

Appetizers

FRENCH ONION SOUP	6
SOUP DU JOUR / CHOWDER	6
NY STYLE PRETZEL	10
BEER CHEESE DIP	
PORK BELLY CONFIT	12
SWEET CHILI GLAZE, CRISPY ONION	
SHORT RIB QUESADILLA	14
CARAMELIZED ONIONS, GOUDA, SOUR CREAM	
REUBEN SPRING ROLLS	11.5
SERVED WITH SPICY MUSTARD	
SOUTH SIDE SLIDERS	13
AMERICAN CHEESE, COLESLAW, JALAPEÑO BBQ	
BUFFALO CHICKEN ROLL	11
SERVED WITH CREAMY BLEU CHEESE	
MEDITERRANEAN PLATTER	15
BABA GANOUSH, HUMMUS, ROASTED PEPPERS, OLIVES, FETA & GRILLED PITA	
CHEESEBURGER ONION RINGS	11.5
FRESH ONION, GROUND BEEF & CHEESE	
PHILLY CHEESESTEAK ROLLS	10
WITH NACHO CHEESE DIP	
KASEY'S SAMPLER	17/28
WINGS, POTATO SKINS, CHICKEN CURLS, MOZZARELLA STICKS & CHICKEN POT STICKERS	
SWEET CHILI CALAMARI	13
SERVED WITH DICED CHERRIES & PINEAPPLE	
MOZZARELLA STICKS	8
MARINARA SAUCE	
CHICKEN CURLS	9
ORIGINAL OR BUFFALO	
TEXAS CHILI	8
MELTED CHEDDAR & TRI COLOR CHIPS	
NACHOS GRANDE	13
CHILI, CHEESE, SALSA, SOUR CREAM, GUACAMOLE, SCALLIONS, OLIVES & JALAPEÑOS	
LOADED SKINS	10
BACON, CHEDDAR CHEESE & SOUR CREAM	
SPINACH ARTICHOKE DIP	12
THREE CHEESE BLEND, ARTICHOKE, SPINACH, TORTILLA CHIPS & SALSA	
BUFFALO BLEU'S DIP	14
BUFFALO CHICKEN, BACON, CREAMY BLEU CHEESE CASSEROLE	
POT STICKERS	11
SAUTÉED CHICKEN DUMPLINGS, SESAME NOODLES, SCALLIONS, TERIYAKI GLAZE	

Buffalo Wings

ALSO SERVED BONELESS

**MILD, MEDIUM, HOT, GARLIC PARMESAN,
MAPLE BOURBON, BBQ, HONEY BBQ,
TERIYAKI, JAMAICAN JERK**

12

Gourmet Salads

CYCLONE SALAD	15
ARUGULA, FRIED GOAT CHEESE BALLS, PEAR, CANDIED PECANS, CRAISINS, SHERRY VINAIGRETTE, POMEGRANATE REDUCTION	
THE CRAFT SALAD	14
FRESH SPINACH, ARUGULA, BACON, EGG, CRUMBLER BLEU CHEESE, RED ONION, BACON DIJON DRESSING	
WEDGE SALAD	14
ICEBERG LETTUCE, CRISP BACON, RED ONION, TOMATO, SERVED WITH BLEU CHEESE	
CLASSIC CAESAR	12
SHAVED PECORINIO ROMANO & TOASTED CHEESE CRISPS	

ADD ANY OF THESE TO ACCOMPANY YOUR DINNER

GRILLED CHICKEN.....6

MARINATED SKIRT STEAK.....8

GRILLED SHRIMP.....9

Burgers

ALL BURGERS ARE ½ LB SIGNATURE BLEND OF BRISKET, SIRLOIN AND SHORT RIB
SERVED WITH A CHOICE OF FRIES

GRILLED CHEESE BURGER	14
OUR OWN SIGNATURE BLEND BURGER, AMERICAN CHEESE, SERVED ON TEXAS TOAST	
BULL BURGER	15
AMERICAN CHEESE, BACON, FRIED EGG, SMOKED HAM	
DISCO BURGER	14
TOPPED WITH FRENCH FRIES, MOZZARELLA CHEESE & BROWN GRAVY	
HONU STEAKHOUSE BURGER	15
GRUYÈRE CHEESE WITH CRISPY ONION STRINGS, SAUTÉED MUSHROOMS, ARUGULA & HERB MAYO	
CREATE YOUR OWN	12
CHEESE, ONIONS, MUSHROOM, BACON, EGG, CHILI, ETC... KNOCK YOURSELF OUT! \$1 PER TOPPING	

