

APPETIZERS

Start or End an evening with flavors that dance on your palate.

- potstickers** pan-sautéed pork potstickers, house-made raspberry sauce • 8.69
- sesame fried chicken bao** fried chicken, pickles, teriyaki, steamed buns, soy mayo • 9.99
- chips-n-salsa duo** pico de gallo & mango salsa • 5.49
- hummus & veggies** choice of garlic OR pesto OR curry hummus, grilled pita, olive oil, pickled & fresh veggies • 9.99 • GF = extra veggies, no pita
- nacho platter** corn chips, house queso, sour cream available on request, pickled jalapeños, tomatoes, vegetarian chili • add chicken 3.49, add steak 3.99 • 9.49
- fried garbanzo beans** tasty nibbles, seasoned & deep fried • bowl 3.99 • cup 2.99 • choose lemon curry or cajun

STEAK & BURGERS

Local beef is from Eickman's in Seward, Illinois.

Burgers are hand-pattied to a generous 8.5 ounces. Burgers include potato wedges OR soup.

ADD SALAD for 2.99 or Sub a salad for Wedges/soup for 1.99 choices: low co., mocambo, ceasar or house salad.

- atomic burger** pepperjack, jalapeño and red pepper relish, chili mayo, cajun seasoning, kaiser roll • 10.99
- blue note burger** garlic mayo, blue cheese, garlic chips, dijon mustard • 11.99
- budokan burger** sautéed red onions, pineapple, ginger garlic, sweet teriyaki glaze, white cheddar, soy-sriracha mayo • 11.99 • specify: mild / medium / hot
- octane burger** pan-seared burger with lettuce, tomato, onions, pickles, grain mustard, garlic mayo, pesto mayo • choice of cheese: butterkäse, white cheddar, swiss, brie • add bacon 2.39 • 12.99
- modern TV dinner** eickman's flank steak, seasoned potatoes, sweet corn, garlic herb cream sauce • 18.99

the bachelor

eickman's flank steak, espresso-cabernet demi, garlic mashed potatoes, deep-fried camembert croquette • 21.99



Please specify a cooking temperature for your steak or burger.

Our definitions are:

Rare is cool pink.

Medium Rare is warm pink.

Medium is some pink.

Medium Well is no pink.

Well Done has minimal-to-no juiciness.

Please plan for a slightly longer cook time for burgers & steaks.

SALADS

Add chicken or portobella 3.49 / steak 3.99 / salmon, tuna, or shrimp 5.99 - also available blackened

tuna ponzu

seared ahi tuna, mixed greens, citrus-soy dressing, pickled carrots-n-cucumbers, toasted almonds, cilantro • 13.99

FitME -approved 452 calories / 24g fat / 3.2g sat fat / 430mg sodium / 22.4g carbs / 5g fiber / 3.6g sugar / 33.5g protein

low country

mandarin oranges, almonds, dried cranberries, honey poppyseed dressing • small 8.49, regular 10.49

caesar

brown butter croutons, shaved Parmesan, housemade ceasar dressing, kalamata olives, add apples for .99 cents • Small - 8.49 Regular - 10.49

mocambo

fresh pears OR gala apples OR grilled pears, dried cherries, gorgonzola, candied walnuts, raspberry OR honey balsamic vinaigrette • small 8.49 regular 10.49

salmon salad

pan-fried soy-glazed salmon, red cabbage, soy-caramelized peanuts, orange-basil dressing, carrots, scallions • 13.99

QUESADILLAS & TACO TRIOS

Add bacon 2.39, chicken 3.49, or steak 3.99 • Tacos are GF with corn tortillas.

southwestern

quesadilla with roasted corn, black beans, mozzarella, chili garlic mayo • 8.99

ridgerunner

quesadilla with sweet espresso BBQ sauce, pulled chicken, mozzarella, caramelized onions, chili garlic mayo • 10.99

the mayberry

quesadilla with roasted pears & apples, walnuts, white cheddar, brie, mozzarella, cherry compote • 9.99

ginger pig tacos

ginger-garlic pork, pickled red cabbage, chimichurri sauce, butterkäse, saffron aioli • 11.49

jerk chicken tacos

jerk chicken, red peppers, red onions, pineapple, scallions, white cheddar, mango salsa • 10.99

PASTAS & BOWLS

Add soup or any one of our 4 signature side salads: House, Low Country, Caesar, or Mocambo for 2.99

twisted mac

parmesan & bread crumb topping, cavatappi pasta, from-scratch signature cheese sauce, sun-dried tomatoes, sautéed chicken • half portion 8.99, full portion 12.99 • add bacon 2.39, add steak 3.99

thai noodles

ginger-coconut teriyaki sauce, pea pods, carrots, broccoli, fettuccine, peanuts, scallions • 9.99 • add tofu, Portabella, or chicken 3.49, add shrimp 5.99 • specify: mild / medium / hot

shrimp pompano

gulf shrimp, sautéed garlic & butter, white wine, fettuccine, shaved parmesan, cracked black pepper, fresh parsley • 16.99 • blackened shrimp also available - just ask!

curry salmon

red curry, pan-fried salmon, garlic-ginger-scallion-jasmine rice with coconut milk, asparagus, carrots • 16.99 • FitME-approved 662 cal/35.9 g fat/577mg sodium/54g carb/2.7g fiber/4.3g sugar/31g protein

HANDHELDS

Includes potato wedges OR soup.

