



RUM BAR & SATAY GRILL

3009 WEST END : NASHVILLE

615.321.1350

7/week

4pm-midnight { fri-sat till 1am }

SWILL

PACIFIC PEARL 9

Pearl vodka : ginger lemonade : mint

CUMBERLAND SIDECAR 10

Four Roses Small Batch : St.-Germain : Pimms : house ginger beer

SANGRIA 43 8

Cruzan mango rum : pineapple juice : Licor 43 : red-wine topper

PISCO SOUR 8

pisco : house sours : egg whites : bitters

LADY CHATTERLEY'S LOVER 10

Ransom Old Tom gin : St.-Germain : ginger lemonade : Chartreuse wash

MARGARITA FRESCA 9

Cuervo Gold : Grand Marnier : house sours : OJ : salt rim : rocks

KENTUCKY KARMA 10

Four Roses Small Batch : cardamom syrup : Dumante {pistachio liqueur} : ginger ale

DARK {&} STORMY 9

Bacardi Select : house ginger beer : lime

PIÑA COLADA MARTINI 9

Cruzan mango rum : pineapple juice : coconut milk

ROGER STERLING 9

Tres Leches triple cream liqueur : Bulleit bourbon

ENTOURAGE 10

Avión Reposado : Mamajuana liqueur : muddled house fruit

WHISKEY THAI 10

Jack Daniel's : lime : turbinado sugar : mint : coriander : ginger lemonade

MAI TAI 9

Bacardi Select : apricot brandy : Velvet Falernum : tropical juices

PUNCH DO DIA 8

house punch of the day

DEXTER MORGAN 9

Captain Morgan Private Stock : blood-orange purée : Amaro : lemon bitters

SAMOA 9

360 Double Chocolate vodka : Cruzan coconut rum : Godiva caramel

Portion of the proceeds of this contest-winning drink go to the Nashville Humane Association

MOJITOS 9

CLÁSICO

rum : muddled limes : turbinado sugar : fresh mint

MADRAS

Prichard's {TN} cranberry rum : turbinado sugar : muddled oranges {&} limes

MANGO

Cruzan mango rum : turbinado sugar : muddled limes : fresh mint

POMOJITO

rum : pomegranate liqueur : turbinado sugar : muddled limes : fresh mint

RAFFLES

lemongrass-infused Bacardi : Koval jasmine liqueur : muddled limes : turbinado sugar

KELSOJITO 10

Clásico with Prichard's Fine Rum {bottled in TN for *rumba*}

SANTIAGO 11

Mojito Clásico : lime-mint foam

CAIPIRINHAS 9

CAIPIRINHA

cachaça : muddled limes : turbinado sugar

CAIPIFRUTAS

cachaça : muddled fruit of the day : turbinado sugar

CAIN {&} ABEL

cachaça : St.-Germain : Domaine de Canton : lemons {&} oranges

CAIPIROSKA

vodka : muddled limes : turbinado sugar

SWEET TEA CAIPIROSKA

Firefly sweet-tea vodka : muddled lemons {&} oranges : turbinado sugar

MINIS

FLATBREAD BASKET 4

baked flatbread : paprika-chimichurri dipping oil

MANCHEGO CHURROS 5

fried Spanish cheese bread : romesco sauce

STUFFED PEPPADEWS 5

grilled South African peppers : goat cheese : chorizo

QUESO CON CREMA 8

poblano-cheese dip : avocado crema : tortilla chips

TEMPURA HARICOTS VERTS 4

thin green beans : tempura breading : sesame-soy

SMOKED TOMATO GRITS 6

chorizo : blue-corn {&} fennel-dusted tomatoes

SATAY Grilled Skewers : 3 Dipping Sauces – Spicy Peanut : Chimichurri : Hot {&} Sour

