Dry Rocks

[Tequila is made from the Blue Agave Plant]
Welcome to Key Largo, the Diving Capital of the World!

Home to the 2800 square nautical mile Florida Keys National Marine Sanctuary with six Sanctuary Preservation Areas including Dry Rocks Coral Reef. The Florida Keys is the third largest barrier reef in the world, and the only living coral reef in the United States.

Nestled into the colorful fans of fish and coral formations of Dry Rocks Reef is the Christ of the Abyss. A 9.5 foot, 4000 pound bronze copy of the II Cristo Degli Abissi, by Italian sculptor Guido Galletti was donated by Egidi Cressi in 1961 to the Underwater Society of America. Dry Rocks Reef in Key Largo became its home on August 25, 1965 and continues to be a stunning destination for visitors snorkeling or diving in the area.

25°07′20″N 80°18′00″W
There are over 200 species of agave indigenous to Mexico, both wild and cultivated.

Contrary to popular belief, the agave is not a cactus, but is closely related to aloe.

Farm raised agaves require between 8 and 14 years to reach full maturity.

Tequila is produced by roasting the piñas of the agave plant in adobe ovens or steaming them in stainless steel chambers, pressing the juice from the roasted pinas, fermenting that juice and finally distilling it, usually 2–3 times.

**BY LAW, THERE ARE SIX CLASSIFICATIONS THAT CAN BEAR THE LABEL “TEQUILA”**

**GOLD OR JOVEN ABACADO**
These two fall into the category of mixto, indicating that they are distilled from a mixture of products, not 100% agave.

**BLANCO**
100% agave, usually Blue Weber, aged in barrels no more than 2 months.

**REPOSADO**
Meaning rested; 100% agave, usually Blue Weber, aged in oak barrels for 2–12 months.

**ANEJO**
100% agave, usually Blue Weber, aged for 1–3 years in oak barrels.

**EXTRA ANEJO**
Same as Anejo but aged longer than 3 years.
SHARED PLATES

House Tortilla Chips V+
*fresh tomato pico de gallo*
$8

Queso Blanco V
*jalapeno, cumin, garlic, cayenne*
$10

Guacamole V+
*avocado, jalapeno, tomato, onion, cilantro, lime*
$12

Quesadilla V
*cotija crusted flour tortilla, guacamole, sour cream, pico de gallo*
$12

Elotes V
*corn, cojita, chipotle crema, tajin, smoked paprika, cilantro*
$12

Loaded Yuca Fries V
*queso, pico, aji amarillo sauce*
$12

Chicharron
*chili lime sauce, tajin*
$8

Ceviche
*shrimp, calamari, sweet potato, mango, onion, cilantro*
$16

House Smoked Fish Dip
*grilled telera bread, crudite*
$14

Little People Tacos or Bowl Gringo Style
*lettuce, tomato, ground beef*
$10

The Little People Burger
*4 oz pattie, lettuce, pickle, seasoned fries or fruit*
$10
Tortas V, V+ no aioli
- telera bread, black bean spread
- pickled onion, cilantro aioli, tajin seasoned fries

Fresco Tacos V, V+ no cheese/no crema
- three per order
- corn or flour tortilla, slaw, pico, cotija
- pickled red onion, chipotle crema

Bowl V, V+ no cheese/no crema
- cilantro rice, black bean, slaw, cotija, pico
- chipotle crema, tortilla strips

Pick Your Proteins
- Blackened Mahi - $15
- Mojo de Ajo Grilled Skirt Steak - $15
- Cilantro Lime Shrimp - $15
- Mojo Pork - $15
- Adobo Chicken - $15
- Spiced Tofu V+ - $12

SALADS

Taqueria Salad V, V+ no cheese
- choice of protein, mesclun, arugula, cotija
- black bean, corn, pico, jalapeño, tortilla strips
- charred tomatillo dressing
  - $16

Fruta
- seasonal selections, pepitas, rooftop mint,
- lime, tajin, toasted coconut
  - $10
EXTRAS

Double Rocks Burger
  two 4oz patties, pepper jack cheese
  pickled red onion, house spicy pickle, lettuce
  guajillo chili spread
  $18

