

## COCKTAILS

### POWER LUNCH \$15

olive oil washed ketel one, cocchi di torriño extra dry, limoncello saline

### LA TROPICA \$15

gin, campari, jasmine oregeat, passionfruit, soda

### FLIGHT DECK \$14

peppercorn infused plantation dark rum, averna, aperol, lemon

### CUBANO ITALIANO \$15

rye, amontillado sherry, coffee liqueur, luxardo bitter, chocolate, cherrywood smoke

### QUEEN HAS SPOKEN \$14

vodka, chambord, earl grey, lemon, bergamot smoke bubble

## MILKSHAKES

### RENEGADES \$18

mezcal, cachaca, passion fruit chocolate chunk ice cream

### BANNED CARGO \$18

gin, genepy, salted caramel ice cream, maraschino cherry, spiced pine nuts

### STAY AFLOAT \$18

whisky, amaro, dark chocolate ice cream, stout beer syrup, waffle cone chunks

### GARDEN GOODS \$10

juniper, lavender, guava maria cookie ice cream, tonic (non-alcoholic)

## GANS

### BANDED BREWING \$8

banded pilsner 16 oz

### SACRED PROFANE LAGER \$9

pale or dark 12 oz

### ORONO BREWING \$8

the way life should be IPA 16 oz

### ATLANTIC BREWING CO. \$9

coal porter 16oz

# DESSERTS

## ~Classic~

### THE ROCOCO BAKED ALASKA \$17

citrus chiffon cake, meringue  
goat cheese blackberry chambord ice cream

### CHOCOLATE CAKE \$16

chocolate cake, dark chocolate ice cream, milk  
chocolate ganache, toasted hazelnuts, espresso  
soak

### MANGO STICKY RICE \$14

coconut sticky rice, mango curry broth, candied  
mango, pistachio  
**vegan / gluten free**

### CHOCOLATE CHIP COOKIE ROYALE \$16

chocolate chunk cookie, salty sweet cream  
ice cream, sea salt caramel sauce,  
black tahini whipped cream, sesame brittle  
**gluten free optional**

## ~Whimsy~

### 'SEA BACON' BROWNIE SUNDAE \$21

dark chocolate brownie, honey vanilla ice cream  
miso caramel, maine smoked 'eel bacon'  
whipped cream, fancy cherry

### WINTER CITRUS PANNA COTTA \$15

rosemary vanilla bean panna cotta, blood orange  
granita, candied orange peel + rosemary

### PINEAPPLE PAVLOVA \$17

pavlova, butter rum, pineapple curd, flambéed  
banana + pineapple, vanilla whip

### GINGER KUMQUAT ROYALE \$17

ginger cookie, kumquat + whiskey ice cream,  
candied pralines  
**gluten free optional**

### CAKE & CAVIAR PLATE \$19

griddled orange cardamom olive oil cake,  
salty sweet cream ice cream, smoked trout roe,  
potato chips, pickled persimmons.

### CHEESE PLATE \$16

**PLEASE ALERT STAFF ABOUT ALLERGIES  
GROSS CONTAMINATION MAY OCCUR.**

## WINE

### BUGEY CERDON \$16

*sparkling gamay rose* / off dry, juicy, low abv

### AIME BARON \$14

*brut* / crisp acidity, dry, delicate bubbles

### MAISON PHILIPPE SAVOIE ROUGE \$13

*gamay & mondeuse* / round, tanic, dry

### MAISON PHILIPPE SAVOIE BLANC \$13

*jacquere* / exuberant, crisp fruit, salty

### ADI BADENHORST CURATOR \$12

*white blend* / dynamic, wacky, velvety

### ADI BADENHORST CURATOR \$12

*red blend* / bold, jammy, juicy

### MOSELLAND CAT WINE \$30 BTL

*riesling* / round, dry, crushable

## ESPRESSO MARTINIS

### CLASSIC ESPRESSO MARTINI \$14

vodka, coffee liqueur, espresso, maple,  
orange bitters

### CREAMY ESPRESSO MARTINI \$15

tequila, licor 43, amarula, espresso,  
horchata miso float

### COZY ESPRESSO MARTINI \$14

Mezcal, warm espresso, cardamom,  
whipped cream

## AFFOGATOS

### CLASSIC \$10

espresso, honey vanilla ice cream,  
anise madeline

### CHERRY ON TOP \$12

espresso, cinnamon caramel ice cream,  
brandy cherry jam

### ROCO-CHOCO \$12

espresso, chocolate coconut ice cream,  
toasted coconut

## CLASSIC FLOATS

floats come with honey vanilla ice cream

### MOXIE \$8

### ROOT BEER \$10

### MORIR SOÑANDO \$10

orange soda, evaporated milk, orange zest

### COAL PORTER FLOAT \$14

contains alcohol

## SIDEGARS

\$7 ounce

FERNET BRANCA

AMARO AVERNA

AMARO MONTENEGRO

ITALICUS BERGAMOT LIQUOR

ALLENS COFFEE BRANDY

AMARULA CREAM LIQUOR

LICOR 43

AMONTILLADO SHERRY

FINO SHERRY

PORTO

## NON - ALCOHOLIC WINES

### MURI PASSING CLOUDS WINE \$12

quince water kafir, gooseberry, jasmine  
toasted malt, force carbonated

### MURI NUARA WINE \$12

black currant & red currant, sloe berries  
french oak chips kombucha, caramelized malt  
fig leaves, vanilla, pine needles



## COFFEE & TEA

EARL GREY / CHAMOMILE \$4

ESPRESSO / DECAF \$4

LATTE \$6

CAPPUCCINO \$5

AMERICANO \$4

MACCHIATO \$4.50

HOT CHOCOLATE \$6

**8 WESTERN AVE  
KENNEBUNK, MAINE  
RococoIceCream.com  
(207) 835-1049**