

THE RUM HOUSE

CARIBBEAN TAQUERIA

Hungry Bellies

- FIRE-ROASTED SALSA** \$6.95
Charred tomatoes, onions, garlic, lime, & cilantro.
- QUESO BLANCO DIP** \$8.95
Melted cheeses, cumin, & ground chiles. Add chorizo for \$1
- AVOCADO MANGO DIP** \$9.95
Guacamole with mangos, onions, tomatoes &, cilantro.
- DAMN GOOD NACHOS** \$14.95
Pulled pork, black beans, jalapeños, tomatoes, red onion, lime cream, cilantro, & melted cheese.
- JAMAICAN BEEF PATTIES** \$10.95
Flaky curried beef empanadas with a queso black bean sauce and our papaya paw-paw sauce.
- MAHI MAHI FINGERS** \$9.95
Jamaican beer-battered fish served with honey ginger dipping sauce.
- FRIED CALAMARI** \$11.95
Fried calamari served with a cilantro lime coconut sauce.

The Leafy Greens

- RUM HOUSE SALAD** sm \$6.95, lg \$9.95
Spinach, roasted sweet potatoes, toasted pecans, beets, goat cheese crumbles, shaved red onions, and curry vinaigrette.
- JERK CHICKEN CHOPPED SALAD** \$14.95
Mixed greens, avocado, mango, red onions, red peppers, sliced plantains, fried sweet potatoes, & guava vinaigrette.
- CAESAR SALAD** sm \$6.25, lg \$9.95
Romaine, parmesan cheese, & spiced croutons served with a classic caesar dressing.
- GRILLED MAHI & HEARTS OF PALM SALAD** \$14.95
Mixed greens, avocados, toasted walnuts, julienne onions, red peppers, golden raisins, and feta tossed in a mango habanero vinaigrette.

Bigg Plates

- POLLO ASADO** \$16.95
Grilled chicken breast topped with chimichurri. Served with roasted rasta veggies and coconut mango rice.
- RED CURRY SHRIMP "RUNDOWN"** \$17.95
Gulf Louisiana shrimp in a creamy red curry sauce. Served with coconut mango rice.
- ISLAND STYLE "CUBAN STEAK"** \$18.95
Medium-rare flank steak in a ginger soy pineapple marinade. Served with smothered greens & mac n cheese.
- JERKED ROASTED CHICKEN** \$16.95
A roasted half chicken marinated in a jerk rub and glazed with honey-ginger sauce. Served with coconut mango rice and black beans.

Side Dishes \$3.95

Coconut Mango Rice | Mac & Cheese | Fried Plantains
Black Beans & Chorizo | Roasted Rasta Veggies
Sweet Potato Waffle Fries | French Fries
Smothered Greens with Bacon

Hours of Operation:

Open daily from 11 a.m. - 10 p.m.

Sandwiches

- CUBAN** \$14.95
Pulled pork, ham, tomato, pickles, swiss, and Creole horseradish aioli. Served with french fries. Substitute any side for \$1.50.
- B'S BRISKET MELT** \$13.95
Chopped beef brisket, jack cheese, onions, mushrooms, spinach, and Creole horseradish aioli. Served with french fries. Substitute any side for \$1.50.
- GRILLED MAHI MAHI** \$14.25
Creole-seasoned Mahi Mahi, tomatoes, pickles, spinach, and dill tartar sauce. Served with french fries. Substitute any side for \$1.50.

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, one side, and a beef patty

