

# CABANA BITES

## Roasted Tomato Pepper Salsa

Tortilla Chips, Lime

*Puerto Rico*

5

## Lemongrass Pork Meatballs

Tare Glaze, Kimchi, Baby Bok Choy, Tomato

*Phuket*

10

## Chilled Edamame

Togarashi, Citrus, Radish

*Okinawa*

7

## Midnight Sliders

Malta-Braised Pork, Ham, Swiss Cheese, Pickles, Mustard

*Cuba*

10

## Pimento Cheese

Pineapple Chutney, Pickled Red Onion, Celery, Crackers

*Barbados*

11

## Curried Chicken

Tamarind Slaw, Lime Crema

*Jamaica*

9

## Spring Roll

Shredded Veggies, Rice Noodle, Fresh Herbs, Asian Green Sauce

*Phu Quoc*

9

## Tuna Poke

Sesame, Scallion, Pickled Mango, Crispy Wonton

*Hawaii*

12

## Zabouca Choka

Trini-Style Guacamole, Roasted Pineapple, Red Onion, Tortilla Chips

*Trinidad*

8

## Hot & Sweet Shrimp

Mother-In-Law, Sweet Tomato Jam

*Bahamas*

12

## Norma Jean's Sunday Egg

Egg, Bacon, Mayo, Black Pepper, Tomato

*Avery Island*

5

## Jerk Fish

Lampuka, Jerk Flavor, Remoulade, Pickle, Romaine, Toast

*Key West*

10

# DESSERTS

## Danger Pie

Milk Jam, Torched Banana, Pastry

*England*

7

## Koko Araisa

Chocolate-Coconut Rice Pudding, Five-Spice Wontons

*Samoa*

7



# COCONUTZ

COCKTAIL BAR & CABANA BITES

13 W Division St - Chicago, IL 60610  
312.266.0944

[www.coconutzchicago.com](http://www.coconutzchicago.com)

# CLASSIC CRAFTSMANSHIP

## 12

### Fog Cutter

Created by legendary Tony Ramos, an original bartender at Don the Beachcomber in Hollywood sometime in the 1930s. Not for the faint of heart, they say if you are a bit foggy headed, this one will cut right through.

Denizen 3 Yr Rum  
5 Yr Calvados Brandy  
Brokers Gin  
House Made Orgeat  
Squeezed Orange  
Squeezed Lime  
Served Over Crushed Ice With Amontillado Sherry  
Floater

### Dr. Funk

The first description of the Doctor Funk cocktail recipe appears in the 1921 book, *Mystic Isles of the South Seas*: "It was made of a portion of absinthe, a dash of grenadine,—a syrup of the pomegranate fruit,—the juice of two limes, and half a pint of siphon water. Dr. Funk of Samoa, who had been a physician to Robert Louis Stevenson, had left the receipt for the concoction when he was a guest of the club."

Appleton Reserve Rum  
Copper & Kings Absinthe  
House Made Grenadine  
Squeezed Lime  
Squeezed Lemon  
Club Soda  
Served Over Crushed Ice With Orange Swath And  
House Brandied Cherry

# CLASSIC CRAFTSMANSHIP

## 12

### **Pain Killer**

An unofficial drink of the British Virgin Islands, this drink was originally made at the Soggy Dollar Bar on Jost Van Dyke by Daphne Henderson and Charles Tobias sometime in the 80's.

**Pusser's Rum**

**Fresh Pineapple**

**Squeezed Orange**

**Cream Of Coconut**

**Served On The Rocks With Fresh Grated Nutmeg**

**Pineapple Leaf**

### **Navy Grog**

The original Navy Grog was specified by Admiral Edward Vernon

while he commanded the British Navy's West Indies fleet in 1740. Before that, sailors were issued their rum rations—a

half-pint per day—straight from the barrel. Vernon was known as "Old Grogam" to his crews after the fabric of his boat cloak. Thus "Grog" became the standard ration of the West Indies fleet, and in 1756 became the standard of the entire British Navy.

**Don Q Cristal Rum**

**Chairman's Reserve Spiced Rum**

**Denizen 8 Yr Rum**

**Honey Syrup**

**Squeezed Grapefruit**

**Squeezed Lime**

**Soda Water**

**Served In A Snifter With A Lime Twist**

# NEW DISCOVERIES

## 12

### **Apricot Bonfire**

Barrel Aged Pisco  
House Made Falernum  
Fresh Apricot  
Squeezed Lime  
Served With Torched Rosemary Stalk

### **Cantaro**

El Buho Mezcal  
St. Germain  
Fresh Blackberry  
Ginger/Anise Syrup  
Squeezed Lime  
Served With Star Anise Pod Atop Basil Leaves

