

## 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 ASPARAGUS 12

Ginger • Crispy Garlic • Lime

## ENTREES

*Suggested wine or beer pairings listed below each entree.*

### RED SNAPPER 42

Collard Green Moqueca • Charred Scallion Salsa Verde • Crispy Plantains

*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 29

Sweet Plantains • Burnt Onion Yum Yum • Candied Oranges

*Pinot Noir Patricia Green "Freedom Hill" 16*

### BISTRO FILET 36

Dutchess Potatoes • Smoked Mole • Horseradish Butter

*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*



## DESSERT

### AFFAGATO 11

Domestique Espresso • Vanilla Ice Cream

### SOPAPILLAS 10

Guava-Banana Sauce • Vanilla Ice Cream

### RUM CAKE 12

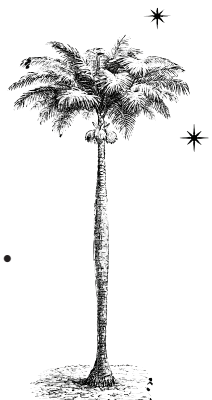
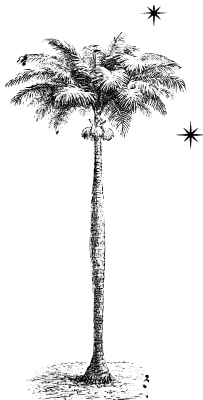
Rum Glaze • Carmelized Pineapple • Vanilla Ice Cream

*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.*





# BEER



## COCKTAILS

*All Liquor Is Tax Inclusive*

<b>MOJITO</b>	14
Cuban Style Rum, Fresh Lime, Spearmint, Crisp Soda See Flavors Below	
<b>DAIQUIRI</b>	14
Cuban Style Rum, Fresh Lime, Cane Sugar <i>Frozen +1 —</i> Flavors: +2 — Coconut, Blackberry, Prickly Pear, Guava, Passionfruit, Mango, Pineapple, Strawberry, Raspberry, Cucumber	
<b>MAMAJUANA SHOOTER</b>	7
A Dominican Elixir of Vitality; Composed of Aged Rum, Wine, Honey, and Island Spices	
<b>OLD CUBAN</b>	15
Aged Rum Shaken with Lime and Angostura. Topped with Crispy Brut Cava. <i>Audrey Sanders, Pegu Club NYC</i>	
<b>THE CAYO COCO OLD FASHIONED</b>	15
Premium Aged Dark Rum, Panela Sugar, Brazilian Chocolate Bitters, Orange Peel	
<b>ESPRESSO MARTINI</b>	14
Aged Rum, Domestique Espresso, Cynar <i>Choice: Classic, Mocha, Carajillo</i>	
<b>MANGO ON THE MIND</b>	15
Spanish Aged Rum Shaken with Mango, Orange, Lime, & Orange Curaçao	
<b>MAI TAI</b>	18
Plantation Clarendon 2009 Cayo Coco Single Barrel Selection, Myers's Cayo Coco Barrel Selection, Appleton Estate, House Almond Orgeat, Lime, Curaçao <i>Voted No. 2 Mai Tai in the Country by Punch Magazine</i>	
<b>HONEY, HONEY</b>	15
Brown Butter Washed Willet Bourbon, Eastaboga Bee Co. Honey, Fresh Lemon, Harney & Sons Paris Tea.	
<b>JASPERS OVERPROOF RUM PUNCH</b>	15
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>	
<b>CLARIFIED MILK PUNCH #20: WHITE LINEN</b>	17
Gin, Fresh Lemon, Cucumber, Yellow Chartreuse, St. Germaine. Crystal Clear, Bright, and Slightly Salty.	
<b>BANANA PAINKILLER</b>	17
Aged Rum, Coconut, Pineapple, Orange, Falernum. Topped with Banana-Nut Foam.	
<b>GURI GURI</b>	17
Aged & Coconut Rums Delicately Blended with Strawberry, Fresh Citrus, Guava, Coconut Milk, and Li Hing Mui; A Hawaiian Delight.	
<b>COCO COLADA</b>	18
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	
<b>THE ZOMBIE (LIMIT 2 PER GUEST)</b>	19
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	18/72
Riesling Pierre Sparr Alsace '24	15/60
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	18/72
Cabernet Sauvignon Brea Paso Robles '22	17/69
Barolo Albe G.D. Vajra Nebbiolo '21	xx/84
Cabernet Franc Domaine Des Closiers 2022	xx/76
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 16oz Draft	7
Modelo Especial	5
Negra Modelo	5
Imperial Costa Rican Lager	5
Corona Light	5
Red Stripe	5
Cigar City Jai Alai IPA	6
Lo Pitch Hazy IPA	7
Prairie Rainbow Sherbert	7

## NA BEVERAGES

<b>MOJITO**</b>	7
Harmless Harvest Coconut Water, Fresh Lime, Spearmint, Crisp Soda	
<b>DAIQUIRI**</b>	7
Harmless Harvest Coconut Water, Fresh Lime, Cane Sugar Flavors: +2 — Coconut, Blackberry, Prickly Pear, Guava, Passionfruit, Pineapple, Strawberry, Raspberry	
<b>GURI GURI**</b>	11
Harmless Harvest Coconut Water Blended with Strawberry, Fresh Citrus, Guava, Coconut Milk, and Li Hing Mui; A Hawaiian Delight.	
<b>MAI TAI**</b>	18
Harney & Sons Cinnamon Spiced Tea, Almond, Orange, Lime	
<b>COCO COLADA**</b>	11
A Frozen and Creamy Blend Pineapple, Lime, and Coconut	

RUM  
LIST

