



Cayo Coco Rum Bar & Restaurant November 2020

Appetizers

Black Bean Chicken Chili	8
Lime Crema, Chicharrons, Chorizo Skillet Bread	
Snow's Bend Lettuces	10
Cherry Tomatoes, Radish, Goat Cheese, Marcona Almonds, Sweet Drop Peppers <i>Choice of Sherry Vinaigrette or Pineapple-Basil Vinaigrette</i>	
Sherry Braised Beet Salad	11
Blue Cheese Fonduta, Marcona Almonds, Frisee, 15yr Balsamico	
Cayo Ceviche	17
Tuna, Snapper, Sweet Peppers, Ginger, Citrus, Plantain Chips	
Ham & Cheese Croquettes	11
Smoked Ham, Gruyere Cheese, Spicy Tomato Aioli	
Mojo Braised Pork Belly	14
Spiced Black Bean Cake, Roasted Pineapple-Jalapeno Chutney, Salsa Matcha	
Al Pastor Empanadas	13
Pico de Gallo, Pineapple-Achiote Puree, Salsa Verde	
Mojo Roasted Pork Tamale	13
Citrus Braised Duroc Pork, Queso Fresco, Lime Crema, Southern Pico de Gallo	
Mojo Grilled Spanish Octopus	15
Snow's Bend Fall Vegetables, Haricots Vert, Sauce Romesco	

Sandwiches

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 Aioli	
Grilled Beef Tenderloin Sandwich	14
Roasted Bell Pepper, Onions, Swiss Cheese, Garlic Aioli	
Birria Style Tacos	14
(Choice of Steak, Braised Pork, Chicken or Vegetable) Onions, Cilantro, Roasted Peppers, Chihuahua Cheese with Spicy Birria Dipping Sauce	

Entrees

Pan Roasted Gulf Red Snapper	31
Black Eye Pea Hoppin John, Fried Pickled Okra, Blistered Cherry Tomatoes, Lemongrass Vinaigrette	
"Twice Baked Sweet Potato" Stuffed Chili Rellenos	17
Chorizo, Onions, Garlic, Queso Fresco, Spicy Black Bean Puree	
Chili Spiced Joyce Farm's Chicken Breast	26
Snow's Bend Farm Spaghetti Squash, Haricots Verts, Kalamata Olives, Capers, Tomatillo-Basil Relish	
Pan Seared Diver Scallops	32
Pumpkin - Sepia Puree, Snow's Bend Roasted Root Vegetables, Lemongrass Vinaigrette	
Tajin Spiced Grilled Beef Filet	34
Papas Relleno, Haricot Verts, Baby Carrots, Butternut Squash, Sauce Ranchero	
Mississippi Rabbit Three Way	30
Deep Fried Rabbit Leg, Braised Rabbit Enchiladas, Grilled Rabbit Tenderloin, Goat Cheese, Mole, Pumpkin Seed Pesto	
Grilled Duroc Pork Chop	27
Guajillo Tea Brined, Polenta, Bacon Braised Collard Greens, Pineapple-Sultana Chutney, Spiced Cider Gastrique	

Dessert

House Made Churros	9
Chili Infused Ecuadorian Chocolate Sauce	
Caribbean Rum Cake	12
Rum Poached Pineapple, Toasted Coconut Ice Cream	
Dulce De Leche Tiramisu	11
<i>Epilogue Roasters</i> Coffee & Orange Liqueur Soaked and Cocoa Dusted	

*Thank You For Choosing Cayo Coco Rum Bar & Restaurante
Vegetarian and Vegan Options Are Available Per Request
All Menu Items and Pricing Subject to Change Based on Availability
Please Call Us at 205-290-5115 for Reservations*