

RUMBA

Island Inspired Cuisine & Rum Bar



Starters

GRILLED ARTICHOKE ^G	11
Served with rémoulade sauce	
DOUBLE DIP ^G	11
Guacamole & jalapeño, pimento cheese, fresh chips	
DUCK EMPANADAS	12
Duck, peppers, spicy queso inside crispy pastry	
SEARED AHI TUNA * ^G	13
Grade A tuna, island slaw, ginger soy vinaigrette	
CRABTIZER	13
Fresh lump crab cake, stone-ground mustard sauce	
CARIBBEAN WINGS	14
Sriracha coconut sauce, Danish blue cheese	
DOMINICAN RIBS ^G	14
Sweet chili ginger soy glaze, fresh herbs	
LITTLE NECK CLAMS ^G	14
Chorizo, fennel, garlic, mango rum reduction sauce	

Salads

BARBADOS JERK CHICKEN SALAD	16
Romaine, roasted garlic dressing, jack cheese, reggiano cheese, croutons	
WITHOUT CHICKEN	13
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	20
Jumbo lump crab cake, avocado, mango, red onion, arugula	

Small Salads to Accompany Your Entrée

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

Tacos

RASTAMAN'S TACO ^G	4.5
Panéed avocado, island slaw, corn salsa, rasta cream	
FISH TACO ^G	4.5
Sage-breaded fish, island slaw, rémoulade sauce	
SHRIMP TACO ^G	5
Fried shrimp, island slaw, mango sriracha aioli, eel sauce, green onions	
CARNITAS TACO	5
Braised pork shoulder, avocado lime crema, pickled red cabbage, cotija cheese, lime wedge, cilantro	
BUFFALO SOLDIER TACO	5
Sriracha coconut chicken, Danish blue cheese, island slaw	
SMOTHERED PULLED RIB TACO ^G	6
Slow-roasted pork, BBQ sauce, fried onion, cilantro	

Sides

— \$6 EACH —

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

Burgers + Sandwiches

CHEESEBURGER IN PARADISE * ^G	12
CAB chuck, cheddar, mayonnaise, mustard, lettuce, tomato, red onion	
ISLAND BURGER * ^G	13
Island-glazed CAB chuck, jack cheese, lettuce, grilled pineapple, pineapple aioli	
TRENCHTOWN BURGER * ^G	13
CAB chuck, jack and cheddar cheeses, spicy crema, charred poblano, crispy onions, lettuce, tomato	
TUNA BURGER * ^G	14
Freshly ground tuna, wasabi mayonnaise, rémoulade sauce, lettuce, tomato, red onion	
SHRIMP BOAT ^G	15
Sage-breaded shrimp, rémoulade sauce, lettuce, tomato, avocado	

Signature Entrées

1/2 CARIBBEAN JERK CHICKEN	20
Sweet chili glaze, coconut risotto, spicy tomatoes	
BRAISED SHORT RIBS ^{GF}	25
Tamarind citrus braised, red bean coconut risotto	
SOY AND SUGAR CANE SALMON * ^G	26
Coconut risotto, veggie of the day	
JUMBO CRAB CAKES	28
Stone-ground mustard sauce, garlic smashed potatoes, veggie of the day	
DOMINICAN RIBS ^G	28
With roasted sweet potatoes with pistachios, fresh herbs	
THE MAMPIE ^G	28
Cajun-grilled Atlantic fish, fried shrimp, creole reduction sauce, garlic smashed potatoes, veggie of the day	
ISLAND RIBEYE *	32
Ginger pineapple soy marinade, roasted sweet potatoes with pistachios	

Lil' Islanders 12 and Under Only Please

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

— \$7 EACH —

CHEESEBURGER * ^G • FRIED SHRIMP ^G
PAN-FRIED FISH ^G • GRILLED CHEESE • JAMMIN' FINGERS ^G

Sweet Endings

AWARD WINNING KEY LIME PIE	11
Graham cracker crust, pecans, whipped cream	
HOT FUDGE SUNDAE	12
Homemade Belgian fudge, whipped cream, sugared pecans	
SEASONAL DESSERT	Q

Coffee

ULTRA PREMIUM FRENCH PRESSED COFFEE	
SMALL POT/LARGE POT	5/9
SAIL AWAY NITRO COLD BREW COFFEE CANS	6



LOVE YOUR FOOD? BUY THE KITCHEN A ROUND FOR \$5

^G Gluten Free Available Upon Request • ^{GF} Gluten Free

If you have a food allergy or dietary restriction, please inform your server and our chefs will be happy to accommodate your needs.
* The FDA advises consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase the risk of foodborne related illness.

