

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.
- SHRIMP & CHORIZO QUESADILLA** \$15.95
Roasted shrimp, chorizo sausage, chili garlic aioli, jack cheese, and a chipotle sauce
- CURRIED MUSSELS** \$13.95
Prince Edward Island mussels steamed in a spicy red curry coconut sauce and served with pomme frites
- TUNA CEVICHE TOSTADAS** \$12.95
Ahi tuna marinated with diced mango, red onions, peppers cilantro & citrus juices. Served on fried flour tortillas

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.
- BARBEQUE PORK RIBS** \$21.95
Generous portion of spare ribs basted with spicy papaya BBQ sauce. Served with jalapeño coleslaw and cornbread dressing

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 | Cornbread Dressing

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
- DREWBREES /DAY-BREE/** \$4.75
French fries smothered with brisket debris, queso and pico
- GLORY GLORY HALLELUJAH** \$4.95
Fried fish, smothered greens, tartar sauce and pickled onions

Sweet Treats

- BANANA BREAD PUDDING** \$7.95
Made fresh daily with a pecan topping and served warm with a dark rum sauce
- MILE HIGH KEY LIME PIE** \$7.95
Homemade pie with mile-high meringue and a drizzle of KeKe key lime liquor



Margaritas

Mr. Biggs Margarita \$12

Mr. Biggs only drinks the finest tequila, Mon! Don Julio Reposado with a fresh squeeze of orange. Flassing spending big mon!

Top Shelf Margarita glass \$12 / carafe \$44

Reserved for only the biggest players. Milagro Silver 100% blue agave, Grand Marnier and house-made sour. Credentials required

Uptowner \$10 "No sugar added"

Milagro Silver 100% blue agave, Cointreau, housemade sour with mysterious no sugar blend. A "Skinny" margarita that actually taste like a margarita.

House Margarita glass \$9 / pitcher \$32

Avaiable frozen or on the rocks. Pueblo Viejo Reposado 100% blue agave tequila, triple sec, and house-made sour mix.

Fruit Twist Margarita glass \$10 / pitcher \$36

Our house margarita available in your choice of these fruit flavors: RASPBERRY, STRAWBERRY, MANGO, AND SANGRIA

Three Hour Tour \$10

We take a frozen margarita and place a Sol Lager upside down in it. The result of this shipwreck is a semi frozen limey beer with a serious aftermath. It will surely help you make the best of things especially when stranded on a deserted island

Wine

White Wines

House White \$8/34

Gulp, Verdejo, Spain

Ant Moore Estate \$9/36

Sauvignon Blanc, New Zealand

Folk Tree \$11/44

Chardonnay, California

Red Wines

House Red \$8/34

Handwork, Red Blend, Spain

Plowbuster \$12/45

Pinot Noir, Oregon

Son of a Butcher \$12/45

Red Blend, California

Don Ramon Tinto \$12/45

75% Old Vine Garnacha & 25% Old Vine Tempranillo, Spain

Redrum Sangria Glass \$9 Carafe \$32

Red wine, Creole Shrub Rum, brown sugar, assorted tropical fruits

Boat Drinks & Rum Punches

Rum House Punch \$10 glass / \$36 carafe

Our signature rum punch made St. Croix style! A mixture of flavored rums with our housemade strawberry fruit punch and a floater of 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

Escape to the islands, Mon, with this combination of Appleton Gold Rum, Coconut Rum Fruit Rum, house-made fruit punch and cream of coconut. Garnished with grated nutmeg.

Mojitos \$9

Gold rum, muddled mint leaves, lime, turbinado.

Available flavors: Coconut, Mango, Pineapple, Guava, Raspberry, Passion fruit, Strawberry.

Classic Caiprihina \$10

Cachaça, muddled lime, turbinado and lots of ice.

Dark and Stormy \$9

Goslings Black Seal Rum, ginger beer and a squeeze of lime.

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

Vanilla and White Rums, cream of coconut, and lime juice poured in a glass with a graham cracker lined rim.

Piña Colada \$10 Blended

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

Funky Monkey \$10 Blended

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

Redrum Sangria Glass \$9 Carafe \$32

Red wine, Creole Shrub Rum, brown sugar, assorted tropical fruits

Domestic Import

Bud Light	\$4	Red Stripe	\$5
Budweiser	\$4	Sol	\$5
Miller Lite	\$4	XX Lager	\$5
Canebreak	\$5	Corona	\$5
Michelob Ultra	\$4	Pacifico	\$5
Lagunitas IPA	\$5		
Landshark	\$5		
Abita Amber	\$4		
Abita Strawberry	\$4		
White Claw	\$4 ⁵⁰		

Charger \$6 A CHARGED RED STRIPE

Red Stripe beer with a floater of Bacardi Lemon on top. Get your f**king mind right! A Rum House Original ... Get Charged!

Chelada \$5⁵⁰

Landshark Lager and fresh squeezed lime juice served over ice with a salted rim. The ultimate thirst quenching beverage.