

Miscellany

Surly Bartender 8
Ice Cold Rainier Longneck,
1 oz. Dealer's Choice Shot

Rum Club

Beer

Rainier	3
Pilsner	5
Mexican Lager	5
Dark Lager	5
Hefeweizen	6
Kölsch	5
Pale	5
IPA	6
Amber	5
Stout	6
Radler (16)	6
Hop Refresher (NA)	5

Cider and Wine

Bauman's Cider (16)	8
Pinot Grigio Glass	9
Rhone Glass	9
Seasonal Rosé Glass/Bottle	10/35
Prosecco Glass/375ml Bottle	12/20
Cleto Chiarli Rose Bubbles	40
Gaston Champagne 375ml	40
French Cremant Rosé 750ml	45

Soft Drinks

All sodas are cane sugar-sweetened

Mineragua Sparkling Water	3
Coca-Cola	4
Ginger Beer	4
Grapefruit Soda	4
Hop Refresher	5
House Tonic	3
Orange Soda	4
PushxPull Coffee	4
Root Beer	4
Vita Coco Coconut Water	4

Food Menu

-1-

Cocktails

-2-

Rum Cocktails

-3-

Hot Drinks & No-Booze

-4-

Happy Hour

-5-

Beer, Wine, Soda

-6-

Fine Print

Abandoned credit card tabs will be closed with 20% gratuity
We must ask to limit 3 credit cards per tab/table
20% gratuity may be added to parties of five or more

Our Mai Tai glasses are available for purchase
Thank you for supporting small businesses!

Happy Hour

4-7 pm Daily

Chex Mix 4

Our vegan take on the snack classic

Sikil Pak (gf, v) 6

Yucatán Pepita Dip, House Tortilla Chips

Braised Lamb Sandwich 12

Jamaican Curry Braised Lamb,
House Coco Bread, Ginger Slaw

Highball 6 (8)

Bourbon, Gin, Rum, Rye, Tequila, or Vodka
-and-
Coke, Cranberry, Ginger Ale, Soda, or Tonic

Gimlet 8 (12)

Gin *-or-* Vodka, Lime,
Makrut-Lemongrass Cordial, *Coupe*

Margarita 10 (14)

Tequila, Lime, Orange Liqueur, Salt,
Rocks

'Ti Punch Vieux 9 (13)

Agricole Rhum Vieux, Lime Disk, Cane Sirop,
Rocks

Bam Bam 10 (14)

RC "Heavy" Jamaican, Lemon, Grapefruit,
Hibiscus, Local Honey, Bitters, Nutmeg,
Crushed

Mamajuana Mulled Wine (8) 12

Red Wine, Rum, Dominican Spices, Ginger,
Orange Peel, *Limited Availability*

Hot Drinks

Apple Toddy 14

Unaged Applejack, Funky Jamaican Rum, Mulled Wine Syrup, Lemon, Orange Slice

Rye Toddy 14

Rye Whiskey, Pasubio Amaro, Lemon, Cinnamon, Vanilla-Angostura, Lemon Peel

Mamajuana Mulled Wine 12

Red Wine, Rum, Dominican Spices, Ginger, Orange Peel, *Limited Availability*

Hot Buttered Rum Club 14

Jamaica Rums, Butter, Brown Sugar, Winter Spices, Bitters

Tom & Jerry 14

Armagnac, Brandy, Rum, Eggs*, Sugar, Winter Spice, Nutmeg

No Booze

Dance Yrself Clean 8

Pineapple, Lime, Coconut, Passion Fruit, Honey, Soda, Nutmeg, *Coupe*

Mezzanine 9

Makrut-Lemongrass Cordial, Cinnamon, Lime, Grapefruit, Ginger Beer, Nutmeg, *Rocks*

