



## SMALL PLATES

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| <b>BEEF PICADILLO EMPANADAS</b> 15<br>Pico de Gallo • Lime Crema • Pickled Red Onion | <b>SNAPPER CEVICHE</b> 21<br>Coconut-Lime • Salsa Criolla • Sweet Potato |
| <b>COLLARD GREEN CORNBREAD</b> 14<br>Eastaboga Hot Honey • Rum Butter                | <b>TAMARIND CAESAR</b> 15<br>Anchovies • Croutons • 1605 Manchego        |
| <b>TOSTONES</b> 12<br>Cheese Dip • Chili Oil   | <b>FRIED OKRA</b> 10   |

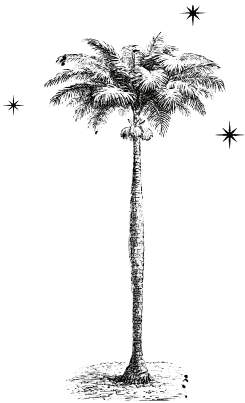


## ENTREES

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



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| <b>RED SNAPPER</b> 42<br>Collard Green Moqueca • Charred Scallion Salsa Verde • Crispy Plantains<br><i>Albarino La Marea Monterey County 2024</i> 16 | <b>OXTAIL FRIED RICE</b> 29<br>Sweet Plantains • Burnt Onion Yum Yum • Candied Oranges<br><i>Pinot Noir Patricia Green "Freedom Hill"</i> 16               |
| <b>JERK CHICKEN</b> 29<br>Farro Risotto • Cherry Tomato • Jerk BBQ • Pineapple Salsa<br><i>Red Stripe Jamaican Lager</i> 5                           | <b>BISTRO FILET</b> 36<br>Dutchess Potatoes • Smoked Mole • Horseradish Butter<br><i>Cabernet Sauvignon Brea Paso Robles 2022</i> 17                       |
| <b>CUBANO SANDWICH</b> 18<br>Yucca Fries • Calypso<br><i>Imperial Costa Rican Lager</i> 5  | <b>CAYO CHEESEBURGER</b> 22<br>White Cheddar • Rum Onions • Pickle • Tamarind Calypso • Furikake Fries<br>ADD COMECUH BACON +\$2<br><i>Alabama Light</i> 5 |



## DESSERT

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| <b>AFFAGATO</b> 11<br>Domestique Espresso • Vanilla Ice Cream | <b>SOPAPILLAS</b> 10<br>Guava-Banana Sauce • Vanilla Ice Cream | <b>RUM CAKE</b> 12<br>Rum Glaze • Carmelized Pineapple • 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



## 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  
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 Style 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, 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

