OCT 2026

CAYO COCO

BHM — ALA

SMALL PLATES

FRIED BRUSSEL SPROUTS 10
Perserved Lime • Tamarind-Caesar 1605 Manchego • Plantian Breadcrumbs

COLLARD GREEN CORNBREAD 14
Eastaboga Hot Honey • Rum Butter

TOSTONES 12
Cheese Dip • Chili Oil

GULF SHRIMP CEVICHE 18
Charred Pineapple • Avocado Crema & Corn Gel Pineapple Escabeche • Aji-Amarillo Aquachile

TAMARIND CAESAR 15
Croutons • 1605 Manchego

CHARRED DELICATA SQUASH 10
Lebnah • Jerked Pepitas • Pomegranate

BEEF PICCADILLO EMPANADAS 15
Pico de Gallo • Lime Crema • Pickled Red Onion

SANDWICHES

Sandwiches come with your choice of Furikake Fries, Yucca Fries, or Plantain Chips

CUBANO 18
Mojo Pulled Pork • Swiss Cheese • Cured Ham • Dill Pickle

CAYO CHEESEBURGER 20
White Cheddar • Rum Onions • Pickle • Tamarind Calypso
Make it Island Style 4

ROPA VIEJA 20
Rum Braised Beef • Mojo Peppers & Onions Pickled Fresnos

B.L.T 17
Rum Candied Conecuh Bacon • Gem Lettuce Heirloom Tomatoes • Charred Tomato Aioli

ENTREES

Suggested wine or beer pairings listed below each entree.

PAN SEARED AMBERJACK 34
Coconut Rice • Scotch Bonnet-Beurre Blanc
Albarino La Marea Monterey County 2024 16

JERK CHICKEN 29
Sweet Potato Farro Risotto Crispy Brussel Sprouts • Jus
Red Stripe Jamaican Lager 5

PRIME NEW YORK STRIP 44
Mojo Marinade • Jerked Rice & Beans • Chimichuri
Cabernet Sauvignon Brea Paso Robles 2022 17

JERK DUCK FRIED RICE 29
Coconut-Scallion Rice • Charred Cabbage • Tamarind-Rum Soy
Sancerre "La Manoir" 2024 18

DUROQ PORK CHOP AVAILABLE SPICY 32
Mofongo • Summer Succotash • Mango Chow Chow
Riesling Pierre Sparr Alsace 15

OXTAIL SWEET POTATO GNOCCHI 32
Brown Butter • Sage • Toasted Pecans Aged Cotija
Pinot Noir Patricia Green "Freedom Hill" 16

DESSERT

AFFAGATO 11
Domestique Espresso • Vanilla Ice Cream

SOPAPILLAS 10
Guava-Banana Sauce • Vanilla Ice Cream

RUM CAKE 12
Rum Glaze • Carmelized Seasonal Fruit • 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.*

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BEBER

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*

BANANAS IN THE SAND 15
Brugal Anejo Shaken with Viking Tart Cherry Mead, Citrus, Brazilian Banana, and Cocchi Torino

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
Cigar City Jai Alai IPA	6
Prairie Rainbow Sherbert	7
Prairie Blueberry Boyfriend	8
OEC Brewing Yuzu Pilsner	8
Ayinger Octoberfest	8

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