

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

TAMARIND CAESAR 15

Anchovies • Croutons • 1605 Manchego

GRILLED ASPARAGUS 12

Spring Onion • Aji Hollandaise • Tasso

COLLARD GREEN CORNBREAD 14

Eastaboga Hot Honey • Rum Butter

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

JERK CHICKEN 29

Farro Risotto • Cherry Tomato • Jerk BBQ • Pineapple Salsa

Red Stripe Jamaican Lager

CUBANO SANDWICH 18

Yucca Fries • Calypso

Imperial Costa Rican Lager

OXTAIL FRIED RICE 29

Sweet Plantains • Burnt Onion Yum Yum • Candied Oranges

Pinot Noir Patricia Green "Freedom Hill"

BISTRO FILET 34

Gruyere Mash • Shishito Au Poivre • Fried Onions

Cabernet Sauvignon Brea Paso Robles 2022

CAYO CHEESEBURGER 22

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

ADD CONECUH BACON +\$2

Alabama Light

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

MOJITO	14
Cuban Style Rum, Fresh Lime, Spearmint, Crisp Soda See Flavors Below	
DAIQUIRI	14
Cuban Style Rum, Fresh Lime, Cane Sugar <i>Frozen +1 —</i> Flavors: +2 — Coconut, Blackberry, Prickly Pear, Guava, Passionfruit, Pineapple, Strawberry, Raspberry	
MAMAJUANA SHOOTER	7
A Dominican Elixir of Vitality; Composed of Aged Rum, Wine, Honey, and Island Spices	
SOUTHSIDE	15
Gin Shaken with Lime, Angostura, Spearmint <i>Al Capone's Drink of Choice</i>	
THE CAYO COCO OLD FASHIONED	15
Premium Aged Dark Rum, Panela Sugar, Brazilian Chocolate Bitters, Orange Peel	
ESPRESSO MARTINI	14
Aged Rum, Domestique Espresso, Cynar <i>Choice: Classic, Mocha, Carajillo</i>	
MANGO ON THE MIND	15
Spanish Aged Rum Shaken with Mango, Orange, Lime, & Orange Curaçao	
MAI TAI	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>	
HONEY, HONEY	15
Brown Butter Washed Willet Bourbon, Eastaboga Bee Co. Honey, Fresh Lemon, Harney & Sons Paris Tea.	
JASPERS OVERPROOF RUM PUNCH	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>	
CLARIFIED MILK PUNCH #19: RASPBERRY HURRICANE	17
Myers George T Stag Barrel Finish, Lemon, Raspberry Fassionola. Crystal Clear, Deceptively Smooth.	
BANANA PAINKILLER	17
Aged Rum, Coconut, Pineapple, Orange, Falernum. Topped with Banana-Nut Foam.	
GURI GURI	17
Aged & Coconut Rums Delicately Blended with Strawberry, Fresh Citrus, Guava, Coconut Milk, and Li Hing Mui; A Hawaiian Delight.	
COCO COLADA	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	
THE ZOMBIE (LIMIT 2 PER GUEST)	19
Appleton Estate, Planteray OFTD, Aged Spanish Rum, Served Tall with Lime, Pomegranate, West Indies Spices, and Absinthe	

WINE

BUBBLES

Avinyo 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 Etzaniz '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
Red Clay Tres Barbas Lager	6
Imperial Costa Rican Lager	5
Corona Light	5
Oyster City Brown Ale	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

NA BEVERAGES

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

RUM
LIST

