



<b>Mojito</b>	<b>9</b>
Cuban Style Rum, Fresh Lime, Spearmint, Crisp Soda	
Flavors \$2 (Blackberry, Raspberry, Watermelon, Guava, Passionfruit, Mango, Peach, Pineapple, Nectarine, Strawberry, Cherry, Blueberry, Coconut)	
<b>Daiquiri</b>	<b>9</b>
Cuban Style Rum, Fresh Lime, Cane Sugar	
Flavors \$2 (Blackberry, Raspberry, Watermelon, Guava, Passionfruit, Mango, Peach, Pineapple, Nectarine, 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>Mai Tai</b>	<b>15</b>
Appleton 12 Year, Smith & Cross Jamaican Rum, House-Made Almond Orgeat, Lime, and Curacao	
<b>The Cayo Coco Old Fashioned</b>	<b>10</b>
Cruzan Diamond 5 Year Dark Rum, Panela Sugar, Brazilian Chocolate Bitters, Orange Peel	
<b>Black Ops</b>	<b>12</b>
Black Mission Fig-Infused Rum, Chinato Vergano, West Indies Falernum, Fresh Pineapple, Tart Lime	
<b>Don the Peach...As featured in Birmingham Lifestyle Magazine July Issue...</b>	<b>12</b>
Aged Rum Shaken with Fresh Peach, Eastaboga Bee Company Honey, Lime, Pineapple, and Spearmint Topped with Crisp Soda	
<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>Jungle Bird...Jeffrey Ong Swee Teik 1970's Legendary Tiki Refresher...</b>	<b>13</b>
Coruba Jamaican Dark Rum, Campari, Fresh Lime, Pineapple, and Demerara Sugar	
<b>Guri Guri</b>	<b>12</b>
Aged Rum & Coconut Rum Delicately Blended with Strawberry, Orange, Guava, Coconut Milk, and Li Hing Mui	
<b>Port Light...Kahiki Restaurant, Columbus, OH...</b>	<b>13</b>
Bourbon Served Tall with Citrus, Passionfruit, Vanilla, and Mango-Hibiscus Foam	
<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>Tequila Barrel</b>	<b>14</b>
A Hearty Blend of Tequila, Aperol, Fresh Citrus, Watermelon, Passionfruit and Honey Served in a Barrel with a Dash of Chili Lime Salt	
<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
Red Clay <i>Miura</i> Coffee Stout	8
Cigar City <i>Jai Alai</i> IPA	6
Stone Delicious IPA	6
Cigar City <i>Maduro</i> Brown Ale	8
Cigar City <i>Cosmic Crown</i> Belgian Strong Ale	7
Cigar City <i>Guayabera</i> Pale Ale	6
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>	4
Prairie <i>Peach Crumble Treat</i> Sour Ale	4
Prairie <i>Bourbon Paradise Imperial Stout</i> 13.7%	15
<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> 7	<b>Mojito Non-Alcoholic</b> 6

**Ron Izalco Central American**  
**10 Years 61.3% 14**  
 Exclusively Bottled for Cayo Coco Rum  
 Bar & Restaurante  
 Caramel, Oak, Vanilla, Cacao Nibs,

<b>Wine</b>	
<b>Bubbles</b>	
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
<b>White / Rose</b>	
Rose Txakolina Ameztoi Getariako	12/48
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
Moscato Vietti d'Asti	9/38
<b>Red</b>	
Benton Lane Pinot Noir, Willamette Valley	12/48
Kewin Descombes Beaujolais Cuvée Kéké	15/60
Chateau d'Oupia Heretiques Rouge 2020	9/36
Feudi di San Gregorio Aglianico Taurasi 2013	9/36
Mossback Chalk Hill Cabernet Sauvignon 2018	11/44
Domaine Tourelles "Red Blend" Bekaa Rouge	10/40
<del>Finca Mendel Malbec 2017</del>	<del>15/47</del>
Joan d'Anguera Finca L'Argata Garnatxa 2016	xx/72
Les Cadrans de Lassegue Saint-Émilion Grand Cru	xx/74
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
<b>Dessert</b>	
Cocchi Sparkling Brachetto D'Acqui. DOCG	9/xx
Puig-Parahy 'Pyror' Rancio Sec NV	8/xx
Bodegas Yuste Aurora Oloroso Sherry NV	9/xx
Quinta do Infantado Ruby Port NV	9/xx
1975 Riveyrac Rivesaltes 'La Cuvee des Aigles'	20/xx