

# RUM HUT

## BRUNCH MENU

### INTRODUCTION

Welcome to Rum Hut! Chef Nathan and front of house manager Laura are a husband and wife team who have been working side by side for over 8 years.

Our focus is on sourcing local products whenever possible; for example using Coral Bay Organics for as much produce as possible, buying fresh fish from local fisherman, and using honey made from St John honey bees.

While we strive to meet everyone's dietary needs we are limited on space and our fryers do contain gluten and shellfish products. Please note this for any allergies.

Rum Hut also carries local hot sauces made from St John Brewers as well as Chef's home made Pique - a traditional Puerto Rican style hot sauce.

While we don't have a kids menu printed we do have some tricks up our sleeves for kids 12 and under.

BRUNCH MENU:  
SERVED 11am - 2:30 pm  
SUNDAY ONLY

### SHARING

#### LOBSTER RANGOONS (5) \$22

pineapple sweet chili sauce, green onion, sesame seed

#### CRUZ BAY ROLL\* \$18

tempura fried, spicy tuna, cream cheese, cucumber, topped with sweet soy sauce & spicy mayo

#### CHICKEN POTSTICKERS (5) \$15

fried dumplings, ponzu, green onion

#### SPICY CRISPY BRUSSEL SPROUTS \$12

honey sriracha, cilantro, peanuts, sesame seed

#### LOADED CASSAVA FRIES \$13

feta cheese, avocado, tomato, pickled red onion, roasted garlic annatto aioli, cilantro

+ add braised beef short rib\* \$8

#### TUNA TARTARE TACOS\* (3) \$24

crispy wontons, tuna, wakame, avocado, sushi rice, sriracha aioli

#### "BAGEL BITES" ROLL \$20

tempura fried, salmon, avocado, cucumber, cream cheese, everything bagel seasoning, topped with sprouts & honey sriracha

### LIGHTER FARE

#### BREAKFAST KALE CAESAR \$18

Crispy bacon, roasted corn, croutons, shaved parm  
+ add breakfast poached egg \$3  
+ grilled chicken breast \$10  
+ grilled shrimp \$15  
+ colossal crab \$18

#### JOSEPHINE'S GREENS SALAD \$16

Josephines local, organic greens, tomato, cucumber, pickled onion, feta cheese, toasted almonds, citrus vinaigrette  
+ add grilled chicken breast \$10  
+ add grilled shrimp \$15  
+ colossal crab \$18

#### SHORT RIB BAO BUNS\*(2) \$16

Jo's greens, Korean BBQ sauce, pickled radish, peanuts, cilantro

#### COLOSSAL CRAB BAO BUNS (2) \$22

Jo's greens, pickled onion, old bay butter sauce, tempura drops

#### BURRATA \$20

thai basil pesto, assorted pickles, grilled St. John sourdough, togarashi dust

- \$2 for french fries instead of rice -

additional sauces \$1 ea

### SIDES

cassava fries \$7 -- maduros \$4 -- plain fries \$7 -- coconut sticky rice \$3 -- biscuits \$5

\*contains soy & sesame

### LOVED YOUR MEAL?

buy the kitchen a 6-pack for \$10  
ask your server to add it to the check

### !!! maximum 2 credit cards per group/check !!!

A 20% autograt will be included for all groups of 6+

If you leave a tab open we reserve the right to charge a 20% gratuity and close the transaction

**A 3% Non-Cash Adjustment will be added to your purchase.**

\*consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food born illness.  
If you have a food allergy or dietary restriction please alert your server

### BUY ME BRUNCH

#### COUNTRY FRIED STEAK BITES \$20

beef tenderloin, jo's greens, pickled green beans, country gravy

#### AVOCADO TOAST \$14

St. John sourdough, avocado, feta, cherry tomatoes, pickled red onion, sprouts, cilantro  
+ poached egg \$3  
+ hot buttered colossal crab \$18

#### CHICKEN TENDERS AND BISCUITS \$26

house made fried chicken tenders, grandma's famous biscuits, country gravy

#### 8OZ WAGYU BURGER \$25

bacon, cheddar cheese, Jo's greens, french fries, homemade pickles  
+ poached egg \$3  
+ avocado spread \$3  
\*GF bun available \$2

#### SHORT RIB AND PEANUT RAMEN \$32

ramen noodles, bok choy, carrot, pickled red onion, sprouts, cilantro, green onion, poached egg, peanut, gochujang peanut broth

