

Rum Club Cocktails
New Year's Eve 2022

Rum Club Daiquiri 11

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

Awkward Conversation 12

RC Mai Tai Blend, Punt e Mes, Lime,
Pineapple Syrup, Cacao, Bitters

Pedro Martínez 13

RC Rich Rum Blend, Torino Vermouth,
Maraschino, Bitters, Lemon Oil, Big Cube

Old Quartermaster 13

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

Rum Club Old Fashioned 11

Añejo Rum, Navy Strength Jamaica Rum,
Bitters, Demerara, Orange Peel, Big Cube

Goldeneye 12

Overproof Jamaica Rum, Lemon, Apricot
Bitters, Absinthe, Bubs

Rocket Pop 14

Plata Tequila, Overproof Jamaica Rum,
Falernum*, Lime, Pineapple, Orgeat*, Blue,
Bitters, *Crushed*

Turn Down for Punch 7

Jamaica Rums, Batavia Arak, Hibiscus,
Lime, Tiki Spices

Classic Cocktails
New Year's Eve 2022

Sidecar 13

French Brandy, Lemon,
Good Orange Liqueur

Rolls Royce 12

London Dry Gin, Torino Vermouth,
Dry Vermouth, Benedictine, Lemon Peel

Boulevardier 12

Rye Whiskey, Torino Vermouth, Campari,
Orange Peel

Stay up Late, Royale 12

Gin, French Brandy, Lemon,
Bubbles

Airmail 12

RC Rich Rum Blend, Lime,
Local Honey, Bubbles

Mai Tai, Selby Style 15

Aged Jamaica & Martinique Rums, Lime,
Orgeat, Orange Liqueur, Navy Rum Float, Mint,
Crushed

Surly Bartender 7

Ice Cold Rainier Longneck,
1 oz. Dealer's Choice Shot

Gaston Chique Champagne 375ml

40

Cleto Chiarli Rosé Bubbles 750ml

40

Roederer Collection 243 750ml

75

Food

Deviled Eggs (gf) 7

Pomegranate-Beet Pickled Eggs, Horseradish, Sofrito, Herbs

Salt Roasted Potatoes (gf) 9

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

Pan Fried Dumplings (v) 11

OTA Tofu, House Kimchi,
Chili-Soy Dipping Sauce

House Salad (gf, v) 9

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

Empanadas 14

Chorizo, Sweet Potato, Aji Verde,
Salsa Criolla

Midnight Sando 13

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

Shrimp Fried Rice (gf) 16

Chinese Sausage, Roast Squash, Leeks,
Red Bell Pepper, Toasted Coconut

Braised Beef Cheeks 16

Udon Noodles, Pickled Greens, Shiitake,
Chili Crisp, Fried Onions

Tofu Boka Dushi (gf, v) 16

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

Coconut Rum Cake 8

Seasonal Ice Cream

Kitchen Closes at 12am

Beer/Wine/Cider

Rainier	3
Pilsner	5
Mexican Lager	5
Radler	6
Wit	5
Dark Hefe	6
Kölsch	5
Pale	5
IPA	5
Amber	5
Stout	6
Hop Refresher NA	5
Aval Cidre Rosé (Farmhouse)	8
Pinot Grigio Glass	8
Sangiovese Glass	8
Seasonal Rosé Glass/Bottle	9/30

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*Christmas Eve 2022
8pm-1am*