Cuban
  pork, ham, swiss, mayo, mustard, house spicy pickle
  $17

Tostada
  mojo pork, egg, black bean, avocado
  cotija, fresh pico de gallo, corn tortilla
  $14

Beyond Vegan Burger V+  
  lettuce, pickled onion, avocado, creamy tomatillo sauce
  $16

SWEETS

Churros V, V+ no nutella
  nutella de leche
  $9

Spiced Chocolate Cake V+
  strawberry, orange, balsamic compote, coconut chia whipped "cream"
  $9

Award Winning Key Lime Pie
  pecan and white chocolate crusted, guava glaze
  $9

Little People Sopapillas
  local honey for some natural sugar
  $5

HOT SAUCE GUIDE

Aji Dulce **
Serrano ***
Habanero Pineapple ***
Habanero Key Lime ****
Hot Mess ****
Reaper *****
<table>
<thead>
<tr>
<th>Cocktail Name</th>
<th>Base Spirit</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mai Pleasure</td>
<td>barrel select patron reposado tequila, orgeat orange curaçao, lime</td>
<td>$16</td>
<td></td>
</tr>
<tr>
<td>Keys to Summer</td>
<td>svedka vodka, aperol, lemon juice, simple syrup, mint</td>
<td>$12</td>
<td></td>
</tr>
<tr>
<td>Spirit in the Dark</td>
<td>bombay sapphire gin, lemon juice, triple sec, blackberry, soda</td>
<td>$12</td>
<td></td>
</tr>
<tr>
<td>King of Largo</td>
<td>barrel select patron reposado tequila, lemon juice lime juice, honey, simple syrup, triple sec, black salt rim</td>
<td>$16</td>
<td></td>
</tr>
<tr>
<td>Some Like it Hot</td>
<td>sauz signature blue tequila, pineapple, cinnamon syrup lemon juice, jalapeño, angostura bitters</td>
<td>$14</td>
<td></td>
</tr>
<tr>
<td>Smoke on the Water</td>
<td>del maguey &quot;vida&quot; mezcal, orange juice, grenadine, lime juice, tajin</td>
<td>$14</td>
<td></td>
</tr>
<tr>
<td>Oaxaca Old Fashion</td>
<td>barrel select patron reposado tequila, vidal mezcal, agave angostura bitters</td>
<td>$16</td>
<td></td>
</tr>
<tr>
<td>Elderflower Jim Beam Sour</td>
<td>jim beam, lemon juice, simple syrup, st. germaine</td>
<td>$14</td>
<td></td>
</tr>
</tbody>
</table>
### CHANNEL BOTTLED COCKTAILS

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pineapple</td>
<td>$11</td>
</tr>
<tr>
<td>Olmeca Altos Plata, Orgeat, Lime, Pineapple Jarritos</td>
<td></td>
</tr>
<tr>
<td>Lime</td>
<td>$10</td>
</tr>
<tr>
<td>Cruzan Aged Light Rum, Lime, Rose Water, Lime Jarritos</td>
<td></td>
</tr>
<tr>
<td>Dry Rocks Bartender Drink</td>
<td>$10</td>
</tr>
<tr>
<td>Concocted daily</td>
<td></td>
</tr>
<tr>
<td>GKTW Frozen Lemonade</td>
<td>$10</td>
</tr>
<tr>
<td>All proceeds go to Give Kids the World in Kissimmee, FL</td>
<td></td>
</tr>
<tr>
<td>GKTW is a non profit village hosting terminally ill children and their families for a spectacular week of joy and hope.</td>
<td></td>
</tr>
</tbody>
</table>

