



<b>Mojito</b>	<b>9</b>
Cuban Style Rum, Fresh Lime, Spearmint, Crisp Soda Flavors \$2 (Blackberry, Blood Orange, Tangerine, Meyer Lemon, Prickly Pear, Raspberry, Blueberry, Guava, Passionfruit, Mango, Pineapple, Strawberry, Coconut)	
<b>Daiquiri</b>	<b>9</b>
Cuban Style Rum, Fresh Lime, Cane Sugar Flavors \$2 (Blackberry, Banana, Blood Orange, Meyer Lemon, Tangerine, Prickly Pear, Raspberry, Blueberry, Guava, Passionfruit, Mango, Pineapple, Strawberry, Hemingway) Frozen \$1	
<b>The Cayo Coco Old Fashioned</b>	<b>10</b>
The Real McCoy 5yr Cayo Coco Barrel Pick, Panela Sugar, Brazilian Chocolate Bitters, Orange Peel	
<b>Bananas in the Sand</b>	<b>12</b>
Goslings Black Seal, Cocchi di Torino, House Cherry Heering, Blood Orange, Banane du Bresil, Lime	
<b>Milk Punch #1</b>	<b>14</b>
Clarified Milk Punch with Miles Rainwater Madeira, Elijah Craig Barrel Proof, Mango, Lemon, & Cinnamon Spiced Tea	
<b>Mai Tai</b>	<b>15</b>
Plantation Clarendon 2009 Cayo Coco Single Barrel Selection, Smith & Cross Jamaican Rum, House-Made Almond Orgeat, Lime, Curacao	
<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>Barbados Rum Punch</b>	<b>12</b>
The Real McCoy 5yr Cayo Coco Barrel Pick, Coconut Water, Fresh Lime, Sugarcane Syrup, Grated Nutmeg	
<b>Bourbon Special</b>	<b>12</b>
Bourbon, Velvet Falernum, Lime, Bitters, & Ginger Beer	
<b>Sol y Sargasso ...an adventurous &amp; savory agave sour...</b>	<b>14</b>
El Viaje Raicilla, Lime, Fennel, Kelp, Absinthe, & Yellow Chartreuse	
<b>Guri Guri</b>	<b>12</b>
Aged & Coconut Rum Delicately Blended with Strawberry, Fresh Citrus, Guava, Coconut Milk, and Li Hing Mui; A Hawaiian Delight!	
<b>Cosmo "Reserve" ...Pantone's Color of the Year 2023...</b>	<b>11</b>
Starlino Apertivo, Vodka, Tart Lemon, Prickly Pear, Combier Orange, Flora Bitters	
<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>Fog Cutter</b>	<b>13</b>
A classic blend of lemon, almond, & tropical fruit with rum, cognac, rancio sec, & gin. Topped with sherry-almond foam.	
<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
Blackberry Farms Saison	6
Cigar City <i>Jai Alai</i> IPA	6
Cigar City <i>Fancy Papers</i> Hazy IPA	6
Cigar City <i>Maduro</i> Brown Ale	8
Cigar City <i>Guayabera</i> Pale Ale	6
Urban Artifact <i>Teak</i> Tropical Tart Ale 7.2%	6
Xingu Brazilian Black Lager	5
<b>NA Beverages</b>	
Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea	3
Mexican Coke	4
Café Cubano, Cortadito, Café Con Leche, Hot Tea	5
<b>NA Cocktail Lime in the Coconut</b>	<b>7</b>
<b>Mojito Non-Alcoholic</b>	<b>7</b>

#### Wine

##### Bubbles

Avinyo Brut Cava	10/42
Champagne J. M. Gobillard NV Brut	14/70
Champagne J.M. Gobillard NV Rose	14/70
Champagne Moet & Chandon Brut	xx/80
Champagne Veuve Clicquot Brut	xx/85
Champagne Nicolas Feuillatte Palmes d'Or	xx/200

##### White / Rose

Rose Txakolina Ameztoi Getariako	12/48
Albariño la Nessa, Rias Baixas '21	12/48
Viognier The Hermit Crab, McLaren Vale '21	12/48
Chenin Blanc L'Ecole No 41, Yakima Valley '21	12/48
Riesling Donhoff Trocken, Kahlenberg '21	14/52
Pinot Gris Illahe, Willamette Valley '21	14/52
Moscato Vietti d'Asti	9/38
Bordeaux Blanc Clos Des Lunes '19	13/50
Chardonnay Walt, Sonoma Coast 2018	14/57
Chardonnay Bergstrom 'Old Stones' 2018	XX/78

##### Red

Hyland Estates Pinot Noir, Willamette Valley	15/60
Pipeño Lomas de Llahuen, D.O Itata Chile '20	13/60
Tempranillo Martúe Evolution, Toledo Spain '19	14/57
Mencia Guimaro, Ribeira Sacra Spain '20	14/57
Corbieres Domaine Fontsaite Reserve '20	16/70
Broc Cellars KouKou Cab Franc 2020	xx/60
Joan d'Anguera Finca L'Argata Garnatxa 2016	xx/72
Chateau Puech-Haut La Closerie du Pic 2016	xx/75
Hirsch "Bohan-Dillon" Pinot Noir 2017	xx/100
Senorio de San Vicente Rioja 2017	xx/106
DuMOL Russian River Valley Pinot Noir 2019	xx/120
Paradigm Cabernet Oakville, Napa Valley 2017	xx/175

##### Dessert

Cocchi Sparkling Brachetto D'Acqui. DOCG	9/xx
Miles Rainwater Madeira	9/xx
Bodegas Yuste Aurora Oloroso Sherry NV	9/xx
Quinta do Infantado Ruby Port NV	9/xx