ADD SALAD for \$2.99 or SUBSTITUTE A SALAD for your wedges/soup for \$1.99. Choice of: low country, mocambo, caesar or house.

humongous fungus

Garlic portabello mushrooms, goat cheese, pesto mayo, ciabatta • 9.49

ricky ricardo

pulled pork, chili mayo, pepperjack, ciabatta, caramelized onions, house-made pickles • 10.99

hawaii 5-0 burrito

grilled pineapple, pulled pork, pepperjack, mozzarella, chili mayo & sweet chili sauce, jasmine rice, chips-n-mango salsa • 11.99 • gluten-free: order as bowl/no tortilla

father knows best

smoked turkey, swiss, sourdough, garlic mayo, grain mustard • 9.99

chicken banh-mi

sriracha spiced sautéed chicken, cilantro, pickled carrots, cucumbers, soy aioli, radish, french baguette • 12.49

garcia grilled cheese

swiss, mozzarella, butterkäse, white cheddar, grilled sourdough • 8.99 • first extra ingredient FREE, additional items 99¢ each: pepperjack, mushrooms, tomatoes, bacon, or asparagus

brie grilled cheese

brie, butterkäse, mozzarella, cherry compote, pears, Eickman's bacon, balsamic reduction, butter-toasted country bread • 10.49

SEASONAL DELICIOUSNESS.

featured pork chop

eickman's one pound pork chop with mashed potatoes, grilled scallions, roasted Van Laars apples, herbs, garlic-butter pan sauce, & pickled red onions • 19.99

today's features

octane's inspired daily menu items featuring seasonal produce • price varies, ask your server

seafood feature

ask your server for the delicious details on today's seafood specialty featuring seasonal vegetables • market price

featured bread pudding

Ask your server for featured bread pudding.

DESSERTS

Nutella peanut butter Bao

nutella • peanut butter • 2 steamed buns • 5.99 add extra bun 2.49

chocolate nachos

chocolate mousse • walnuts • flash-fried, sugared-tossed "nacho" chips • 6.99 • GF=with fried potato chips

cereal milk bruleé

Remember being a kid watching Saturday morning cartoons with a big bowl of sugary cereal? Our grown-up bruleé captures that rich flavor of sugared-milk. • 6.99

espresso crème bruleé

made with Octane's custom-roasted espresso • 6.99

LOCAL FLAVOR

Just as you “Support Local” when you choose Octane . . . we “Support Local” for our support services AND products whenever possible. Our valued partnerships with regional businesses who supply many ingredients include:

Van Laars Fruit Farm, Capron, IL • Eickman's Processing, Seward, IL • 320 Store, Rockford IL • Hazzard Free Farms, Pecatonica, IL • Harrison Market Gardens Rockford IL • Javamania Coffee Roastery, Loves Park, IL • TenMen Farm, Pecatonica IL

With a playful attitude, and a passionate commitment, we take our role in providing exceptional food, beverages, and experiences to our Rockford Community very seriously. Thank you for being a continued part of this cycle of economy & community!

Keep in the loop of our upcoming wine dinners, beer tastings, signature dining events, and art openings. LIKE us on Facebook, LOVE us in Real Life!

THIRST QUENCHERS :

specialty sodas

cherry peps • vanilla peps • blue dew • 2.89 • cherry-lime ricky • almond creme sodas (with half-n-half) • dreamcicles (strawberry or orange) • 3.29

free refills with iced tea or peps products

iced teas

brewed fresh from whole-leaf teas daily • free refills • 2.39

arnold palmers

today's tea + premium fresh lemonade • free refills • 2.99

fresh lemonade

2.99 • price includes 1 refill
3.29 • strawberry lemonade (no refills)

hot teas

whole leaf • 2.49 • apricot (decaf) • black dragon • blackberry • madagascar vanilla • monk's prayer (decaf) • russian carravan • sencha spiderleg • snow monkey plum • star of persia • temple of heaven • thai lemon (decaf) • tibetian raspberry • tropical •

coffees & espresso turtle mocha • lolita mocha (vanilla + white chocolate) • salted caramel mocha • strawberry shortcake latte • black forest mocha • almond joy mocha • all available small, large, or iced • leaded or unleaded • our coffee drinks feature Ghiradelli chocolate syrup .



THANK YOU. We appreciate that you joined us to share our love of inspired food, meaningful conversation, stimulating coffees and boozy-treats.

Our Fantastic Staff commits to sharing our very-best-service when serving you our inspired, hand-chosen menu items. Our menus are like a “greatest hits” compilation of daily features. Our Executive Chef, Patrick Alberto, works with us, and his staff, to explore new culinary combinations that challenge our notions of both fine dining and comfort food.

Our bartenders and baristas do the same with finely crafted cocktails and our award-winning coffee and espresso roasts. As staff and regulars, we love how daily menu and drink features push the envelope of the familiar and expose the beauty of the novel in such delicious ways. And clearly, we love a healthy dose of retro in all that we serve.

We appreciate your support. We realize you have many dining choices, and many activities which vie for your attention. We're thrilled that you chose us tonight!

enjoy! Daniel & Michelle Minick

Follow us on Instagram and become an Octane InterLounge fan on FB and join us when our flavors speak to you • We also post upcoming art openings, special events, and tastings • We happily provide separate checks, and an 20 % gratuity is added to parties of 6 or more
octane.net