

NEW YEAR'S EVE =2017=

FOR THE TABLE

PINEAPPLE GUACAMOLE CUBANO 6.75/10.75
Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil. Crispy plantain chips

TROPICAL CHIPS AND A TRIO OF DIPS 9.25
Plantain and malanga chips. Black bean hummus, Haitian eggplant salad and Cuba Libre salsa

CEVICHEs

TUNA CEVICHE 12.25
Diced yellowfin tuna and jalapeño-coconut-ginger sauce. Red onion escabéche

SHRIMP CEVICHE 14.25
Cuban style shrimp cocktail. Latino cóctel sauce and avocado salsa

APERITIVOS

Appetizers

CUBA LIBRE CHICHARRONES 13.75
Crisp marinated chicken, skirt steak, Berkshire pork belly and Cortez chorizo. Plantain tostón and mojo picante

SPINACH AND MANCHEGO BUÑUELOS 6.75
Manchego cheese and spinach puffs. Goat cheese-ranch sauce and organic olive oil

GRILLED BABY OCTOPUS 8.75
Truffle and citrus marinated baby octopus. Haitian eggplant salad

GUAVA BBQ RIBS 14.5
Slow-cooked St. Louis cut pork ribs, guava BBQ sauce glaze. Pickled pineapple, sliced pickles

JARDÍN SALAD 6.75
Watercress, baby spinach, romaine, grape tomato, Kalamata olives, red onions. Red wine vinaigrette and boniato chips

SOPA DE PLÁTANOS VERDES 7
Green plantains, parsley oil and popcorn

BLACK BEAN SOUP 6.75
Traditional Cuban black bean soup with rich authentic flavors

MAMÁ AMELIA'S EMPANADAS 12, 15, 20
Choose two, three or four
Served with aji-sour cream dipping sauce
★ Del Campo: Pulled pork, roasted poblano, charred tomatoes
★ Picadillo: Ground beef, Manzanilla olives, raisins
★ De la Casa: Hand-chopped chicken, corn, Jack cheese
★ Del Jardín: Grilled artichoke hearts, salt cured tomatoes and feta cheese

SÁNDWICHES

EL CUBANO 16.75
Pressed Cuban sandwich, Ybor City style. Sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese. Yellow mustard-pickle relish. Tropical chips and Cuba Libre salsa

CHURRASCO BURGER 14.5
All natural Black Angus skirt burger, pickle sauce, chipotle-onion marmalade, cheddar cheese, lettuce and tomato on a Brioche roll. Boniato chips and Cuba Libre steak sauce
Add fried egg or bacon 1.00

ALL DAY BRUNCH

HOMEMADE LATIN BREAKFAST BREADS 11.25
Banana bread, guava cream cheese hojaldre, crispy churro, coconut-berry muffin, chocolate-chocolate chip muffin. Mango butter, coconut-lime preserve, guava marmalade

CRAB CAKE BENEDICT CROQUETA 8.25
Jumbo lump crabmeat and potato cake, poached egg, avocado mash. Tomato Hollandaise sauce

PORK FRIED RICE CON HUEVO 7.25
Napa cabbage kimchi, Spanish Chistorra sausage and Berkshire pork belly fried rice. Fried egg

HUEVO ROTO 7.75
House-made double blanched French fries, crispy Spanish chorizo, poached egg, tomato Hollandaise drizzle

CHORIZO & POTATO OMELET 8.75
Fluffy three-egg omelet. Chorizo sausage, roasted potatoes, sour cream, Jack cheese. Watercress and organic grape tomato salad

FRENCH TOAST A LA CUBANA 8.75
Vanilla custard soaked brioche bread. Maple syrup and panela soaked sweet plantains. Whipped cream

PANQUEQUES 7.75
Corn meal pancakes and crispy bacon. Dark rum-molasses syrup and mango butter

