

★ DESSERT ★

☞ DESSERTS ☞

COFFEE & DESSERT COMBO 11

Any specialty coffee or tea and a full-sized dessert
Excludes coffee cocktails and tapas desserts

TRES LECHE 8.5

Vanilla sponge cake soaked in three milks.
Mocha mousse

CHOCOLATE TORTE 8.5

Fallen chocolate soufflé tart layered with dulce de leche.
Dulce de leche ice cream, chocolate-orange sauce and
blueberry compote

CUBAN FLAN 8

A traditional Cuban dessert of vanilla custard.
Candied mango and papaya salad. Vanilla cookie

MAMI TOTTY'S ARROZ CON LECHE 7.5

A classic Cuban rice pudding recipe handed down from
Chef Pernot's mother-in-law. Coconut macaroon

BANANA BREAD CARAMELO 7.5

Butter toasted house-made banana bread, vanilla or
chocolate ice cream. Warm butterscotch sauce

DULCE DE LECHE 6

House-made condensed milk caramel ice cream

TAPAS DESSERTS 6 / 9

Our pastry chef's choice of two or three mini desserts

☞ COFFEE & TEA ☞

CAFÉ CUBA LIBRE 5.5

Cuban coffee with steamed coconut milk and whole milk
Add a shot of spiced rum, +3

HOUSE-BLENDED TEA 4

Black tea from Sri Lanka, blended with passion fruit,
mango, coconut and chocolate

CAFÉ AMERICANO 3.5

Fresh brewed coffee

CAFÉ CON LECHE 4.5

Cuban coffee and steamed milk

CAFÉ MOCHA 4.5

Cuban coffee fused with traditional Mexican chocolate,
topped with whipped cream

CAFÉ CUBANO 3

A strong shot of sweetened espresso

CORTADO 4.5

A double shot of espresso topped with steamed milk

ESPRESSO 3

CAPPUCCINO 4.75

MACCHIATO 3.5

★ DESSERT ★

☞ DESSERTS ☞

COFFEE & DESSERT COMBO 11

Any specialty coffee or tea and a full-sized dessert
Excludes coffee cocktails and tapas desserts

TRES LECHE 8.5

Vanilla sponge cake soaked in three milks.
Mocha mousse

CHOCOLATE TORTE 8.5

Fallen chocolate soufflé tart layered with dulce de leche.
Dulce de leche ice cream, chocolate-orange sauce and
blueberry compote

CUBAN FLAN 8

A traditional Cuban dessert of vanilla custard.
Candied mango and papaya salad. Vanilla cookie

MAMI TOTTY'S ARROZ CON LECHE 7.5

A classic Cuban rice pudding recipe handed down from
Chef Pernot's mother-in-law. Coconut macaroon

BANANA BREAD CARAMELO 7.5

Butter toasted house-made banana bread, vanilla or
chocolate ice cream. Warm butterscotch sauce

DULCE DE LECHE 6

House-made condensed milk caramel ice cream

TAPAS DESSERTS 6 / 9

Our pastry chef's choice of two or three mini desserts

☞ COFFEE & TEA ☞

CAFÉ CUBA LIBRE 5.5

Cuban coffee with steamed coconut milk and whole milk
Add a shot of spiced rum, +3

HOUSE-BLENDED TEA 4

Black tea from Sri Lanka, blended with passion fruit,
mango, coconut and chocolate

CAFÉ AMERICANO 3.5

Fresh brewed coffee

CAFÉ CON LECHE 4.5

Cuban coffee and steamed milk

CAFÉ MOCHA 4.5

Cuban coffee fused with traditional Mexican chocolate,
topped with whipped cream

CAFÉ CUBANO 3

A strong shot of sweetened espresso

CORTADO 4.5

A double shot of espresso topped with steamed milk

ESPRESSO 3

CAPPUCCINO 4.75

MACCHIATO 3.5

RUM FLIGHTS

★ BLACK JACK \$16 ★ (THREE 1 OZ. POURS)

Featuring dark, Navy style and spiced rums

GOSLING BLACK SEAL, *Bermuda*

Rich intricate molasses flavor that is well-balanced and nuanced with caramel, butterscotch, and vanilla.

CRUZAN BLACK STRAP, *St Croix, US Virgin*

Dark, navy-style rum with light undertones of licorice and black coffee featuring faint notes of vanilla and cinnamon.

KRAKEN BLACK SPICED, *Trinidad & Tobago*

High-proof, dark, aged rum. Rich brown color. Blended with 11 secret spices. Molasses, licorice, vanilla, and holiday baking spices.



★ CARIBBEAN STUD POKER \$20 ★ (THREE 1 OZ. POURS)

Tasting flight of aged rums from the Caribbean

RON MATUSALEM GRAN RESERVA,

Dominican Republic, 15 Year

Aromas of oak, banana and orange peel with flavors of sweet butterscotch, vanilla, and brown sugar.

ZAYA, *Trinidad and Tobago, 12 Year*

Complex aromas of vanilla and caramel with rich nutty flavors.

PYRAT XO, *Guyana, 15 Year*

Aged in American sweet oak barrels, with sweet notes of orange marmalade and a finish of molasses, orange peel, and spice.



★ RUM & SMOKE \$18 ★ (THREE 1 OZ. POURS)

Smoky Caribbean rums in a hand-selected flight

DEPAZ RHUM AGRICOLE, *Martinique*

Dry with notes of grass, oak, cinnamon, and banana.

PYRAT XO, *British West Indies*

Heady aromas and flavors of honey, citrus, vanilla, and cinnamon.

CRUZAN BLACK STRAP, *St. Croix*

Rich aromas of pancake syrup and brown baking spices that move to the palate.

RUM FLIGHTS

★ BLACK JACK \$16 ★ (THREE 1 OZ. POURS)

Featuring dark, Navy style and spiced rums

GOSLING BLACK SEAL, *Bermuda*

Rich intricate molasses flavor that is well-balanced and nuanced with caramel, butterscotch, and vanilla.

CRUZAN BLACK STRAP, *St Croix, US Virgin*

Dark, navy-style rum with light undertones of licorice and black coffee featuring faint notes of vanilla and cinnamon.

KRAKEN BLACK SPICED, *Trinidad & Tobago*

High-proof, dark, aged rum. Rich brown color. Blended with 11 secret spices. Molasses, licorice, vanilla, and holiday baking spices.



★ CARIBBEAN STUD POKER \$20 ★ (THREE 1 OZ. POURS)

Tasting flight of aged rums from the Caribbean

RON MATUSALEM GRAN RESERVA,

Dominican Republic, 15 Year

Aromas of oak, banana and orange peel with flavors of sweet butterscotch, vanilla, and brown sugar.

ZAYA, *Trinidad and Tobago, 12 Year*

Complex aromas of vanilla and caramel with rich nutty flavors.

PYRAT XO, *Guyana, 15 Year*

Aged in American sweet oak barrels, with sweet notes of orange marmalade and a finish of molasses, orange peel, and spice.



★ RUM & SMOKE \$18 ★ (THREE 1 OZ. POURS)

Smoky Caribbean rums in a hand-selected flight

DEPAZ RHUM AGRICOLE, *Martinique*

Dry with notes of grass, oak, cinnamon, and banana.

PYRAT XO, *British West Indies*

Heady aromas and flavors of honey, citrus, vanilla, and cinnamon.

CRUZAN BLACK STRAP, *St. Croix*

Rich aromas of pancake syrup and brown baking spices that move to the palate.