



smalls

Our smalls are designed to share

KINGSTON CORN FRITTERS (V, GF)	\$13
w/ guava hot sauce & herb buttermilk dressing	
JERK WINGS	
half (5 pieces) or full bucket (10 pieces)	\$14 / \$23
twice cooked full chicken wings w/ house-made dipping sauce	
JERK PORK DUMPLINGS	\$16
house-made pork dumplings w/ jerk sauce	
KING TUBBY'S KINGFISH (GF)	\$20
cured kingfish, lime juice, coconut cream, fresh mango & coriander	
RASTA BITES	\$12
9-hour braised beef panko crumbed bites served w/ jerk mayo	
RUDIE'S CRISPY SQUID	\$16
crispy squid with jerk mayo and lime	

The Samplers

SMALLS SAMPLER	\$28
kingston corn fritters, jerk wings, rasta bites, Rudie's crispy squid	
BIGGIES SAMPLER	\$44
grilled jerk chicken, dem belly full pork ribs, red stripe beer braised oxtail, rice n' peas, sunshine slaw & rotti	

JAMAICAN PATTIES



2 per serving

CALLALOO GREENS (V)	\$7
callaloo greens, jalapeno & feta	
BRAISED BEEF	\$7
curried beef & potato	

Sides

IRIE GREENS (V, GF)	\$11
roasted green vegetables, crispy kale chips, jerk nuts, goats cheese & spicy lime vinaigrette	
BAHAMIAN MAC & CHEESE (V)	\$9
three cheese creamy sauce & crunchy panko crumble	
BOWL OF CORN (V)	\$8
chargrilled corn on the cob, jerk mayo, toasted coconut & fresh lime	

Biggies & JERK

MAINS

GRILLED JERK CHICKEN	\$20
marinated chargrilled chicken thigh, w/ coconut rice n' peas & fresh lime	
DEM BELLY FULL RIBS	\$20
slow-cooked pork spare ribs, jerk marinade, crunchy pork crackling & fresh lime served w/ house-made sunshine slaw	
PINEAPPLE EXPRESS (V)	\$16
wombok, grilled pineapple, spring onion, pastry pieces topped with toasted coconut, coriander & a herb coconut dressing	
ADD chicken or fritters \$6	
RED STRIPE BEER BRAISED OXTAIL	\$20
9 hour slow cooked oxtail w/coconut rice n' peas	
ROCK STEADY SALAD (V, GF)	\$17
organic red quinoa, fresh seasonal vegetables, chargrilled corn, spring onion, seeds & fresh herb dressing	
ADD chicken or fritters \$6	

BURGERS & SANDWICHES

*all burgers are served with jerk fries

JERK CHICKEN BURGER	\$18
chargrilled chicken thigh, house-made sunshine slaw, pickles, fried onion, jerk mayo & guava hot sauce served on a brioche bun	
EL CHANCHO'S CUBAN SANDWICH	\$18
6 hour slow cooked jerked pork shoulder, pickles, american mustard, swiss cheese, guava hot sauce, ham & jerk mayo	
SOFT SHELL CRAB BURGER	\$20
crispy battered crab, house-made sunshine slaw, guava hot sauce & jerk mayo served on a brioche bun	
BIG POPPAS BURGER	\$19
grilled topside beef patty, american cheese, fresh tomato, pickles, crispy onion and Rosie's island sauce served on a brioche bun	
BUNNY WAILER (V)	\$18
kingston corn fritters w/ fresh tomato, baby radish, spring onion, coriander & herb buttermilk dressing served on a brioche bun	

HOUSE-MADE SUNSHINE SLAW (V, GF)	\$6
creamy n' tangy slaw w/ fresh herbs	
RICE 'N' PEAS (V) (TRADITIONAL STYLE)	\$7
rice & beans cooked in coconut milk	
CHUNKY SWEET POTATO FRIES (V)	\$8
w/ Rosie's jerk mayo	
JERK FRIES (V)	\$8
w/ Rosie's jerk mayo	

SIGNATURE COCKTAILS

ROSIE'S ESTATE	\$17
pampero blanco, tanqueray gin, yellow chartreuse, watermelon, honeydew, sugarcane, peychaud bitters	
TRENCHTOWN ROCK	\$21
laird's applejack, angostura bitters, lemon, almond syrup, sugarcane, cinnamon	
KINGSTON SOUR	\$18
appleton signature blend, illegal mezcal, toasted caraway seed, pimento syrup, lemon	
CAMPBELL'S SIP	\$19
pampero anejo, cognac, pimento & peychaud bitters, smoked maple syrup	
ESPRESSO COCO MARTINI	\$18
pampero anejo, kahlua, double roasters espresso, burnt coconut syrup, coconut cream	
FLOYD'S OLD FASHIONED	\$22
ron zacapa 23, pedro ximenez sherry, molasses, angostura bitters, cinnamon	
MONTEGO BAY PUNCH	\$19
pampero blanco and anejo, don julio plata tequila, pineapple, papaya, rockmelon, sugarcane, almond syrup	
ROSIE'S COCO COLADA	\$18
pampero anejo infused with pimento, pineapple, coco lopez, sugarcane, lime, banana foam	



CLASSIC COCKTAILS

\$19

DARK AND STORMY
gosling's black seal, lime, ginger beer, bitters
HEMINGWAY DAIQUIRI
pampero blanco, maraschino liqueur, grapefruit, lime
MOJITO
pampero anejo, lime, mint, sugar syrup
MAI TAI
pampero anejo, lime, almond syrup, orange curacao
DAIQUIRI
pampero blanco, lime, sugar syrup
HOT BUTTERED RUM
butter, dark rum, spices, sugar, cinnamon
HURRICANE
pampero anejo and blanco, o.p rum, flaming passionfruit, lemon
PLANTERS PUNCH
pampero anejo and blanco, pineapple, orange, grenadine



Beer & refreshing Tings

TAP	
ROSIE'S GOLDEN LAGER	\$8
ROSIE'S PALE ALE	\$8
BLUE MOON	\$9
BOTTLE	
BOAG'S LIGHT	\$8
GAGE ROADS, SLEEPING GIANT IPA	\$9
REDSTRIPE	\$8
RUDE BOY	\$9
PACIFICO	\$9

REFRESHING TINGS	
MONTEITH'S CIDER	\$9
ROYAL JAMAICAN GINGER BEER 4.4%	\$9