CUBAN CLÁSICOS

Entrees

LECHÓN ASADO 23.75
Slow roasted, marinated Southeast Family Farms' Berkshire pulled pork, classic sour orange mojo. Amarillo chile smashed yuca, black bean broth. Vigorón slaw. Maduros

ARROZ CON POLLO 21.75
Saffron long grain rice, boneless chicken, green peas, Manzanilla olives, hard-boiled egg, Asparagus, Palacios chorizo, roasted piquillo pepper salad. Cuban black beans

SHRIMP CON MOJO 27.75
Pan-seared citrus marinated jumbo shrimp, onions, peppers, garlic, crisped yuca. Cilantro-lime mojo sauce. White rice, black beans and maduros

ROPA VIEJA 23.25
Shredded beef brisket stewed with tomatoes, bell peppers, onions, red wine. White rice, Cuban black beans and maduros

CHURRASCO A LA CUBANA 28.25
All natural Black Angus grilled skirt steak, roasted garlic boniato-potato mash. Parsley, lemon, onion sauce. Watercress salad and red wine vinaigrette. White rice and Cuban black beans
Add grilled shrimp for 8.00

ACOMPAÑAMIENTOS 6

Side dishes

Steamed white rice and Cuban black beans
Stir-fried cauliflower with oriental BBQ sauce
Yuca fries: crispy and creamy yuca. Cilantro-caper allioli
Tostones: twice-fried green plantains. Dijon-mojo
Maduros: fried ripened sweet plantains

★ BEVERAGES ★



★ MOJITOS ★

Made legendary by Ernest Hemingway.
Made best by Cuba Libre.
(Mojito pricing listed as glass/pitcher)

The Classic 9.5 / 47.5
Pressed sugar cane (called guarapo), fresh lime juice, mint, Cuba Libre White Rum, splash of soda

HOUSE-CRAFTED MOJITOS

All of Cuba Libre's specialty mojitos spring from the "Classic" recipe

Mango 10.5 / 52.5
Brinley Gold Shipwreck Mango Rum

Primo 11 / 55
Don Q Añejo Rum

Pyrat XO 12 / 60
Pyrat XO Rum

Sandito (Watermelon) 12 / 60
Brinley Gold Shipwreck Spiced Rum, freshly pressed watermelon juice

Passion Fruit 10.5 / 52.5
Don Q Passion Fruit Rum, passion fruit puree

Grilled Pineapple 11.5 / 57.5
Don Q Cristal Rum, Licor 43, grilled pineapple puree

Pomegranate 10.5 / 52.5
Brinley Gold Shipwreck Spiced Rum, pomegranate juice

Coconut 11 / 55
Don Q Coco Rum, Coco Lopez, Barrow's Intense Ginger

OTHER SPIRITS

Puerta Muerta Mojito 11 / 55
Death's Door White Whiskey, muddled cherry, orange

Margajito 10.5 / 52.5
A classic mojito with a margarita twist. Patron Silver Tequila, Patron Citronge Lime Liqueur, lime juice

Fresca Mojito 10.5 / 52.5
Death's Door Gin, tonic, lime

Raspberry Mojito 10.5 / 52.5
Tito's Handmade Vodka, raspberry puree

Nojitos 6.5 / 32.5
Non-Alcoholic Mojito
Choice of Classic, Mango, Sandito, Passion fruit, Pineapple, Pomegranate or Raspberry

★ BEER ★

Featured brews hailing from north and south of the border.

| SOUTH | | NORTH | |
|-----------------|-----|--------------------|------|
| Corona | 6.5 | Heineken | 6 |
| Xingu Black | 7 | Sagres Zero | 5.75 |
| Quilmes | 6.5 | Non-Alcoholic | |
| Dos Equis Lager | 6 | Miller Light | 5 |
| Negra Modelo | 6 | Monumental IPA | 7 |
| Presidente | 6 | Seasonal Selection | 7 |
| Tecate | 5.5 | | |

★ WINE BY THE GLASS

★ CAIPIRINHAS ★

Brazilian cocktail made with Cachaça, sugar and muddled limes

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| Classic Caipirinha 10 Velho Barreiro Cachaça | Pineapple-Basil 10.5 Velho Barreiro Cachaça, Licor 43, pineapple juice, fresh basil |
| House-made Infusion 11 A seasonal selection of the brightest fruits, herbs and spices soaked in Velho Barreiro Cachaça | Guava 10.5 Licor Beirao, guava |

★ PISCO ★

Made with a South American brandy-like liquor.

