

RHUM

ISLAND INSPIRED CUISINE & RUM BAR

EST ★ 2016

Starters

GRILLED ARTICHOKE ^G	10
Served with rémoulade sauce	
DUCK EMPANADAS	11
Duck, peppers, spicy queso, spicy horseradish sauce	
DOUBLE DIP ^G	11
Guacamole & jalapeño, pimento cheese, fresh chips	
SEARED AHI TUNA * ^G	13
Grade A tuna, island slaw, ginger soy vinaigrette	
DOMINICAN RIBS ^G	13
Sweet chili ginger soy glaze, fresh herbs	
CARIBBEAN WINGS	13
Sriracha coconut sauce, Danish blue cheese	
CRABTIZER	12
Fresh lump crab cake, stone-ground mustard sauce	
BUFFALO SHRIMP	13
Sriracha coconut breaded shrimp, Danish blue cheese, slaw	

Salads

BARBADOS JERK CHICKEN SALAD ^G	16
Romaine, roasted garlic dressing, jack cheese, reggiano cheese, croutons	
WITHOUT CHICKEN	12
AHI TUNA SALAD * ^G	18
Grade A tuna, ginger soy vinaigrette, field greens, champagne vinaigrette, mango, avocado, red onion, sesame seeds	
SUNSET CRAB CAKE SALAD	18
Jumbo lump crab cake, avocado, mango, papaya, red onion, arugula	

Small Salads

ORGANIC MIXED GREENS ^G	6
Mixed greens, champagne vinaigrette, red onion, sugared pecans, Danish blue cheese	
BARBADOS CREAMY ROASTED GARLIC CAESAR ^G	6

Burgers + Sandwiches

CHEESEBURGER IN PARADISE * ^G	12
CAB chuck, cheddar, mayonnaise, mustard, lettuce, tomato, red onion, fries	
ISLAND BURGER * ^G	13
Island-glazed CAB chuck, jack cheese, lettuce, grilled pineapple, pineapple aioli, fries	
ST. MAARTEN BURGER * ^G	13
CAB chuck, gruyere cheese, dijonnaise, bibb lettuce, caramelized onions, fries	
SHRIMP BOAT ^G	13
Sage-breaded shrimp, rémoulade sauce, lettuce, tomato, guacamole, slaw	
VEGGIE BURGER	14
House-made quinoa, lentil, black bean burger with apricot glaze, guacamole, lettuce, tomato, slaw	
AHI TUNA BURGER * ^G	14
Freshly ground tuna, wasabi mayonnaise, rémoulade sauce, lettuce, tomato, red onion, slaw	

Sides

\$5 EACH

COCONUT RISOTTO • ISLAND SLAW ^{GF} • FRENCH FRIES
ROASTED SWEET POTATOES WITH PISTACHIOS ^{GF}
FRIED PLANTAINS • GARLIC MASHED POTATOES ^{GF}
VEGGIE OF THE DAY

Entrées

JERK CHICKEN PLATTER ^G	19
Coconut risotto, mango papaya honey salsa	
SOY AND SUGAR CANE SALMON * ^G	24
Coconut risotto, veggie of the day	
JUMBO LUMP CRAB CAKES	27
Stone-ground mustard sauce, garlic mashed potatoes, veggie of the day	
DOMINICAN RIBS ^G	26
Roasted sweet potatoes with pistachios, fresh herbs	
NOLA SHRIMP ^G	26
Worcestershire reduction sauce, garlic mashed potatoes, toasted ciabatta	
THE MAMPIE ^G	27
Cajun-grilled mahi, fried shrimp, Creole reduction sauce, garlic mashed potatoes, veggie of the day	
ISLAND RIBEYE *	29
Ginger pineapple soy marinade, roasted sweet potatoes with pistachios	
WAILER FILET * ^G	30
9oz CAB filet mignon, garlic mashed potatoes, worcestershire reduction sauce, veggie of the day. Add Blackened Shrimp (3)..... +6	

Tacos

JERK CHICKEN TACO ^G	4.5
Topped with mango papaya honey salsa	
RASTAMAN'S TACO ^G	4.5
Panéed avocado, island slaw, corn salsa, rasta cream	
BUFFALO SOLDIER TACO	5
Sriracha coconut chicken, Danish blue cheese, island slaw	
FISH TACO ^G	5
Sage-breaded fish, island slaw, rémoulade sauce	
SHRIMP TACO ^G	5
Fried shrimp, island slaw, mango sriracha aioli, eel sauce, green onions	
SMOTHERED PULLED PORK TACO ^G	5
Slow-roasted pork, BBQ sauce, onions, cilantro	
CARNITAS TACO	5
Braised pork shoulder, avocado lime crema, pickled red cabbage, cotija cheese, cilantro	

Lil Islanders

Served with a drink, fries or fruit, and ice cream

\$7 EACH

CHEESEBURGER * ^G • PAN-FRIED FISH * ^G
FRIED SHRIMP ^G • GRILLED CHEESE • JAMMIN' FINGERS ^G
SOY AND SUGAR CANE SALMON (4OZ) * ^G +2

{ 12 & under only please }

Sweet Endings

AWARD-WINNING KEY LIME PIE	10
Graham cracker crust, pecans, whipped cream	
HOT FUDGE SUNDAE	11
Homemade Belgian fudge, whipped cream, sugared pecans	
SEASONAL DESSERT	MKT

Coffee

ULTRA PREMIUM FRENCH PRESS COFFEE	
SMALL POT / LARGE POT	5/9



SAIL AWAY NITRO COLD BREW COFFEE CANS	5
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{ G = Gluten Free Upon Request | GF = Gluten Free } If you have a food allergy, please speak to the owner, manager, chef, or your server.

