



## September 2021

<b>Mojito</b>	<b>9</b>
Cuban Style Rum, Fresh Lime, Spearmint, Crisp Soda Flavors \$1 (Strawberry, Blackberry, Watermelon, Passionfruit, Pineapple, Coconut, Mango)	
<b>Daiquiri</b>	<b>9</b>
Cuban Style Rum, Fresh Lime, Cane Sugar Flavors \$1 (Mango, Peach, Guava, Raspberry, Watermelon, Strawberry, Pineapple, Hemingway)	
<b>Hurricane</b>	<b>11</b>
Appleton Estate Rum, Fresh Lemon, Fassionola, and Black Strap Rum	
<b>The Cayo Coco Old Fashioned</b>	<b>10</b>
Campesino Aged Dark Rum, Panela Vanilla Rum Sugar, Brazilian Chocolate Bitters, Orange Peel	
<b>Missionary's Downfall</b>	<b>10</b>
Stiggin's Fancy Pineapple Rum, Fresh Pineapple, Chilton County Peach, Lime and Spearmint	
<b>Mai Tai</b>	<b>15</b>
Plantation Jamaica 2007(CC Barrel Pick), House-made Orgeat, Lime and Curacao	
<b>Jasper's Rum Punch...Jasper LaFranc 1950's...</b>	<b>11</b>
Overproof Jamaican Rum, Jasper's Secret Mix of Lime, Nutmeg and Angostura Bitters	
<b>Rum Runner</b>	<b>13</b>
Campesino Light and Dark Rum Served Tall with Citrus, Blackberry, and Banana	
<b>Tahitian Cooler</b>	<b>10</b>
Silver Tequila shaken hard with Strawberry, Lime, Rhubarb, and Black Lava Salt	
<b>Coco Colada</b>	<b>12</b>
Coconut & Silver Rum Blended with Fresh Lime, Pineapple, Coconut and Cream Make it a Miami Vice - \$3	
<b>Rum Barrel...Don the Beachcomber 1940's</b>	<b>15</b>
Exotic Powerful Rums Shaken with Citrus, Passionfruit, Absinthe and Spices	
<b>The Zombie (Limit 2 per guest)</b>	<b>15</b>
Overproof Rum Blend served tall with Lime, Pomegranate, West Indies Spices, and Absinthe	
<b>Beer</b>	
PBR 16oz	4
Modelo Especial	4
Dos XX Lager	5
Imperial Costa Rican Lager	5
Corona Light	5
Red Clay Tres Barbas Mexican Lager	6
Red Stripe Lager	4
Good People Pale Ale	5
Cigar City Jai Alai IPA	6
Cigar City Maduro Brown Ale	6
Blackberry Farms Saison	6
Crooked Stave Sour Rose	6
Edmunds Oast Something Cold Pale Ale 16oz	10
Edmunds Oast Strawberry Shortcake Ale 16oz	10
Edmunds Oast Lemon Meringue Sour 16oz	10
Prairie Blueberry Boyfriend	7
Prairie Rainbow Sherbet	7
Prairie Cocoa Berry Imperial Sour	7
Xingu Brazilian Black Lager	5
Miura Dark Cape Caribbean Stout	8
Cidre Bouché Domaine Dupont	12
<b>NA Beverages</b>	
Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea	3
Café Cubano, Cortadito, Café Con Leche, Hot Tea	5
Mexican Orange Fanta, Coke	5
<b>NA Cocktail Lime in the Coconut</b>	<b>7</b>
<b>Mojito Non-Alcoholic</b>	<b>6</b>

<b>Happy Hour</b>	
<b>Petite Lime Daiquiri</b>	<b>\$6</b>
<b>Modelo Especial</b>	<b>\$3</b>
<b>Wine</b>	
<b>Anjou Blanc</b>	<b>\$6</b>
<b>Sferra Rosso <i>Chillable Red</i></b>	<b>\$6</b>

<b>Wine</b>	
<b>Bubbles</b>	
Avinyo Brut Cava	10/42
'UIVO' PT NAT Pinot Noir Rose, Portugal	12/55
Piper Heidsieck Brut Champagne	14/70
Bride Valley Blanc de Blanc, England 2016	xx/120
<b>White / Rose</b>	
Gruener Veltliner "Hollotrio" Orange Wine, Bauer	9/45
Ametzoi Txakolina Rose	12/48
Donnhoff Riesling Trocken	14/56
Moscato Vietti	9/38
Pinot Gris Willamette Valley, Chemistry	11/44
Albariño Pazo de Señorans	14/65
Suau Bordeaux Blanc	9/38
Sancerre Domaine Francois Millet	14/50
Ametzoi Txakolina	12/48
Trefethen Chardonnay	10/40
Les Tourelles Montagny 1er Cru Chardonnay	16/70
<b>Red</b>	
Sfera Rosso "Chillable Red" Piedmont, Italy	9.5/60
Benton Lane Pinot Noir, Willamette Valley	12/52
Glou Glou Duperray Beaujolais	9/42
Niepoort 'Nat Cool Bairaada Tinto	12/65
Bacchus Cabernet Sauvignon 2018	9/40
Fita Da Fitapreta Tinto Portugal 2019	10/42
Domaine Tourelles "Red Blend" Bekaa Rouge	10/40
Les Cadrans de Lassègue St. Émilion Grand Cru	14/62
Finca Mendel Malbec 2017	xx/60
Bloodroot Napa Valley Cabernet 2018	xx/70
Joan d'Anguera Finca L'Argata Garnatxa 2016	xx/72
Hirsch "Bohan-Dillon" Pinot Noir 2017	xx/100
Domaine Gour de Chaule Gigondas 2016	xx/115
Stag's Leap Wine Cellars "Artemis" 2018	xx/140