Caribbean Inspired Tacos

- BRISKET** \$4.75
Chimichurri, bbq sauce, cilantro, & fried shallots.
- CALYPSO BEEF** \$5.25
Guacamole and lime cream
- CAROLINA BBQ** \$4.75
Pulled pork, jalapeno slaw, spicy vinegar BBQ sauce, corn relish
- GREEN CHILE CHICKEN** \$4.95
Shredded green chile chicken con queso & salsa verde
- FLAKED FISH** \$4.95
Blackened Mahi Mahi, avocado mango slaw, chipotle tartar sauce
- FRIED OYSTER** \$5.25
Cornmeal dusted Louisiana oysters, caper relish, and spicy remoulade
- CHIPOTLE SHRIMP** \$4.95
Black beans, roasted peppers, onions, queso, & pico de gallo
- CURRY-ROASTED CAULIFLOWER (VEGAN)** \$4.95
Tamarind sauce and Trinidadian curried coleslaw
- CHILI GLAZED SHRIMP** \$4.95
Fried shrimp, roasted poblano & red pepper relish, and a rum chili glaze
- GRINGO** \$4.75
Ground beef, queso & pico
- RASTA (VEGETARIAN)** \$4.95
Jerk roasted veggies, lime sour cream, and cilantro
- JERK CHICKEN** \$4.75
Topped with our mango relish
- CRISPY FISH** \$4.75
Beer-battered Mahi Mahi with jalapeño coleslaw

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Margaritas & Frozen

HOUSE MARGARITA \$9 glass/\$32 pitcher
Available frozen or on the rocks. Monte Alban reposado 100% blue agave tequila, triple sec, and house-made sour mix.

TOP SHELF ON THE ROCKS MARGARITA \$12 glass/\$38 carafe
Reserved for only the biggest players. Don Julio Silver 100% blue agave, Grand Marnier and house-made sour.

FRUIT TWIST FROZEN MARGARITA \$10 glass/\$36 pitcher
Our house margarita available in your choice of these fruit flavors: raspberry, strawberry, mango & sangria

THE UPTOWN GIRL \$10
"Skinny" Margarita. Tres Generations Plata, Cointreau, mysterious low sugar blend, and juice of one lime

A THREE HOUR TOUR \$10
We take a frozen margarita and place a XX Lager upside down in it. The result of this shipwreck is a semi frozen limey beer with a serious aftermath.

PIÑA COLADA \$10
The classic beach drink with Cruzan Coconut Rum, Coco Lopez, pineapple juice, plus a floater of Meyer's Dark Rum poured over whipped cream.

FUNKY MONKEY \$10
Fresh banana, Cruzan Dark Rum, Kahlúa, Cream of Coconut, Crème de Cocoa, cream, whipped cream, chocolate toffee flakes.

Draft Beer

\$5.50 glass/ \$18 pitcher

Abita Amber
Canebrake
Gleason IPA
Dorada Mexican Lager

DOMESTIC BOTTLED BEER \$4

IMPORT BOTTLED BEER \$5

CHARGER \$6

CHELADA \$5.50

Wine

ROTATING WHITES BY THE GLASS \$8

ROTATING REDS BY THE GLASS \$8

Boat Drinks & Cocktails

THE RUM HOUSE PUNCH \$10 glass / \$36 carafe
Our signature rum punch made St. Croix style! Cruzan Vanilla, Cruzan Pineapple, Cruzan Mango and our homemade strawberry fruit punch and a floater of Meyer's Dark Rum.

THE PAINKILLER \$11 glass / \$40 carafe
The original recipe made with Pusser's Rum, pineapple juice, splash of OJ, and cream of coconut. Garnished with grated nutmeg. Live on Island time!

JAMAICAN ME CRAZY \$10
Combination of Appleton Gold Rum, Malibu Passion Fruit Rum, house-made fruit punch and cream of coconut. Garnished with grated nutmeg.

ERIN'S KEY LIME-COCONUT RUM PUNCH \$9
Cruzan Vanilla and light rum, cream of coconut, and lime juice poured in a glass with a graham cracker lined rim.

