



<b>Mojito</b>	<b>9</b>
Cuban Style Rum, Fresh Lime, Spearmint, Crisp Soda	
Flavors \$1 (Blackberry, Guava, Raspberry, Yerba Mate, Passionfruit, Mango, Pineapple, Strawberry, Coconut)	
<b>Daiquiri</b>	<b>9</b>
Cuban Style Rum, Fresh Lime, Cane Sugar	
Flavors \$1 (Blackberry, Guava, Raspberry, Yerba Mate, Passionfruit, Mango, Pineapple, Strawberry, Hemingway)	
Frozen \$1	
<b>Mauby Punch...Refreshing Caribbean Specialty...</b>	<b>11</b>
Plantation Dark Rum, Mauby Bark Tea, Citrus, Eastaboga Honey	
<b>Old Cuban...Audrey Saunders, Pegu Club NYC...</b>	<b>12</b>
Spanish Style Dark Rum, Fresh Lime, Angostura Bitters, Topped with Sparkling Cava, and Mint	
<b>The Cayo Coco Old Fashioned</b>	<b>10</b>
Cruzan Diamond 5 Year Dark Rum, Kokuto Single Source Sugar, Brazilian Chocolate Bitters, Orange Peel	
<b>Guri Guri</b>	<b>12</b>
Aged Rum & Coconut Rum Delicately Mixed with Strawberry, Orange, Guava, Coconut Milk and La Hing Mui	
<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 Ritual...Hawaiian Exotic Fruits meets Baltic Vivacity...</b>	<b>11</b>
Cruzan Diamond Dark 5 Year Rum, Passionfruit, Orange, Guava, Lime and Kümmel	
<b>What Comes In The Fish Glass</b>	<b>11</b>
An exotic and shimmering blend of Blanco Tequila, Coconut Rum, Fresh Juices and Orange Liqueur as Blue as the Sea	
<b>Coco Pina Colada</b>	<b>14</b>
A Frozen and Creamy Blend of Rum, Pineapple, Lime, and Toasted Coconut	
<i>Make it a Miami Vice with Fresh Strawberry Liqueur \$3</i>	
<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
Pabst Blue Ribbon Tall Boy	4
Dos XX Lager	5
Imperial Costa Rican Lager	5
Corona Light	5
Red Clay <i>Tres Barbas</i> Mexican Lager	6
Cigar City <i>Jai Alai</i> IPA	6
Ayinger <i>Celebrator</i> Doppelbock	10
Blackberry Farms Saison	6
Prairie <i>Rainbow Sherbet</i> Sour Ale	7
Prairie <i>Thai Delight Treat</i> Sour Ale	7
Prairie <i>Cleveland Cowboy</i> Kettle Sour	8
Prairie <i>Peach Crumble Treat</i> Sour Ale	8
<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, Mexican Coca Cola	5
<b>NA Cocktail Lime in the Coconut</b>	<b>7</b>
<b>Mojito Non-Alcoholic</b>	<b>6</b>

<b>Wine</b>	
<b>Bubbles</b>	
Cava Avinyó Penedès – Catalonia, Spain	12/60
Albariño Carboniste Extra Brut '20	14/70
Champagne Gobillard Brut Rose	15/75
Champagne J. M. Gobillard NV Brut	14/70
<b>White / Rose</b>	
Gruner Veltliner Orange Wine "Hollotrio", Bauer	9/45
Rose Heidi Schrock 'Tour de Rose' Austria 2020	10/44
Riesling Trocken Donnhoff	14/56
Moscato Vietti d'Asti 2020	9/38
Albariño la Marea Monterey County '20	12/48
Txakolina Ameztoi Getariako	12/48
Chardonnay Alma de Cattleya Sonoma 2019	14/57
Bergstrom 'Old Stones' Chardonnay	XX/78
<b>Red</b>	
Benton Lane Pinot Noir, Willamette Valley	12/48
Kewin Descombes Beaujolais Cuvée Kéké	15/47
Chateau d'Oupia Heretiques Rouge 2020	9/28
Mossback Chalk Hill Cabernet Sauvignon 2018	11/36
Domaine Tourelles "Red Blend" Bekaa Rouge	10/35
Finca Mendel Malbec 2017	15/47
André Brunel Côtes du Rhône Cuvée Sabrine	xx/45
Joan d'Anguera Finca L'Argata Garnatxa 2016	xx/72
Hirsch "Bohan-Dillon" Pinot Noir 2017	xx/100
DuMOL Russian River Valley Pinot Noir 2019	xx/120
Paradigm Cabernet Oakville, Napa Valley 2017	xx/175