### BEERS

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glades Pale Ale</td>
<td>$8</td>
</tr>
<tr>
<td>Stiegl Grapefruit Cider</td>
<td>$8</td>
</tr>
<tr>
<td>White Claw</td>
<td>$7</td>
</tr>
<tr>
<td>Corona</td>
<td>$7</td>
</tr>
<tr>
<td>Miller Lite</td>
<td>$7</td>
</tr>
<tr>
<td>Heineken</td>
<td>$7</td>
</tr>
<tr>
<td>Bud</td>
<td>$7</td>
</tr>
<tr>
<td>Bud Light</td>
<td>$7</td>
</tr>
<tr>
<td>Michelob Ultra</td>
<td>$7</td>
</tr>
<tr>
<td>Modelo</td>
<td>$7</td>
</tr>
<tr>
<td>Tecate</td>
<td>$7</td>
</tr>
<tr>
<td>Islamorada Channel Marker IPA</td>
<td>$8</td>
</tr>
<tr>
<td>Pineapple Beach Blonde Ale</td>
<td>$8</td>
</tr>
<tr>
<td>Reef Donkey Pale Ale</td>
<td>$8</td>
</tr>
</tbody>
</table>

### DRAFT BEER

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>$8 FOR 16OZ</td>
<td></td>
</tr>
<tr>
<td>64OZ SOUVENIR GROWLER $60</td>
<td></td>
</tr>
<tr>
<td>Iguana Bait, Honey Hibiscus Kolsch</td>
<td></td>
</tr>
<tr>
<td>Spearfish, American Amber</td>
<td></td>
</tr>
<tr>
<td>Hurricane Hole, Irish Red Ale</td>
<td></td>
</tr>
<tr>
<td>Funky Buddha, Floridian Hefeweizen</td>
<td></td>
</tr>
<tr>
<td>Islamorada Ale, Island Citrus Ale</td>
<td></td>
</tr>
<tr>
<td>Cigar City Jai Alai, IPA</td>
<td></td>
</tr>
</tbody>
</table>
# WINE BY THE GLASS

## ROSE AND SPARKLING
- Rose, *Crios, Rose de Malbec, Argentina* - $12 | $44
- Rose, *Meomi, California* - $12 | $44
- Prosecco, *Bisol-Jeio, Italy* - $12 | $44
- Cava, *Campo Viejo, Spain* - $11 | $42
- Chandon, *(187ml)* - $12

## WHITE WINE
- Riesling, *Kung Fu Girl, Washington* - $12 | $44
- Pinot Grigio, *San Giorgio, Italy* - $12 | $42
- Sauvignon Blanc, *Honig, Napa Valley, California* - $14 | $52
- Chardonnay, *Complicated, Sonoma County, California* - $14 | $52

## RED WINE
- Tempranillo, *Palacio Remondo “Vendimia”, Rioja, Spain* - $12 | $44
- GSM Red Blend, *Barossa Valley, Barossa, Australia* - $11 | $42
- Malbec, *Terrazas Reserva, Mendoza, Argentina* - $13 | $46
- Cabernet, *Buena Vista, Sonoma, California* - $13 | $46
- Zinfandel, *Artezin, Mendocino County, California* - $12 | $44
- Merlot, *Drumheller, Washington* - $12 | $44

House Wine Selection - $10 | $40
TEQUILA AND MEZCAL FLIGHTS 1 OZ EACH

REPOSADO - $25
Mi Campo Reposado
Olmeca Altos Reposado
Revolucion Reposado

BARREL SELECT - $30
Patron Silver
Dry Rocks Anejo
Dry Rocks Reposado

IT TAKES A VILLAGE - $35
Del Maguey San Luis del Rio Azul Mezcal
Del Maguey Chichicapa Mezcal
Del Maguey Santo Domingo Albarradas Mezcal

ANEJO - $40
Chamucos Anejo
Suerte 5 YO Extra Anejo
Chinaco Anejo

WILD SIDE - $45
Del Maguey Wild Jabali Mezcal
Del Maguey Wild Papalome Mezcal
Del Maguey Wild Tepextate Mezcal

ROCA PATRON - $50
Roca Patron Anejo
Roca Patron Reposado
Roca Patron Silver

TEQUILA AFICIONADO - $80
Casa Dragones Joven Aged Silver
Clase Azul Reposado
Rey Sol Extra Anejo

CATADORES - $120
Gran Patron Piedra Extra Anejo
Gran Burdeos Anejo
Gran Patron Smoky Silver
Agave flowers & sets seed only once in their lives.