



Cayo Coco Rum Bar & Restaurant January 2023

Small Plates

Arugula Salad	12
Asian Pear • Pepitas • Cotija • Sweetie Drops • Apple-Agave Vinaigrette	
Pappas Huancaína	14
Fried Fingerlings • Sauce Huancaína • Egg • Cured Yolk	
Seasonal Dips	21
Charro Bean • Labneh Olive • Smoked Trout • Crudit� • Lavash	
Media Noche Croquettes	14
Ham • Mojo Pork • Gruyere • Dill Mustard Aioli	
Ceviche	17
Tuna • Peppers • Ginger • Citrus • Plantain Chips	
Mole Octopus	16
Mole Rojo • Mole Verde • Beets • Chayote • Peanuts	
Beef Picadillo Empanadas	14
Pico • Lime Crema • Pickled Onions	

Entrees

Cubano	<i>(Served with Plantain Chips Or Soup of the Day)</i>	18
Ham • Mojo Pork • Swiss Cheese • Yellow Mustard • Pickles • Hinkle’s Cuban Roll		
Ireland Farms Seasonal Vegetables		20
Chefs Choice • Depends On Nature		
Seared Scallops		38
Chorizo • Fingerlings • Scallions • Romesco		
Joyce Farm’s Jerk Chicken		26
Farro Risotto • Cherry Tomatoes • Jerk BBQ • Pineapple Salsa		
Duroc Pork Escabeche		28
Black Eyed Pea Escabeche • Sweet Potato • Collards • Nana’s Chili Cornbread		
Prime Flank Steak		28
Charro Beans • Potlikker Rice • Salsa Matcha		
15oz Ribeye		MP
Tallow Potato Pav� • Caesar Salad • Cowboy Butter		

Desserts

Budino	12
Brownie • Rum Gelee • Fleur de Sel	
Rye Financier	10
Yogurt Mousse • Pistachio • Mint	
Sopapillas	10
Fried Tortilla • Cinnamon Sugar • Orange Butter • Vanilla Ice Cream	
Orange Creamsicle • Coffee Cardamom	5
House Made Ice Cream • Two Scoops	

• Executive Chef Trent Sullivan • Sous Chef Chris Ippolito • Owner Andrew Collins • Managing Partner Josh Schaff

•Thank You To Ireland Farms For Providing All The Beautiful Produce•

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

* Common Allergen (Nut, Dairy, Soy, etc.)_