

# YOHO RUM & TACOS

## Bowl or Burrito

(251) 923-0644

All served with Chips & Salsa | Bowls: Choice of Coconut Rice or Arugula

**Tiger Marinated Flank Steak \$14**  
Coconut Rice, Arugula, Grilled Corn, Black Bean Salsa Cotija Cheese & Salsa Verde

**Braised Brisket \$14**  
Grilled Peppers & Onions, Coconut Rice, Cheddar Jack Cheese, Pico de Gallo Guacamole, Toasted Coconut & Queso

**Fried Mahi \$14**  
Mango Pineapple Slaw, Avocado, & Arugula

**Coconut & Curry Chicken \$14**  
Coconut Rice, Peppers & Onions, Arugula & Pico de Gallo

**Beef Supreme \$14**  
Taco Beef, Cheddar Jack Cheese, Coconut Rice, Refried Black Beans, Arugula, Queso, Pico de Gallo, & Sour Cream

**Braised Chipotle Chicken \$14**  
Braised Chicken Thighs, Coconut Rice, Grilled Corn, Black Bean Salsa, Arugula, & Chorizo Queso

**Shrimp and Chorizo \$14**  
Potatoes, Avocado, Arugula, Pico de Gallo, & Queso



## SNACKS

**Street Corn Riblets \$12**  
Grilled Corn with Cotija Cheese, Cilantro, Paprika, Chili Powder, & Lime

**Cannon Ball Shrimp \$14**  
Battered and Fried Gulf Shrimp Tossed in a Creamy Chili Glaze & Served with Mango Slaw

**Mexican Pizza \$15**  
Taco Beef or Chipotle Chicken Served on Fried Flour Tortillas, Refried Black Beans, Salsa, Cheddar Jack Cheese, Sour Cream, Black Olives, & Pickled Jalapeños

**Salsa Sampler \$10**  
House Made Guacamole, Pineapple Salsa, Pico de Gallo, Salsa, & Sour Cream Served with Chips

**Chorizo Queso \$10**  
Topped with Pico de Gallo & Served with Chips  
**Regular Queso \$8**

**Baked Poblano Chili Rellenos \$14**  
Grilled Corn, Black Bean Salsa Stuffed Pepper, Pico de Gallo, Cheese & Queso

**Pineapple Salsa \$6**  
Served with Chips

# Tacos

Choice of Flour or Corn Tortillas  
2 Tacos, 1 Side, & Chips and Salsa

**Tiger Marinated Flank Steak \$14**  
Grilled Peppers and Onions, Arugula, Cotija Cheese, Cheddar Jack Cheese, & Salsa Verde

**Braised Brisket \$14**  
Shredded Beef, Mango Slaw, Avocado, Cotija Cheese, Roasted Onion, & Lime Vinaigrette

**Mahi \$14**  
Choice of Grilled or Fried Mahi, Avocado, & Mango Pineapple Arugula Slaw

**Coconut Shrimp \$14**  
Arugula, Avocado, Chili Mango Salsa, & Toasted Coconut

**Firecracker Shrimp \$14**  
Mango Slaw, Arugula, & Creamy Sweet Chili Sauce

**Shrimp and Chorizo \$14**  
Potatoes, Arugula, & Pico de Gallo

**Fried Chicken Taco \$14**  
Mango Slaw, Cheddar Jack Cheese, & Chipotle Aioli

**Classic \$10**  
Ground Beef or Chipotle Chicken, Cheddar Jack Cheese, Arugula, Sour Cream, & Pico de Gallo

**Kids Taco (10 yr & under) \$5**  
One Classic Beef or Class Chicken Taco with Meat & Cheese Only Served with Chips & Salsa

## SIDES

**Street Corn Riblets**

**Coconut Rice**

**Stuffed Chili Rellenos**

**Queso Dip**

**Black Beans**  
topped with Cheddar Jack Cheese & Cilantro

**Chorizo with Potatoes**  
topped with Cheddar Jack Cheese

**Guacamole**

## Sweet Treats

**Tres Leche \$8**  
Traditional Vanilla & 3 Milk Cake

**Churros \$8**  
Fried Pastry Dough, Cinnamon Sugar, & Chocolate Sauce

**Sopapillas \$8**  
Crispy Fried Flour Tortillas tossed in Cinnamon Sugar, Honey & Melted Butter

**Fountain Drink \$4**

**Bottled Water \$3**

# From THE BAR FEATURES

**YOHO Pain Killa' \$8**  
Dark Rum, Coconut Cream, Pineapple & Orange Juice topped with Fresh Grated Nutmeg

**Jungle Juice Caboose \$8**  
Light & Dark Rum, Strawberry & Mango, Orange, Pineapple, Lime, & a Splash of Grenadine

**Pineapple Dole Whip (Frozen)**  
Creamy Pineapple Ice Cream topped with Whipped Cream & Sprinkles  
**\$8 With Rum \$12**

**Paradise Piña Colada (Frozen) \$8**  
White Rum, Coconut Cream, & Pineapple, blended Icy Smooth



Be a Social Butterfly & Make It A Pitcher!

## ON THE ROCKS

**The Miami Rose \$10**  
Grey Goose, Grenadine, & Pink Lemonade

**Golden Hour \$10**  
Bourbon, Peach Nectar, Lemon, & a Touch of Ginger

**Sophia's Red Sangria \$8**  
Gosling Dark Rum, Red Wine, Fruit Juices, & Mixed Fruit with Mint

**Classic Mojito \$7**  
Light Rum, Fresh Mint & Lime

**Dorothy's Dark N' Stormy \$8**  
Dark rum, Spicy Ginger Beer, & Fresh Lime

**The Blanche Marg \$10**  
Blanco Tequila, Natalie's Marg Mix, Fresh Lime, Agave, & Tajin Rim



**Coconut Pineapple Margarita \$10**  
Tequila, Coconut Cream, Pineapple, Fresh Lime & Sugar Rim



## BEER

Bud Light, Miller Lite, Michelob Ultra, Coors Light, Yuengling, & Blue Moon **(\$5)** Pacifico & Sweetwater Pale Ale and IPA **(\$6)**

## WINE

Chardonnay, Sauvignon Blanc, Pinot Grigio, Pinot Noir, Cabernet, & Sparkling  
**Glass \$8 Bottle \$35**