



<b>Mojito</b>	<b>9</b>
Cuban Style Rum, Fresh Lime, Spearmint, Crisp Soda Flavors \$2 (Blackberry, Guava, Raspberry, Passionfruit, Mango, Pineapple, Peach, Strawberry, Cherry, Blueberry, Coconut)	
<b>Daiquiri</b>	<b>9</b>
Cuban Style Rum, Fresh Lime, Cane Sugar Flavors \$2 (Blackberry, Guava, Raspberry, Passionfruit, Mango, Pineapple, Peach, Strawberry, Cherry, Blueberry, Hemingway) Frozen \$1	
<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>Missionary's Downfall</b>	<b>12</b>
Aged White Rum Shaken with Fresh Peach, Eastaboga Bee Company Honey, Lime, Pineapple, and Spearmint	
<b>Guri Guri</b>	<b>12</b>
Aged Rum & Coconut Rum Delicately Mixed with Strawberry, Orange, Guava, Coconut Milk and La Hing Mui	
<b>Banana Saturn...A Twist on J "Popo" Galsini's 1967 IBA World Champion Cocktail...</b>	<b>14</b>
An Exotic Banana Infused Gin Libation Shaken with Lemon, Almond Orgeat, West Indies Falernum, and Passionfruit	
<b>Mai Tai</b>	<b>15</b>
Plantation Jamaica 2007(CC Barrel Pick), Appleton 12 Year, House-Made Orgeat, Lime and Curacao	
<b>Barbados Rum Punch</b>	<b>12</b>
Mount Gay Eclipse Barbados Rum Shaken with Coconut Water, Fresh Lime, Nutmeg, and Cane Sugar Syrup	
<b>Port Light...Kahiki Restaurant, Columbus, OH...</b>	<b>13</b>
Bourbon Served Tall with Citrus, Passionfruit, Vanilla, and Hibiscus Foam	
<b>The Wild Surf...Summer Refreshment...</b>	<b>9</b>
Cruzan Diamond 5 Year White Rum, Ancho Reyes Chile Verde Liqueur, Fresh Lime & Pineapple, and Refreshing Mexican Spiced Tepache	
<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>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
Espresso, Cappuccino, Latte	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>	
Gruener Veltliner Orange Wine "Hollotrio", Bauer	9/45
Pinot Grigio Terlato, 2019 Friuli D.O.C. Italy	10/44
Rose Txakolina Ameztoi Getariako	12/48
Riesling Trocken Donnhoff	14/56
Moscatel Botani, Sierras de Malaga '19	10/44
Albariño la Marea, Monterey County '20	12/48
Txakolina Ameztoi, Getariako	12/48
Chardonnay Walt, Sonoma Coast 2018	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 Sabine	xx/45
Joan d'Anguera Finca L'Argata Garnatxa 2016	xx/72
La Bruja Garnacha Vino de Pueblo 2020	xx/76
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

*Enjoy a Pour of Our Newest Private Barrel of Rum!*

**Ron Izalco Central American 10 Years 61.3% 14**  
 Exclusively Bottled for Cayo Coco Rum Bar & Restaurant  
 Caramel, Oak, Vanilla, Cacao Nibs, Toasted Nuts, and a hint of Tobacco