

ENTRADAS

Starters

MARIQUITAS CUBANAS

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

PINEAPPLE GUACAMOLE CUBANO 6.75 / 10.5
Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil. Crisp plantain chips

CEVICHE

TUNA CEVICHE 12
Diced yellowfin tuna and jalapeño-coconut-ginger sauce. Red onion escabèche

SHRIMP CEVICHE 14
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

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

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

LEVANTA MUERTO SEAFOOD SOUP 13.5
Seafood soup to "raise the dead," with shrimp, bay scallops, crabmeat and mussels. Coconut milk fortified "Chino-Cubano" broth. Truffle oil

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

MAMÁ AMELIA'S EMPANADAS 11, 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

TAPAS

Small Tasting Plates

Combination of any two, three or four
16.5, 24, 31

MALANGA FRITTERS

A traditional Cuban street food of crispy taro, garlic and West Indian culantro. Tamarindo ketchup

SPINACH AND MANCHEGO BUÑUELOS

Manchego cheese and spinach puffs.
Goat cheese-ranch sauce and organic olive oil

GRILLED BABY OCTOPUS

Truffle and citrus marinated baby octopus.
Haitian eggplant salad. Crispy corn chips

COCONUT CRAB FRITTERS

Jumbo lump crabmeat, fresh grated coconut, peppers and fresh herbs. Sweet chili dipping sauce

PAPAS RELLENAS

Potato croquettes filled with beef picadillo.
Sweet and spicy guajillo pepper sauce.
Crispy onions and Manchego crema



CUBAN CLÁSICOS

Entrees

LECHÓN ASADO 23.5
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 21.5
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
Pan-seared citrus marinated jumbo shrimp, onions, peppers, garlic, crisped yuca. Cilantro-lime mojo sauce. White rice, black beans and maduros

MAHI-MAHI 27.5
Cuban enchilado, sweet bell peppers, onion and tomato Creole sauce
White rice and Cuban black beans

SEAFOOD PABELLA 31
Jumbo shrimp, Maine lobster tail, little neck clams, mussels, squid, baby octopus. Saffron long grain rice. Roasted piquillo pepper salad

GRILLED VEGETABLE PABELLA 21
Broccoli, zucchini, cauliflower, leeks, eggplant, wild mushrooms, artichoke hearts, saffron long grain rice. Asparagus and roasted piquillo pepper salad

BLACK ANGUS SIRLOIN STEAK 34
12 oz. adobo-rubbed all natural Black Angus grilled sirloin steak.
Cuba Libre steak sauce

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

CITRUS-GRILLED BRICK CHICKEN 22
Marinated semi-boneless double chicken breast.
Mango sweet and sour sauce.

ACOMPAÑAMIENTOS 6

Side dishes

Grilled broccoli, hazelnut streusel. Romesco sauce
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-mojito
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) 10 / 50

Brinley Gold Shipwreck Spiced Rum, fresh watermelon juice

Passion Fruit 10.5 / 52.5

Don Q Passion Fruit Rum, passion fruit puree

Grilled Pineapple 11 / 55

Don Q Cristal Rum, Licor 43, grilled pineapple puree

Pomegranate 10.5 / 52.5

Brinley Gold Shipwreck Spiced Rum, pomegranate juice

Coconut 10.5 / 52.5

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 11 / 55

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 11.5 / 57.5

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.

NORTH	LOCAL
Yuengling 5.5	Cigar City 6.5
Heineken 6.5	Florida Cracker, White Ale 6.5
Lagunitas IPA 6	Cigar City 6.5
Bud Light 5.5	Jai Alai, IPA 6.5
Michelob Ultra 5.5	Crooked Can 6.5
Kaliber Non Alcoholic 6	High Stepper, IPA 6.5
Stella Artois 6.5	Crooked Can 6.5
SOUTH	Mr. Tractor, Kolsch 6.5
Corona 6.5	Crooked Can 6.5
Dos XX Lager 6.5	Cloud Chaser, 6.5
Negra Modelo 6.5	Hefeweizen 6.5
Pacifico 6.5	

★ WINE BY THE GLASS

★ CAIPIRINHAS ★

Brazilian cocktail made with Cachaça, sugar and muddled limes

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

★ PISCO ★

Made with a South American brandy-like liquor.

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.

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

★ TROPICAL COCKTAILS ★

Classic and eclectic house-crafted specialty cocktails.

Rum Runner 11	Blanco Bay 10.5
Don Q Gold Rum, Don Q 151 Rum, amaretto, black raspberry cordial, orange juice	Brinley Gold Shipwreck Spiced Rum and Rum Cream, Kahlúa, cream
Mule del Sol 10	Coco Loco 10
Tito's Handmade Vodka, muddled cucumber and basil, lime juice, Barrow's Intense Ginger	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

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

RUM PUNCH

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

GARZÓN, Tannat, Uruguay 12
KIM CRAWFORD, Pinot Noir, New Zealand 14
EL PORTILLO, Merlot, Argentina 10
AMADO SUR, Malbec, Argentina 11
FAUSTINO, Rioja Tempranillo, Spain 12
VERAMONTE, Cabernet, Chile 10.5

WHITE

NEW AGE, White Blend, Argentina 9.5
GARZÓN, Albariño, Uruguay 12
ARGENTO, Pinot Grigio, Argentina 11
GARZÓN, Sauvignon Blanc, Uruguay 11
LA PLAYA, Chardonnay, Chile 10.5

SPARKLING

MOET IMPERIAL SPLIT, Champagne, France 30
SEGURA VIUDAS, Brut, Spain 12