



SHARED PLATES

- (Half)
- SMOKED CHICKEN MAC N' CHEESE****
Poblano / Portabella (\$11) \$17
- SPINACH AND ARTICHOKE DIP****
Spinach / Pita / Toast (\$8) \$13
- SMOKED SALMON BRUSCHETTA**
Tomatoes / Mozzarella / Basil / Balsamic \$14
- HOISIN RIBEYE SKEWERS**
Daikon Slaw (\$12) \$18
- CRAB CROQUETTES**
Red Pepper Remoulade (\$10) \$17
- VEGETABLE RATATOUILLE**
Goat Cheese / Basil / Ciabatta \$10
- PORK BELLY TACOS**
Daikon Slaw / Asian Glaze \$13
- PORK MEDALLIONS***
Bacon Wrapped / Poblano Creamed Corn \$18
- WALLEYE FISH TACOS**
Pineapple Salsa / Avocado / Tomatoes / Sriracha Aioli \$13

- (Half)
- TEMPURA GREEN BEANS**
Green Goddess / Roasted Tomato (\$9) \$13
- BEEF CARPACCIO****
Arugula / Onions / Capers / Anchovy Vinaigrette / Balsamic \$13
- DRUNKEN MUSSELS****
White Wine / Lemon / Herbs / Tomato (\$11) \$16
- ASIAN LETTUCE WRAP**
Turkey / Daikon Slaw / Peanut Sauce / Bibb Lettuce \$14
- SPICY SHRIMP SKEWER**
Risotto Arancini / Herbed Cream Sauce \$14
- SEARED SCALLOPS***
Red Wine Poached Pear / Pancetta / Pistachio \$14
- ROCA SMOTHERED TOTS**
Tater Tots / Turkey Gravy / Turkey / Mushrooms / Curds / Fried Egg \$16

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HANDCRAFTED
Originals
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SOUP & GARDEN

- BUTTERNUT SQUASH & CRAB BISQUE*** \$6
- GRILLED HEARTS OF ROMAINE****
Caesar Vinaigrette / Roasted Tomatoes / Croutons / Parmesan / Black Pepper \$8
- QUINOA***
Balsamic Vinaigrette / Roasted Beets / Goat Cheese / Kale / Walnuts \$10
- FRIED AVOCADO LOBSTER****
Mixed Greens / Champagne Vinaigrette / Bacon / Tomatoes \$12
- FALL MARKET***
Mixed Greens / Apple / Cranberry / Blue Cheese / Citrus - Honey Vinaigrette / Candied Nuts \$9
- CHARRED BRUSSELS ***
Bacon / Red Onion / Apple Gastrique \$11

Select meat additions for any salad:

- SALMON (4oz) \$6
SHRIMP \$5
CHICKEN \$4

BIG PLATES

- STUFFED CHOP***
Prosciutto / Apple Caponata / Brussel Sprouts / Mashed Potatoes \$26
- GRILLED SALMON***
Quinoa / Kale / Lemon Buerre Blanc / Cranberry / Carrots \$24
- BEEF TENDERLOIN****
6 oz Filet / Brandy Cream Sauce / Asparagus / Mashed Potatoes / Crispy Shallots \$28
- CHICKEN MARSALA***
Airline Chicken / Smashed Potatoes / Carrots / Marsala Mushroom Sauce \$24
- BEEF TENDERLOIN PASTA****
Linguini / Sherry Cream / Red Onion / Mushroom \$22
- PASTA OF THE MOMENT**
Changes Daily!

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THE CONSUMPTION OF UNDERCOOKED SEAFOOD, EGGS, MEAT OR POULTRY MAY INCREASE THE RISK OF FOOD BOURNE ILLNESS.
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FLATBREADS

- SHRIMP & ANDOUILLE**
Cajun / Red Onion / Green Onion / Red Pepper \$14
- FOUR CHEESE, TOMATO & PESTO**
Basil / Balsamic \$13
- GRAZIANO**
Sausage / Pepperoni / Giardiniera / Basil \$14
- SPINACH & ARTICHOKE**
Bacon / Scallions / Smoked Chicken \$14
- MUSHROOM & GOAT CHEESE**
Crimini / Portabella / Button / Arugula / Balsamic / Thyme \$14

BOARDS

- Olives / House Pickles / Jam / Bread
- DAILY SELECTION OF FOUR CHEESES** \$16
- DAILY SELECTION OF CURED MEATS** \$14
- CHEESE & MEAT BOARD COMBINATION** \$23
- HUMMUS TRIO**
Spicy Red Pepper / Cilantro & Poblano / Traditional \$12
- DECONSTRUCTED NACHOS**
Ribeye / Cheese Sauce / Salsa / Jalapeno / Guacamole / Chimichurri / Pickled Red Onion \$21

SLIDERS

- ROOT BEER BRAISED PORK**
Crispy Onions / Mayo \$14
- FALL TURKEY**
Apple / Cranberry Aioli / Provolone / Arugula \$13
- JUICY ROCA**
Beef / Fontina / House Pickles / Lettuce / Onion / Mayo \$13
- CRAB CAKE**
Pineapple Salsa / Arugula / Sriracha Aioli \$14
- PORTOBELLA MUSHROOM**
Red Pepper / Balsamic Onion / Goat Cheese / Hummus / Arugula \$13

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* GLUTEN FREE

** CAN BE MODIFIED TO BE GLUTEN FREE

WE ARE HAPPY TO SUBSTITUTE ANY PASTA WITH A GLUTEN FREE OPTION

RōCA

208 COURT AVENUE | HISTORIC COURT AVENUE DISTRICT | DOWNTOWN DES MOINES
GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE