



## SHARED PLATES

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

<b>TEMPURA GREEN BEANS</b> Green Goddess / Roasted Tomato	(\$9) \$13 Half
<b>BEEF CARPACCIO**</b> Arugula / Onions / Capers / Anchovy Vinaigrette / Balsamic	\$13
<b>SEARED YELLOWFIN TUNA **</b> Sesame Seed / Eggroll Crisps / Edamame / Wasabi Aioli / Unagi Sauce	\$16
<b>ASIAN LETTUCE WRAP</b> Turkey / Daikon Slaw / Peanut Sauce / Bibb Lettuce	\$14
<b>SHRIMP SKEWER</b> Risotto Arancini / Herbed Cream Sauce	\$14
<b>SEARED SCALLOPS*</b> Red Wine Poached Pear / Pancetta / Pistachio	\$14

<b>ROCA SMOTHERED TOTS</b> Tater Tots / Turkey Gravy / Turkey / Mushrooms / Curds / Fried Egg	\$16
<b>DECONSTRUCTED NACHOS</b> Ribeye / Cheese Sauce / Salsa / Jalapeno / Guacamole / Chimichurri / Pickled Red Onion	\$21

HANDCRAFTED  
Originals

## SOUP & GARDEN

<b>BUTTERNUT SQUASH AND CRAB BISQUE</b>	\$6
<b>GRILLED HEARTS OF ROMAINE**</b> Caesar Vinaigrette / Roasted Tomatoes / Croutons / Parmesan / Black Pepper	\$9
<b>QUINOA*</b> Balsamic Vinaigrette / Roasted Beets / Goat Cheese / Kale / Walnuts	\$11
<b>FRIED AVOCADO LOBSTER**</b> Mixed Greens / Champagne Vinaigrette / Bacon / Tomatoes	\$13
<b>FALL MARKET*</b> Mixed Greens / Apple / Cranberry / Blue Cheese / Citrus - Honey Vinaigrette / Candied Nuts	\$10

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

## BIG PLATES

<b>STUFFED CHOP*</b> Prosciutto / Apple Caponata / Carrots / Mashed Potatoes	\$26
<b>GRILLED SALMON*</b> Quinoa / Kale / Lemon Buerre Blanc / Cranberry / Carrots	\$24
<b>BEEF TENDERLOIN**</b> 6 oz. Filet / Brandy Cream Sauce / Asparagus / Mashed Potatoes / Crispy Shallots	\$28
<b>CHICKEN SALTIMBOCCA**</b> Prosciutto / Sage / Linguine	\$24
<b>SEARED SCALLOP RISOTTO*</b> Fall Risotto	\$22
<b>PASTA OF THE MOMENT</b> 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

<b>BEEF &amp; BLUE</b> Beef Tenderloin / Blue Cheese / Bacon / Balsamic Onions	\$15
<b>FOUR CHEESE, TOMATO &amp; PESTO</b> Basil / Balsamic	\$14
<b>GRAZIANO</b> Sausage / Pepperoni / Giardiniera / Basil	\$15
<b>SPINACH &amp; ARTICHOKE</b> Bacon / Scallions / Smoked Chicken	\$14
<b>MUSHROOM &amp; GOAT CHEESE</b> Crimini / Portabella / Button / Arugula / Balsamic / Thyme	\$14

## BOARDS

W / Olives / House Pickles / Jam / Bread	
<b>DAILY SELECTION OF FOUR CHEESES**</b>	\$16
<b>DAILY SELECTION OF CURED MEATS**</b>	\$14
<b>CHEESE &amp; MEAT BOARD COMBINATION**</b>	\$24
<b>HUMMUS TRIO**</b> Spicy Red Pepper / Cilantro & Poblano / Traditional	\$12

## SLIDERS

<b>ROOT BEER BRAISED PORK</b> Crispy Onions / Mayo	\$15
<b>FALL TURKEY</b> Cranberry / Apple / Provolone / Arugula	\$14
<b>JUICY ROCA</b> Beef / Fontina / House Pickles / Lettuce / Onion / Mayo	\$14
<b>CRAB CAKE</b> Pineapple Salsa / Arugula / Sriracha Aioli	\$15
<b>PORTOBELLA MUSHROOM</b> Red Pepper / Balsamic Onion / Goat Cheese / Hummus / Arugula	\$13

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\* GLUTEN FREE

\*\* CAN BE MODIFIED TO BE GLUTEN FREE

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



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