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<http://www.kickbackdelivery.com>

Storm Rhum Bar and Bistro

ABOUT STORM RHUM BAR

Storm Rhum Bar & Bistro offers an exceptional new-world approach to classic food and drink. Award winning chef Jay Medford sources all his produce and proteins from local, independent farmers. Much of the produce he buys supports local charities and organizations.

SNACKS

Savory Basque Cheesecake	\$12.50
<i>pickled fruit, fresh fruit, bread, crackers, balsamic</i>	
Cajun Escargot Gratin	\$13.75
<i>cajun spiced garlic cream sauce, parmesan bread crumbs, baguette</i>	
Hill Billy Meat and Cheese Board	\$18.75
<i>housemade wagyu spam, house pimento american cheese, scuppernong mustard, house pickles, texas toast points, ritz</i>	
Pok Pok Wings	\$17.50
<i>fish sauce caramel, harissa tzatziki</i>	
Beet Carpaccio	\$11.25
<i>roasted red beets, cured ciogga beets, satsuma orange, balsamic, olive oil, parmesan, pea shoots</i>	
Storm Salad	\$18.75
<i>roasted grapes, radicchio, grapefruit, bacon, blue cheese, bacon fat vinaigrette, candied pecans, french fries</i>	

KIDS

Kids Burger	\$8.13
<i>fries & ketchup</i>	
Grilled Cheese	\$8.13
<i>fries & ketchup</i>	

ENTREES

Smash Burger	\$18.75
<i>Apple Brandy Beef, Single Smash Patty, Cheddar Cheese, LTO, House Sauce, Pickle, Fries (Extra Patty 5.00) (GF buns available 1.50)</i>	
Fancy Shmancy PB & J	\$18.75
<i>House made Fresno pepper jam, house pecan butter, fried mozzarella cheese, Texas Toast, Fries</i>	
Catfish and Grits	\$26.25
<i>blackened catfish, roasted garlic grits, beer pico sauce</i>	
Roasted Pork Belly	\$30.00
<i>crispy pork belly, jalapeno corn pudding, pickled collard greens, nacho cheese Doritos</i>	
Carolina Cubano	\$25.00
<i>shredded citrus braised pork, country ham, havarti, pickles, carolina mustard BBQ sauce, all pressed in a crusty roll</i>	
Bison Frito Pie	\$28.75
<i>bison and cherry coke chili, house cool ranch fritos, sharp white cheddar</i>	
Eggplant Parm	\$25.00
<i>potato chip crusted eggplant, miso glazed mushrooms, tomato sauce, vegan mozz(V)</i>	
Bison Brisket Tortellini	\$31.25
<i>house pasta stuffed with bison brisket and ricotta cheese, roasted baby carrots, caramelized pearl onions, bison broth</i>	
Duck Pho-Rench Dip	\$25.00
<i>Shredded Duck, Pickled Carrot and Daikon, Cilantro, Cucumber, Jalapeno, Baguette, Pho broth, Fries</i>	

Beer (12 Oz Can)

ID REQ Noble The Village Tart Cherry Cider	\$8.75
ID REQ Prairie Seasonal Sour	\$8.75
ID REQ Untitled Arts Rotating Seltzer	\$10.00
ID REQ Duck Rabbit Milk Stout	\$7.50
ID REQ Burial Surf Wax IPA	\$7.50
ID REQ Highland Gaelic Ale	\$7.50
ID REQ DSSOLVR Rotating Pilsner	\$8.75
ID REQ DSSOLVR Seasonal IPA	\$10.00
ID REQ DSSOLVR Seasonal Gose/Sour	\$11.25
ID REQ DSSOLVR Rotating Seltzer 16 oz	\$10.00
ID REQ Catawba White Zombie	\$7.50
ID REQ Edmund's Oast	\$8.75
"Something Cold" Blonde Ale	
ID REQ Miller High Life	\$3.75
ID REQ Narragansett Lager 16 oz	\$3.75
ID REQ Fonta Flora Pale Ale 16 oz	\$10.00
ID REQ Tecate	\$3.75
ID REQ United Arts Newtro	\$10.00
Mango Korean Style Seltzer 12 oz	
ID REQ Athletic IPA (NA)	\$7.50
ID REQ Buy the Staff a Round!	\$12.50

Wine by the Bottle

ID REQ NV Casalotta Prosecco	\$37.50
ID REQ NV Mistinguet Brut Rose	\$42.50
ID REQ San Pietro Pinot Grigio	\$52.50
ID REQ Vega Sindoa Unoaked Chardonnay	\$32.50
ID REQ Domaine Houchart Rose Provence	\$52.50
ID REQ Fournier Sauvignon Blanc	\$50.00
ID REQ Farmstead Chardonnay	\$62.50
ID REQ Ramey Cellars Chardonnay	\$97.50
ID REQ Zorzal Malbec	\$47.50
ID REQ Hayes Ranch Red Blend	\$32.50
ID REQ Peirano Old Vine Zinfandel	\$42.50
ID REQ Paul Ponnelle Pinot Noir	\$47.50
ID REQ Decero Cabernet Sauvignon	\$52.50
ID REQ Caterwaul Cab Sauv Napa Valley	\$113.75

ID REQ Cardedu "Caladu"	\$67.50
Garnacha	
ID REQ NV Sfera Bianco	\$61.25
ID REQ NV Mariotti Set E Mez	\$67.50
Pet Nat	
ID REQ Fuso Vino Rosso	\$52.50
ID REQ Mortellito Calaiancu	\$87.50
Bianco	