



SOLIS AT RUM POINT

A culinary Team of passionate chefs, renowned for their artistry in combining flavors and using the freshest local ingredients that will tantalize your taste buds and leave a lasting impression.

APPETIZERS

COCONUT CEVICHE (V)	\$15
Fresh coconut, seasonal peppers, heart of palms, citric juice, red onion	
MEZCAL CEVICHE (GF)	\$18
Fresh fish, leche de tigre, cilantro, onion, corn, avocado cream, sweet potato	
TUNA NIKKEI (GF)	\$18
Caramalized red onion, crispy garlic, aji amarillo cream	
PRAWN CEVICHE (GF)	\$18
Aguachile, avocado, mango, red onion, cilantro, coconut chips	
BRUSCHETTA	\$14
Smoked salmon, burrata, pesto, truffle, figs, balsamic reduction	
GRILLED OCTOPUS	\$18
Fingerling potatoes, mojo picon, kalamata olives, chorizo fresca	
CONCH CROQUETTES	\$16
Jerk mayonnaise, escabeche, watermelon radish, bonito flakes	
MEDITERRANEAN DIPS (Veg)	\$15
Chick pea + cauliflower hummus, labneh, green onion, pizza bread	
OCTOPUS CROQUETTES	\$16
Panko crusted, bechamel, kimchee, mojo picon	

SALADS & SUCH

QUINOA SALAD (GF)	\$18
Poke style with tuna, avocado, edamame, mango, cucumber, radish, sweet chilly mayonnaise.	
FRIED VEGGIE BURGER (Veg) w fries or salad	\$20
Rum onions, house made guac, tomato, swiss cheese, chipotle mayo	
BURRATA CAPRESE (GF/Veg)	\$17
Tomato, arugula, pesto, almonds, tapenade, focaccia	
RED BERRIES & PRAWNS (GF)	\$18
Mixed greens, green apple, walnuts, mixed berries, strawberry yogurt dressing	
GRILLED CHICKEN SANDWICH w fries or salad	\$17
French baguette, brie cheese, bacon, caramelized onion, arugula, truffle mayonnaise	
THE BURGER w fries or salad	\$20
8 oz CAB, brioche bun, crispy onions, bacon, cheddar cheese, green lettuce, pickles, cherry tomato BBQ sauce	
FISH SANDWICH w fries or salad	\$22
Pan seared & blackened, cucumber, arugula, green apple, remoulade sauce	
MAINS	
GRILLED STRIPLOIN (GF)	\$35
10 oz grilled striploin, celeriac puree, confit garlic & charred broccolini, beef jus	
GRILLED FRESH CATCH RISOTTO (GF)	\$30
basil, arborio rice, butternut squash, parmesan chips	
LAMB SHANK (GF)	\$30
Mint polenta, french beans, roasted corn, jus	
JERK CHICKEN (GF)	\$23
Jerk chicken, rice & beans, mango & pineapple salsa	
JERK PORK (GF)	\$25
Plantain & potato puree, papaya salsa	
SCOTTISH SALMON (GF)	\$32
Pan seared, mixed tomatoes vinaigrette, red onion, jalapeno, orange, salt potatoes, guacamole	

no split checks - thank you

FROM THE PIZZA OVEN

PROSCUITTO	\$18
Shaved parmesan, black olive, arugula, fresh mozzarella	
BURRATA (Veg)	\$17
Roasted cherry tomatoes, arugula, pesto	
FUNGHI (Veg)	\$19
Mushrooms, truffle, artichoke, mozzarella, parmesan shaves, arugula, majada	
MARGHERITA (Veg)	\$16
Tomato, mozzarella, basil	
GRILLED CHICKEN	\$17
Red onion, jalapeno, mushroom, rosemary, mozzarella	
FOCACCIA BARESE	\$16
Prosciutto, olives, arugula, tomato, parmesan	
CALZONE	\$15
Spicy chorizo, red pesto, mozzarella, arugula	
DESSERT	
CHOCOLATE MOUSSE	\$11
Almond crumble, chocolate truffle, cacao crisp	
CUATRO LECHEs	\$11
Dulce de leche, mixed berries, chantilli cream	
CHEESECAKE TIRAMISU	\$11
Marscarpone, cream cheese, arabica coffee, kahlua	
THE RUM CAKE	\$11
Caramel, popcorn, orange, vanilla ice cream	
KIDS MENU	
CHICKEN TENDERS	\$14
French fries, honey mustard, ranch	
KIDS PIZZA	\$13
6-inch pizza, tomato sauce, mozzarella add pepperoni \$3	
CHEESEBURGER	\$14
6oz CAB burger, cheddar cheese, fries	