Sandwiches

SERVED WITH A CHOICE OF FRIES

FAMOUS TIDBITS	13
STEAK OR CHICKEN (BUFFALO, BLACKENED OR GRILLED) WITH MELTED MOZZARELLA CHEESE ON GARLIC BREAD	
CLASSIC ROAST BEEF MELT	13
THIN SLICED ROAST BEEF, MOZZARELLA CHEESE, AU JUS	
NY STRIP SANDWICH	17
12OZ. SIGNATURE CUT, CRISPY ONION STRINGS, MELTED MOZZARELLA, ON GARLIC BREAD	
TURKEY MELT	12
TURKEY, BACON & CHEDDAR ON TOASTED TUSCAN BREAD	
BUFFALO CHICKEN WRAP	12
SPICY CHICKEN, LETTUCE, TOMATO & BLEU CHEESE DRESSING	
EL CUBANO	13
ROAST PORK, SMOKED HAM, SWISS CHEESE, PICKLE & CAJUN MAYO	
SUPERSTAR CHICKEN	13
BREADED CHICKEN CUTLET, BACON, TOMATO, MELTED MOZZARELLA CHEESE & SUPERSTAR SAUCE	
CHICKEN VEGGIE SANDWICH	14
GRILLED CHICKEN, ROASTED PEPPERS, PORTABELLO MUSHROOMS, GRILLED ZUCCHINI & SQUASH, SMOKED MOZZARELLA, BALSAMIC DRIZZLE ON AN OPEN FACED BASTONE	
CRAFT GRILLED CHEESE	13
PULLED PORK, SHARP CHEDDAR, MARINATED TOMATO, THICK CUT WHITE BREAD	
BBQ BRISKET SANDWICH	15
PRETZEL ROLL, CRISPY FRIED ONIONS, CHEDDAR CHEESE, SERVED WITH FRIES	
PASTRAMI KNISHWICH	12
PASTRAMI, SAUERKRAUT, SWISS CHEESE	

Entrées

SUNSET SALMON	22
HONEY ALMOND GLAZE, ASIAN VEGETABLE RICE	
FISH & CHIPS	16.5
CRAFT BEER BATTERED COD, SERVED WITH CHIPS & MALT VINEGAR	
PULLED PORK MAC AND CHEESE	16
3 CHEESE BLEND, BBQ PULLED PORK, ELBOW MACARONI, TOASTED BREAD CRUMBS	
CHICKEN POT PIE	17
BAKED CASSEROLE, GARDEN VEGETABLES, FLAKY PIE CRUST	
DUBLINS SHEPHERDS PIE	18
IRISH CLASSIC, GROUND BEEF, VEGETABLES, MASHED POTATO CRUST	
THAI LETTUCE WRAPS	16
THAI CHICKEN, ROMAINE HEARTS, CARROTS WITH SESAME NOODLES	
CHICKEN MILANESE	21
BREADED CUTLET, TOPPED WITH ARTICHOKE HEARTS, RED ONION, ARUGULA & TOMATO SALAD, RED WINE & OIL VINAIGRETTE WITH BALSAMIC REDUCTION	
BRAISED SHORT RIB	27
GARLIC MASHED POTATOES, ASPARAGUS WITH A ROASTED VEGETABLE GRAVY	
MARINATED SKIRT STEAK	29
TRADITIONAL MARINADE WITH STEAK FRIES & SAUTÉED SPINACH	
PENNE ALA VODKA	17
PASTA TOSSED IN A PINK VODKA SAUCE WITH PROSCIUTTO & SHALLOTS, SERVED WITH GARLIC BREAD	
FISH TACOS	19
SEASONED TILAPIA WITH CHIPOTLE MAYO, COLESLAW & BLACK BEAN & CORN RELISH	

