

EST. 2015

ROSEWATER

GRILL & TAVERN

SOUPS AND SALADS:

- LOADED BAKED POTATO SOUP** \$6
Traditional soup finished with bacon, sour cream, green onion & cheese
- SEAFOOD GUMBO** \$11
Classic Louisiana favorite served with steamed rice
- CAESAR SALAD** \$7
Crisp romaine, garlic cheese croutons, Caesar dressing, Parmesan cheese
••• add chicken \$5 | ••• add shrimp \$8
- TAVERN CHOP SALAD** \$8
Romaine, tomato, celery, carrots, radish, cucumbers & green peppers tossed in with a bleu cheese dressing (No knife needed)

SMALL PLATES:

- ROSEWATER CRAB CAKE SLIDERS** \$8
Two mini lump crab cake sliders finished with roasted red pepper cream sauce
- FILET MIGNON SLIDERS** \$12
Two premium tenderloin mignon sliders with melted pepper jack cheese, caramelized onions & horseradish cream sauce for dipping
- BRONZED CHICKEN WINGS** \$8
Seasoned and crisp-fried wings tossed in your choice of sauce served with pickled green tomatoes
••• Classic Style | ••• Barbecue
- PICKLES, PEPPERS & CHIPS** \$6
Lightly breaded pickles, beer battered jalapeño peppers with house chips & choice of ranch or jalapeño ranch dressing

LARGE PLATES:

- STREET TACOS** \$11
Grilled gulf shrimp, cilantro, red cabbage, lime, avocado, chives & chimichurri sauce
- CHEESEBURGER SLIDERS** \$12
Three mini sliders, melted cheddar cheese, caramelized onions
- TAVERN BURGER** \$12
Black Angus burger, pretzel roll, lettuce, tomato, red onions, pickled green tomatoes along with choice of cheese
- GULF SEAFOOD PO~BOY**
Lightly breaded oysters or shrimp served on a warm French bread, lettuce, tomato, onion with rémoulade sauce
••• Oyster \$14 | ••• Shrimp \$12
- FRENCH DIP** \$15
Shaved prime rib, warm French bread, au jus
- LOBSTER MAC N' CHEESE** \$19
Our creamy mac & cheese mixed with lobster
- FLATBREADS**
••• Shrimp Scampi \$19
Lobster Alfredo sauce, scampi style shrimp, green onion, Parmesan & mozzarella cheeses, herb breadcrumb topping
- BBQ Chicken \$15
House barbecue sauce, mozzarella cheese with grilled chicken
- Traditional \$14
Housemade pizza sauce with pepperoni & sausage along with mozzarella blend
- 16 OZ. T~BONE** \$36

SIDES

- Housemade Potato Chips \$3
French Fries \$3 | Baked Potato \$4
Onion Rings \$3 | Mac & Cheese \$4
Crawfish Cornbread \$4

BEER ON DRAUGHT 14oz

Blue Moon	\$6	Red's Apple Ale	\$6
Miller Light	\$6	Coors Light	\$6
Budweiser	\$6	Bud Light	\$6
Landshark Lager	\$6	Michelob Ultra	\$6
Michelob Ultra Amber	\$6	Shock Top Belgian White	\$6
Abita Turbo Dog	\$6	Lazy Magnolia Southern Pecan	\$6

DRAUGHT BEER FLIGHT Any 4 Draught Beers \$12 (4 oz portions)

LONG-NECK BOTTLES

Budweiser	\$5	Corona	\$6
Bud Light	\$5	Shiner Bock	\$6
Coors Light	\$5	Dos Equis	\$6
Miller Lite	\$5	Heineken	\$6
Michelob Ultra	\$6	Sam Adams	\$6
O'Doul's (non-alcoholic)	\$5	Miller Sharp's (non-alcoholic)	\$5

COCKTAILS

BACKWOODS FRONT PORCH	\$9	ROSEWATER COSMOPOLITIAN	\$10
Firefly Peach Moonshine, iced tea, homemade lemonade		Absolut vodka, triple sec, Cointreau, fresh lime juice and cranberry juice	
DELTA CLASSIC	\$10	MILLIONAIRE MARGARITA	\$12
Bourbon, muddled cherries, oranges, sugar, Angostura bitters		Patron tequila, triple sec, Grand Marnier, fresh lime juice and sour mix	
SINLESS SANGRIA	\$10	MOSCOW MULE	\$11
Red wine, Brandy, fruit juices, fresh fruit		Grey Goose vodka, fresh lime juice and ginger beer	
CHOCOTINI	\$11	ROSEBUD	\$9
Absolut vodka, Bailey's Irish Cream, Godiva Chocolate Liquor and cream		Vodka, bloody mary mix, Worcestershire sauce, Tabasco	
BLUE LONG ISLAND	\$10		
Vodka, gin, rum, tequila, triple sec and Blue Curacao			

WINES

	GLASS	BOTTLE
MOSCATO St. Supery, Napa Valley	\$11	\$37
WHITE ZINFANDEL Sutter Home, California Family Vineyards	\$7	\$21
Beringer, California	\$7	\$21
PINOT GRIGIO Santa Margherita, Alto-Adige	-	\$55
Bollini, Tretino	\$8	\$24
CHARDONNAY Kendall Jackson, Grand Reserve Monterey County	\$10	\$30
Sonoma-Cutrer, Russian River Valley	-	\$45
Wild Horse, Central Coast	-	\$35
REISLING Chateau St. Michelle, Harvest Select Columbia Valley	\$8	\$27
Kendall Jackson, Vinters Reserve Monterey County	-	\$30
PINOT NOIR Erath, Oregon	-	\$37
La Crema, Sonoma County	-	\$45
Kendall Jackson, Vinters Reserve California	\$10	\$30
MERLOT Kendall Jackson, Grand Reserve Sonoma County	\$11	\$35
Wild Horse, Central Coast	-	\$35
CABERNET SAUVIGNON Kendall Jackson, Vinters Reserve Sonoma County	\$10	\$35
Franciscan, Napa Valley	-	\$60
Sequoia Grove, Napa Valley	-	\$65
SAUVIGNON BLANC Cakebread Cellars, Napa Valley	\$15	\$50