

THE RUM HOUSE

CARIBBEAN TAQUERIA



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2112 PERKINS PALMS AVE, BRLA

225.930.4480

THERUMHOUSE.COM

GIFT CARDS AVAILABLE IN STORE
VISIT US ONLINE AT THERUMHOUSE.COM

HUNGRY BELLIES

Fire Roasted Salsa \$6⁹⁵

Charred tomatoes, onions, jalapeños and garlic with lime and cilantro. Served with fresh fried chips

Queso Blanco Dip \$7⁹⁵

A blend of melted cheeses with a hint of toasted cumin and ground chilies. Served with fresh fried chips

Chorizo & Pepper Queso \$9⁹⁵

Chorizo & roasted peppers with our melted queso blanco. Served with fresh fried chips

Avocado Mango Dip \$9⁹⁵

Guacamole with fresh chopped avocados, mango, onions, tomatoes and cilantro. Served with salsa and fresh fried chips

Jamaican Beef Patties \$10⁹⁵

The hamburgers of Jamaica. Flakey curried beef empanadas with a queso black bean sauce and our papaya paw paw sauce

Damn Good Nachos SMALL \$10⁹⁵ LARGE \$14⁹⁵

A Biggs Favorite! Pulled pork, black beans, jalapeños, tomatoes, red onion, lime cream, cilantro and tons of melted cheese

Curried Mussels \$12⁹⁵

Prince Edward Island mussels steamed in a spicy red curry coconut sauce served with pomme frites

Fried Calamari \$11⁹⁵

Fried calamari served with a cilantro lime coconut sauce

Mahi Mahi Fingers \$9⁹⁵

Jamaican beer battered Mahi served with honey ginger dipping sauce

Tuna Ceviche Tacos \$12⁹⁵

Ahi tuna marinated with diced mango, red onions, peppers, cilantro and citrus juices, served in flakey fried flour tortillas

THE LEAFY GREENS

Rum House Salad

SMALL \$6²⁵ LARGE \$9⁹⁵

Spinach, roasted sweet potato, toasted pecans, beets, goat cheese crumbles, shaved red onions, and a curry vinaigrette

Manchego Caesar Salad

SMALL \$6²⁵ LARGE \$9⁹⁵

Romaine, shaved manchego cheese, spiced croutons served with a classic caesar dressing

Simple Green Salad

SMALL \$6²⁵ LARGE \$9⁹⁵

Romaine, red onion, tomato, spiced croutons, bacon, asiago cheese, cucumber, carrots. Choice of tangy chimichurri vinaigrette or creamy buttermilk dressing

Add-ons to any salad above:

Jerked or Grilled Chicken Breast \$5⁹⁵

Flank Steak \$6⁹⁵

Mahi Mahi \$6⁹⁵

Seared Tuna or Grilled Shrimp \$7⁹⁵

Jerked Chicken Chopped Salad

\$13⁹⁵

Mixed greens with avocado and papaya, red onions, red peppers and our guava vinaigrette topped with mixed fried julienne plantains and sweet potatoes

Grilled Mahi & Hearts of Palm Salad

\$14⁹⁵

Mixed greens, avocados, toasted walnuts, julienne onions, red peppers and table ricotta tossed in a mango and habanero vinaigrette

Seared Tuna Salad

\$14⁹⁵

Served rare with mixed greens, julienne cucumbers, onions, red peppers and carrots tossed in a ginger peanut vinaigrette

 All Leafy Greens can be gluten-free with some minor adjustments. Ask your server for details.



"Like New Orleans, our restaurant is influenced by the Caribbean,
yet we take pride in creating a unique experience. We prepare all our
food in house with fresh ingredients and a dedication to flavor."

- Chef Terri Savoie

BIGG PLATES

 All the Bigg Plates can be made gluten-free with some minor adjustments

Jerk Fish of the Day \$20⁹⁵

Jerk Marinated gulf fish grilled on the half shell, brushed with our Lime and Garlic Jerk Butter. Served with mango rice and smothered greens

Pollo Asado \$16⁹⁵

Grilled chicken breast topped with chimichurri. Served with roasted rasta veggies and coconut mango rice

Red Curry Shrimp "Rundown" \$17⁹⁵

Jumbo Louisiana shrimp in a creamy red curry sauce. Served with coconut mango rice

Jerked Roasted Chicken \$16⁹⁵

A roasted half chicken marinated in a jerk rub and glazed with honey-ginger sauce. Served with coconut mango rice and black beans

Barbeque Pork Ribs \$19⁹⁵

Generous portion of spare ribs basted with spicy papaya BBQ sauce. Served with jalapeño coleslaw and cornbread dressing

Island Style "Cuban Steak" \$18⁹⁵

Medium rare flank steak in a ginger soy pineapple marinade. Served with black beans and cornbread dressing

