

RUM & RODEO

BRUNCH MENU

\$60 PER PERSON · INCLUDES 1 STARTER, 1 ENTRÉE, 1 DESSERT + BOTTOMLESS RUM PUNCH & MIMOSAS

CULINARY ARTISTRY BY @CHEF_BENEL

Haitian Patty Trio

Beef, Chicken, and Fish

Accra + Pikliz Duo

Crispy malanga fritters served with spicy Haitian slaw

Plantain Cups

Griot, Smoked Herring, Ground Beef, and. Veggie
Option

APPETIZERS

MAIN COURSE



Poulet & Waffles

Crispy Haitian-style fried chicken paired with Barbancourt rum-infused maple syrup.

Served with your choice of:

- Sweet Plantain Waffle
- Classic Waffle

Shrimp & Grits

Juicy, sautéed shrimp served over creamy, buttery grits with a savory creole-style sauce

Rasta Pasta

Served with your choice of:

- Jerk Chicken
- Salmon

Griot

Fried pork served with fried plantains, marinade, and pikliz — a true Haitian classic.

Dulce De Leche

A moist, rich cake layered with silky dulce de leche, served warm and paired with a scoop of creamy vanilla ice cream.

Pain Patate

A warm, spiced Haitian sweet potato pudding made with coconut milk, cinnamon, and love — a comforting island favorite.

DESSERT

A SIP WITH SU PRODUCTION: TASTE, VIBES, AND WAISTLINES INCLUDED.