



YOHO RUM & TACOS

APPLETON RUM DINNER

October 11th. 6pm

\$60 per person

Join us for a 5 course dinner,
with live music, swag, and a
whole lot of RUM!

1st Jamaican Jerk Prawn Skewers

Grilled jumbo prawns, bell peppers, onions,
mango, BBQ jerk glaze.

Appleton Signature Banana Daquiri Martini

Banana puree, lime juice, demerara syrup.

2nd Montego Bay Steak Tostada

Chipotle marinated steak medallions atop a crispy flour
tortilla stacked with arugula, butter lettuce, grilled corn,
black beans, fire roasted peppers, grilled red onions, & a
citrus chipotle drizzle.

Appleton 8 year Reserve Mai Tai

Fresh lime juice, Gran Gala, & Orgeat Syrup

3rd Stuffed Poblano Pepper

Wood fired poblano peppers, stuffed with goat cheese,
bacon, seasoned rice blend, & avocado.

Appleton 12 Year Rare Cask Bossa Manhattan

Appleton 12 yr rum, Cedilla Acai Liquor, Agave Nectar, bitters

4th Island Roasted Airline Chicken

Slow roasted citrus marinated airline chicken, served over
a sweet potato puree, & pancetta sautéed green beans,
with a dark rum & pineapple reduction.

Appleton 15 year Black River Cask Rum Cider

Ginger Beer, Apple Cider, Gran Gala

5th Myer Lemon Tart

Creamy Myer lemon tart, topped with fresh berries, & a
rum infused whipped cream.

Appleton Signature Caramel Ghost


Kamora Dulce de Leche Liquor, Cream.

Make your reservations today by calling 251-923-0644

Yoho Rum & Tacos

4851 Wharf Parkway W. Suite D116

Orange Beach Alabama, 36561



Appleton offered neat or on the rocks for pairing.