



## *specialty cocktails*

### **citrus manhattan**

makers mark bourbon, fresh lemon, fresh orange, angostura bitters, ground cloves 8.5

### **dark 'n' stormy**

rachel's ginger beer, gosslings black seal rum 8.5

### **blueberry lavender lemonade**

fresh lemon, blueberries and lavender.  
w/ bourbon or vodka 7.75

### **rock box classics**

#### **sake sangria**

japanese sake fused with traditional spanish sangria and plum wine 7.75

#### **hello kitty creamy martini**

vodka, malibu coconut rum, coconut puree, pineapple juice, cream. served up with a sugared rim. 8

#### **salaryman**

midori, gin, vodka, rum, sour, splash of sprite. on the rocks. strong. 8.25

#### **love hotel**

blood orange liqueur, peach schnapps, pomegranate liqueur, sprite 7.75

#### **blood orange shiso mojito**

vodka, blood orange liqueur, fresh mint, japanese shiso, lime, sugar, soda. 8

### **happy hour**

**(4-8p mon-thurs, 3-7p fri/sat, all day sun\*)**

sake sangria 5

single well 3

double well 5

premium draft 3.5

house junmai sake 3.5, 7

\*except 3-day weekends.

## sake

house junmai sake (warm) 4.5, 9

hakutsuru sayuri nigori (300ml) 14  
(coconut, cream, pineapple, banana. smv -11)

hakutsuru organic junmai (300ml) 15  
(dry and light bodied. smv +5)

hakutsuru superior junmai ginjo (720ml) 30  
(flowery, fragrant, dry and light. smv +3)

momokawa organic junmai ginjo (720ml) 34  
(medium rich, lush layers of clean tropical fruit. smv -1)

## wine

### house

chardonnay, pinot grigio, merlot, cab, sparkling 6

### white

charles smith kung fu girl riesling, wa '11 7.75, 30

tamarack cellars chardonnay, wa '10 8.5, 33

chateau ste michelle sauvignon blanc 8.75, 34

l'ecole no 41 chardonnay, wa '02 45

### red

firesteed pinot noir, or 8, 31

14 hands merlot, wa 6.75, 26

castlerock cabernet, ca '10 7.75, 30

tamarack cellars firehouse red, wa '10 46

### sparkling

segura viudas brut cava, sp (187ml) 7.25

domaine st michelle brut cuvee, wa 29

argyle brut, or 45

## beer

### draft

stella artois 5, 18

widmer hefeweisen 5, 18

manny's pale ale 5, 18

featured craft brew, odin's gift ale 5, 18

### bottles and cans

sapporo 5.25

asahi 22 oz 8.5

heineken 4.75

blue moon belgian white 5.5

guinness draught 5.5

angry orchard apple ginger cider 5.5

cornona 4.75

budweiser 3.75

bud light 3.75

## non-alcoholic

coke, diet, sprite 2.75

hot tea 2.5 red bull 4.5

rachel's ginger beer 5

san pellegrino 4



# cure

menu for rock box  
[tues-sun 4p-1a]



1

## smoked duck breast

thinly sliced smoked duck breast & fig jam  
with sliced baguette 11.95

2

## fromage blanc crostini

drizzled with truffle honey  
served with housemade crostini 8.95

3

## spicy pepper jelly

housemade with cream cheese & crostini 6.95

4

## finocchiona salame plate

dry salame, toma piemontese cheese & whole  
grain mustard, with sliced baguette 10.95

5

## charcuterie plate

thinly sliced prosciutto di parma,  
coppa (spicy cured pork shoulder) &  
mortadella served with sliced baguette 15.95

6

## cheese plate

manchego (hard, sheep), blue d'auvergne (cow),  
toma piemontese (semisoft, cow)  
served with sliced baguette 15.95

7

## the sandwich

mortadella & cheese, mustard & mayo 7.00

8

## the HOT sandwich

finocchiona salame, cheese and mildly spicy  
pickled peppers 8.95

9

side of spicy pickled vegetables 3.50

.....  
\*baguette baked fresh daily by Le Panier.

## rock box snacks

(mon-sun)

### guacamame

edamame and avocado with tortilla chips 4

### yukkari pop

duck fat popcorn with salt and yukkari 4

### snack box

crispy and crunchy japanese bar snacks 3



## locally distilled spirits

### vodka

#### **sun liquor unxld vodka** (capitol hill)

clean and smooth 9.25

#### **oola vodka** (capitol hill)

nose of citrus with hints of peppers, layers of vanilla. medium-full body and a long, clean finish of lemon zest, orange peel and caramel. 10

#### **sound spirits ebb + flow vodka** (interbay)

a single malt vodka made from 100% washington palouse malted barley. notes of vanilla and a hint of sweetness. 9.5

### gin

#### **sun liquor hedge trimmer gin** (capitol hill)

distilled from organic wheat and flavored with nine fresh/dried botanicals. perfect balance. gentle enough to drink on its own, yet flavorful enough for great cocktails. 9.5

#### **oola gin** (capitol hill)

complex and aromatic nose of citrus and rose balanced with a subtle scent of juniper berry. coriander and cardamom on the mid-palate with a long finish. 9.5

### whiskey

#### **fremont mishchief 8 year rye** (fremont)

warm bodied, buttery sweet. 8.25

#### **ransom distilleries whippersnapper** (oregon)

non-traditional methods come together to create this unique whiskey. scotch heavy nose. once it hits the pallet, quick transition to smooth white dog to a light, slightly bitter, crisp clean finish. 8.75

#### **oola waitsburgh bourbon** (capitol hill)

medium to full bodied. vanilla, caramel and cherry on the nose - rich and compelling. sweet, smooth corn combined with brown sugar/maple syrup and oak is balanced with notable spice. long with notes of buttery oak, toffee, and again the cherries. 10

#### **woodinville whiskey co mashbill no. 9 bourbon**

hand crafted and aged to maturity in american oak barrels with nearly 3 times the amount of wood in contact with whiskey compared to a standard barrel. flavorful and balanced. character and complexity from start to finish. 13.75

[pricing for 2oz pour]



### per person hourly charge

**happy hour** **\$4 person/hr**  
(4-8p mon-thurs, 3-7 fri/sat + all day sunday\*)

**regular hours** **\$7 person/hr**  
(8p to close mon-thurs, 7p-close fri/sat)

\*excluding 3 day weekends

### policies in brief

- one hour minimum charge.
- sales tax added to all room charges.
- 18% gratuity (on total bill) added to parties of 6+ and late night parties arriving after 1:45a.

**we like you .. and your co-workers too! think of us for your next big event! reserve our large party room, or the whole darn Rock Box!! for a good time, contact monte!**

### news

#### new large party catering options!

we are excited to have partnered with three outstanding capitol hill restaurants to bring you delicious choices for large party catering!

**MOMIJI** amazing sushi and japanese small plates

**MARINATION** hawaiian-korean tacos and sliders

**CURE** melt-in-your-mouth charcuterie and cheese

#### new weekend opening time!

we now **open at 3pm FRI, SAT, SUN!**

fri/sat happy hour is now 3-7pm.

### current specials

#### mondays 8p-close

1/2 price karaoke. \$5 sake sangria.

#### tuesdays 8p-close

sing for an hour, your next is free. \$3.5 drafts.

#### wednesdays 8p-close

\$4 person/hr karaoke. \$3.5 house sake + \$5 salaryman.

#### sundays\*

all day happy hour! \$4 person/hour karaoke + drink specials. \*except 3-day weekends.

#### happy hour

4-8p mon-thurs, 3-7p fri/sat + all day sun.

\$4 person/hr karaoke + drink specials.