### **Easy Lei**

Jasmine Tea Infused Vodka  
Fresh Guava  
Hibiscus Agave Syrup  
Squeezed Lemon  
Served With Orchid Flower And Micro Green

### **Loch, Stock & Barreled**

Highland Queen Scotch  
Pear Juice  
House Made Butterscotch Sage Syrup  
Squeezed Lemon  
Served With Sage Leaf

# TAPPED & INFUSED

## 11

### **Thai One On**

Gin, Thai Basil, Lemongrass, Coconut, Serrano Chilies,  
Black Pepper, Ginger Root, Kaffir Lime

*Enjoy On The Rocks Or Try With Soda For A  
Thai Style Mojito!*

### **Cancun Garden**

Blanco Tequila, Tomatillos, Red Bell Peppers,  
Jicama, Mint, Manzanilla, Pineapple, Lime

*Enjoy As A Shot Or Try With Lime Juice For A  
Fresh Twist On A Margarita!*

# SIGNATURE PUNCH

## 14

### **Punch In The Nutz**

Our Signature House Punch Made From Premium  
White Rum Infused With Tropical Fruit, Herbs And  
Spices Mixed With A House Blend Of Fresh Squeezed  
Juices For A Vacation In A Glass That Packs Quite The  
Punch!

# FROZEN

**12**

## **Chitown Snowflake**

Kern Irish Whiskey  
Malort  
Macadamia Liqueur  
Fresh Banana  
Fresh Grapefruit  
Agave Nectar

## **Bushwacker**

Appleton Dark Rum  
Creme de Cacao  
Kahlua  
Almond Milk  
Coconut Spice Syrup

## **3rd Coast Colada**

Pusser's Rum  
Coconut Milk  
Pineapple  
Lime

# SANGRIA

**11**

## **Red**

Red Wine / Brandy / Gancia Americano  
Cranberry Juice / Apples / Pears / Lemons

## **White**

White Wine / Blanco Rum / Dry Vermouth / Peaches  
Strawberry / White Cranberry Juice / Limes

## **Seasonal**

Red Wine / Dark Rum / Fernet / Pomegranate Seeds  
Pomegranate Juice / Cranberry Juice / Oranges