Seafood Pepper Pot \$20⁹⁵

A spicy Caribbean bouillabaisse loaded with mahi mahi, calamari, mussels and jumbo gulf shrimp served with grilled bread and topped with cilantro

SIDE DISHES \$3⁹⁵

 Gluten-free Side Dishes below

Jalapeño Coleslaw
Roasted Poblano Polenta
Black Beans, Chorizo Relish & Sour Cream
Coconut Mango Rice
Smothered Greens
Roasted Rasta Vegetables

Cornbread Dressing
Fried Plantains
Sweet Potato Waffle Fries
French Fries
Mac & Cheese

BEVERAGES

Coke \$3

Dr. Pepper \$3

Sprite \$3

Barq's Red Creme Soda \$3

Barq's Root Beer \$3

Ginger Beer NO REFILLS \$3

Diet Coke \$3

Iced Tea & Coffee \$3

Lemonade \$3

Sparkling Water \$3

Bottle Water \$3

Juice 16oz \$4

 Gluten-free

THE RUM HOUSE IS NOT A GLUTEN-FREE KITCHEN AND IS UNABLE TO
GUARANTEE THAT ANY ITEM CAN BE COMPLETELY FREE OF ALLERGENS

THE FIRST RULE OF TACO TUESDAY IS: YOU DO NOT TALK ABOUT TACO TUESDAY
THE SECOND RULE OF TACO TUESDAY IS: YOU DO NOT TALK ABOUT TACO TUESDAY

SANDWICHES & QUESADILLAS

Sandwiches are served on house baked Cuban rolls.

Below items come with sweet potato waffle fries. Substitute any side for \$1⁵⁰

Cuban \$13⁹⁵

Pulled pork, ham, tomato, pickles, swiss, creole horseradish aioli

Grilled Mahi Mahi \$13²⁵

Creole seasoned Mahi Mahi, tomato, pickles, spinach, dill tartar

Crab Melt \$14⁹⁵

Louisiana crab cakes, melted jack, fried green tomato, spinach, with a red remoulade sauce

B's Brisket Melt \$13⁹⁵

Chopped beef brisket, jack cheese, onions, sauteed mushrooms, spinach, creole horseradish aioli

Jerk Chicken & Black Bean Quesadilla \$12⁹⁵

Jerk chicken, black beans, mango salsa with avocado lime cream on side

Goat Cheese & Sweet Potato Quesadilla \$12⁹⁵

With grilled mushrooms, onions, spinach and a drizzle of creole mustard served with our papaya paw paw sauce

SWEET TREATS

Banana Bread Pudding \$7⁹⁵

Made fresh daily with a pecan topping and served warm with a dark rum sauce

Lil Chocolate Cake \$7⁹⁵

Chocolate cake with a gooey chocolate rum center. Served with vanilla bean ice cream and fresh strawberries

Mile High Key Lime Pie \$7⁹⁵

Homemade pie with a mile high meringue and a drizzle of Keke key lime liquor

RUM TREATS

Funky Monkey \$10

Fresh banana, Cruzan Dark Rum, Kahlúa, Cream of Coconut, Crème de Cocoa, cream, whipped cream, chocolate toffee flakes

Erin's Key Lime-Coconut Rum Punch \$9

Cruzan Vanilla and light rum, cream of coconut, and lime juice. Glass lined with a graham cracker crust

OUR STORY

The Rum House was created by your hosts, two over worked and underpaid gentleman, who often found themselves wishing they were on sandy beaches and clear seas, with a half empty extra large boat drink in tow! We call this floating daydream of constant euphoria Island Time.

Because the day-to-day hustle of NOLA life would not allow us to take a permanent vacation to the Caribbean, we decided on the next best thing: Bringing Island Time to our great city and sharing it with those we love.

The Rum House is a one of a kind joint inspired by all that the islands have to offer. Our menu features Caribbean inspired tacos, island blends, and an incredible rum bar highlighted by a fine rum selection and a plethora of boat drinks to quench your thirst.

Leave your worries at the door and soak in the carefree atmosphere that we strive so hard to achieve. Eat some tacos, drink some rum, and free your inner beach bum!

Michael

CARIBBEAN INSPIRED TACOS

Served on blended flour-corn tortillas with chopped spinach and red cabbage. Any modifications or substitutions to the tacos will be at an additional cost.

