



## Cayo Coco Rum Bar & Restaurant Cocktail Menu

<b>Mojito</b>	<b>9</b>	
Cuban Style Rum, Fresh Lime, Spearmint, Crisp Soda Flavors \$1 (Strawberry, Pineapple, Mango, Passionfruit, Tangerine, Peach, Blackberry)		
<b>Daiquiri</b>	<b>9</b>	
Cuban Style Rum, Fresh Lime, Cane Sugar Flavors \$1 (Strawberry, Pineapple, Passionfruit, Peach, Blackberry, Tangerine, Hemingway) Frozen \$1		
<b>Old Cuban</b>	<b>12</b>	
Spanish Rum, Fresh Lime, Cane Sugar, Angostura, Mint, Sparkling Wine		
<b>The Cayo Coco Old Fashioned</b>	<b>10</b>	
Spanish Anejo Rum, Demerara Sugar, Brazilian Chocolate Bitters, Orange Peel		
<b>Gun Club Punch</b>	<b>11</b>	
<i>Spanish and English Navy Proof Rums, Lime, Pineapple, Blend of Exotic Black Tea and Pomegranate</i>		
<b>Jasper's Rum Punch... Jamaica 1950's...</b>	<b>11</b>	
<i>Jamaican Overproof Rums, Jasper's Secret Lime Cordial, Grated Nutmeg</i>		
<b>Pearl Diver... "Do Not Spare the Rum!"</b>	<b>14</b>	
<i>Zombie Rum Blend, Squeezed Orange Juice, Fresh Lime, Gardenia Mix Filled with Spice and Cool Tropical Vibes...</i>		
<b>The Zombie ...Limit (2) Per Guest...</b>	<b>14</b>	
<i>Over-proofed Rum Blend, Citrus, Might Be Flammable 1930's – Spices, Absinthe, Bitters, Pomegranate, Power 1950's – Tropical Fruits, Balance, Passionfruit, Deceptive</i>		
<b>Maui's Cup *</b>	<b>22</b>	
<b>Three Super-Premium Rum Blend, Fresh Pineapple, Lime, Local Honey</b> <i>"You're Welcome... For The Tides, The Sun, and The Sky"</i>		

<b>Beer</b>		
Modelo Especial	5	
Modelo Negra	5	
Dos XX Lager 16oz	6	
Imperial	5	
Corona	5	
PBR 16oz	3.5	
Cigar City Jai Alai IPA	6	
Good People Pale Ale	5	
Blackberry Farms Saison	6	
Reissdorf Kolsch 16oz	8	
Cigar City Maduro Brown Ale	5	
Second Self Velorio Porter	8	
Xingu Brazillian Schwarzbier	5	
Westbrook Key Lime Gose	5	
Prairie Rainbow Sherbet	8	
Prairie Slush Sour Ale	8	
Prairie Key Lime Pie	8	
Cidre Bouché Domaine Dupont	13	

<b>NA Beverages</b>		
Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea	1.5	
Café Cubano, Café Con Leche, Hot Tea	3	
Mexican Coke, Mexican Sprite, Mexican Fanta	3	
<b>Lime in the Coconut</b>	<b>7</b>	<b>Mojito Non-Alcoholic</b>
		<b>6</b>

### Hot Cocktails

<b>Rum Toddy</b>	<b>9</b>	
Campesino Dark Rum, Lemon, Honey, Panela		
<b>Hot Zombie</b>	<b>9</b>	
Zombie Rum Blend, Lime, Pineapple, Cinnamon		
<b>Hot Buttered Rum</b>	<b>10</b>	
Appleton 12yr, Matusalem 23yr, Plantation 5yr Baking Spices, Butter, Golden Brown Sugar		
<b>Puerto Rican Hot Chocolate*</b>	<b>12</b>	
Cortes Sweet Chocolate, Organic Milk, Madagascar Vanilla, Cardamom, Don Q Gran Anejo Rum		
*Available Friday and Saturday		

### Wine

#### Bubbles

Avinyo Brut Cava	12/52
Leitz Pinot Noir Rosé	14/65
Champagne Palmer & Co. Brut Reserve	18/90

#### White / Rose

Lioco Carignan Rose	14/60
Ameztoi Rose Txakolina	14/60
Donnhoff Riesling Trocken	16/60
Moscato Vietti	9/38
Can Feixes Blanc	10/40
2017 Les Tourelles de la Créé, <i>Montagny 1er Cru Chardonnay</i>	17/75
Daou Chardonnay	12/50
Ameztoi Txakolina	14/56
Albarino Mar de Vinas	11/42
J Christopher Sauv Blanc	15/60
Francois Millet Sancerre	15/60

#### Red

L' Ancien Beaujolais 2018	14/60
Granito 'Cadalso' Garnacha	12/51
Lioco 'Mendocino County' Pinot Noir	14/60
Niepoort 'Nat Cool Bairrada Tinto	12/72
Raul Perez "Ultrea" Mencia	14/59
Black Stallion Napa Cab Sauv 2017	15/70
Musar Jeune 'Cinsault, Syrah, Cab Sauv'	15/70
Castano Hecula Monastrell Wine 2015	9/37
Côtes du Rhône "Cuvee Bastian" 2018	14/50
Finca Mendel Malbec 2017	xx/75
Hirsch "Bohan-Dillon" Pinot Noir 2017	xx/100
Vina Albina Rioja Gran Reserva 2008	xx/100
Domaine Gour de Chaule Gigondas 2016	xx/115