# WINE

## Bubbles

2013 Casa de Saima / Bical, Maria Gomes  
Bairrada, Portugal

**10/40**

MV German Gilbert Rose / Cava Rosat  
Penedes, Spain

**10/40**

2010 Juve y Camps "Reserva de la Familia" / Cava  
Penedes, Spain

**11/44**

2014 Kir-Yianni Rose "Akakies" / Xinomavro  
Macedonia, Greece

**60**

2013 Domain Spiropolous "Ode Panos" / Moscofilero  
Peleponnese, Greece

**68**

## Rosé

2014 Valle Reale / Cerasuolo  
Abruzzo, Italy

**10/40**

2014 Chateau Pas du Cerf / Grenache Blend  
Provence, France

**10/40**

2014 Domain Skouras "Zoe" / Aghiorghitiko  
Peleponnese, Greece

**10/40**



# WINE

## White

2014 Aveleda / Vinho Verde

Portugal

**9/36**

2014 Santo / Assyrtiko

Santorini, Greece

**10/40**

2014 Licia / Albarino

Rias Biexas, Spain

**10/40**

2013 Gaia "Notios" / Moscoflero, Roditis

Peleponnese, Greece

**10/40**

2014 Casa de Saima / Maria Gomes, Bical

Bairrada, Portugal

**10/40**

2014 Garofoli "Macrina" / Verdicchio

Le Marche, Italy

**10/40**

2014 Novellum / Chardonnay

Languedoc, France

**10/40**

2014 Argiolas / Vermentino

Sardinia, Italy

**40**

2014 Valle Reale / Trebbiano d' Abruzzo

Abruzzo, Italy

**40**

2014 Tasca "Leone" / Pinot Bianco / Sauvignon Blanc Blend

Sicilia, Italy

**48**

2014 Antxiola / Txakolina

Geteriako Txakolina, Spain

**55**

2014 Attems "Ramato" / Pinot Grigio

Friuli, Italy

**58**

# WINE

## Red

2014 Les Fontanelles / Pinot Noir  
Languedoc, France

**10/40**

2013 Espelt "Old Vines" / Garnacha  
Catalunya, Spain

**10/40**

2014 Occhipinti "Tami" / Frappato  
Sicily, Italy

**10/40**

2012 Vale D. Dona Maria "Rufo" / Touriga Nacional Blend  
Douro, Portugal

**10/40**

2012 Domaine de Font Sainte / Carignan Blend  
Languedoc, France

**10/40**

2013 Domaine Maestracci "Clos Reginu" / Grenache Blend  
Corsica, France

**10/40**

2012 Enrique Mendoza / Monastrell  
Alicante, Spain

**10/40**

2012 Fortant / Cabernet Sauvignon  
Languedoc, France

**10/40**

2012 Tommasi Poggio al Tufo Rompicollo / Cabernet Blend  
Tuscany, Italy

**44**

2013 Thymiopoulos "Young Vines" / Xinomavro  
Macedonia, Greece

**52**

2013 Suertes del Marques / Listan  
Canary Islands, Spain

**55**

2013 Anima Negra "AN/2" / Callet, Syrah  
Mallorca, Spain

**72**

2012 Tua Rita "Perlato Del Bosco" / Sangiovese  
Tuscany, Italy

**78**

# BEER

## Draft

**Asahi**  
Light Lager  
5% ABV  
Japan  
**6**

**Hopohesis "Drafty Window"**  
Saison  
5.5% ABV  
Chicago  
**7**

**Kona "Big Wave"**  
Golden Ale  
4.4% ABV  
Hawaii  
**7**

**Lagunitas**  
IPA  
6.2% ABV  
Chicago  
**7**

**Pacifico**  
Lager  
4.5% ABV  
Mexico  
**6**

**Stella Artois**  
European Pale Lager  
5% ABV  
Belgium  
**7**

**Goose Island Rotating Tap**  
**7**

## Bottles & Cans

**Miller Lite**  
12Oz Bottle  
Pilsner  
4.1% ABV  
Wisconsin  
**5**

**Pabst Blue Ribbon**  
16Oz Can  
Lager  
4.7% ABV  
Wisconsin  
**4**

**Red Stripe**  
12Oz Bottle  
Lager  
4.7% ABV  
Jamaica  
**5**

**Revolution Anti-Hero**  
12Oz Can  
IPA  
6.5% ABV  
Chicago  
**6**

**Royal Jamaican**  
12Oz Bottle  
Ginger Beer  
4.4% ABV  
Jamaica  
**6**

**Two Bros Cane & Ebel**  
12Oz Bottle  
Red Rye Ale  
7% ABV  
Illinois  
**6**

**Vander Mill Blue Gold**  
16Oz Can  
Cider  
6% ABV  
Michigan  
**6**

# SPIRITS

## Rum

Angostura White Oak Rum	9
Appleton Reserve Blend	9
Botran Reserva Blanco	8
Botran Reserva Dark	9
Brugal Blanco	8
Brugal dark	8
Cana Brava Blanco	9
Chairman's Reserve Spiced	9
Denizen 3yr	7
Don Q Cristal	9
Denizen 8yr	8
Old New Orleans "Cajun" Spiced	9
Pusser's	8
Pyrat XO	11

## Gin

Barr Hill Tomcat "Barrel Aged"	12
Blaum Bros.	8
Bols Genever	8
Boomsma Genever	8
Broker's	7
Chicago Distilling Co. "Finn's"	8
FEW	11
Knickerbocker	8
Hendricks	10
Smooth Ambler "Barrel Aged"	10
Spirit Works "Barrel Aged"	12

## Vodka

Crop "Organic"	8
Ketel One	10
Leaf "Rocky Mountain"	8
Tito's	8

## Import Whiskey

Ardbeg 10Yr	14
Deanston 12Yr	10
Glenlivet 12Yr	12
Highland Queen	7
Kern	7
Power's	9
Red Breast 12Ry	15
Uisce Beatha	8

## American Whiskey

Breckenridge Bourbon	12
Bulleit Bourbon	10
Bulleit Rye	10
High West American Prairie	9
High West Campfire	10
High West Double Rye	9
High West Midsummer Night's Dram	20
High West Rendezvous	10
James Oliver American	8
James Oliver Rye	8
Medley Bros.	7
Michter's Rye	10
Michter's Sour Mash	10
New Holland Zeppelin Bend	9
Smooth Ambler Old Scout Bourbon	10

## Tequila

123 "Uno" Blanco	11
123 "Dos" Reposado	12
123 "Tres" Anejo	14
Don Fulano Blanco	10
Don Fulano Reposado	11
Don Fulano Anejo	14
El Buho Mezcal	9
El Jimador Reposado	9
Siembra Azul Blanco	9
Siembra Azul Anejo	12
Tequila Cabeza Blanco	9
Wahaka Mezcal	10

## Apertifs

Amaro Montenegro	9
Angostura Amaro	9
Breckenridge Bitters	10
Fernet Branca	8
Gancia Americano	9
Jeppson Malort	9
Lucano Amaro	9
Tremontis "Mirto"	9

Plan Your Party At Coconutz!

Contact Tayler at 312.664.6656 x120

- or -

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