



## Cayo Coco Rum Bar & Restaurant Dinner Menu July 2020

### Appetizers

<b>Snow's Bend Lettuces</b>	<b>10</b>
Cherry Tomatoes, Radish, Goat Cheese, Marcona Almonds, Sweet Drop Peppers <i>Choice of Sherry Vinaigrette, Coconut Cucumber Ranch</i> <i>Add Chicken 4      Add Steak 6</i>	
<b>Cayo Ceviche</b>	<b>17</b>
Tuna, Sweet Peppers, Ginger, Citrus, Plantain Chips	
<b>Ham &amp; Cheese Croquettes</b>	<b>10</b>
Smoked Ham, Gruyere Cheese, Spicy Tomato Aioli	
<b>Louisiana Crawfish Empanadas</b>	<b>11</b>
Pico de Gallo, Queso Fresco, Chimichurri	
<b>Blistered Shishito Peppers</b>	<b>13</b>
Chicken Tinga Tamale, Heirloom Tomatoes, Bourbon-Candied Bacon, Cilantro Aioli	
<b>Smoked Chicken Wings</b>	<b>12</b>
Pineapple-Jalapeno Honey Glazed with Coconut Cucumber Ranch	
<b>Smoked Habanero Lacquered Baby Back Ribs</b>	<b>17</b>
Fennel-Padron Slaw, Arbol-Mustard Vinaigrette, Roasted Poblano Crema	
<b>Smoked Chicken Tinga Tamales</b>	<b>12</b>
Chicken Tinga Verde, Queso Fresco, Lime Crema, Poblano Corn Salsa	
<b>Mojo Grilled Spanish Octopus</b>	<b>15</b>
Snow's Bend Summer Vegetables, Grilled Scallions, Haricots Verts, Sauce Romesco	

### Sandwiches

<b>Cubano Sandwich</b>	<b>13</b>
Roasted Pork, Cured Ham, Swiss Cheese, Pickles, Yellow Mustard	
<b>Pollo Sandwich</b>	<b>13</b>
<i>Tanglewood Farm's</i> Roasted Chicken, Lettuce, Tomato, Pepper-jack, Guacamole, Roasted Garlic Aioli	
<b>Grilled Steak Sandwich</b>	<b>14</b>
Caramelized Onion, Roasted Peppers, Gruyere Cheese, Roasted Garlic Aioli	
<b>Birria Style Tacos</b> - (Choice of Beef, Pork, Chicken)	<b>14</b>
Onions, Cilantro, Roasted Peppers, Chihuahua Cheese with Spicy Birria Dipping Sauce	

### Entrees

<b>Pan Roasted Gulf Red Snapper</b>	<b>28</b>
Baby Carrots, Turnips, Haricots Vert, Baby Potatoes, Kalamata Olive – Citrus Vinaigrette	
<b>"Twice Baked Potato" Stuffed Chili Rellenos</b>	<b>16</b>
Chorizo, Onions, Garlic, Queso Fresco, Spicy Black Bean Puree	
<b>Tanglewood Farms Chicken Fricassee</b>	<b>22</b>
Saffron Summer Vegetable Risotto, Castelvetrano Olives, Fried Capers, Tomato Sauce	
<b>Oaxacan Style Carne Asada</b>	<b>26</b>
Grilled Prime Flank Steak, Bacon Braised Black Beans, Rice, Sweet Plantains, Crema, Guacamole	
<b>Pan Fried Spanish Rabbit Leg</b>	<b>28</b>
Braised Rabbit Enchiladas, Goat Cheese, Mole, Pumpkin Seed Pesto	
<b>Grilled Duroc Pork Chop</b>	<b>25</b>
Guajillo Tea Brined, Roasted Eggplant Relleno, Peach-Jalapeno Chutney, Hatche Chili Crema	

*Join us Tuesday – Saturday, Call for Reservations, Thank you*