Lil' Bites 10

SERVED WITH FRIES, DRINK & DESSERT

- JOSEPH'S BURGER**
- QUINN'S HOT DOG**
- ANTHONY'S CHICKEN CORDON BLEU BITES**
- TJ'S PASTA**
- BRIANNA'S GRILLED CHEESE**
- RYAN'S CHICKEN NUGGETS**
- ALEXANDRA'S SLICED SKIRT STEAK**
- LUCA'S PB&J**
- COR-MAC & CHEESE**

Red Wines

- FRANCISCAN MERLOT48**
 NAPA VALLEY 2009
 AROMAS OF DARK PLUM, CHERRY, CASSIS & TOBACCO
 WITH NOTES OF SAGE & BLUEBERRY
- TOM GORE CABERNET.....36**
 SONOMA 2013
 "THE FARM TO GLASS STORY" THE VINEYARD PRACTICES
 AFFECT QUALITY, FLAVOR & STYLE
- MONDAVI CABERNET SAUVIGNON48**
 NAPA VALLEY 2010
 FLAVORS OF DARK PLUM MINGLING WITH NOTES OF
 DARK CHOCOLATE & VANILLA OAK
- CAYMUS "MEIOMI" PINOT NOIR.....42**
 CALIFORNIA 2011
 FLAVORS OF SWEET POMEGRANATE, CRANBERRY
 & EXOTIC RED CITRUS FRUITS
- ESTANCIA "MERITAGE"55**
 PASO ROBLES 2011
 AROMAS OF MOCHA, BLACK CURRANT, COCOA & A
 MELANGE OF BAKING SPICES WITH A LENGTHY &
 UTTERLY ELEGANT FINISH
- JORDAN CABERNET SAUVIGNON85**
 SONOMA 2009
 AROMAS OF BLACKBERRY, BLACK CHERRY & CASSIS
 ARE SUPPORTED BY SUBTLE HINTS OF BAKING
 SPICE
- SILVER OAK CABERNET SAUVIGNON.....110**
 ALEXANDER VALLEY 2008
 AROMAS OF BOYSENBERRY, CHERRY LIQUEUR,
 DARK CHOCOLATE, SANDALWOOD

White Wines

- SANTA MARGHERITA PINOT GRIGIO.....50**
 ALTO ADIGE 2012
 INTENSE AROMA & BONE-DRY TASTE WITH AN APPEALING
 FLAVOR OF GOLDEN DELICIOUS APPLES
- KIM CRAWFORD SAUVIGNON BLANC.....34**
 MARLBOROUGH 2011
 A BOUQUET OF CITRUS & TROPICAL FRUITS BACKED BY
 CHARACTERISTIC HERBACEOUS NOTES
- FERRARI CARANO CHARDONNAY45**
 SONOMA 2011
 PERFECTLY BALANCED WITH FRUIT, CREAMY CARAMEL,
 MARSHMALLOW & A LINGERING TOASTED OAK FINISH
- CAKEBREAD CELLARS CHARDONNAY48**
 NAPA VALLEY 2010
 AROMAS OF RIPE GOLDEN APPLE, PEAR & CITRUS
- SAN ANGELO PINOT GRIGIO34**
 TOSCANA, ITALY 2011
 DRY, LIGHT BODIED WITH HINTS OF CITRUS FRUITS
 & PEARS
- LA VIE EN ROSE38**
 SONOMA COUNTY 2013
 AROMATIC WITH CITRUS AND RED FRUIT, MADE WITH
 100% GRENACHE GRAPE

WITH A CHANGE IN SEASON COMES A CHANGE HERE AT KASEY'S KITCHEN & COCKTAILS. YOU MAY BE HERE FOR A QUICK BITE OR POSSIBLY A CASUAL DINING EXPERIENCE, THAT BEING SAID, WE INSIST THAT YOU TRY TO RELAX AND ENJOY EVERY MINUTE. WE WILL CONTINUE TO PROVIDE YOU WITH OUR CLASSIC DISHES, AS WELL AS EXPANDING OUR MENU TO INCLUDE A VARIETY OF SEASONAL TREATS. OUR NEWLY RENOVATED CATERING ROOMS CAN ACCOMMODATE UP TO 300 PEOPLE. FROM FAMILY EVENTS TO CORPORATE BANQUETS WE CAN HANDLE ALL OF YOUR CATERING NEEDS.