Hibiscus Crush 9

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

Ghost in the Darkness 9

Mauby, Ginger Honey, Lemon, Aromatic N/A Bitters, Soda, Thai Basil, *Collins*

NA Toddy 9

Tepache Syrup*, Lemon, Cane Sirop, NA Palo Santo Bitters, Orange Peel
(add Bourbon +\$5)

Food

Deviled Eggs (gf) 9

Pomegranate-Beet Pickled Eggs, Horseradish, Sofrito, Herbs

Sikil Pak (gf, v) 9

Yucatán Pepita Dip, House Tortilla Chips

House Salad (gf, v) 9

Field Greens, Seasonal Vegetables, Sesame Dressing, Candied Peanuts

Chicken Tostadas (gf) 15

Tinga, Black Beans, Pickled Onions, Queso Fresco

Suya Steak Skewers 17

Black Eyed Pea Purée, Pickled Collards, Peanut Crumble, Pepper Sauce

Braised Lamb Sandwich 16

Jamaican Curry Braised Lamb, House Coco Bread, Ginger Slaw

Pineapple Fried Rice (gf) 17

Housemade Spam, Omelette, Kimchi, Scallion, Nori, *Add Shrimp (+\$7)*

Singapore Noodles (gf) 17

Rice Noodles, Stir Fry Veg, Crispy Garlic
Choice of Chicken, Tofu (v), or Shrimp (+\$3)

Tofu Boka Dushi (gf, v) 16

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

Coconut Rum Cake 10

Seasonal Ice Cream

Kitchen Closes at 12 am

*Raw Eggs may increase risk of foodborne illness

*Lightly fermented, may have residual alcohol

Cocktails

In Spite of Ourselves 14

Mezcal, Charanda Blanco, Lime, Orgeat*,
Hibiscus, Tepache Syrup,
Crushed

Fannypack 14

Blanco Tequila, Lime, Pineapple,
Banana Liqueur, Cinnamon, Bitters,
Rocks

Slowdive 14

Mezcal, Byrrh Quinquina,
Pasubio Amaro, Mulled Wine Grenadine
Orange Slice, *Rocks*

Run Rabbit Run 14

Navy Gin, Pear Brandy,
Vermouth de Chambéry, Tonic Syrup,
Local Honey, *Big Cube*

Downtown Train 13

Bonded Bourbon, Bonal Gentiane-Quina,
Mauby Syrup, Dry Curaçao, Bitters,
Coupe

Key Largo 14

Vodka, Cocchi Americano,
Lemon, Pineapple, Lime Cordial, Bitters,
Collins

Bowline 13

Unaged Applejack, RC Rich Rum,
Rhum Vieux, Lime, Mauby Syrup,
Vanilla-Angostura, *Coupe*

Tom & Jerry 14

Armagnac, Brandy, Rum, Eggs*, Sugar,
Winter Spice, Nutmeg

Cocktails

Rum Club Daiquiri 12

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

Pedro Martínez 14

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

Old Quatermaster 14

Barbados Navy Rum, PX Sherry,
Blended & Smoky Scotch, Benedictine,
Orange Oil, *Nick & Nora*

Doors and Corners 14

Jamaican Navy Rum, Amontillado,
Tepache Syrup, Lime, *Big Cube*

Starry Eyes 14

RC Rich Rum, Cocchi Americano,
Spiced Pear Liqueur, Crimson Snap,
Lemon Peel, Prosecco, *Flute*

Burning Son 15

RC "Heavy" Jamaican, Lime, Ginger-Honey,
Orgeat*, Falernum*, Bitters, Thai Basil,
Crushed

Don't Fear the Reaper 15

Barbados Navy Rum, Lime, Pineapple,
PX Sherry, Tepache Syrup, Punt e Mes, Bitters,
Nutmeg, *Crushed*

Hot Buttered Rum Club 14

Jamaica Rums, Butter, Brown Sugar,
Winter Spices, Bitters,
Hot

*Raw Eggs may increase your risk of foodborne illness
*Falernum/Orgeat: contains almonds

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