

Food

Deviled Eggs (gf) 6

Pomegranate-Beet Pickled Eggs,
Horseradish, Sofrito, Herbs

Salt Roasted Potatoes (gf) 8

Sofrito, Queso Fresco, Spinach, Aioli*
Add fried egg, two bucks

Pan Fried Dumplings (v) 10

OTA Tofu, House Kimchi,
Chili-Soy Dipping Sauce

House Salad (gf, v) 8

Field Greens, Seasonal Vegetables,
Spiced Pepitas, Pickled Onions
Charred Lemon Vinaigrette

Empanadas 11

Braised Chicken, Queso Fresco, Spinach,
Chili-Sesame Sauce, Escabeche

Kitchen Closes at 11 pm

Food

Midnight Sando 12

House Roll, Ham, Swiss, Dijon, Aioli,
Pickles, Plantain Chips
Add fried egg for two bucks

Mojo Shrimp Fried Rice (gf) 16

Citrus Marinated Shrimp, Ham, Omelette,
Bean Sprouts, Sofrito

Rum Club Noodles 15

Aji-Beet BBQ Pork, Seasonal Vegetables,
Shiitake, Wheat Noodles, Garlic-Ginger
Sauce
Sub marinated tofu to make it vegan

Tofu Boka Dushi (gf, v) 14

Marinated OTA Tofu, Curry Green Beans,
Kimchi Carrots, Crispy Shallot,
Steamed Rice

Coconut Rum Cake 8

Cherry Cola Ice Cream

Kitchen Closes at 11 pm

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Rum Cocktails

Rum Club Daiquiri 11

Añejo Rum, Lime, Maraschino,
Demerara, Angostura Bitters, Absinthe

Sandpiper 12

Rich Rum Blend, PX Sherry, Lime,
Pineapple Syrup, Crème de Cacao, Bitters

Pedro Martínez 12

Rich Rum Blend, Torino Vermouth,
Maraschino, Orange & Falernum Bitters,
Lemon Oil, Big Cube

Old Quartermaster 13

Venezuela & Guyana Rums,
Blended & Smokey Scotch, PX Sherry,
Benedictine, Orange Oil

Fino Countdown 11

Overproof Jamaican & Blackstrap Rums,
Sherry, Lemon, Don's #2 Syrup, Bitters

Dancing Queen 11

Mamajuana, Lemon, Maraschino,
Hibiscus, Absinthe, Soda, Rocks

Celeste Swizzle 14

Four Jamaican Rums! Pineapple & Lime,
House Falernum, Demerara, Bitters,
Absinthe, Crushed

The Flamingo Kid 13

Añejo & Jamaican Rums, House Coconut,
Pineapple Juice, Hibiscus, Lime Cordial,
Bitters, Crushed

Cocktails

Overnight in Reno 12

Pisco, Quinquina Aperitivo,
Pineau des Charantes, Benedictine, Bitters

Invisible Hand 12

Mezcal, Americano Aperitivo, Fernet Branca,
Overproof Guyana Rum,
Room Temperature

Slippery Slope 12

Blanco Tequila, Mezcal, Ancho Reyes,
Pineapple, Lime, Hibiscus, Black Pepper,
Rocks

Champagne Supernova 11

London Dry Gin, Marigold Amaro,
Lime, Pineapple Syrup, Bitters,
Bubbles

Liars in Love 13

Navy Strength Gin, Campari, Lemon,
House Falernum, Passion Fruit,
Egg White*

Silk Upholstered Chair 13

Westward Whiskey, Sherry,
Gentiane-Quina Apéritif, Green Chartreuse,
Big Cube

Electric Mayhem! 12

Rye Whiskey, LBV Port, Orgeat,
Lemon, Grapefruit, Bitters, Cinnamon,
Crushed

To Go Cocktails Available

10oz batch of two cocktails, \$2 Surcharge,
Food purchase required; in-person orders
only. No to-go for crushed ice and egg white

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Happy Hour

3-5 pm Monday-Thursday

All day Sunday

Drink of the Week

Check the chalkboard for this week's

Featured Classic

Classic Daiquiri \$7

Light Rum, Lime, Demerara

Gimlet \$7

London Dry Gin, Lime Cordial, Lime

Rum Club Cuba Libre \$6

House Spice Rum, Mexi Coke, Lime Squeeze

Gin -or- Vodka, Tonic \$6

Fever-Tree Indian Tonic, Lime Squeeze

Zombie Punch \$6

Zombie Rum Blend, Lime, Grapefruit,
Cinnamon, Falernum, Grenadine, Bitters

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No Booze

Phoebe 6

Lemon, Orgeat,
Passion Fruit, Soda

Topsider 6

Grapefruit, Lime, Cinnamon,
Grenadine, Soda, Mint

Hibiscus Crush 6

Lemon, Hibiscus, Honey,
Pineapple, Soda, Mint, Crushed

Virgin Piña 6

House Coconut Cream, Pineapple,
Blender

Soda Pop

Topo Chico 3
Coca Cola (Cane Sugar) 3
Squirt (Cane Sugar) 3
Cock n' Bull Ginger Beer 3
Fever-Tree Indian Tonic 3

Beer

Rainier	3
Montucky Cold Snack-	4
Tecate	4
Terminal Gravity Pilsner	5
54°40' Mexican Lager	5
Stiegl Radler	6
Weihenstephaner Hefe-	5
Wittekerke Wit	6
Saison Dupont	8
54°40' Kölsch	5
Caldera Pale	5
Pfriem IPA	5
Tranquillo Morena Amber	5
Left Hand Milk Stout	6

Cider and Wine

Aval Cidre Rosé (Farmhouse)	6
Pinot Grigio Glass	8
Sangiovese Glass	8
Spanish Rosé Glass/Bottle	9/30
Prosecco Glass/375ml Bottle	10/18
Cleto Chiarli Rose Bubbles	40
Delamotte Champagne 375ml	40
French Cremant Rosé 750ml	45
Chianti Rufina 750ml	30
Vietti Barbera d'Asti 750ml	32

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