OUR NEWEST VENTURE, ROOFTOP 32 IS OUR CONCEPT OF VACATION DINING. A SUNSET DINING EXPERIENCE SET ATOP ROCKVILLE CENTRE WITH A NEW AMERICAN CUISINE AND A SETTING SURE TO PLEASE THE SENSES. PLEASE FEEL FREE TO JOIN US ON A TEMPORARY VACATION UPSTAIRS AT ROOFTOP 32.

By The Glass

WHITE

- RUFFINO PROSECCO BRUT8 / 28**
 ITALY
 CRISP, CLEAN & DELICATE WITH FINE BUBBLES ON THE
 PALATE, INTENSE FLAVORS OF APPLES & PEACHES
 LEAD TO A PLEASANT FINISH
- MEZZACORONA MOSCATO.....8 / 30**
 VIGNETI DELE DOLOMITI
 MATURE FRUITS, INTENSE SWEET, SOFT WITH HINTS
 OF YELLOW PEACH & MELON
- WOODBIDGE CHARDONNAY.....8 / 32**
 CALIFORNIA 2012
 TROPICAL FLAVORS SUCH AS PINEAPPLE, MANGO,
 & PAPAYA WITH CITRUS NOTES THAT EXPLODE IN
 YOUR MOUTH
- RUFFINO LUMINA PINOT GRIGIO8 / 32**
 FRIULI & VENETO 2011
 INTENSE CLEAN NOTES OF MEADOW FLOWERS,
 POWERFUL CITRUS, PEARS & PLEASANT HINTS OF
 GOLDEN APPLE
- BRANCOTT SAUVIGNON BLANC.....9 / 32**
 MARLBOROUGH 2012
 WHITE PEACH & LIME AROMAS WITH AN UNDERLYING
 GREEN OLIVE FINISH
- SUTTER HOME WHITE ZINFANDEL.....8 / 28**
 CALIFORNIA
 LIGHT CREAMINESS SURRENDERS TO A
 REFRESHING CRISP FINISH OF STRAWBERRIES
 & MELON
- PACIFIC RIM RIESLING.....9 / 32**
 WASHINGTON 2011
 DRY LIGHT BODIED WITH FLAVORS OF PEACH & HONEY
 WITH A FRESH FINISH

RED

- HOB NOB PINOT NOIR8 / 28**
 FRANCE 2011
 ELEGANT BOUQUET OF VIOLETS, BURSTING WITH
 CHERRY FLAVORS
- MONTES CABERNET SAUVIGNON.....8 / 30**
 CHILE 2011
 DEEP RUBY RED COLOR WITH LAYERS OF CARAMEL,
 CINNAMON & HINTS OF MINT
- 14 HANDS MERLOT.....8 / 30**
 WASHINGTON 2012
 BLACKBERRIES ARE REPEATED ON THE PALATE WITH
 NOTES OF CHERRIES & SPICE
- FINCA "LA LINDA" MALBEC9 / 33**
 ARGENTINA 2011
 INTENSE PURPLE COLOR WITH AROMAS OF RIPE
 RED FRUIT, SPICES & BLACK PEPPER

Beers

BOTTLES

- BUDWEISER / BUD LIGHT
- COORS LIGHT
- CORONA / CORONA LIGHT
- HEINEKEN / HEINEKEN LIGHT
- AMSTEL LIGHT
- MILLER LITE
- MICHELOB ULTRA

DRAFTS

- SAMUEL ADAMS / SEASONALS
- BLUE MOON
- GUINNESS
- STELLA
- MAGIC HAT
- BUD LIGHT
- COORS LIGHT

Bubbles

- MOET IMPERIAL BRUT90**
- VEUVE CLICQUOT YELLOW LABEL105**
- BOLLINGER BRUT ROSE115**
- DOM PÉRIGNON, BRUT295**
- CRISTAL ROEDERER 2204.....350**
- PERRIER JOUËT ROSE 2002.....400**