Appetizers

FRENCH ONION SOUP 6.5

SOUP DU JOUR / CHOWDER 6.5

NY STYLE PRETZEL 10
BEER CHEESE DIP

PHILLY CHEESE STEAK QUESADILLA 14
STEAK, ONIONS, PEPPERS, MELTED PROVOLONE

MEDITERRANEAN PLATTER 15
BABA GANOUSH, HUMMUS, ROASTED PEPPERS, OLIVES, FETA & GRILLED PITA

STEAMED PRINCE EDWARD MUSSELS 12
DICED TOMATO, GARLIC, WHITE WINE HERB BROTH, SERVED IN A BREAD BOWL

KASEY'S SAMPLER 17/28
WINGS, POTATO SKINS, CHICKEN CURLS, MOZZARELLA STICKS & CHICKEN POT STICKERS

PHILLY CHEESE STEAK ROLLS 10
WITH NACHO CHEESE DIP

SWEET CHILI CALAMARI 13
SERVED WITH DICED CHERRIES & PINEAPPLE

BAKED CLAMS. 12
CHOPPED CLAMS, FRESH HERBS, 3 CHEESE, SCAMPI SAUCE

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

SAUSAGE SAMPLER 18
OVERSIZED PRETZEL, CHICKEN CAPRESE SAUSAGE, BEEF AND CHEDDAR SAUSAGE, BEER CHEESE DIP

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

CRAZY CHIPS 11
..Seasoned Chips, Pulled Pork, Craft Cheddar Cheese, Scallions, Sour Cream, Jalepeno

ULTIMATE BAKED POTATO 10
Chili, Cheese, Sour Cream, Scallions

Buffalo Wings

ALSO SERVED BONELESS

MILD, MEDIUM, HOT, GARLIC PARMESAN, MAPLE BOURBON, BBQ, HONEY BBQ, TERIYAKI, JAMAICAN JERK, CHEF SPICY SRIRACHA

12

Sandwiches

SERVED WITH A CHOICE OF FRIES

FAMOUS TIDBITS 14
STEAK OR CHICKEN (BUFFALO, BLACKENED OR GRILLED) WITH MELTED MOZZARELLA CHEESE ON GARLIC BREAD

CLASSIC ROAST BEEF MELT 14
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 13
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 14
BREADED CHICKEN CUTLET, BACON, TOMATO, MELTED MOZZARELLA CHEESE & SUPERSTAR SAUCE

CHICKEN VEGGIE SANDWICH 14
GRILLED CHICKEN, ROASTED PEPPERS, PORTOBELLO 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

CHICKEN FOCACCIA 14
GRILLED CHICKEN, BREADED EGGPLANT, ROASTED PEPPERS, SMOKED MOZZARELLA, BALSAMIC DRIZZLE

RANCH CHICKEN 14
BREADED CUTLET, BACON, CHEDDAR CHEESE, CHIPOTLE Ranch

CHICKEN CAESAR WRAP 13
GRILLED CHICKEN, ROMAINE LETTUCE, CREAMY CAESAR DRESSING

ADD ANY OF THESE TO ACCOMPANY YOUR DINNER

GRILLED CHICKEN.....6

GRILLED STEAK.....8

GRILLED SHRIMP.....9

Sliders

MEAT LOAF SLIDERS 12.5
CRISPY ONIONS, SAUCE

PARK AVENUE SLIDERS 12.5
CHEESE, PICKLE, SPECIAL SAUCE

ROAST BEEF SLIDERS 13
HORSERADISH CREAM, MOZZARELLA

BUFFALO CHICKEN SLIDERS 12
CREAMY BLEU CHEESE

REUBEN SLIDERS 13
CORNED BEEF, SAUERKRAUT, SWISS, RUSSIAN

PULLED PORK SLIDERS 13
CRISPY ONION, CHEDDAR CHEESE

Gourmet Salads

WEDGE SALAD*. 14
ICEBERG LETTUCE, CRISP BACON, RED ONION, TOMATO, SERVED WITH BLEU CHEESE

CLASSIC CAESAR* 12
SHAVED PECORINO ROMANO & TOASTED CHEESE CRISPS

ROOFTOP SALAD* 14
CHOPPED GREENS, TOMATOES, ROASTED PEPPERS, ARTICHOKE HEARTS, WALNUTS, FRESH MOZZARELLA, CORN, RED WINE VINAIGRETTE, BALSAMIC DRIZZLE