 *Can be gluten-free with corn tortillas*

Brisket \$4.75

Chimichurri, drizzle of bbq sauce, cilantro and fried shallots

Drewbrees \$4.75 /DAY-bree/

French fries smothered with brisket debris, queso, pico

Calypso Beef \$4.95

Island marinated flank steak, guacamole and lime cream

Lambsbread \$5.25

Red curried lamb, mint yogurt chutney, sliced plantains

Duck Duck Goose \$5.25

Twice cooked duck, vinegar slaw, tamarind sauce and duck crackling

The Single Double \$4.95

Chopped chicken in a Trinidadian curry sauce, fried potatoes, pico de gallo

Jerk Chicken \$4.75

Chopped jerked chicken topped with our mango salsa

Everyone Calls you a Jerk but I just think you're a Pig \$4.75

Chopped jerked pork topped with grilled pineapple salsa relish

Carolina BBQ \$4.75

Pulled pork, jalapeno slaw, spicy vinegar bbq sauce and a roasted corn relish

Creole Rib \$4.95

Pulled rib, creole tomato bbq sauce with cilantro and a roasted poblano pepper

Fried Oyster \$5.25

Corn flour dusted Louisiana oysters, caper relish and spicy remoulade

Glory Glory Hallelujah \$4.95

Fried Mahi Mahi, smothered greens, tartar sauce, pickled onions

Crispy Fish \$4.75

Beer battered Mahi Mahi, creamy pickled jalapeño coleslaw

Flaked Fish \$4.95

Blackened Mahi Mahi, pickled red cabbage, tartar sauce, cilantro pesto sauce

Chipotle Shrimp \$4.95

Grilled shrimp, black beans, roasted peppers & onions, queso and pico de gallo

Chili Glazed Shrimp \$4.75

Fried shrimp, roasted poblano & red pepper relish and a rum chili glaze

Fried Calamari \$4.75

Fried calamari, spicy chipotle aioli, house B&B relish

Eggplant Vindaloo \$4.95 VEGAN

Stewed tomato and eggplant in spicy coconut curry, mango rice, toasted coconut

Curried Tempura Cauliflower \$4.95 VEGAN

Fried tempura cauliflower, tamarind sauce, Trinidadian curried coleslaw

Rasta \$4.75 VEGETARIAN

Jerk roasted veggies, lime sour cream, cilantro

COMBOS

Two Dat \$13.95

Choice of two tacos and two sides or a small salad

Taco Trifecta \$14.95

Choice of three tacos and one side

Mr. Biggs Plate \$18.95

Choice of four tacos, side, beef patty and plantains

RUM HOUSE GLOSSARY

Chimichurri

An Argentinian marinade or sauce of fresh herbs, lemon juice, vinegar, and olive oil, often served with grilled meat.

Jerk

Jamaican cooking style of marinating meat for hours in a spicy mix of peppers, all spice, scallions, thyme, cinnamon, nutmeg, and slow grilling and smoking the meat until crispy, juicy, and lip smacking hot!

Caribbean Pepperpot Stew "The soup that won the American Revolution....supposedly"

Caribbean pepperpots display considerable variation depending on which island you have them, but they also share common attributes, a spicy broth base being the most significant. History has it that George Washington, while camped at Valley Forge during an unrelenting winter and finding provisions hard to come by due to the unreliable revolutionary currency and local farmers selling their crops to the British, turned to his Baker General for a solution. His brief was to "warm and strengthen the body of a soldier and inspire his flagging spirit," in Washington's words. Legend maintains that this brew revived the beleaguered army, sustaining it through its darkest months, and helped lead to its eventual victory.

Paw Paw Sauce

Short for papaya sauce, ours is both flavorful, fruity and spicy. We use papaya, chayote, habañoero peppers, honey, sugar, and vinegar. Deliciousness!

Scotch Bonnet Pepper

This small, irregularly shaped chile ranges in color from yellow to orange to red. The Jamaican scotch bonnet is one of the hottest of the chiles and is closely related to the equally fiery Habañoero than to any other hot peppers.

TASTY FOOD · GOOD FRIENDS · GREAT DRINKS · BETTER TIMES

OLE DEVIL RUM

No other man made spirit has enjoyed the fame and infamy as that ole devil rum. A by-product of sugar production, rum fueled the slave trade, helped keep the British Navy afloat, inspired pirating on the high seas and was a major inspiration for the American Revolution

True rum, is an aged product, golden to dark amber in color and full of flavor and spice. It has more in common to Cognac and fine Scotch than to the white spirits, such as vodka and gin, to which rum usually draws its comparisons.

We have personally sacrificed countless hours away from our better halves to hand select each rum on our list for your drinking enjoyment. Cheers!

JOIN US FOR ISLAND TIME!

3^{pm} - 6^{pm} Weekdays (EXCLUDING TUESDAYS)



\$3 Domestic, Red Stripe
XX Lager, XX Amber
Selected Pints

\$4 Charger
Sangria
Chelada

\$5 Rum Punch
Margarita
Mojito

\$6 Three Hour Tours
Painkillers
Fruit Twist Margarita