SANGRIA \$9 glass / \$30 carafe
Red wine, Creole Shrub Rum, brown sugar, assorted tropical fruits. Add Clement Creole Shrub floater add \$2 bucks

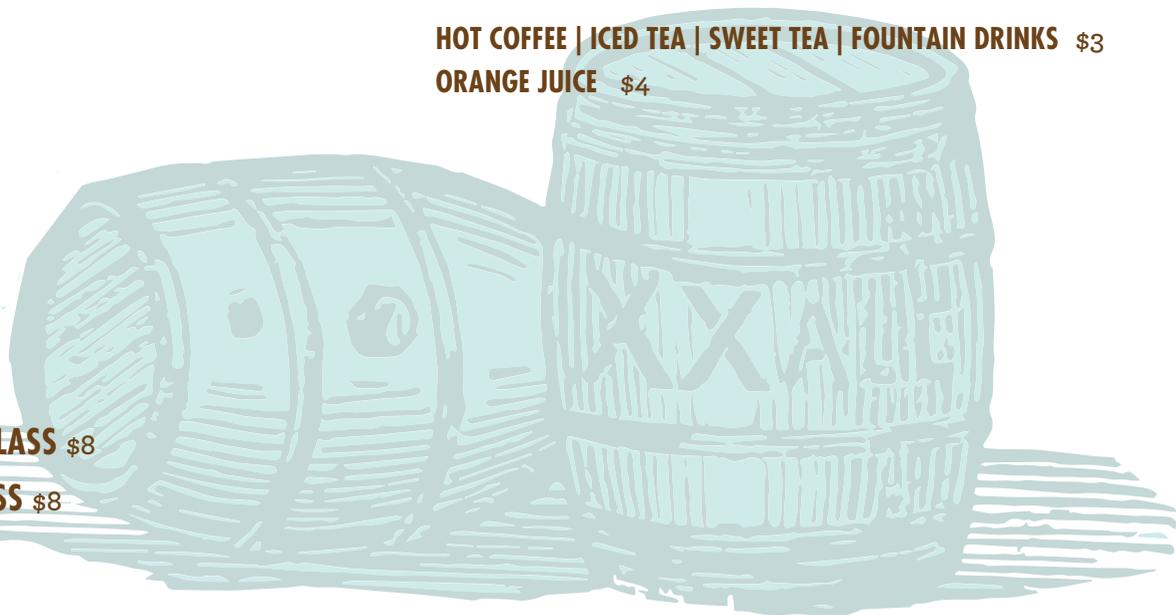
MOJITO \$9
Cruzan Dark Aged Rum, muddled mint leaves, lime, turbinado. Available with Cruzan flavors: Coconut, Mango, Pineapple, Guava, Raspberry, Passion fruit, Strawberry.

DARK AND STORMY \$9
Goslings Black Seal Rum, ginger beer and lime.

CLASSIC CAIPRIHINA \$10
Cachaça, muddled lime, turbinado and lots of ice.

Beverages

HOT COFFEE | ICED TEA | SWEET TEA | FOUNTAIN DRINKS \$3
ORANGE JUICE \$4





therumhouse.com



new orleans
3128 Magazine St
(504) 941.7560

baton rouge
2112 Perkins Rd
(225) 930-4480

STARTERS

Packaged by the quart and serves 10 to 15

Fire-Roasted Salsa \$19.95
Charred tomatoes, onions, jalapeños, and garlic with lime and cilantro. Served with house fried chips

Queso Blanco Dip \$24.95
A blend of melted cheeses with a hint of toasted cumin and ground chilies. Served with house-fried chips

Avocado Mango Dip \$32.95
Guacamole with fresh chopped avocados, mango, onions, tomatoes and cilantro. Served with salsa and house-fried chips

Mahi Mahi Fingers \$34.95
Jamaican beer battered. Served with honey ginger dipping sauce. (25 per order)

Jamaican Beef Patties \$24.95
The hamburgers of Jamaica. Layers of crispy dough filled with spicy beef. Served atop black bean sauce with lime cream. (15) per order

Spicy Flaky Tuna Ceviche Tacos \$45.95
Spicy ceviche styled tuna with mango, onion, peppers and citrus juices. Served with flaky flour tortilla chips

LEAFY GREENS

Serves 10 to 15

Rum House Salad \$39.95
Spinach, roasted sweet potato, toasted pecans, beets, goat cheese crumbles, shaved red onions, and a curry vinaigrette

Manchego Caesar Salad \$39.95
Romaine, shaved manchego cheese, spiced croutons served with a classic caesar dressing

Simple Green Salad \$39.95
Romaine, tomato, spiced croutons, bacon, cheese, cucumber, carrots. Choice of tangy chimichurri vinaigrette or creamy buttermilk dressing

Jerked Chicken Chopped Salad \$49.95
Chopped jerked chicken with an avocado and papaya salad on mixed greens with our guava vinaigrette

LET US BRING THE ISLAND TIME TO YOU!

