

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, arugula, stone-ground mustard sauce	
CARIBBEAN WINGS	14
Sriracha coconut sauce, Danish blue cheese	
DOMINICAN RIBS ^G	14
Sweet chili ginger soy glaze, fresh herbs	
SHORT RIB MAC & CHEESE	14
Braised short ribs, cheddar and jack cheeses, crumb topping	

Salads

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	
BARBADOS CREAMY ROASTED GARLIC CAESAR ^G	14
Romaine, jack cheese, reggiano cheese, roasted garlic dressing, croutons	
ORGANIC GREENS & CHAMPAGNE VINAIGRETTE ^G	14
Mixed greens, champagne vinaigrette, red onion, sugared pecans, Danish blue cheese	

ADD TO YOUR SALAD:

Jerk Chicken 4 | Shrimp (Choice of Grilled or Fried)* 6
Soy and Sugar Cane Salmon* 10 | Grilled Mahi* 10 | Ahi Tuna* 10

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	
SHORT RIB TACO	6
Braised short ribs, guacamole, pico de gallo, cotija cheese, crispy onions	

Sides

— \$6 EACH —

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

Lil' Islanders 12 and Under Only Please

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

— \$7 EACH —

MAC & CHEESE • CHEESEBURGER *^G • JAMMIN' FINGERS ^G
PAN-FRIED FISH ^G • FRIED SHRIMP ^G • GRILLED CHEESE
SOY AND SUGAR CANE SALMON (5OZ)*^G +3

Signature Entrées

CARIBBEAN GLAZED CHICKEN ^G	20
Sweet chili glaze, coconut risotto, spicy tomatoes	
SOY AND SUGAR CANE SALMON * ^G	26
Coconut risotto, veggie of the day	
JUMBO CRAB CAKES	28
Stone-ground mustard sauce, fries, veggie of the day	
DOMINICAN RIBS ^G	27
With roasted sweet potatoes with pistachios, fresh herbs	
CARIBBEAN MAHI *	27
Blackened mahi, plantains, banana coconut rum reduction, mango, red peppers, red onions, avocado, arugula	
FLAT IRON STEAK * ^{GF}	29
Dry-rubbed flat iron steak, plantain mash, pickled onions, cotija cheese, citrus sauce	
ISLAND RIBEYE *	32
Ginger pineapple soy marinade, roasted sweet potatoes with pistachios	

Add a Small Salad Before Your Entrée

BARBADOS CREAMY ROASTED GARLIC CAESAR ^G	7
ORGANIC GREENS & CHAMPAGNE VINAIGRETTE ^G	7


Burgers + Sandwiches

CHEESEBURGER IN PARADISE * ^G	14
CAB chuck, cheddar, mayonnaise, mustard, lettuce, tomato, red onion	
ISLAND BURGER * ^G	15
Island-glazed CAB chuck, jack cheese, lettuce, grilled pineapple, pineapple aioli	
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, guacamole	
CUBANO	14
Carnitas, ham, gruyere, dijon mustard, pickles, plantains	

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	
FEATURE DESSERT	Q

Coffee

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

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

Island Inspired Cuisine & Rum Bar

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 39

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

• BEENIE 12 • BIGGA 16 • PITCHER 39

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 11
Cruzan light rum, lime juice, simple syrup

BLOOD ORANGE RUM SOUR (SEASONAL) 12
Mount Gay Eclipse, blood orange purée, house-made sour

RUM FASHIONED (SEASONAL) 14
Mount Gay XO rum, bitters, muddled pineapple and oranges, 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

Margaritas

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

MR. BIG'S TOP SHELF 14
Don Julio Silver 100% blue agave tequila, Cointreau, fresh squeezed juices

SPICY CRANBERRY MARGARITA (SEASONAL) 13
spicy pepper infused tequila, lime juice, agave syrup, cranberry juice

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

White Wines

CAPOSALDO *pinot grigio*, VENETO 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

OVIS *cabernet sauvignon*, NAPA VALLEY 65

AU CONTRAIRE *pinot noir*, SONOMA VALLEY 70

Sparkling Wines

MASCHIO *prosecco* 1/4 BOTTLE 11

GRUET *sparkling rosé*, NEW MEXICO 36

TAITTINGER *brut*, CHAMPAGNE, FRANCE 68

Share the Love!!!

RUMBA GIFT CARDS AVAILABLE

We Love to Cater!

Ask about our on- and off-site options.