



Cayo Coco Rum Bar & Restaurant March 2023

Small Plates

Ireland Farm's Greens	12
Asian Pear • Pepitas • Cotija • Sweet Drops • Apple-Agave Vinaigrette	
Bread Service	10
Cassava Cheese Bread • Rum Honey Butter	
Papas Huancaína	14
Fried Fingerlings • Sauce Huancaína • Egg	
Albondigas	15
Ojo Rojo • Cotija • Peanut • Pickled Onion • Cilantro	
Ceviche	17
Tuna • Peppers • Ginger • Citrus • Plantain Chips	
Octo Frito	16
Karaage Batter • Kosho Aioli	
Beef Picadillo Empanadas	14
Pico • Lime Crema • Pickled Onions	

Entrees

Cubano	18
Ham • Mojo Pork • Mustard • Pickle • Hinkle's Bread • Chips	
Black Bean Galette	21
Millet • Broccoli • Pepita Mole	
Grilled Swordfish	34
Caulilini • Grenobloise • Lemon Pepper • Brown Butter	
Joyce Farm's Jerk Chicken	26
Farro Risotto • Cherry Tomatoes • Jerk BBQ • Pineapple Salsa	
Duroc Pork Porterhouse	28
Chimichurri • Polenta • Hibiscus Shallots • Popped Sorghum	
Duck Breast	37
Baby Carrots • Mushrooms • Kombu Aioli	
Flank Steak	28
Rice • Pinto Beans • Whey • Salsa Matcha	
15oz Ribeye	MP
Tallow Potato Pavé • Caesar Salad • Cowboy Butter	

Desserts

Dark Chocolate Terrine	12
Almond Diplomat • Mezcal Caramel • Maldon	
Lemon Bar	12
Cheesecake • Poppy Seed • Lavender	
Sopapillas	10
Fried Tortilla • Cinnamon Sugar • Guava-nana • Vanilla Ice Cream	
House Vanilla • Pecan Sandie	5
House Made Ice Cream • Two Scoops	

• We Are Happy To Omit any Items For Dietary Restrictions •

• Substitutions Are Politely Declined •

• 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