

# LUNCH

## APERITIVOS (APPETIZERS)

CUBAN CHIPS &amp; DIPS

### TROPICAL CHIPS AND A TRIO OF DIPS 9.25

Plantain and malanga chips  
Black bean hummus, roasted cauliflower hummus  
with curried onions, and Cuba Libre salsa

### PINEAPPLE GUACAMOLE CUBANO 7 / 11

Avocado, grilled golden pineapple, roasted jalapeños,  
fresh lime juice, extra virgin olive oil. Crisp plantain chips

### CRAB GUACAMOLE 17

Blue crabmeat, avocado, grilled golden pineapple,  
roasted jalapeños, fresh lime juice, extra virgin olive oil.  
Crisp plantain chips

### MAMÁ AMELIA'S EMPANADAS 11.5 or 15.5

Choose two or three

Served with aji-sour cream dipping sauce

★ Del Campo: Pulled pork, roasted poblano, charred tomatoes

★ Picadillo: Cienfuegos-style ground beef, potatoes,  
Manzanilla olives, raisins

★ De la Casa: Hand-chopped chicken, corn, Jack cheese

### GRILLED PROVOLETA 10

Oregano-marinated provolone cheese. Tomato compote,  
Serrano ham and roasted peppers. Grilled rustic bread

### CUBAN SANDWICH SPRING ROLLS 9

Sour orange marinated pork loin, Genoa salami, ham,  
provolone and Swiss cheese.

Chinese mustard and sweet chili dipping sauce

### SHRIMP CÓCTEL 14

Cuban-style shrimp cocktail. Latino cóctel sauce and avocado

### GUAVA BBQ RIBS 13.75 / 26

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

## DESAYUNO (BREAKFAST)

### HAM AND EGG SANDWICH 12.5

Fried egg, country ham, crispy bacon, cheddar, and roasted onions.  
King's Hawaiian ® roll. Yuca fries

### CUBAN OMELET 11.5

Fluffy three-egg omelet. Sour orange marinated pork loin,  
Genoa salami, ham, provolone and Swiss cheese.

Tropical chips and Cuba Libre salsa

## ★ TEA AND COFFEE ★

### HOUSE-BLENDED TEA (AVAILABLE HOT OR ICED) 3.5

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

### CAFÉ AMERICANO 3

Fresh brewed coffee

### CAFÉ CON LECHE 4

Cuban coffee and steamed milk

### CAFÉ MOCHA 4

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

### CAFÉ CUBA LIBRE 5

Cuban coffee with steamed coconut milk and whole milk

Add a shot of spiced rum to any coffee, +3

See reverse side for mojitos, sangria, tropical cocktails y más!

### GRILLED BROCCOLINI

Lemongrass mojo

### ARROZ CON FRIJOLES

Steamed white rice and Cuban black beans

## SIDES 6

### MOROS Y CRISTIANOS

Traditional black beans and rice pilaf

### BONIATO

Roasted garlic boniato-potato mash

### YUCA FRIES

Crispy and creamy yuca. Cilantro-caper allioli

### TOSTONES

Twice-fried green plantains. Dijon-mojito

### MADUROS

Fried ripened sweet plantains

## PLATOS FUERTES (ENTRÉES)

### SHRIMP CON MOJO 27.5

Pan-seared citrus marinated jumbo shrimp, onions, peppers, garlic, crisped yuca.  
Cilantro-lime mojo sauce. White rice

### 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

### ROPA VIEJA 23.75

Shredded beef brisket stewed with tomatoes, bell peppers, onions, red wine.  
Maduros and steamed white rice

### CHURRASCO A LA CUBANA 29.75

All natural Black Angus grilled skirt steak, roasted garlic boniato-potato mash.  
Parsley, lemon, onion sauce. Watercress salad and red wine vinaigrette  
Add grilled shrimp, +8

### VACIO STEAK ARGENTINO 26.75

All-natural Black Angus Argentine-cut grilled bavette steak, Moros y Cristianos and tostones.  
Argentinean chimichurri

### PARGO A LA PLANCHA 26

Olive oil griddled Florida red snapper. Coconut basmati rice and candied cashews.  
Mango salsa and red curry sauce

### CITRUS CHICKEN 21.5

Pan-roasted marinated semi-boneless chicken breast. Yuca mash and grilled broccolini.  
Mango-passion fruit sweet and sour sauce

### MIXED GRILL 22.5

All-natural Black Angus grilled skirt steak, jumbo shrimp, boneless chicken breast  
and chorizo sausage "a la parrilla." House salad, chimichurri and Dijon-mojito dipping sauces.

## SÁNDWICHES,

## SOPAS Y ENSALADAS (SANDWICHES, SOUPS AND SALADS)

### 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

### BLACK BEAN SOUP 6.75

Traditional Cuban black bean soup with rich authentic flavors

### JARDÍN SALAD 7

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

### NAKED BURGER SALAD 13

10 oz. all natural Black Angus skirt burger, pickle sauce, chipotle-onion marmalade, cheddar cheese.  
Watercress, baby spinach, romaine, tomato, Kalamata olives, red onions.