RUMBA

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GET HERE FAST THEN,
Take it Slow

Rum Specialty Cocktails

CARIBBEAN RUM PUNCH
Cruzan light and dark rums, orange curaçao, pineapple, orange and lime juices

• BEENIE 12 • BIGGA 16 • PITCHER 42

RUM SANGRIA
Fresh pineapple, granny smiths, merlot, Cruzan dark rum

• BEENIE 12 • BIGGA 16 • PITCHER 42

PASSION FRUIT PIÑA COLADA 12
Served on the rocks. Don Q Coco rum, passion fruit, pineapple, coconut, Myers's dark rum floater

DARK AND STORMY 12
Gosling's Black Seal rum, ginger beer, lime

HOT AND STORMY 12
Homemade banana vanilla rum, jalapeño, ginger beer

KEY LIME MARTINI 12
Cruzan vanilla, crème de cocoa, lime, graham cracker

COCONUT MARTINI 12
Don Q coconut rum, white cream de cacao, cream of coconut and pineapple juice

Mojitos

"EL ORIGINAL" MOJITO 12
Don Q Limón rum, lime, mint

MANGO, PASSION FRUIT MOJITO 13
Our signature mojito with the addition of fresh mango and ripe passion fruit

COCONUT MOJITO 13
Don Q Coco rum, house piña colada mix, lime, mint

Margaritas

RUMBA'S HOUSE MARGARITA 12
Milagro Silver tequila, triple sec, fresh squeezed juices

MR. BIG'S TOP SHELF 13
Don Julio Silver 100% blue agave tequila, Cointreau, fresh squeezed juices

PRICKLY PEAR MARGARITA 13
Prickly pear infused Milagro Silver tequila, Cointreau, fresh squeezed juices

Fun Fact

EATING RUMBA MAKES YOU HAPPY!

Share the Love!!!

RUMBA GIFT CARDS AVAILABLE

Reserve Rums

PYRAT CASK 1623, ANGUILLA 50
A balance of licorice, vanilla, orange, molasses and oak. A blend of the best vintage rum aged up to 40 years

MOUNT GAY 1703 CAST, 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 20 YR, COSTA RICA 16
Flavors of caramel, nutmeg, cinnamon, and butterscotch

APPLETON ESTATE 21 YR, 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 21 YR, GUYANA 24
Creamy texture with a bit of heat and spice. Flavors of cinnamon and nutmeg

FLOR DE CAÑA 25 YR, NICARAGUA 26
Flavors of vanilla, cocoa, fruity almond, and caramel

FACUNDO EXQUISITO 23 YR, PUERTO RICO 20
Flavors of vanilla, dark cherry, solid oak, brown sugar, and raisins

PUSSEY'S 15 YR "NELSON'S BLOOD," BRITISH VI 20
Notes of syrupy spice and fruit, vanilla cream, and espresso

ANGOSTURA NO. 1, TRINIDAD & TOBAGO 22
Flavors of deep vanilla, caramel, and toasted marshmallow

DON PANCHO 30 YR, PANAMA 60
Lovely dark dried fruit, cane honey, spice, vanilla, and orange peel

DON Q GRAN AÑEJO, PUERTO RICO 16
Solera rums aged up to 50 years with flavors of molasses, barrel char, vanilla, and raisin

White Wines

MAISON NICOLAS *pinot grigio*, ITALY 10/34

PALMER *chardonnay*, LONG ISLAND 11/38

LE FIGUIER *rosé*, PROVENCE 11/38

RAPHAEL *sauvignon blanc*, LONG ISLAND 11/38

PAUMANOK *semi dry riesling*, LONG ISLAND 12/42

Red Wines

LA FLOR *malbec*, MENDOZA 11/38

PENDULUM *cabernet sauvignon*, COLUMBIA VALLEY 11/38

CAMBIATA *pinot noir*, MONTEREY COUNTY 12/42

KONTOKOSTA *merlot*, LONG ISLAND 45

FISTICUFFS *cabernet sauvignon*, NAPA 65

AU CONTRAIRE *pinot noir*, SONOMA VALLEY 70

Sparkling Wines

MASCHIO *prosecco* 1/4 BOTTLE 11

SPARKLING POINTE *brut*, LONG ISLAND 45

TAITTINGER *brut*, CHAMPAGNE, FRANCE 68