



<b>Mojito</b>	<b>9</b>
Cuban Style Rum, Fresh Lime, Spearmint, Crisp Soda Flavors \$2 (Blackberry, Prickly Pear, Meyer Lemon, Raspberry, Blueberry, Guava, Passionfruit, Mango, Pineapple, Strawberry, Coconut)	
<b>Daiquiri</b>	<b>9</b>
Cuban Style Rum, Fresh Lime, Cane Sugar Flavors \$2 (Blackberry, Prickly Pear, Meyer Lemon, 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 Traditional Blend, Panela Sugar, Brazilian Chocolate Bitters, Orange Peel	
<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>Banana Saturn...Jazz Riff on J "Popo" Galsini's 1967 IBA World Championship Cocktail...</b>	<b>14</b>
An exotic infusion of Banana and Gin, shaken with Lemon, Almond Orgeat, West Indies Falernum, and Passionfruit	
<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>Bananas in the Sand</b>	<b>12</b>
Goslings Black Seal, Cocchi di Torino, House Cherry Heering, Blood Orange, Banane du Bresil, Lime	
<b>Barbados Rum Punch</b>	<b>12</b>
The Real McCoy 5yr Cayo Coco Barrel Pick Pot Still, Coconut Water, Fresh Lime, Sugarcane Syrup, Grated Nutmeg	
<b>Jasper's Planters Punch...Jasper LaFranc, Bay Roc Hotel 1960's ...</b>	<b>12</b>
Myer's Cayo Coco Barrel Selection Shaken with Jasper's Secret Lime Mix	
<b>Illegal Flamingo</b>	<b>14</b>
A Herbal & Refreshing Frozen Blend of El Viaje Raicilla, Strawberry, Coriander, Cocchi Brachetto, Lime, & Cayenne	
<b>Bourbon Special</b>	<b>12</b>
Bourbon, Velvet Falernum, Lime, Bitters, & Ginger Beer	
<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>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>The Gun Club Punch ...Adapted Trader Vic's Bartenders Guide 1972...</b>	<b>13</b>
Aged Spanish Rum Shaken Vigorously with Pomegranate, Lemon, Pineapple, Thai Tea and topped with a Swedish Punsch & Black Tea 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>Classic of the Month : The New York Sour</b>	<b>13</b>
Elijah Craig Toasted Barrel, Fresh Lemon, Angostura, Vanilla - Cardamom Rioja Foam	
<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
Scofflaw Dirty Beaches Tropical Wheat	6
Blackberry Farms Saison	6
Cigar City <i>Jai Alai</i> IPA	6
Cigar City <i>Fancy Papers</i> Hazy IPA	6
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
Café Cubano, Cortadito, Café Con Leche	5
Hot Tea: Harney & Sons Paris, Chamomile, Cinnamon, Rishi Sencha Green	5
<b>NA Cocktail Lime in the Coconut</b>	<b>8</b>
Fresh Lime, Pineapple, Coconut Cream, Soda	
<b>Mojito Non-Alcoholic</b>	<b>7</b>
Made with Harmless Coconut Water : Add a Flavor \$2	

<b>Wine</b>	
<b>Bubbles</b>	
Cava Brut Nature Biutiful	10/42
Champagne J. M. Gobillard NV Brut	14/65
Champagne J.M. Gobillard NV Rose	14/65
Champagne Moet & Chandon Brut	xx/80
Champagne Veuve Clicquot Brut	xx/85
Champagne Nicolas Feuillatte Palmes d'Or	xx/200
<b>White / Rose</b>	
Rose Chiaretto Di Bardolino Fulvio, Italy '21	10/42
Rose Château de Trinqueddel Tavel Rhone '21	14/52
Riesling Donhoff Trocken, Kahlenberg '21	14/52
Albariño la Nessa, Rias Baixas '21	12/48
Txakolina Ameztoi Getariako '21	12/48
Pinot Gris Illahe, Willamette Valley '21	14/52
Viognier The Hermit Crab, McLaren Vale '21	9/42
Sauvignon Blanc Lieu Dit, Santa Ynez Valley '20	14/52
Bordeaux Blanc Clos Des Lunes '19	10/43
Chardonnay Walt, Sonoma Coast '19	15/60
<b>Red</b>	
Pinot Noir Hyland Estates, Willamette '21	15/60
Pipeño Lomas de Llahuen, D.O Itata Chile '20	13/60
Tempranillo Martúe Evolution, Toledo Spain '19	8/34
Mencia Guimaro, Ribeira Sacra Spain '20	14/57
Rioja El Coto Crianza 2018	14/57
Joan d'Anguera Finca L'Argata Garnatxa 2016	xx/72
Chateau Puech-Haut La Closerie du Pic 2016	xx/75
Senorio de San Vicente Rioja 2017	xx/85
Vino de Autor Voché Rioja 2001	xx/95
Coto de Imaz Rioja Gran Reserva 2016	xx/95
Hirsch "Bohan-Dillon" Pinot Noir 2017	xx/100
DuMOL Russian River Valley Pinot Noir 2019	xx/120
Justin Cabernet, Paso Robles 2019	xx/72
Paradigm Cabernet Oakville, Napa Valley 2017	xx/175
<b>Dessert / Fortified</b>	
Cocchi Sparkling Brachetto D'Acqui. DOCG	9/xx
Miles Rainwater Madeira	9/xx
Miles Madeira Seco - Dry Miles 10 Years	10/xx
Miles Madeira Doce - Rich Miles 10 Years	10/xx
Miles Tinta Negra Rich Vintage 1997	32/xx
Bodegas Yuste Aurora Oloroso Sherry NV	9/xx
Quinta do Infantado Ruby Port NV	9/xx