Chicken 8

Portabella 7

Shrimp 9

Steak 9

Chorizo 9

Montego Beef {toasted coconut} 9

Chicken {&} Steak {&} Shrimp Combo 9

SMALL PLATES

UDON NOODLE SOUP 6

Japanese noodles : greens : broth of the day

ROCKET SALAD 7

arugula {rocket} : almonds : Manchego cheese : fig vinaigrette

SATAY SALAD 9

arugula : 2 satay skewers : ginger-sesame dressing

CARIBBEAN NACHOS 8

corn {&} flour tortillas : chicken : black beans : shrimp : cheddar {&} Jack

SPRING-ROLLED QUESADILLAS 7

spicy chicken : black beans : cheese : peanut sauce

CHIVITOS 8

mini-burgers : prosciutto : Manchego cheese

WOK-ROASTED MUSSELS 9

white wine : red curry : flatbread

GINGER SHRIMP 9

tempura shrimp : ginger vinaigrette : portabella mushrooms

FRESH HOUSE CHEESE 10

pumpkin-seed oil : fried bread : crunchy honey

SESAME SCALLOPS 13

grilled sea scallops : sesame caviar : five-spice : miso-potato purée

FLOWER POT 11

soy-braised pork shoulder : jasmine rice : red cabbage: crispy sweet potatoes

PORK CONFIT TACOS 8

Manchego cheese : flour tortillas : pebre sauce

TEMPURA ROLL 9

poached shrimp : cucumber : soy anise

FRIED ARTICHOKE 12

tandoori seasoning : panko breading : hummus {&} romesco : prosciutto chips

MOROCCAN LAMB CHOPS 19

roasted Colorado lamb : cardamom-curry-saffron rub : warm-bean salad

PIZZAS {&} FLATBREADS

PEPPADEW PEPPERONI 9

pepperoni : South African peppers : mozzarella

ST. KITTS 9

jerk chicken : mozzarella : Monterey Jack : allspice BBQ sauce : pineapple

JAMÓN CON HUEVO 10

prosciutto : Idiazábal cheese : fried farm egg

BLANCO 9

mozzarella : Monterey Jack : garlic purée : artichokes

CHARRED-TOMATO FLATBREAD 7

blistered tomatoes : mozzarella : basil

BCBG FLATBREAD 8

blue cheese : bacon : grapes : local honey

CHEESE NAAN 6

airy Indian flatbread : cheddar {&} Monterey Jack : roasted peppers

ROSEMARY NAAN 4

fresh rosemary : olive oil

HAMBURGUESAS {&} SANDUICHES with papas fritas

RUMBA CHEESEBURGER 12

Painted Hills beef : Manchego cheese : molasses bacon

CHORIZO BURGER 12

chorizo {&} Painted Hills beef : chimichurri mayo

BRAZILIAN 12

Painted Hills beef : white cheddar : fried egg

BARROS LUCO 11

thin-sliced steak : Monterey Jack : fresh avocado : spicy pebre sauce

AHI 11

jerk tuna filet : avocado-tomato relish

PLATOS

SHRIMP MASALA 18

sautéed shrimp : mild Indian curry : jasmine rice

ROASTED PIEDMONTESE BEEF 20

Italian-style steak : Manchego-potato purée : grilled corn salad

CHICKEN RISOTTO 18

Ashley Farms chicken breast : arborio rice : carrot jus

STIR-FRY {OR} RED CURRY 14

fresh-cut vegetables : jasmine rice : chicken {or} beef {or} shrimp

GRILLED FISH OF THE DAY Market

rice cakes : charred cucumbers : soy-ginger vinaigrette

BOURBON FILET 25

Montana prime tenderloin : roasted carrots : crispy spinach

ZARZUELA 20

scallops : fish : shrimp : mussels : sopresatta : tomato-saffron broth

SIDES 4

Couve flash-cooked kale : garlic : onions : lemon juice

Papas Fritas handcut fries : herb seasoning

Grilled Corn Salad edamame : arugula : poblano peppers

Chile-Seared Broccoli full-stem broccoli : sriracha : peanuts