



## Cayo Coco Rum Bar & Restaurant November 2020

### Appetizers

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

### Entrees

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

### Dessert

<b>House Made Churros</b>	<b>9</b>
Chili Infused Ecuadorian Chocolate Sauce	
<b>Caribbean Rum Cake</b>	<b>12</b>
Rum Poached Pineapple, Toasted Coconut Ice Cream	
<b>Dulce De Leche Tiramisu</b>	<b>11</b>
<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*