ONLY SPEAKEASY LOUNGE

COCKTAILS

TAPAS

ENTREES

BUFFALO CHICKEN

SPINACH SALAD \$12.95

Baby spinach, hard boiled egg, bacon and grape tomatoes tossed with blue cheese dressing.

**Substitute shrimp..... add \$3.00*

CAESAR SALAD \$9.95/HALF \$5.00

Crisp Romaine lettuce and aged Parmesan with homemade Caesar dressing.



ASIAN TUNA TARTAR \$12.95

Fresh Ahi Tuna diced and tossed with cucumber and avocado in a toasted sesame, ginger, tamari sauce. Served with fresh crispy fried wontons.

CRAB AND ARTICHOKE DIP \$10.95

A blend of crab, artichoke, caramelized onion, and bell peppers, tossed in a trio of cheeses and baked till bubbly. Served with crostini.

DEEP FRIED

SHRIMP COCKTAIL \$3.00 (each)

Jumbo shrimp coated in our own beer batter and fried crispy. Served with sweet chili cocktail sauce.

STUFFED TATERS \$8.95

Bacon wrapped, beef braised new red potatoes. Stuffed with Gorgonzola and mascarpone cheeses. Served on a bed of beef beurre rouge.

BARBEQUE BABY

BACK RIBS \$12.95/\$20.95

Dry rubbed & slow roasted to melt in your mouth finished with house made sweet & tangy BBQ sauce.

SHRIMP & GRITS \$14.95/\$21.95

Cajun spiced grilled shrimp on a bed of cheesy cheddar grits topped with creole aioli.

BLACK ANGUS

STEAK AU POIVRE \$24.95

Hand cut Black Angus steak coated in cracked peppercorns with blue cheese horseradish sauce.

CHICKEN

CHILI RELLENOS \$11.95/\$17.95

Roasted fresh poblano chili pepper, stuffed with mexican spiced chicken, bell peppers, caramelized onion, and sharp cheddar cheese. Served over a black bean puree.

CARIBBEAN JERK PORK

TENDERLOIN \$12.95/\$18.95

Medallions of tender pork marinated in island spices, roasted in juicy, served over mango chutney.

FISH DU JOUR

Priced Accordingly

CHEFS CHOICE

Priced Accordingly

SIDES

*Beans, Rice, Taters,
Polenta, Veggies, Slaw,
Cheddar Grits, Sweet Tater French Fries*



FRIED EGGPLANT

CAPRESE SALAD \$11.95

Lightly breaded Italian eggplant pan fried in EV olive oil, vine ripe tomatoes, basil & Phat Italian mozzarella drizzled with white balsamic reduction.

CRAB STUFFED CALAMARI \$10.95

Colossal tubes over stuffed with crab, bell peppers, onion, garlic, panko and ritz crumbs topped with spicy roasted tomato vinaigrette.

KOBE SLIDERS \$10.95

Premium Kobe beef patties, charbroiled, and served on sweet buttery rolls. Accompanied by fresh cut sweet potato shoe string fries. Served with spicy red hot ketchup and house honey mustard.

CHICKEN MARSALA \$12.95/\$18.95

Tender breast cutlets sauteed with shallots, prosciutto & crimini mushrooms finished with marsala wine demi glace.

DUCK W/ POLENTA \$14.95/\$20.95

Plump skin on duck breast herb marinated and pan seared till crispy. Served over savory polenta and topped with a port wine cherry sauce.