

JULY 2026

CAYO COCO

BHM — ALA



SMALL PLATES

CHILTON COUNTY PEACHES Heirloom Tomato • Whipped Queso Fresco	13	GULF SHRIMP CEVICHE Coconut-Lime • Salsa Criolla • Aguachile	18
COLLARD GREEN CORNBREAD Eastaboga Hot Honey • Rum Butter	14	TAMARIND CAESAR Croutons • 1605 Manchego	15
TOSTONES Cheese Dip • Chili Oil	12	FIRE ROASTED SHISHITOS Coconut • Lime Yogurt • Mango Chow Chow	11
BEEF PICADILLO EMPANADAS Pico de Gallo • Lime Crema • Pickled Red Onion	15	TYPHOON OKRA Jalapeno • Ginger • Lime • Crispy Garlic	10

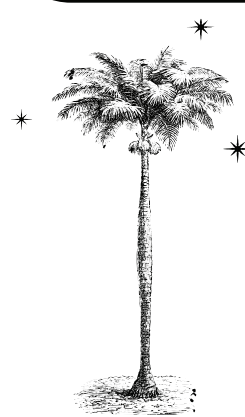


ENTREES

Suggested wine or beer pairings listed below each entree.



PAN SEARED AMBERJACK Coconut Rice • Scotch Bonnet Beurre Blanc <i>Albarino La Marea Monterey County 2024</i>	34 16	OXTAIL FRIED RICE Sweet Plantains • Burnt Onion Yum Yum • Candied Oranges <i>Pinot Noir Patricia Green “Freedom Hill”</i>	29 16
HAITIAN EPIS CHICKEN Alabama Farm Panzanella Salad Tropical • Lime Vinagerette <i>Red Stripe Jamaican Lager</i>	29 5	FLANK STEAK Mojo Marinade • Jerked Rice & Beans • Chimichuri <i>Cabernet Sauvignon Brea Paso Robles 2022</i>	30 17
DUROC PORK CHOP AVAILABLE SPICY Garlic • Citrus Marinade • Jerked Rice & Beans Mango Chow Chow <i>Riesling Pierre Sparr Alsace</i>	28 15	*MONDAY SPECIAL* <i>Cayo Cheeseburger and Dos XX Draft</i> CAYO CHEESEBURGER 20 White Cheddar • Rum Onions • Pickle • Tamarind Calypso • Furikake Fries ADD CONECUH BACON +\$2	
CUBANO SANDWICH Yucca Fries • Calypso Aioli <i>Imperial Costa Rican Lager</i>	18 5		



DESSERT

AFFAGATO 11 Domestique Espresso • Vanilla Ice Cream	SOPAPILLAS 10 Guava-Banana Sauce • Vanilla Ice Cream	RUM CAKE 12 Rum Glaze • Carmelized Peaches • Vanilla Ice Cream
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*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



HAPPY 7TH BIRTHDAY CAYO

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, Rasperry, Blueberry, Peach*

HOTEL NACIONAL ESPECIAL 15
Spanish Style Rum, Lime, Fresh Pineapple, Apricot Brandy

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

OLD CUBAN 14
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

CLARIFIED MILK PUNCH #21: RUM RUNNER 15
Dark Rum, Chilton County Blackberry, Banana, Pineapple, Orange and a Bright Citrus Foam

MANGO ON THE MIND 14
Spanish Aged Rum Shaken with Mango, Orange, Lime, & Orange Curaçao

MAI TAI 17
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

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 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
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
Curuba Mexican Styled Passionfruit IPA 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, Rasperry*

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

