

SMALL PLATES

BEEF PICADILLO EMPANADAS 15

Pico de Gallo • Lime Crema • Pickled Red Onion

SMOKED FISH FRITTER 15

Avocado Puree • Pickled Okra

TOSTONES 12

Cheese Dip • Chili Oil

SNAPPER CEVICHE 21

Coconut-Lime • Salsa Criolla • Sweet Potato

MACARONI PIE 15

Smoked Cheddar • Bacon Leek Jam • Nori

FROM THE FARM

COLLARD GREEN CORNBREAD 14

Eastaboga Hot Honey • Rum Butter

TAMARIND CAESAR 15

Anchovies • Croutons • 1605 Manchego

TYPHOON BRUSSEL SPROUTS 12

Ginger • Crispy Garlic • Lime

ENTREES

Suggested wine or beer pairings listed below each entree.

BLACKENED SNAPPER 42

Sauce Creole • Fingerlings • Lemon Zest

Albarino La Marea Monterey County 2024 16

JERK CHICKEN 29

Farro Risotto • Cherry Tomato • Jerk BBQ • Pineapple Salsa

Red Stripe Jamaican Lager 5

CUBANO SANDWICH 18

Yucca Fries • Calypso

Imperial Costa Rican Lager 5

OXTAIL FRIED RICE 28

Sweet Plantains • Burnt Onion Yum Yum • Candied Oranges

Pinot Noir Patricia Green "Freedom Hill" 16

BISTRO FILET 40

Gruyere Mash • Shishito Au Poivre • Fried Onions

Cabernet Sauvignon Brea Paso Robles 2022 17

CAYO CHEESEBURGER 22

White Cheddar • Rum Onions • Pickle • Tamarind Calypso • Furikake Fries

ADD CONECUH BACON +\$2
Alabama Light 5

Dishes may include items not listed.

Substitutions are politely declined. We are happy to omit any items for dietary restrictions.

Parties of 6+ are subject to an automatic gratuity.

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

Executive Chef Chris Ippolito Owner Andrew Collins Managing Partner Josh Schaff



BEER



COCKTAILS

MOJITO**	11
Cuban Style Rum, Fresh Lime, Spearmint, Crisp Soda See Flavors Below <i>* Non-Alcoholic Available</i>	
DAIQUIRI**	11
Cuban Style Rum, Fresh Lime, Cane Sugar <i>Frozen +1 — * Non-Alcoholic Available</i> Flavors: +2 — Coconut, Blackberry, Prickly Pear, Guava, Passionfruit, Pineapple, Strawberry, Raspberry, Blood Orange	
MAMAJUANA SHOOTER	5
A Dominican Elixir of Vitality; Composed of Aged Rum, Wine, Honey, and Island Spices	
OLD CUBAN	13
Premium Aged Rum, Lime, Sparkling Cava, Spearmint <i>Aubrey Saunders, Pegu Club NYC</i>	
THE CAYO COCO OLD FASHIONED	12
Premium Aged Dark Rum, Panela Sugar, Brazilian Chocolate Bitters, Orange Peel <i>Staff Upgrade: Planteray Mister Fog No. 2</i>	
HOTEL NACIONAL ESPECIAL	12
Cuban Style Rum, Lime, Fresh Pineapple, Apricot Brandy	
MANGO ON THE MIND	12
Spanish Aged Rum Shaken with Mango, Orange, Lime, & Orange Curaçao	
MAI TAI**	15
Plantation Clarendon 2009 Cayo Coco Single Barrel Selection, Myers's Cayo Coco Barrel Selection, Appleton Estate, House Almond Orgeat, Lime, Curaçao	
BARRON SAMEDI	11
Created by Beachbum Berry for a New Orleans Happy Hour. A Beguiling Rhum Punch of Cinnamon and Citrus. Rumor Has It, One Leads to Many.	
JASPERS OVERPROOF RUM PUNCH	12
Jamaican Overproofed White Rum Shaken with Jasper's Secret Mix of Lime, Nutmeg, and Angostura Bitters. <i>Jasper LeFranc, Bay Roc Hotel 1960's</i>	
CLARIFIED MILK PUNCH #19: RASPBERRY HURRICANE	14
Myers George T Stagg Barrel Finish, Lemon, Raspberry Fassionola. Crystal Clear, Deceptively Smooth.	
GURI GURI**	14
Aged & Coconut Rums Delicately Blended with Strawberry, Fresh Citrus, Guava, Coconut Milk, and Li Hing Mui; A Hawaiian Delight.	
COCO COLADA**	15
A Frozen and Creamy Blend of Rum, Pineapple, Lime, and Coconut <i>Make it a Miami Vice</i> 4 <i>Lime in The Coconut (NA On the Rocks)</i> 10	
THE ZOMBIE (LIMIT 2 PER GUEST)	16
Appleton Estate, Planteray OFTD, Aged Spanish Rum, Served Tall with Lime, Pomegranate, West Indies Spices, and Absinthe	

WINE

BUBBLES

Avingo Brut Cava	15/60
Vegas Altas Sparkling Pet Nat Rose Spain	15/60
Champagne Nicolas Feuillatte Palmes d'Or	xx/200

WHITE / ROSE

Rose Txakolina Txomin Etxaniz '22	14/56
Albarino La Marea Monterey County '24	16/64
Sancerre "La Manoir" '24	15/60
Riesling Pierre Sparr Alsace '24	15/60
EtnaBianco D.O.C. Murgo Italy '23	14/54
Chardonnay Talley Vineyards '23	16/64

RED

Pinot Noir Freedom Hill Vineyard Willamette '23	16/64
Malbec Domaine Bousquet Argentina '24	14/56
GSM Vacqueyras Domaine de Charbonniere '22	17/72
Cabernet Sauvignon Brea Paso Robles '22	17/69
Grenache Noir La Ferme de la Foret '21	xx/89
Barolo Albe G.D. Vajra '21	xx/104
Dumol Pinot Noir, Russian River Valley '21	xx/120
Domaine Janasse Chateauneuf Du Pape '20	xx/125
Chiron Mountain Reserve Cabernet, Cali. '19	xx/150
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
Alabama Light 16oz	5
Red Clay Tres Barbas Lager	6
Imperial Costa Rican Lager	5
Corona Light	5
Oyster City Brown Ale	7
Munk Pils Pilsner	7
Red Stripe	5
Xingu Brazilian Black Lager	5
Cigar City Jai Alai IPA	6
Lo Pitch Hazy IPA	7
Good People Pale Ale	5
Prairie Rainbow Sherbert	7

HOT COCKTAILS

HOT ZOMBIE	11
Zombie Rum Blend, Ceylon Cinnamon, Lime, Pineapple	
HOT BUTTERED RUM	11
Aged Rum Blend, Butter, Brown Sugar, Molasses, Baking Spices	

RUM
LIST



**ASK YOUR SERVER ABOUT OUR NA BEVERAGES!