



Mojito	9
Cuban Style Rum, Fresh Lime, Spearmint, Crisp Soda Flavors \$2 (Blackberry, Raspberry, Guava, Passionfruit, Mango, Pineapple, Peach, Strawberry, Cherry, Blueberry, Coconut)	
Daiquiri	9
Cuban Style Rum, Fresh Lime, Cane Sugar Flavors \$2 (Blackberry, Raspberry, Guava, Passionfruit, Mango, Pineapple, Peach, Strawberry, Cherry, Blueberry, Hemingway) Frozen \$1	
Old Cuban...Audrey Saunders, Pegu Club NYC...	12
Spanish Style Dark Rum, Fresh Lime, Angostura Bitters, Topped with Sparkling Cava, and Mint	
Mai Tai	15
Appleton 12 Year, Smith & Cross Jamaican Rum, House-Made Almond Orgeat, Lime and Curacao	
Royal Hawaiian Mai Tai	15
Our Delicious Mai Tai Rum Blend with Orgeat, Fresh Lime, Pineapple, Cherry Brandy and Orange	
The Cayo Coco Old Fashioned	10
Cruzan Diamond 5 Year Dark Rum, Panela Sugar, Brazilian Chocolate Bitters, Orange Peel	
Don the Peach...As featured in Birmingham Lifestyle Magazine July Issue...	12
Aged Rum Shaken with Fresh Peach, Eastaboga Bee Company Honey, Lime, Pineapple, and Spearmint Topped with Crisp Soda	
Barbados Rum Punch	12
Mount Gay Eclipse Barbados Rum Shaken with Coconut Water, Fresh Lime, Nutmeg, and Cane Sugar Syrup	
The Banana Saturn... "A riff on the best in the world, 1967..."	14
Banana Infused Gin shaken with Fresh Lemon, Almond Orgeat, Falernum, and Passion	
The Wild Surf...Summer refreshment; put on your sunglasses...	9
Cruzan Diamond 5 Year White Rum, Fresh Lime, Pineapple, and Spiced Tepache	
Guri Guri	12
Aged Rum & Coconut Rum Delicately Blended with Strawberry, Orange, Guava, Coconut Milk, and Li Hing Mui	
Port Light...Kahiki Restaurant, Columbus, OH...	13
Bourbon Served Tall with Citrus, Passionfruit, Vanilla, and Hibiscus Foam	
Coco Pina Colada	14
A Frozen and Creamy Blend of Rum, Pineapple, Lime, and Toasted Coconut <i>Make it a Miami Vice with Fresh Strawberry Liqueur \$3</i>	
The Zombie (Limit 2 per guest)	15
Overproof Rum Blend Served Tall with Lime, Pomegranate, West Indies Spices, and Absinthe	
Beer	
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
Cigar City <i>Fancy Papers</i> Hazy IPA	6
Cigar City <i>Cosmic Crown</i> Belgian Strong Ale	7
Ayinger <i>Celebrator</i> Doppelbock	10
Blackberry Farms Saison	6
Prairie <i>Rainbow Sherbet</i> Sour Ale	7
Prairie <i>Spicy Pickle Monster Kettle Sour</i>	7
Prairie <i>Peach Crumble Treat</i> Sour Ale	7
Prairie <i>Bourbon Paradise Imperial Stout 13.7%</i>	15
NA Beverages	
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
NA Cocktail Lime in the Coconut	7
Mojito Non-Alcoholic	6

Wine	
Bubbles	
Cava Avinyó Penedès – Catalonia, Spain	12/60
Albariño Carboniste Extra Brut '20	14/70
Champagne J. M. Gobillard NV Brut	14/70
Champagne J.M. Gobillard NV Rose	14/70
White / Rose	
Gruener Veltliner Orange Wine "Hollotrio", Bauer	9/45
Rose Txakolina Ameztoi Getariako	12/48
Pinot Grigio Terlato Friuli, Italy	10/44
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
Red	
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

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