

## Caribbean Inspired Tacos

Tacos are served on corn tortillas with shredded spinach.  
Order à la carte or for a good deal, check out our combo plates below.

### À La Carte \$5

**TEMPURA FRIED CAULIFLOWER**  
Tamarind sauce, Trinidadian curried slaw

**RASTA**  
Jerk roasted veggies, cilantro, lime sour ceam

**CRISPY FISH**  
Tempura fried jerk Mahi Mahi, jalapeño coleslaw

**GREEN CHILE CHICKEN**  
Roasted verde chicken, queso blanco, shredded cabbage

**JERK CHICKEN**  
Chopped jerk chicken, mango relish

**CAROLINA BBQ**  
Smoked pulled pork, jalapeño slaw, roasted corn relish, spicy vinegar BBQ sauce

**DREWBREES /DAY-BREE/**  
Brisket debris, french fries, queso blanco, pico de gallo

**BRISKET**  
Chimichurri, BBQ sauce, fried shallots, cilantro

**GRINGO**  
Seasoned ground beef, queso blanco, pico de gallo

### À La Carte \$6

**CHIPOTLE GRILLED SHRIMP**  
Queso blanco, black beans, pico de gallo, roasted poblano & red pepper relish

**CHILE GLAZED SHRIMP**  
Tempura fried shrimp, rum chili glaze, roasted poblano & red pepper relish

**FLAKED FISH**  
Blackend Mahi Mahi, chipotle sauce, avocado mango slaw

**GLORY GLORY HALLELUJAH**  
Fried mahi mahi, smothered greens, dill tartar sauce, pickled red onions

**FRIED OYSTER**  
Fried Louisiana Oysters, remoulade sauce, caper relish

**DUCK DUCK GOOSE**  
Twice-cooked duck, five spice maple sauce, vinegar slaw, duck cracklin'

**CREOLE RIB**  
Pulled pork rib, smoked tomato BBQ sauce, roasted poblano peppers, cilantro

**CALYPSO BEEF**  
Island-marinated flank steak, avocado lime cream, guacamole

## Taco Plates

**TWO DAT \$17**  
Choice of two tacos, two sides or a small salad

**TACO TRIFECTA \$18**  
Choice of three tacos and one side

**MR. BIGG'S PLATE \$21**  
Choice of four tacos and one side. Served with a Jamaican beef patty & plantains

# JOIN US FOR Island Time!™

3PM-6PM WEEKDAYS EXCLUDING TUESDAY



**\$5** Draft Beer  
Charger  
Chelada

**\$6** House Wine  
Sangria

**\$7** House Margarita  
Rum Punch

**\$8** Painkiller  
Uptowner  
Mojito

## Our Story

The Rum House was created by your hosts, two overworked and underpaid gentlemen, who often found themselves wishing they were on sandy beaches, staring out at 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 to do the next best thing: bringing ISLAND TIME™ to our great city and sharing it with the ones we love.

The Rum House is a one-of-a-kind joint inspired by all the islands have to offer. Our menu features Caribbean-inspired tacos, layers of island flavors, an incredible rum bar highlighted by a massive selection of fine rums, 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 create. Eat some tacos, drink some rum, and free your inner beach bum!

*Michael*

## Let's taco 'bout TACO TUESDAY

**\$4** Tacos  
Sides  
Beers

**\$7** Painkillers  
House Margaritas  
Rum Punches

\*dine in only

# THE RUM HOUSE

CARIBBEAN TAQUERIA



Escape from the Ordinary



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NEW ORLEANS, LA  
THERUMHOUSE.COM  
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## Hungry Bellies

### FIRE ROASTED SALSA \$9

Charred tomatoes, onions, jalapeños, garlic, lime and cilantro. Served with white corn chips

### QUESO BLANCO DIP \$10

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

### AVOCADO MANGO DIP \$13

Guacamole with fresh chopped avocados, mango, onions, tomatoes and cilantro. Served with white corn chips

### JAMAICAN BEEF PATTIES \$12

The hamburgers of Jamaica! Flaky curried beef empanadas, with a queso black bean sauce. Served with paw paw hot sauce

### CREOLE FRIED CALAMARI \$16

Served with a cilantro lime coconut pesto sauce

## Leafy Greens

Add Chicken \$7/Shrimp \$8

### RUM HOUSE \$10

Baby spinach, frisee, radicchio, roasted sweet potatoes, pecans, goat cheese, red onions and fresh beets. Tossed in curry vinaigrette

### CAESAR \$10

Chopped romaine, parmesan cheese and creole seasoned croutons. Tossed in classic caesar dressing

### SIMPLE GREEN \$10

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

### DAMN GOOD NACHOS \$18

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

### CURRIED MUSSELS \$17

Prince Edward Island mussels in a red curry coconut sauce. Served with french fries

### MAHI MAHI FINGERS \$15

Curried tempura battered Mahi topped with mango relish. Served with honey ginger sauce

### TUNA CEVICHE \$18

Ahi tuna marinated with diced mango, red onions, peppers, cilantro and citrus juices. Served on crispy fried wontons

### CRAB & SWEET POTATO FRITTERS \$14

Dusted with cayenne sugar. Served with remoulade sauce

### SEARED AHI TUNA \$19

Mixed greens, cucumbers, red peppers, red onions, carrots, and fried wonton strips. Tossed in peanut ginger vinaigrette