PUT ME ON THE SIDE

Chicken-\$7 / Shrimp-\$11 / Fries-\$7 / Market Fish-\$11

A 16% service charge will be added to all checks. No outside food or beverage allowed. All prices are in Cayman Islands dollars. All change will be returned in Cayman Islands dollars

www.rumpointclub.com

THE COCKTAILS \$14

RUM SLIDE

Dark rum, irish cream liqueur, coffee liqueur and our little secret (frozen)

THE ORIGINAL MUDSLIDE

Vodka, irish cream liqueur, coffee liqueur, cinnamon powder (frozen)

ARE YOU SAVVY

Light rum, fresh mint, lime, simple syrup

CAYMAN KAI LEMONADE

Gin rose, peach liqueur, fresh lime juice, simple syrup, pink cranberry juice

PALM SWAY

Rum, melon liqueur, kiwi compote, white cranberry juice

LYCHEE MARTINI

Vodka or gin rose, elderflower liqueur, lychee brine

PASS ME-A-QUILA

Spicy or Not? Tequila, kumquat liqueur, fresh citrus juice, agave nectar

SMUGGLER'S RUM

Rum, creme de banana, blackberry compote, fresh citrus juice, pineapple juice

COLADA COLADA

Coconut rum, cream of coconut, pineapple juice, toasted coconut flakes (frozen)

KAI FRESCA

Thyme infused gin or vodka, elderflower liqueur, fresh citrus juice, simple syrup, prosecco

ESPRESSO MARTINI

Vanilla vodka, Fair coffee liqueur, espresso, simple syrup

THE G.O.A.T - \$23

Cincoro reposado, kumquat liqueur, citrus juice, Michael Jordan & friends tequila

add a Rum float - \$4

STARFISH POINT

Vodka, ginger liqueur, lychee syrup, fresh citrus juice, tonic water

BLUEBERRY GINNY

Blue posiedon gin, blackberry liqueur, blueberry compote, citrus, white cranberry juice

GUAVA MOJITO

Rum, guava juice, citrus juice, mint, simple syrup, soda water

CAYMAN SPIRIT

Rum, cream of coconut, pineapple juice, orange juice, nutmeg

MORE TO SAVOUR

BEER

\$6 - \$8

Corona, Heineken, Red Stripe, Coors Light, Michelob Ultra, Heineken 00, Amstel light, Strongbow Rotating Craft Beers (ask your server for selections \$9-14)


LOCAL BEER

\$6-\$7

Caybrew, White Tip, 1981 Sessions Kolsch, 1981 Blonde Ale, 1981 Tropical IPA

WINE

please ask server for full list details

Pinot Noir, Cabernet, Sauvignon Blanc, Albarinio, Chardonnay, Rose, Riesling, Pinot Grigio, Prosecco, featuring Taittinger Champagne by the glass **\$16** 

SELTZERS - Flor De Cana

\$7

Original, Mango, Grapefruit, Lime

NON - ALCOHOLIC

\$8

Strawberry or Mango Daiquiri, Pina Colada, Mudslide, Oreo Shake, Mojito - all frozen

SODAS

\$4

Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Iced Tea, Club Soda, Tonic Water / Btl Water \$4, Sparkling Water \$6

no split checks - thank you

JUICES

\$4

Orange Juice, Pineapple Juice, Fruit Punch, Lemonade, Cranberry, Apple, Guava, Grapefruit

COFFEE

\$5

Espresso, Americano, Iced Coffee, Cafe Bombon

RUM

\$8-\$16

Flor de Cana, Appleton Signature, Myer's Dark, Gosling's Pusser's Navy, Captain Morgan's Spiced, Malibu Coconut, Black Tot, Hampden Est 8yr & Classic HLCF

VODKA

\$8-\$12

Tito's, Stoli, Grey Goose, Ketel One, Belvedere

GIN

\$8-\$12

Tanqueray, Hendricks, Malfy Rosa, Bombay

WHISKEY

\$8-\$16

Jack Daniels, Swear Jar, Makers, Basil Haden, Jamesons, Walker Black, Hennessy

TEQUILA

\$8-\$16

Patron Silver, Don Julio Blanco, Cincoro, Casamigos

ECO-SPIRITS- SIP & SAVE THE EARTH

Tried & True - Wheat Vodka \$9

Widges - London Dry Gin \$9

Los Arcos - Tequila \$11

La Trevesia - Mezcal \$12



ecoSPIRITS is a circular economy technology company that has developed the world's first low carbon, low waste distribution technology for premium spirits and wine. Our patent-pending closed loop system nearly eliminates all packaging waste in the supply chain.

A 16% service charge will be added to all checks. No outside food or beverage allowed. All prices are in Cayman Islands dollars. All change will be returned in Cayman Islands dollars

www.rumpointclub.com

follow and tag us at @rumpointclub