* The FDA advises consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase the risk of foodborne related illness. These items noted can be cooked to your liking.

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Rhum Cocktails

CARIBBEAN RUM PUNCH	11 • CARAFE.....	39
Cruzan light and dark rum, orange curacao, pineapple, orange, lime juices		
RUM SANGRIA.....	11 • CARAFE.....	39
Fresh pineapple, granny smiths, merlot, Cruzan dark rum		
PASSION FRUIT PIÑA COLADA		11
Served on the rocks. Don Q Coco rum, passion fruit, pineapple, coconut, Myers's dark rum floater		
DARK AND STORMY		11
Gosling's Black Seal rum, ginger beer, lime		
HOT AND STORMY		11
House-made banana vanilla rum, jalapeño, ginger beer		
KEY LIME MARTINI		11
Cruzan vanilla, crème de cocoa, lime, graham cracker		
COCONUT MARTINI.....		11
Don Q coconut rum, white cream de cacao, cream of coconut, pineapple juice		
CLASSIC DAIQUIRI.....		11
Cruzan light rum, lime juice, simple syrup		

Mojitos

"EL ORIGINAL" MOJITO		11
Don Q Limon rum, lime, mint		
MANGO, PASSION FRUIT MOJITO		12
Our signature mojito with the addition of fresh mango and ripe passion fruit		
COCONUT MOJITO		12
Don Q Coco rum, house piña colada mix, lime, mint		
BAYA MOJITO.....		12
Don Q Limón, fresh blackberries, mint		

Margaritas

RHUM'S HOUSE MARGARITA.....		11
Hornitos Silver tequila, triple sec, fresh squeezed juices		
PRICKLY PEAR MARGARITA		12
Prickly pear infused Hornitos Silver tequila, Cointreau, fresh squeezed juices		
SWEET HEAT MARGARITA.....		12
Hornitos Silver tequila, Chambord, muddled jalapeño, blackberries, fresh squeezed juices		
MR. BIG'S TOP SHELF.....		13
Don Julio Silver 100% blue agave tequila, Cointreau, fresh squeezed juices		

Beer

DRAFT (SEASONAL SELECTIONS)		
CRAFT / IMPORTED		
KONA BIG WAVE	AUSTIN EAST CIDER	6
CORONA	RED STRIPE	
DOS EQUIS	HEINEKEN	
OTHER SEASONAL BOTTLES AVAILABLE. ASK FOR SELECTIONS.		
DOMESTIC		
BUD LIGHT	COORS LIGHT	MILLER LITE
		5

White Wines & Rosés

MAISON NICOLAS <i>pinot grigio</i> , ITALY.....	10/34
PALMER VINEYARDS <i>chardonnay</i> , LONG ISLAND	10/34
CHÂTEAU DE BRIGUE <i>rosé</i> , PROVENCE	11/36
RAPHAEL <i>sauvignon blanc</i> , LONG ISLAND.....	11/36

Red Wines

PENDULUM <i>cabernet sauvignon</i> , COLUMBIA VALLEY.....	11/38
LA FLOR <i>malbec</i> , MENDOZA	11/38
CAMBIATA <i>pinot noir</i> , MONTEREY COUNTY	12/42
PALMER VINEYARDS <i>old roots merlot</i> , LONG ISLAND.....	54

Sparkling

MASCHIO <i>prosecco</i> , VENICE, 1/4 BOTTLE.....	11
GRUET SPARKLING <i>rosé</i> , NEW MEXICO.....	40
TATTINGER <i>brut cuvée prestige</i> , FRANCE	60

Reserve Rhums (Sipping Nectar)

MOUNT GAY 1703 CASK, BARBADOS	26
A blend of 10-to-30-year old rums, aged in used American bourbon barrels. Flavors of candied fruit, nuts, and smoke	
RON CENTENARIO FUNDACION 20YR, COSTA RICA.....	16
Flavors of caramel, nutmeg, cinnamon, and butterscotch	
APPLETON ESTATE 21YR, JAMAICA	20
Dark copper distilled, aged in Jack Daniel's whiskey barrels. Tastes of baked walnut, brown sugar, molasses, and pecans	
RHUM CLEMENT CUVÉE, MARTINIQUE.....	24
Spice and wood flavors that build slowly in intensity, opening up to a complex symphony of fine notes	
EL DORADO 21YR, GUYANA.....	24
Creamy texture with a bit of heat and spice. Flavors of cinnamon and nutmeg	
FACUNDO EXQUISITO 23YR, PUERTO RICO.....	20
Flavors of vanilla, dark cherry, solid oak, brown sugar, and raisins	
PUSSEY'S 15YR "NELSON'S BLOOD," BRITISH VI.....	20
Notes of syrupy spice and fruit, vanilla cream, and espresso	
DON PANCHO 30YR, PANAMA.....	60
Lovely dark dried fruit, cane honey, spice, vanilla, and orange peel	
ANGOSTURA NO. 1, TRINIDAD & TOBAGO.....	22
Flavors of deep vanilla, caramel, and toasted marshmallow	

BRING ISLAND TIME TO YOUR NEXT EVENT! ASK US ABOUT OUR ON- AND OFF-SITE CATERING OPTIONS.

RHUM is proud to display and make available for purchase the beautiful artwork of Carol Gold and Francisco Joseph. For more information, please ask.