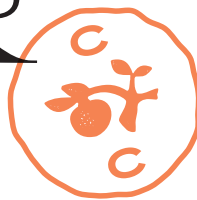




BEBER



COCKTAILS

MOJITO** 10

Cuban Style Rum, Fresh Lime, Spearmint, Crisp Soda

See Flavors Below

** Non-Alcoholic Available*

DAIQUIRI** 10

Cuban Style Rum, Fresh Lime, Cane Sugar, See Flavors Below

*Frozen +1 — * Non-Alcoholic Available*

Flavors: +2 — *Rhubarb, Blackberry, Prickly Pear, Raspberry, Guava, Mango, Passionfruit, Pineapple, Strawberry, Meyer Lemon, Coconut, Blueberry, Tangerine, Blood Orange, Spiced Cranberry*

OLD CUBAN 12

Premium Aged Rum, Lime, Crisp Sparkling Cava, Spearmint

Aubrey Sanders, Pegu Club NYC

THE CAYO COCO OLD FASHIONED 11

Premium Aged Dark Rum, Panela Sugar, Brazilian Chocolate Bitters, Orange Peel

CC Staff Upgrade: Ron Izalco Cayo Barrel Pick

MAI TAI** 15

Plantation Clarendon 2009 Cayo Coco Single Barrel Selection, Myer's Cayo Coco Barrel Selection, House-Made Almond Orgeat, Lime, Curacao

COCO PIÑA COLADA** 14

A Frozen and Creamy Blend of Rum, Pineapple, Lime, & Coconut

Make it a Miami Vice with Fresh Strawberry Liqueur

4

JASPER'S PLANTERS PUNCH 12

Myer's Cayo Coco Barrel Selection Shaken with Jasper's Secret Lime Mix

Jasper LeFranc, Bay Roc Hotel 1960's

BANANA PAINKILLER 15

English Rum, Coconut, Pineapple, Falernum. Topped with Banana-Almond Foam.

BANANAS IN THE SAND 13

Aged Rum, House Cherry Liqueur, Fresh OJ, Lime, Banana, Cocchi di Torino

CLARIFIED MILK PUNCH #14: PEARL DIVER 14

A Long Lost Don the Beachcomber Classic.

Clarified Rum, Butter, Cinnamon, Spice, and Everything Nice.

CAYO LIBRE 14

Don Q Cristal, Cayo's Kola. Bottled and Carbonated in House.

Argentinian Style (Fernet Francisco)

MANGO ON THE MIND 11

Spanish Aged Rum Shaken with Mango, Orange, Lime, Gran Mariner

GURI GURI** 14

Aged & Coconut Rums Delicately Blended with Strawberry, Fresh Citrus, Guava, Coconut Milk, and Li Hing Mui;

A Hawaiian Delight

THE ZOMBIE (LIMIT 2 PER GUEST) 15

Overproof Rum Blend Served Tall with Lime, Grapefruit,

***NA Available*





WINE

BUBBLES

Pares Balta Brut Cava	10/42
Domaine Bousquet Sparkling Rose Mendoza	12/48
Champagne Nicolas Feuillatte Palmes d'Or	xx/200

WHITE / ROSE

Rose Domaine de Figueirasse Gris de Gris '23	14/56
Sancerre Crochet Dominique et Janine Loire '23	15/60
Sauvignon Blanc Clos Henri Marlborough, NZ '22	14/42
Albariño La Marea "Monterey County" 2023	12/48
Chardonnay Walt, Sonoma Coast '19	15/57
Riesling Ernest Burn, Alsace, FR '19	14/52

RED

Pinot Noir Five Faces Fullerton '19	15/52
Tio Uco Vino de Comarca Castilla y Leon '22	13/41
Malbec Luca Mendoza Argentina '18	16/62
Mencia Guimaro Finca Meixeman '18	xx/78
Grenache Noir La Ferme de la Foret '21	xx/89
Dumol Pinot Noir, Russian River Valley '21	xx/120
Chiron Mountain Reserve Cabernet, Cali. '19	xx/150
Groth Reserve Cabernet, Oakville 2019	xx/225
Domaine Janasse Chateauneuf Du Pape '20	xx/128
Bodegas Manzanos Tinto, Spain 1961	xx/225
Bodegas Manzanos Tinto, Spain 1949	xx/345

BEER

Dos XX Lager	<i>16oz Draft</i>	7
Modelo Especial		5
Negra Modelo		5
Pabst Blue Ribbon Tall Boy		5
Imperial Costa Rican Lager		5
Corona Light		5
Red Stripe		5
Xingu Brazilian Black Lager		5
Red Clay Tres Barbas Mexican Lager		6
Cigar City Jai Alai IPA		6
Hi-Wire Hazy IPA		8
Good People Pale Ale		5
Prairie Rainbow Sherbet Sour Ale		6

NA BEVERAGES

Coke, Diet Coke, Sprite, Ginger Beer, Iced Tea	4
Mexican Coca Cola	5
Lime in the Coconut	8



HOLIDAY COCKTAILS

SALTED HONEY CIDER TODDY 12

Aged Rum, Estaboga Honey, Red Apple Cider,
Maldon Sea Salt

HOT ZOMBIE 12

Zombie Rum Blend, Lime, Ceylon Cinnamon,
Pineapple

HOT BUTTERED RUM 12

Aged Rum Blend, Butter, Brown Sugar, Molasses,
Baking Spices

EGGNOGG 12

Ron Izalco CC Barrel, Rancio Sec, Mexican
Vanilla, Cream, Farm Egg, Grated Nutmeg

