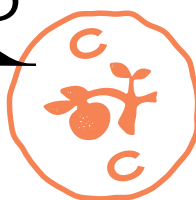




BEER



COCKTAILS

MOJITO** 11

Cuban Style Rum, Fresh Lime, Spearmint, Crisp Soda

See Flavors Below

** Non-Alcoholic Available*

DAIQUIRI** 11

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

*Frozen +1 — * Non-Alcoholic Available*

Flavors: +2 — *Blackberry, Prickly Pear, Raspberry, Guava, Mango, Passionfruit, Pineapple, Strawberry, Coconut*

OLD CUBAN 13

Premium Aged Rum, Lime, Crisp Sparkling Cava, Spearmint

Aubrey Sanders, Pegu Club NYC

THE CAYO COCO OLD FASHIONED 12

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

RUM RYE SAZERAC 14

Barrel Aged Two Months with Peychauds, Gomme Syrup, Pineapple Absynthe Rinse

HOTEL NACIONAL ESPECIAL 12

Cuban Style Rum Shaken with Lime, Fresh Pineapple, Apricot Brandy, and Angostura Bitters

BLACK OPS 12

Black Mission Fig Infused Rum, Lime, Fresh OJ, Pineapple, Falernum, Cocchi Americano

MAI TAI** 15

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

COCO COLADA** 14

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

Make it a Miami Vice with Fresh Strawberry Liqueur

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.

CLARIFIED MILK PUNCH #18: RED BANANA JUNGLE BIRD 14

Ron Colon Red Banana Rum and Coruba Jamaican

Rum Blended with Fresh Lime, Pineapple, Campari, and Rhum

Clement Bana Canne Liqueur

SEALANDER JUNGLE BIRD 14

Sealander Three Ocean Rum Shaken with Lime, Pineapple, Campari, and Demarara

CAYO LIBRE 10

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

Argentinian Style - add Fernet Francisco

MANGO ON THE MIND 12

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;

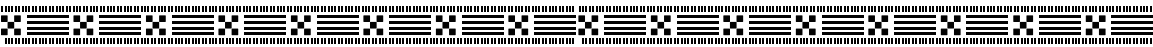
A Hawaiian Delight

THE ZOMBIE (LIMIT 2 PER GUEST) 15

Overproof Rum Blend Served Tall with Lime, Grapefruit, Pomegranate, West Indies Spices, and Absinthe

***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

Gris de Gris Domaine de Figueirasse ‘23	14/60
Rose Txakolina Txomin Etxaniz ‘22	14/56
Sauvignon Blanc Touraine Loire Valley ‘23	14/56
Txakolina Ameztoi Getariako ‘24	14/56
Chardonnay Alta Maria Santa Maria Valley ‘21	15/57
Xarel-lo Amphora Brisat Orange Wine ‘20	14/56

RED

Pinot Noir Five Faces Fullerton ‘19	15/52
GSM Vacqueyras Domaine de Charbonniere ‘22	18/72
Malbec Zolo Reserve Mendoza Argentina ‘22	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	16oz Draft	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

