



<b>Mojito</b>	<b>9</b>
Cuban Style Rum, Fresh Lime, Spearmint, Crisp Soda Flavors \$1 (Kiwi, Blackberry, Tangerine, Passionfruit, Pineapple, Coconut, Mango)	
<b>Daiquiri</b>	<b>9</b>
Cuban Style Rum, Fresh Lime, Cane Sugar Flavors \$1 (Tangerine, Kiwi, Raspberry, Meyer Lemon, Pineapple, Hemingway) Frozen \$1	
<b>Captain Jack Rose</b>	<b>10</b>
Laird's Applejack Brandy, Fresh Lime, Dragonfruit, Orange – Cardamom Foam	
<b>Hotel Nacional Especial...The Havana Hotel Classic, 1900's...</b>	<b>11</b>
Plantation Stiggin's Pineapple Rum, Fresh Lime and Pineapple Juices, Apricot Brandy	
<b>The Cayo Coco Old Fashioned</b>	<b>10</b>
Campesino Aged Dark Rum, Panela Vanilla Rum Sugar, Brazilian Chocolate Bitters, Orange Peel	
<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 la Franc 1950's Jamaica...</b>	<b>11</b>
Jamaican White Overproof Rum shaken with Jasper's Secret Mix of Lime, Nutmeg and Angostura	
<b>Port Light...Kahiki Restaurant, Columbus, OH...</b>	<b>13</b>
Bourbon Served Tall with Citrus, Passionfruit, Vanilla, and Hibiscus Foam	
<b>The Painkiller...Soggy Dollar Bar BVI 1970's...</b>	<b>12</b>
Dark English Style Rum Shaken with Pineapple, Orange, Coconut and Island Spices	
<b>Black Magic...Mai-Kai, Fort Lauderdale...</b>	<b>15</b>
Powerful Dark Rums with a Rich Blend of Citrus, Passionfruit, and Subtly Laced Espresso	
<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>	
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 Blonde Ale 16oz	10
Edmunds Oast Strawberry Shortcake 16oz	10
Edmunds Oast Lemon Meringue 16oz	10
Prairie Rainbow Sherbet	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>

**Winter Edition Hot Drinks!**

**Rum Toddy - 10**  
**Campesino Dark Rum, Smooth Eastaboga Bee Company Honey, Fresh Lemon**

**Hot Zombie - 10**  
**Powerful Zombie Rum Blend Lime, Pineapple, Ceylon-Cinnamon (A Favorite)**

**Hot Buttered Rum - 10**  
**Premium Dark Rums, Exotic Island Spices, Organic Butter, Sensual Credentials**

**Hot Cider - 10**  
**Dark Spanish Rum, Fresh Apples, Winter Warming Spices**

**Wine**

**Bubbles**

Avinyo Brut Cava Reserva 2017	10/42
UIVO PT Nat Sparkling Rose	10/42
Piper Heidsieck Brut Champagne	14/70
Bride Valley Blanc de Blanc, England 2016	xx/120

**White / Rose**

Gruener Veltliner "Hollotrio" Orange Wine, Bauer	9/45
Constable della Staffa Grecorange Orange Wine	14/58
Ametzoi Getariako Txakolina Rose	12/48
Donnhoff Riesling Trocken	14/56
Moscato Vietti d'Asti 2020	9/38
Pinot Gris Willamette Valley, Chemistry	11/44
Albariño Pazo de Señorans 2019	14/65
Sancerre Domaine Francois Millet	14/50
Ametzoi Getariako Txakolina	12/48
Trefethen Napa Valley Chardonnay	10/40
Les Tourelles Montagny 1er Cru Chardonnay	16/70
Bergstrom 'Old Stones' Chardonnay	XX/78

**Red**

Benton Lane Pinot Noir, Willamette Valley	12/52
Kewin Descombes Beaujolais Cuvée Kéké	15/60
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	15/60
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