



Cayo Coco Rum Bar & Restaurant Lunch Menu

Appetizers

Heirloom Tomato Gazpacho	8
Lime Crema, Sofrito, Lemon Agramato	
Snow's Bend Lettuces	10
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>	
Grilled Baby Romaine Caesar	10
Chili Spiced Croutons, Cotija Cheese, Bocarones, Fried Capers <i>Add Chicken 4 Add Steak 6</i>	
Ham & Cheese Croquettes	10
Smoked Ham, Gruyere Cheese, Spicy Tomato Aioli	
Louisiana Crawfish Empanadas	11
Pico de Gallo, Queso Fresco, Chimichurri	
Smoked Chicken Wings	10
Pineapple-Jalapeño Honey Glazed with Coconut Cucumber Ranch	
Mojo Grilled Spanish Octopus	15
Snow's Bend Summer Vegetables, Grilled Scallions, Haricots Verts, Sauce Romesco	

Sandwiches

Cayo BLT	13
Snow's Bend Heirloom Tomatoes, Candied Bacon, Avocado, Roasted Garlic Aioli	
Cubano Sandwich	13
Roasted Pork, Cured Ham, Swiss Cheese, Pickles, Yellow Mustard	
Pollo Sandwich	13
<i>Tanglewood Farm's</i> Roasted Chicken, Lettuce, Tomato, Pepper-jack, Guacamole, Roasted Garlic Aioli	
Birria Style Tacos - (Choice of Beef, Pork, Chicken)	14
Onions, Cilantro, Roasted Peppers, Chihuahua Cheese with Spicy Birria Dipping Sauce	

Entrees

Pan Roasted Gulf Red Snapper	20
Baby Carrots, Turnips, Haricots Vert, Baby Potatoes, Kalamata Olive – Citrus Vinaigrette	
Tanglewood Farms Chicken Fricassee	16
Saffron Summer Vegetable Risotto, Castelvetrano Olives, Fried Capers, Tomato Sauce	
Smoked Habanero Lacquered Baby Back Ribs	17
Fennel-Padron Slaw, Arbol-Mustard Vinaigrette, Roasted Poblano Crema	
Oaxacan Style Carne Asada	20
Grilled Prime Flank Steak, Bacon Braised Black Beans, Rice, Sweet Plantains, Crema, Guacamole	

Desserts

Caribbean Rum Cake	9
Toasted Coconut Ice Cream, Spiced Pineapple Reduction	
Churros	8
Cinnamon Sugar, Chili-Spiced Chocolate Ganache	