



**Cayo Coco Rum Bar & Restaurant
August 2022**

Small Plates

Heirloom Tomato Salad	12
Habersham Farms Heirlooms, Arugula, Buttermilk Vinaigrette, Corn, Pickled Onion, Goat Cheese, Almonds, Bacon	
*Cayo Coco Ceviche	17
Tuna, Grey Tile Fish, Sweet Peppers, Jicama, Ginger, Citrus, Plantain Chips	
Beef Picadillo Empanadas	14
Lime Crema ⁺ , Pickled Onions, Jalapenos, Pico de Gallo, Salsa Verde, Gruyere Cheese	
Fried Alabama Okra	11
Fermented Peach and Dark Rum Jam, Pistachio, Cumin, Lime	
Chilton County Peach Salad	17
Serrano Ham, Black Pepper-Goat Cheese Crema ⁺ , Basil Oil, Lemon Agrumato, Balsamico, Marcona Almonds	
Miso Grilled Octopus	16
Miso-Peanut Sauce, Ireland Farms Cucumbers and Green Beans, Radish, Scallions, Toasted Sesame Seeds	

Entrees

Cubano	16
<i>(Choice of Fried Fingerling Potatoes or Plantain Chips)</i>	
Cured Ham, Mojo Braised Pork, Swiss Cheese, Yellow Mustard, Pickles, Hinkle's Cuban Roll	
B.L.T.	
<i>(Choice of Fried Fingerling Potatoes or Plantain Chips)</i>	
Heirloom Tomatoes, Bacon-Onion Jam, Arugula, Lemon-Garlic Aioli ² , Hinkle Sourdough	
Quesa Birria Tacos	15
<i>(Choice of Chicken Tinga, Mojo Pork, Vegetarian Mojo Shiitakes)</i>	
Roasted Onions and Peppers, Chihuahua Cheese, Cilantro, Spicy Consume	
Alabama Gulf Pan Seared Yellow Edge Grouper	40
Summer Succotash, Pistachio Mole ⁺ , Fried Capers, Lemon Agrumato	
Seared Dry Brined Porchetta	25
Spanish Style Risotto ⁺ , Alabama Corn, Purple Zebra Tomatoes, Sauce Romesco ⁺ , Farm Scallion Jelly	
Joyce Farm's Jamaican Jerk Chicken	30
Farro Risotto ⁺ , Okra, Heirloom Cherry Tomatoes, House Jerk BBQ Sauce, Pineapple Salsa	
Grilled Duroc Bone-In Pork Chop	33
Poblano-Jalapeno Creamed Greens, Peach Gastrique, Crispy Shallots	
*Southern River Farms CAB Filet Mignon	42
Chorizo-Tolman Mashed Potato, Grilled Asparagus, Salsa Matcha Butter, Sauce Diane ⁺	
*Mishima Reserve 4 Star Prime Wagyu Ribeye	MP
Chorizo-Tolman Mashed Potato, Farm Vegetables, Salsa Matcha Butter ⁺ , Sauce Diane ⁺	

Desserts

Peruvian Bread Pudding	10
Hinkle's Bread, Golden Raisins, Ruby Port, Vanilla, Rum Anglaise, Macerated Berries	
Chiviricos	10
Cinnamon Sugar Fried Crisps, Guava-Banana Sauce, Vanilla Bean Ice Cream	
Lemon-Thyme Soufflé	10
Kirshwasser Cherry Chutney, Thyme Sorbet, Granola	

Specials

Grilled Picanha Steak
38
Fried Polenta Bread, Applewood
Smoked Tomato, Shishito,
Castelvetrano Chimichurri

Mojo Grilled Shiitakes (Vegan)
12
Jalapeno-Melon Jam, Radish,
Gremolata, Lemon Oil

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

⁺Common Allergen (Nut, Dairy, Soy, etc.)