

SNACKS

COPENHAGEN BARBECUE
Ember-roasted beets, deconstructed greens, sheared chevre, zest 9 VEG, GF

CHIPS AND SALSA
Koki's Chips with a selection of house salsas 7 V, GF

MOLE
House mole, hushpuppies of fresh Koki's masa 8 V, GF

QUESO DIP
Beer cheese with tomato, onion, jalapeno, cilantro, and tortilla chips 7 VEG
- ADD BLACK OR PINTO BEANS: +2
- ADD PULLED PORK OR CHOPPED BEEF +3
- ADD MOLE + - ADD HOT SAUCE +1

CHILI-CHEESE FRIES
House chili, beer cheese, curds, tomatoes, onions, fresh and pickled jalapenos 12

POUTINE
Pulled rib meat, mole gravy, cheddar curds, green onion 12 GF

GARDEN TO GRILL
Local produce, chef's whimsy 15 VEG / OFTEN VEGAN

CHARCUTERIE
A changing selection of meats and accoutrements, with grilled bread 16


PICKLE PLATE
Assorted fruits and vegetables, chef's whimsy 7 VEG / OFTEN VEGAN

SO...WHAT'S THE STORY?

We're glad you're here.
We're John Havens & Aaron Mercier; best friends since high school, occasional enemies, partners in crime. For years, we threw epic dinner parties with craft beer, food, fire and amazing friends. Now, we're adding you to the guest list.
Enter **ROOKS**: fire-based cooking, dry rub BBQ, farm-to-table freshness and one heck of a bourbon selection.
We hope you'll enjoy our recipes, they are truly love on a plate.


Please alert your server of any known food allergies so we can help you make informed choices. While we take every precaution to minimize the risk of cross contamination, we cannot guarantee that some of our dishes are safe to consume for people with peanut, tree nut, soy, milk, egg, shellfish or wheat allergies.

SOUPS

CHILI MERCIER 
A family recipe. Smoked Piedmontese beef chuck, braised in ground beef with beans, beer and spices. Garnished with onion, tomato and jalapeño, served with house cornbread 10

SOUP DU JOUR
Chef's whimsy. Usually vegan. Ask your server for details 8

SALADS

FARM AND FORAGE 
Local greens, vegetables and fruit. Balsamic and long pepper dressing 9 V, GF
ADD COTIJA AND CROUTONS: +1
ADD SMOKED CHICKEN, HOT OR COLD +4
ADD SMOKED TROUT, COLD +6

RED-EYED CAESAR
Torn romaine, house croutons, Romano, and a smoked garlic Caesar dressing 8
ADD SMOKED CHICKEN, HOT OR COLD +4
ADD SMOKED TROUT, COLD +6

DINNERS

COWBOY CASSOULET 
House smoked hot link, bourbon and ham-braised beans, corn bread 11
MAKE IT MEATIER WITH A 6 OZ BLACK ANGUS BAVETTE STEAK +9

THE BITTMAN
House black beans, polenta cake, seasonal greens and garnishes 11 V, G

FRIED CHICKEN
Buttermilk-brined local free-range chicken. Served with Carolina Slaw, house cornbread, local honey, & house hot sauce 18

STEAK FRITES
6 oz bavette, fries, grilled greens, compound butter, chianti-adobo sauce 20

SANDWICHES & TACOS

JACKFRUIT TACOS
Young green jackfruit in garlic, tequila, and house adobo, served with pickled onions and doña salsa on corn or flour tortillas, with a side of Cuban-style black beans and rice. 11 V, POTENTIALLY GF

TACO DU JOUR
Chef's whimsy, on corn or flour tortillas, side of Cuban-style black beans and rice. Ask server for details 11

CAROLINA-STYLE SANDWICH
Pulled pork in house Carolina mop, or chopped beef in house coffee-adobo bbq on a grilled brioche bun with mayo and house slaw. Choice of one a la carte side. 13

VEGGIE BURGER
Black bean burger, Leicester cheese, LT, pickled onion, brioche bun. Choice of one a la carte side. 12 VEG


ADDITIONS
- ESCABECHE +1 - NUESKE'S BACON +2 - CHILI +4
- LEICESTER CHEESE +1 - HOUSE HOT LINK +3.5 - SAUCES +1 EA
- QUESO +1 - PULLED PORK +4
- EGG +3 - CHOPPED BEEF +4

THE HUMBLE BURGER 
Grilled ground Piedmontese beef on a bun, served with the usual toppings. Choice of one á la carte side 13

ADDITIONS
- ESCABECHE +1 - EGG +2 - CHOPPED BEEF +4
- LEICESTER CHEESE +1 - NUESKE'S BACON +3 - ALA CARTE
- CHEVRE +2 - HOUSE HOT LINK +3.5 ZSAUCES +1 EA
- QUESO +1 - PULLED PORK +4

BBQ Á LA CARTE

MEATS BY THE PIECE

 **Memphis-style ribs**
25 / RACK | 12.5 / HALF
Hot Link 4 EA
6 oz. Black Angus bavette steak 10

SAUCES

Doña Salsa, Salsa Fresca, House Hot Sauce, House Mustard, Mole Gravy SHOT 1 | JAR 2 House mayo free of charge on request.

