



Rum Social is a tropical escape that takes you on a journey across coastal regions of the world. We combine modern California cuisine with flavors from the Caribbean to Southeast Asia. We are designed to be a social dining experience. We believe every day should feel like a vacation, so let us take you away to paradise!

BRUNCH

Saturday and Sunday
10am - 3pm

STARTERS

- Bread & Butter.** rustic sourdough • Caribbean spiced butter. 8
- Epis Spiced Chickpeas.** garlic • cilantro • parsley. 8
- Ginger Rum Glazed Plantains.** cilantro • chili & citrus zest. 8
- Jamaican Curry Cauliflower.** kale cracklings • Cajun crème fraiche. 12
- Haitian Inspired Brussels.** crispy alliums • cilantro • sos ti-malice sauce. 13
- Hamachi Crisps.** corn chips • pickled shallots • lime • shark sauce. 15
- Confit Crispy Duck Legs.** house mango hot sauce • cabbage slaw • crispy garlic. 20
- Heirloom Market Salad.** burrata • peach • baby tomato • Thai basil • minus 8 vinaigrette. 13
- Charred Braised Beets.** smoked yogurt • mustard frill • citrus • cucumber • avocado. 12
- Wild Mixed Mushrooms.** spiced tofu • cilantro • 63° egg • crispy garlic. 13

EGG SPECIALTIES

- Laguna Scramble.** egg • potato • avocado • sprouts • bell pepper • Haitian hot sauce. 18
- R.S. Scramble.** egg • potato • bacon • carrot • mushroom • red mojo • micro salad. 20
- Duck & Waffle Hash.** potato • yam • cippolini • peppers • house mango hot sauce • rum maple. 22
- French Caribbean Toast.** bread pudding • guava syrup • banana anglaise • berries. 16
- Huevos Rancheros.** short rib • bean puree • ranchera salsa • fried egg • guajillo • onion dust. 24
- Citrus-Chili Glazed Steak & Eggs.** black bean puree • baby carrots • fried duck egg. 32

BRUNCH PLATES

- Harvest Salmon Salad** mixed baby greens • carrots • cucumber • asparagus • citrus vinaigrette. 22
- Shrimp R.S. Salad** cabbage • baby spinach • green papaya • peanuts • carrot-ginger emulsion. 23
- Caribbean Cheese Steak** mojo • spicy cheese sauce • pikliz slaw • garlic herb aioli. 24
- Fish & Chips** red snapper • rustic potato • Caribbean curry • pea greens. 18
- Dry Aged Beef Burger** pineapple • cilantro • cucumber • onion • smokey sauce. 18
- Braised Beef Short Rib** jade rice • plantain • grilled mojo onions. 30
- Seared Salmon & Quinoa Bowl** coconut quinoa • brassicas • mango vinaigrette. 28

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GF – While we offer gluten-free menu options, we are not a gluten-free kitchen.
We do our best to mitigate the risk of cross contamination but cannot guarantee it will not occur.
Please consider this information when making decisions based on your individual needs & requirements.