#### KOREAN GRILLED CHEESE \$22

st john sourdough, cheddar cheese, kimchee tomatoes, crispy bacon, side of Jo's greens, pickled onions and coconut tomato soup



# RUM HUT

## BRUNCH BEVIES

### MARY'S MORNING SWEAT \$13

ghost habanero tequila, bloody mary mix, chili lime salt rim, pickled vegetable & olive garnish

### HUT'S HOUSE BLOODY MARY \$12

titos vodka, bloody mary mix, chili lime salt rim, olive garnish

### MAKE YOUR OWN MIMOSA \$50

bottle of Freixenet Prosecco + 2 juices additional juices \$2 ea

Juices: orange juice, watermelon, passionfruit, pineapple, tamarind juice

### ESPRESSO MARTINI \$15

espresso, stoli vanilla vodka, amaro montenegro, orange bitters (let us know if you want it creamy)

### MUERTE'S CURE \$12

smirnoff spicy tamarind vodka, honey-thyme syrup, lemon juice, tamarind juice, pink ting

### DEHYDRATION HYDRATION STATION \$14

orange Emergenc-C, stoli orange vodka, soda water

## RUM FLIGHTS

BRUGAL FLIGHT \$18

PLANTATION FLIGHT \$18

PUSSERS FLIGHT \$22

## HOUSE COCKTAILS

### PUSSER'S PAINKILLER \$12

pusser's rum, orange juice, pineapple, coconut, grated nutmeg  
**spice up your life:** add a pussers gunpowder spiced floater \$2

### TE-QUIL-A GHOST \$13

ghost spicy tequila, lunazul silver tequila, pineapple, lemon, triple sec, ango bitters

### THE HUTS RUM PUNCH \$10

kingston light rum, mango rum, pineapple, orange, lime  
<< add a myers rum floater \$2 >>

### THE DETOX \$12

mutiny ginger turmeric vodka (STX), honey-thyme syrup, lemon juice, ginger beer, ango bitters

## FROZEN COCKTAILS

**NO BLENDERS HERE** - we have a frozen machine - ask us what we are pouring today!

## LOCAL BEER

St John Brewers Summer Ale \$7

Leatherback Reef Life IPA \$7

Leatherback Island Life Lager \$7

STJ Brewers Juicy Booty Hazy IPA (16oz) \$11

## OTHER BEER

Red Stripe \$6

Corona Extra \$6

Heineken \$6

Michelob Ultra \$6

Coors Light \$5

Heineken Zero (Non-Alcoholic Lager) \$6

Canteen Hard Seltzer \$6

SOCA Ginger Lime Hard Seltzer \$7

## MOCKTAILS \$7

### CRANBERRY COCONUT LIME RICKEY

cranberry juice, coconut water, lime juice, soda water

### CARIBBEAN PALMER

tamarind juice, iced tea, country time lemonade

## BRUNCH COCKTAILS

## ROSE & BUBBLES GL/BTL

Sacha Lachine Rose - FR - \$11 / \$45

Freixenet Prosecco - ITA - \$11 / \$45

Mirabeau "La Folie" Sparkling Rose - FR - \$12 / \$49

Laurent Perrier Champagne - FR - \$129 btl

## WHITE WINE GL/BTL

Matua Sauvignon Blanc - NZ - \$10 / \$40

Chateau de Sancerre Sauv Blanc - FR - \$15 / \$65

Latour Ardeche Chardonnay - FR - \$11 / \$45

Sea Glass Chardonnay - CA - \$9 / \$35

Placido Pinot Grigio - ITA - \$9 / \$35

Broadbent Vinho Verde - PT - \$9 / \$35

Willamette Vineyards Riesling - OR - \$11 / \$45

## RED WINE GL/BTL

Carmel Road Pinot Noir - CA - \$12 / \$49

Wente "Wetmore Vineyards" Cab Sauv - CA - \$14 / \$55

## NON-ALCOHOLIC

Coke, Diet Coke \$5ea

Sprite, Ginger Ale \$5ea

St John Brewers Rootbeer \$6

Barritts Ginger Beer \$4

Lemonade or Unsweetened Iced Tea \$3

Parrot Coconut Water 11.5oz \$5

\*ask to see our full spirits list menu\*  
a 3% non-cash adjustment will be added to your purchase.