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| Pisco Sour 9.5 Macchu Pisco, orange juice, lime juice, egg whites, sugar |
| Chilcano 10 Macchu Pisco, hibiscus-ginger juice, lime juice, guarapo |
| Piscojito 10.5 Macchu Pisco, cucumber-ginger puree, guarapo, lime juice, mint |

★ SANGRIA ★

House-made with wine, chopped fruit, fresh purees and Peruvian Pisco.

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| Red Sangria Macchu Pisco, Licor 43, Malbec, blood orange | Glass 9 |
| | Half Pitcher 24.5 |
| | Pitcher 38.5 |
| White Sangria Macchu Pisco, Licor 43, Chardonnay, white peach | Sangaree 6.5 White grape juice, strawberries, blueberries, basil, lemon-lime soda |

★ TROPICAL COCKTAILS ★

Classic and eclectic house-crafted specialty cocktails.

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| Rum Runner 11 Don Q Gold Rum, Don Q 151 Rum, amaretto, black raspberry cordial, orange juice | Blanco Bay 10.5 Brinley Gold Shipwreck Spiced Rum and Rum Cream, Kahlúa, cream |
| Mule del Sol 10 Tito's Handmade Vodka, muddled cucumber and basil, lime juice, Barrow's Intense Ginger | Coco Loco 10 SelvaRey Cacao Rum, Coco Lopez, coconut water |
| Havana Iced Tea 11 Bacardi Razz Rum, Bacardi O Rum, dark rum, triple sec, cola | |
| Zombie 13 Don Q Cristal, Gold, Anejo and 151 Rums, falernum, pineapple juice, lime juice, lemon juice, guarapo | |
| Miami Hurricane 10.5 Bacardi Torched Cherry Rum, Don Q Limón Rum, pineapple juice, cranberry juice | |
| Banana Cream Fizz 10.5 Brinley Gold Shipwreck Vanilla and Spiced Rums, coconut cream, crème de banana, club soda | |
| Stormy Pyrat 10 Pyrat XO Rum, lime juice, Barrow's Intense Ginger | |
| Patrón Mango Margarita 11.5 Patrón Silver Tequila, Patrón Citronge Mango Liqueur, mango puree, lime juice | |

CUBA LIBRES

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| The "Original" 10 Don Q Añejo Rum, Coca-Cola, lime |
| Coconut 9.5 Don Q Coco Rum |

RUM PUNCH

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| Paradise Rum Punch 10.5 Don Q Gold Rum, Don Q Coco Rum, Licor 43, falernum, pineapple juice, orange juice, lime juice, coconut milk, guarapo, Angostura bitters |
| Guantanamo Bay 10.5 Brinley Gold Shipwreck Spiced Rum, orange juice, pineapple juice, pomegranate juice, float of dark rum |
| Sunburn 11 Brinley Gold Shipwreck Spiced and Coconut Rums, crème de banana, pineapple juice, grenadine |

RED

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| GARZÓN, Uruguay, Tannat 11 |
| EL PORRILLO, Argentina, Pinot Noir 9.5 |
| NUMANTHIA TERMES, Spain, Tempranillo 14 |
| DISEÑO, Argentina, Malbec 11 |

WHITE

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| ARGENTO, Argentina, Pinot Grigio 10.5 |
| ALANDRA, Portugal, White Blend 8.5 |
| GARZÓN, Uruguay, Albariño 10.5 |
| GARZÓN, Uruguay, Sauvignon Blanc 10.5 |