

# RUMBA

Island Inspired Cuisine & Rum Bar



## Starters

GRILLED ARTICHOKE <sup>G</sup> .....	11
Served with rémoulade sauce	
DOUBLE DIP <sup>G</sup> .....	11
Guacamole & jalapeño, pimento cheese, fresh chips	
DUCK EMPANADAS .....	12
Duck, peppers, spicy queso inside crispy pastry	
SEARED AHI TUNA * <sup>G</sup> .....	13
Grade A tuna, island slaw, ginger soy vinaigrette	
CRABITIZER .....	13
Fresh lump crab cake, stone-ground mustard sauce	
CARIBBEAN WINGS .....	14
Sriracha coconut sauce, Danish blue cheese	
DOMINICAN RIBS <sup>G</sup> .....	14
Sweet chili ginger soy glaze, fresh herbs	
LITTLE NECK CLAMS <sup>G</sup> .....	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 * <sup>G</sup> .....	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 <sup>G</sup> .....	6
ORGANIC GREENS & CHAMPAGNE VINAIGRETTE <sup>G</sup> .....	6
Mixed greens, champagne vinaigrette, red onion, sugared pecans, Danish blue cheese	

## Tacos

RASTAMAN'S TACO <sup>G</sup> .....	4.5
Panéed avocado, island slaw, corn salsa, rasta cream	
FISH TACO <sup>G</sup> .....	4.5
Sage-breaded fish, island slaw, rémoulade sauce	
SHRIMP TACO <sup>G</sup> .....	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 <sup>G</sup> .....	6
Slow-roasted pork, BBQ sauce, fried onion, cilantro	

## Sides

— \$6 EACH —

COCONUT RISOTTO • ISLAND SLAW <sup>GF</sup> • FRIED PLANTAINS <sup>GF</sup>
ROASTED SWEET POTATOES WITH PISTACHIOS <sup>GF</sup> • FRENCH FRIES <sup>GF</sup>
GARLIC SMASHED POTATOES <sup>GF</sup> • VEGGIE OF THE DAY

## Signature Entrées

JERK CHICKEN PLATTER <sup>G</sup> .....	21
Coconut risotto, mango papaya honey salsa	
CHILI-RUBBED PORK TENDERLOIN .....	24
Apricot ginger glaze, coconut risotto, plantains	
SOY AND SUGAR CANE SALMON * <sup>G</sup> .....	26
Coconut risotto, veggie of the day	
JUMBO CRAB CAKES .....	28
Stone-ground mustard sauce, garlic smashed potatoes, veggie of the day	
DOMINICAN RIBS <sup>G</sup> .....	27
With roasted sweet potatoes with pistachios, fresh herbs	
THE MAMPIE <sup>G</sup> .....	27
Cajun-grilled mahi, fried shrimp, creole reduction sauce, garlic smashed potatoes, veggie of the day	
ISLAND RIBEYE * .....	32
Ginger pineapple soy marinade, roasted sweet potatoes with pistachios	

## Burgers + Sandwiches

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

## Lil' Islanders <sup>12 and Under Only Please</sup>

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

— \$7 EACH —

CHEESEBURGER * <sup>G</sup> • FRIED SHRIMP <sup>G</sup> •
PAN-FRIED FISH <sup>G</sup> • JAMMIN' FINGERS <sup>G</sup>
SOY AND SUGAR CANE SALMON (4OZ) * <sup>G</sup> +3

## 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 .....	5



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

<sup>G</sup> Gluten Free Available Upon Request • <sup>GF</sup> 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

CLASSIC DAIQUIRI ..... 12  
Cruzan light rum, lime juice, simple syrup

## 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

BAYA MOJITO ..... 13  
Don Q Limón, fresh blackberries, mint

## Margaritas

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

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

SWEET HEAT MARGARITA ..... 13  
Hornitos Silver tequila, Chambord, muddled jalapeño, blackberries, fresh squeezed juices

PRICKLY PEAR MARGARITA ..... 13  
Prickly pear-infused Hornitos Silver tequila, Cointreau, fresh squeezed juices

## Reserve Rums

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

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

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

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

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

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

## 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 ..... 42

## Red Wines

LA FLOR *malbec*, MENDOZA ..... 11/38

PENDULUM *cabernet sauvignon*, COLUMBIA VALLEY ..... 11/38

CAMBIATA *pinot noir*, MONTEREY COUNTY ..... 12/42

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

*Share the Love!!!*

RUMBA GIFT CARDS AVAILABLE

*We Love to Cater!*

Ask about our on- and off-site options.