Ask and you shall receive! Let us bring that Taco Tuesday energy to your next tailgate or backyard. Contact us today for the full service Taco Party options

CARIBBEAN INSPIRED TACOS

Packaged in 2 quart pans and 30 grilled flour tortillas. Serves 10-15

Brisket \$39.95
Chimichurri, drizzle of bbq sauce, cilantro and fried shallots

Duck Duck Goose \$49.95
Snow pea & carrot slaw, Clement creole shrub rum sauce and crispy duck crackling

Jerk Chicken \$39.95
Chopped jerked chicken topped with our mango salsa

Lamb Vindaloo \$49.95
Red curried lamb, mint yogurt chutney, sliced plantains

Calypto Beef \$45.95
Island marinated flank steak, guacamole and lime cream

The Carolina \$39.95
Pulled pork, jalapeno slaw, spicy vinegar BBQ sauce and a roasted corn relish

Creole Rib \$45.95
Pulled rib, simmered in our spicy creole tomato bbq sauce. Garnished with cilantro and a roasted poblano pepper

Curried Tempura Cauliflower \$36.95
Fried tempura cauliflower, tamarind sauce, Trinidadian curried coleslaw

Fried Oyster \$49.95
Cornmeal dusted Louisiana oysters, caper relish and spicy remoulade

Crispy Fish \$42.95
Beer battered Mahi Mahi with jalapeño coleslaw

Flaked Fish \$45.95
Grilled Mahi Mahi, asparagus, creole tomato chutney and a fresh dill tarter sauce

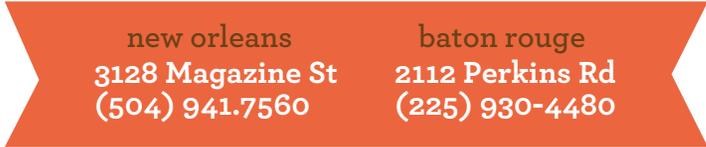
Chopped Shrimp \$45.95
Grilled shrimp, black beans, roasted peppers & onions, queso and pico de gallo

Chili Glazed Shrimp \$45.95
Fried shrimp, roasted poblano & red pepper relish and a rum chili glaze

Rasta \$36.95
Jerked veggies, avocado lime sour cream and cilantro



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BIGG PLATES

- Pollo Asado** \$49.95
Grilled chicken breast topped with chimichurri
- Red Curry Shrimp "Rundown"** \$65.95
Jumbo Louisiana shrimp in a creamy red curry sauce
- Jerked Roasted Chicken** \$49.95
Chopped jerked chicken thighs glazed with honey-ginger sauce
- Barbeque Pork Ribs** \$62.95
Pork spare ribs basted with spicy papaya BBQ sauce
- Seafood Pepper Pot** \$65.95
A Caribbean bouillabaisse loaded with Mahi Mahi, calamari, mussels, shrimp, scallops, cilantro, in a spicy Jamaican pepperpot sauce. Served medium spicy
- Chopped Pulled Pork** \$58.95
Slow cooked in a roasted garlic sauce
- Trinidad Curried Rasta Veggies** \$35.95
Roasted veggies in a spicy yellow curry sauce

SWEET TREATS

- Buttered Rum Banana Bread Pudding** (Gallon Pan) \$36.95
- Lime Sugar Cookies** (2 dozen) \$28.95
- Coconut Brownies** (2 dozen) \$32.95

BUILD YOUR OWN SLIDERS

Party Sandwich Trays contain 50 pieces

- Cuban** \$74.95
Pulled pork, ham, tomato, pickles, swiss, creole horseradish aioli
- B's Brisket Melt** \$74.95
Chopped beef brisket, jack cheese, onions, sauteed mushrooms, spinach, creole horseradish aioli

