

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

FROM THE FARM

TAMARIND CAESAR 15
 Anchovies • Croutons • 1605 Manchego

COLLARD GREEN CORNBREAD 14
 Eastaboga Hot Honey • Rum Butter

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

MOJITO 14
Cuban Style Rum, Fresh Lime, Spearmint, Crisp Soda
See Flavors Below

DAIQUIRI 14
Cuban Style Rum, Fresh Lime, Cane Sugar
Frozen +1 —
Flavors: +2 — Coconut, Blackberry, Prickly Pear, Guava, Passionfruit, Mango, Pineapple, Strawberry, Raspberry, Blueberry, Peach

MAMAJUANA SHOOTER 7
A Dominican Elixir of Vitality; Composed of Aged Rum, Wine, Honey, and Island Spices

OLD CUBAN 15
Aged Rum Shaken with Lime and Angostura. Topped with Crispy Brut Cava.
Audrey Sanders, Pegu Club NYC

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
Choice: Classic, Mocha, Carajillo

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
Voted No. 2 Mai Tai in the Country by Punch Magazine

JASPERS OVERPROOF RUM PUNCH 15
Jamaican Overproofed White Rum Shaken with Jasper's Secret Mix of Lime, Nutmeg, and Angostura Bitters.
Jasper LeFranc, Bay Roc Hotel 1960's

CLARIFIED MILK PUNCH #20: WHITE LINEN 17
Gin, Fresh Lemon, Cucumber, Yellow Chartreuse, St. Germaine. Crystal Clear, Bright, and Slightly Salty.

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
Make it a Miami Vice 4
Lime in The Coconut (NA On the Rocks) 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

Mont Marcal Brut Cava 2023 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
~~Gabernet 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
Pabst Blue Ribbon 5
Modelo Especial 5
Negra Modelo 5
Imperial Costa Rican Lager 5
Corona Light 5
Red Stripe 5
Xingu Brazilian Black Lager 5
Cigar City Jai Alai IPA 6
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