MEATS BY THE POUND

PD | 1/2PD | 1/4PD
Smoked Chicken 15 | 7.5 | 3.75
Pulled Pork Adobado 18 | 9 | 4.5
Chopped Beef 18 | 9 | 4.5
Make it a sandwich with a grilled brioche bun +2

SIDES

Grilled Bread, 4 slices 3
Tortillas, Corn or Flour 4-pack 3
Slice of Corn bread 2
Bowl of Tortilla Chips 3
Fried polenta cakes 3
Market vegetables or Seasonal braised greens SM 5 | LG 7
Cowboy beans with bourbon and country ham
Cuban-style black beans
Beans and rice
Slaw
Fries SM 4 | LG 6
Sheared Chevre 2
Shredded Leicester 1

Some vegetarian dishes can be made vegan, and some dishes can be made gluten-free. Feel free to ask your server for guidance. Because of the quality of ingredients we use across the board, substitutions/alterations may require up-charges.

 **ROOKS FAVE** V vegan | VEG vegetarian | GF gluten-free



LIBATIONS



COCKTAILS

THE GROVE <i>Bourbon, honey-thyme syrup, bitters, squeeze of lemon</i>	8
QUEEN MAUDINE <i>Bourbon, maple, cider, hint of citrus</i>	10
THE WOODHOUSE <i>A Traditional Pimm's Cup with cucumber & ginger</i>	7
5 MILE BELL <i>Gin, Cherry Heering, lemon with an IPA float</i>	9
THE 45 <i>Rum, local greens, lime, simple</i>	7
NOLA <i>A preprohibition classic: Local Gin, Sweet vermouth, Fernet</i>	9
DIA DE JUEGO <i>Tequila, spiciness, fruit & citrus</i>	8
PIG & A SWIG R <i>Our signature drink... Ask your server which featured bourbon earns you a complimentary bit of artisan cured ham.</i>	

PRICING AVAILABLE UPON SELECTION

BOURBON STASH

It's tough to find the best bourbons these days due to a shortage in the wood suitable for making the aging barrels. Luckily, we searched the world and grabbed some choice bottles for our personal stash. It's like breaking into your dad's secret stash all over again. Cheers!



Why Rooks? *What's in a Name? Well, Rooks are notoriously social animals. Unlike other crows, the Rook has a remarkable ability to use tools to gather food. We share that trait as well, sourcing and gathering fresh local food from the farms and forests of Ohio. Our sustainable and ethical approach to food service is a perfect reflection of what we want Rooks Tavern to be: a fun, friendly place, full of happy people and great food, a place where memories are made.*

WINES

RED

FRICO RUSSO BLEND <i>Colorado</i>	6 18
FANTINI SANGIOVESE D'ABRUZZO	7 18
ROOK MERLOT, <i>Washington</i> R	10 26
AVIARY CABERNET, <i>Napa</i>	11 38
SEAN MINOR ZIN, <i>Lodi</i>	13 40
FERDIANAND TEMPRANILLO, <i>Napa</i>	45
DOMAIN CHRISTIA ROSE, <i>Provence</i>	8 26
PLANET OREGON PINOT NOIR	10 36
ARGYLE PINOT NOIR	42

WHITES

FRICO BIANCO, <i>Colorado</i>	6 18
MIRTH CHARDONNAY <i>Washington</i>	8 20
WISE GUY SAUVIGNON BLANC <i>Washington</i>	9 24
RAVENNA RIESLING, <i>Yakima Valley</i>	7 18
BREAD & BUTTER CHARDONNAY	11 24
BOUTINOT LES VOLET CHARDONNAY	7 31
IL FOLLO PROSECCO R	8 23
MAISON FOUCHER VOUVRAY	10 30
VIN DE TERRER BRUTE CAVA	40

R ROOKS FAVE

BREWS

BOTTLES

MILLER LITE	3
MICHELOB ULTRA	3.5
YUENGLING	3.5
PBR 16oz	3.5
MAD MOOD TREACHEROUS (GF)	8
ACE PINEAPPLE (GF)	6
NORTH HIGH MILK STOUT	5.5
NORTH HIGH PALE ALE	5.5
BELL'S TWO HEARTED	6
JACKIE O'S RAZZ WHEAT	6
JACKIE O'S FIREFLY AMBER	5
RHINEGEIST PUMA PILSNER	6
RHINEGEIST TRUTH IPA	6
AVERY'S ELLIES BROWN ALE	6

DRAUGHT

Ask your server about our seasonally rotating drafts

Columbus ranks 5th in the U.S. as a fastest growing craft beer city. Do your part to make us number one. Cheers!

CHEF'S SUGGESTION

PICKLED PLATE
Direct from our farmer friends. Chef's whimsy of the best seasonal fruits and veggies pickled in house using a variety of savory brines. It helps you drink! 7 VEG, GF