SIDES DISHES \$35.95

- Gallon containers. Serves 10 to 15 people
- Jalapeño Coleslaw
- Jerked Rasta Veggies
- Cornbread Dressing
- Fried Plantains
- Coconut Mango Rice
- Roasted Poblano & Manchego Polenta
- Black Beans with Chorizo Relish & Sour Cream
- Ancho Pepper Mashed Potatoes
- Mac & Cheese
- Smothered Greens

RUM HOUSE PARTIES

***Pickup Parties**
Minimum of 20 people

****Drop off Parties**
Minimum of 35 people. Drop off parties are served buffet style. Everything needed for the delivery, set up, and serving of the party is included. Servers available for an additional charge upon request

BIGGS PARTY

- Starters**
- Fire-Roasted Salsa \$17.95 /person*
- Avocado Mango Dip \$22.95/person**

- Choose One Salad**
- Spinach Sweet Potato Salad
- Manchego Caesar Salad

- Choose Two Entrees**
- o Red Curry Shrimp "Rundown" in a creamy red curry sauce
- o Trinidad Curried Rasta Veggies a spicy yellow curry sauce
- o Pulled Slow Smoked Pork simmered in a roasted garlic sauce
- o Jerked Roasted Chicken Thighs with honey-ginger glaze

- Choose Two Sides**
- Mac & Cheese
- Rasta Veggies
- Coconut Mango Rice
- Black Beans
- Cornbread Dressing
- Fried Plantains
- Poblano Polenta
- Smothered Greens
- Jalapeño Coleslaw

TACO PARTY

- Starters**
- Fire-Roasted Salsa \$19.95 /person*
- Avocado Mango Dip \$24.95/person**

- Choose Two Style Tacos**
- o Brisket with BBQ, Chimichurri, Fried Shallots & Cilantro
- o Jerk Chicken with Mango Relish
- o Carolina with Jalapeño Coleslaw & Corn Relish
- o Creole Rib with Creole BBQ & Poblano Peppers
- o Pork Molé with a Grilled Pineapple Relish
- o Rasta with an Avocado Sour Cream & Cilantro
- o Calypso Beef with Guacamole & Cilantro

- Entree**
- Red Curry Shrimp "Rundown"

- Sides**
- Coconut Mango Rice
- Fried Plantains



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BEVERAGES

- \$10 Iced Tea Gallon
- \$32 Frozen Margarita 1/2 Gallon
- \$42 On the Rocks Margarita 1/2 Gallon
- \$36 Fruit Twist Margarita 1/2 Gallon
- \$50 Top Shelf On the Rocks 1/2 Gallon
- \$42 Painkiller 1/2 Gallon
- \$36 Rum House Punch 1/2 Galon
- \$32 Sangria 1/2 Gallon

TAILGATOR PACKAGE

\$399 + Serves 15 to 20

- 15 Jamacian beef patties
- 1-qt salsa
- 1-qt avocado mango dip
- Order of Brisket Tacos
- Order of Jerk Chicken Tacos
- Cuban Pork Sliders
- Pan of BBQ Ribs
- Plantains
- Smothered Greens
- Mac and Cheese
- Coconut Brownies

ORDERING

Orders must be placed and confirmed 24 hrs before pickup at the store. You can place your order by calling the appropriate restaurant and selecting the catering option. Please leave your name, contact information and any relevant questions and we will call you back the same business day.

STORE HOURS FOR PLACING CATERING ORDERS

NEW ORLEANS

504.941.7560
Monday thru Friday 9am to 5pm

BATON ROUGE

225.930.4480
Tuesday thru Sunday 9am to 5pm

Orders placed after 5 pm will be returned the next business day.

PAYMENTS

We accept all major credit cards and cash payments. Orders over \$200 will require a valid credit card to place the order. Payments are processed at the time of pickup.

GIFT CARDS
AVAILABLE!
VISIT US
ONLINE AT
THERUM
HOUSE.COM