SPINACH SALAD 14
DIJON BACON DRESSING, RED ONION, HARD BOILED EGG, WARM BACON BITS

HARVEST SALAD 14
ARUGULA, CANDIED PECANS, CRAISINS, FRIED GOAT CHEESE, RED ONION, SHERRY VINAIGRETTE

CYCLONE SALAD 13
MIXED GREENS, APPLES, GRAPES, ALMONDS, CUCUMBERS, GORGONZOLA CHEESE, VANILLA TRUFFLE DRESSING

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

THE JOHNNY MACK 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. KNOCK YOURSELF OUT! $1 PER TOPPING

DYNAMITE BURGER 16
HOT SAUCE, COLESLAW, CHEDDAR & RED ONION

Entrées

ATLANTIC SALMON. 22
SHICHIMI SEASONED SALMON, CHICKPEA CAULIFLOWER PURÉE, ROASTED ASPARAGUS, TERIYAKI GLAZE

PULLED PORK MAC & CHEESE 17
3 CHEESE BLEND, BBQ PULLED PORK, ELBOW MACARONI, TOASTED BREAD CRUMBS

THAI LETTUCE WRAPS 16
THAI CHICKEN, ROMAINE HEARTS, CARROTS, WITH SESAME NOODLES

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

CHICKEN SCARPRIELLO 22
BONELESS CHICKEN, SAUSAGE, PEPPERS, ONIONS, POTATOES, BALSAMIC BROWN DEMI

SHEPHERD'S PIE 17
AN IRISH CLASSIC, GROUND BEEF AND MASH POTATO CRUST

CHICKEN TESAURO 22
SAUTEED CHICKEN, PROSCIUTO, SPINACH, MELTED MOZZARELLA, BROWN DEMI OVER CREAMY RISSOTTO

SIZZLING FAJITAS 17/21
ALL THE FIXINS, CHICKEN OR STEAK

Sides 7

MASHED POTATOES + BAKED POTATO
HOUSE OR CAESAR SALAD + MAC & CHEESE + HERB RISOTTO
FRENCH FRIES + WAFFLE FRIES + SWEET POTATO FRIES

Li'l 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 MERLOT 48
PA NAPA VALLEY 2009
AROMAS OF DARK PLUM, CHERRY, CASSIS & TOBACCO WITH NOTES OF SAGE & BLUEBERRY

JOSH CABERNET SAUVIGNON 39
NORTH COAST 2015
THE BOUQUET IS RICH WITH DARK FRUITS, CINNAMON, CLOVE AND TOASTY OAK FLAVORS

MONDAVI CABERNET SAUVIGNON.....55
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 SAUVIGNON.....95
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 & A HINT OF ROASTING MEAT

White Wines

SANTA MARGHERITA PINOT GRIGIO 55
ALTO ADIGE 2012
INTENSE AROMA & BONE-DRY TASTE WITH AN APPEALING FLAVOR OF GOLDEN DELICIOUS APPLES

KIM CRAWFORD SAUVIGNON BLANC 38
MARLBOROUGH 2011
A BOUQUET OF CITRUS & TROPICAL FRUITS BACKED BY CHARACTERISTIC HERBACEOUS NOTES

RUFFINO PROSECCO BRUT 42
ITALY
CRISP, CLEAN & DELICATE WITH FINE BUBBLES ON THE PALATE, INTENSE FLAVORS OF APPLES & PEACHERS LEAD TO A PLEASANT FINISH

CAKEBREAD CELLARS CHARDONNAY.....52
NAPA VALLEY 2010
AROMAS OF RIPE GOLDEN APPLE, PEAR & CITRUS

MAISON DU CHASSEUR ROSE 32
PROVENCE, ROSE 2015
LIGHT ROSE COLOR WITH PINKISH HUES GIVES WAY TO A ROSE PETAL FRANGRANCE ON THE NOSE. DRY AND CRISP WITH NOTES OF STRAWBERRY

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 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

MEZZACORONA MOSCATO .....8 / 32
VIGNETI DELE DOLOMITI
MATURE FRUITS, INTENSE SWEET, SOFT WITH HINTS OF YELLOW PEACH & MELON

WOODBRIDGE CHARDONNAY .....8 / 32
CALIFORNIA 2012
TROPICAL FLAVORS SUCH AS PINEAPPLE, MANGO, & PAPAYA WITH CITRUS NOTES THAT EXPLODE IN YOUR MOUTH

IMPERIALE PINOT GRIGO.....8 / 32
CRISP GREEN APPLE FLAVORS COMPLIMENTED WITH DELICATE CITRUS AND FLORAL SCENTS

ARABELLA SAUVIGNON BLANC.....9 / 34
SOUTH AFRICA 2015
YELLOW AND GREEN IN COLOR, COMPLEX GREEN GRASSY NOTES WITH PASSION FRUIT, GUAVA AND PEAR AROMAS

SUTTER HOME WHITE ZINFANDEL.....8 / 32
CALIFORNIA
LIGHT CREAMINESS SURRENDERS TO A REFRESHING CRISP FINISH OF STRAWBERRIES & MELON

PACIFIC RIM RIESLING.....9 / 36
WASHINGTON 2011
DRY LIGHT BODIED WITH FLAVORS OF PEACH & HONEY WITH A FRESH FINISH

RED

HOB NOB PINOT NOIR .....8 / 32
FRANCE 2011
ELEGANT BOUQUET OF VIOLETS, BURSTING WITH CHERRY FLAVORS

BV COASTAL CABERNET.....8 / 32
MEDIUM BODIED, DARK RUBY COLOR, BLACK PEPPERCORN, DARK CHOCOLATE

14 HANDS MERLOT.....8 / 32
WASHINGTON 2012
BLACKBERRIES ARE REPEATED ON THE PALATE WITH NOTES OF CHERRIES & SPICE

FINCA "LA LINDA" MALBEC .....9 / 36
ARGENTINA 2011
INTENSE PURPLE COLOR WITH AROMAS OF RIPE RED FRUIT, SPICES & BLACK PEPPER

TENUTA SASSOREGALE SANGIOVESE .....9 / 36
TUSCANY, ITALY
BRIGHT RUBY RED WITH HINTS OF MORELLO CHERRIES, WILD BERRIES AND MODERATE SPICE

Beers

BOTTLES

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

DRAFTS

BLUE MOON
GUINNESS
STELLA
BUD LIGHT
COORS LIGHT
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ALL WINE VINTAGES SUBJECT TO CHANGE

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