### GRILLED MAHI & HEARTS OF PALM \$18

Mixed greens, avocados, walnuts, onions, red peppers, golden raisins, feta, and fresh beets. Tossed in mango habanero vinaigrette

### JERK CHICKEN \$17

Mixed greens, avocado, mango, red onions, red peppers, plantains and fried shoestring sweet potatoes. Tossed in guava vinaigrette

## Bigg's Plates

### TRINIDAD STREET ROTI \$17

Stuffed with curried cauliflower, sweet potatoes, red peppers, and Caribbean peas & rice. Topped with Tamarind sauce. Served with our kale papaw slaw | Add Chicken \$3/Shrimp \$4

### RED CURRY RUNDOWN \$23

Gulf shrimp, creamy red curry sauce, spinach, mushrooms and pico de gallo. Served with coconut mango rice and grilled roti bread

### SEAFOOD PEPPER POT \$24

Spicy coconut tomato bouillabaisse with gulf shrimp, calamari, mahi mahi, jumbo lump crab meat, and mussels. Finished with an okra, corn & lima bean relish. Served with grilled roti bread

### GRILLED JERK RED FISH \$23

Marinated and lightly smoked with Jerk garlic butter. Served with Caribbean peas & rice and a kale paw paw slaw

### JERK ROASTED CHICKEN \$21

Half chicken slow roasted and glazed with a honey-ginger sauce. Served with coconut mango rice and black beans

### POLLO ASADO \$19

Grilled chicken breast finished with an Argentine chimichurri vinaigrette. Served with roasted rasta veggies and coconut mango rice

### ISLAND STYLE "CUBAN" STEAK \$22

Medium-rare flank steak marinated in ginger soy & pineapple glaze. Served with smothered greens and cornbread dressing

### SPIT FIRED SMOKED RIBS \$24

St. Louis pork spare ribs marinated with a house rub and grilled with our spicy papaya BBQ sauce. Served with jalapeño coleslaw and cornbread dressing

### LAMB SHANK VINDALOO \$22

Braised in spicy red curry sauce with julienne carrots and wilted spinach. Served with mashed potatoes, mint yogurt chutney, and grilled roti bread

## Sandwiches & Quesadillas

Sandwiches served on our house cuban rolls; quesadillas served on sun dried tomato tortillas. All served with french fries, substitute any side for \$2

### CUBAN-ISH \$17

Smoked pulled pork, grilled ham, grilled tomatoes, pickles, swiss cheese, yellow mustard and creole aioli

### B's BRISKET MELT \$16

Chopped beef brisket, chimichurri, grilled onions, mushrooms, shredded spinach, jack cheese, and creole horseradish aioli

### GRILLED MAHI MAHI \$18

Creole-seasoned Mahi Mahi, shredded spinach, pickles, tomatoes and a dill tartar sauce

### POBLANO CHICKEN QUESADILLA \$17

Grilled chicken breast, roasted poblano & red pepper relish, jack cheese, black bean puree. Served with avocado sour cream

### SHRIMP & CHORIZO QUESADILLA \$18

Roasted chopped shrimp, grilled chorizo & pepper relish, chili garlic aioli, jack cheese and chipotle sauce

## Sweet Treats

### BANANA BREAD PUDDING \$10

Made fresh daily with a pecan topping and served with a buttered rum sauce

### MILE HIGH KEY LIME PIE \$11

Served with a mile-high meringue and KeKe key lime liquor sauce

### CHOCOLATE FRITTERS \$11

Chocolate rum sauce, vanilla bean ice cream and strawberry coulis

### RASTA COOKIE BAG \$6

Cayenne spiced chocolate chip cookies made with coconut oil (vegan)

### COOKIES & CREAM SUNDAE \$10

Vanilla bean ice cream layered with crumbled rasta cookies. Topped with chocolate rum sauce

## Rum Treats

### FUNKY MONKEY \$12

Kracken Rum, Kahlúa, crème de cocoa, cream blended with chunks of banana. Topped with whipped cream and chocolate toffee flakes

### KEY LIME & COCONUT RUM PUNCH \$12

Don Q Rum, cream of coconut, lime juice and a graham cracker crusted rim

## Housemade Hot Sauces \$1

Pawpaw (Papaya & Miriliton)

Chipotle Adobo Sauce

Curried Sweet Onion

Habanero & Mango

Smoked Tomatillo & Jalepeno

Grilled Pineapple & Rum Chuntney

Garlic & Chili De Arbol Chutney

20% gratuity will be added to groups of 8 or more

## Sides \$5

Rice & Peas

Fried Plantains

Mac & Cheese

Cornbread Dressing

Coconut Mango Rice

Bacon Smothered Greens

Cuban Black Beans

with chorizo & sour cream

Roasted Rasta Veggies

Garlic & Chive Succotash

Ancho Mashed Potatoes

Sweet Potato Waffle Fries

French Fries

## Beverages \$3

Coke

Diet Coke

Sprite

Dr. Pepper

Barq's Red Creme Soda

Barq's Root Beer

Juice \$4

Hi-C Fruit Punch

Hi-C Lemonade

Iced Tea & Coffee

Sparkling & Bottle Water

Ginger Beer (no refills) \$4