Red wine vinaigrette and boniato chips

### COBBANO SALAD 14.5

Roasted pulled pork, sweet plantain salpicón, hearts of palm, grape tomatoes,  
avocado, bacon, Cabrales cheese, hard-boiled egg, scallions.

Watercress and baby spinach. Light mustard vinaigrette

Vegetarian option available

### RANCHO LUNA SALAD 14

Murray's Lancaster Farm chicken, napa cabbage, romaine lettuce, organic grape tomatoes, red onion,  
seedless cucumber and crispy wontons. Chinita mustard dressing

### CHURRASCO BURGER 13.5

10 oz. all natural Black Angus skirt burger, pickle sauce, chipotle-onion marmalade, cheddar cheese,  
lettuce and tomato on a King's Hawaiian ® roll. Boniato chips and Cuba Libre steak sauce

Add fried egg or bacon 1.00


### EL CUBANO 14.75

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


### VISIT TO HAVANA 14

Half of our El Cubano sandwich with black bean soup, jardín salad, tropical chips



Items with the  are prepared in the most authentically Cuban way,  
a la parrilla, on Cuba Libre's flaming hot, wood-fired Latin grill.  
In case of fire... eat up!



Items with the  are hand-crafted using tropical fruits and other ingredients grilled on Cuba Libre's flaming hot, wood-fired *Latin grill*.  
*In case of fire... drink up!*

# ★ BEBIDAS ★

(BEVERAGES)



## MOJITOS


All mojitos are made with fresh pressed sugar cane (guarapo), lime juice, mint, and splash of soda.

**MANGO 11.25 / 55**

Brinley Gold Shipwreck Mango Rum

**COCONUT 11.25 / 55**

Don Q Coco Rum, Coco Lopez, Barrow's Intense Ginger

 **GRILLED PINEAPPLE 11.5 / 57.5**

Don Q Cristal Rum, Licor 43, grilled pineapple puree

**RASPBERRY 11.25 / 55**

Tito's Handmade Vodka, raspberry puree

**THE CLASSIC 10 / 47.5**

Cuba Libre White Rum

**PYRAT XO 12.5 / 62.5**

Pyrat XO Reserve Rum

**PRIMO 11.25 / 55**

Don Q Añejo Rum



**GRILLED WATERMELON 11.25 / 55**

Brinley Gold Shipwreck Spiced Rum, fresh watermelon juice

**PASSION FRUIT 11.25 / 55**

Don Q Passion Fruit Rum, passion fruit puree

**POMEGRANATE 11.25 / 55**

Brinley Gold Shipwreck Spiced Rum, pomegranate juice

## CAIPIRINHAS

Brazilian cocktail made with Cachaça, sugar and muddled limes

**CLASSIC CAIPIRINHA 10**

Velho Barreiro Cachaça

**PINEAPPLE-BASIL 11**

Velho Barreiro Cachaça, Licor 43, pineapple juice, fresh basil

**GUAVA 11**

Licor Beirao, guava

**HOUSE-MADE INFUSION 11**

Seasonal fruits, herbs and spices steeped in Velho Barreiro Cachaça

## SANGRIA

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

**ROJA 9.5**

Macchu Pisco, Licor 43, Malbec, blood orange



**BLANCO WITH GRILLED TROPICAL FRUIT 9.5**

Blanco sangria, grilled yellow peaches, grilled pineapple, kiwi

**HALF PITCHER: 24.5**

**PITCHER: 38.5**

## PISCO

South American brandy-like liquor

**PISCO SOUR 10.5**

Macchu Pisco, orange juice, lime juice, egg whites, sugar

**CHILCANO 10.5**

Macchu Pisco, hibiscus-ginger juice, lime juice, guarapo

**PISCOJITO 10.5**

Macchu Pisco, cucumber-ginger puree, guarapo, lime juice, mint

## RUM FLIGHTS

**BLACK JACK (THREE 1 OZ. POURS) 16**

Featuring dark, navy style and spiced rums

**Gosling Black Seal | Cruzan Black Strap | Kraken Black Spiced**

**CARIBBEAN STUD POKER (THREE 1 OZ. POURS) 20**

Aged rums from the Caribbean

**Ron Matusalem Gran Reserva 15 Yrs | Zaya 12 Yrs**

**Pyrat XO, Guyana, 15 Year**

Looking for something different? We have more than 90 varieties of dark, light and aged rum – ask your server for recommendations.

## HAND GRAFTED COCKTAILS

**RUM RUNNER 11.25**

Don Q Gold Rum, Don Q 151 Rum, amaretto, black raspberry cordial, orange juice

**MULE DEL SOL 10.25**

Tito's Handmade Vodka, muddled cucumber and basil, lime juice, Barrow's Intense Ginger

**MUERTOS VIVIENTES 13.25**

Don Q Cristal, Gold, Añejo and 151 Rums, falernum, pineapple juice, lime juice, lemon juice, guarapo

**BANANA CREAM FIZZ 10.75**

Brinley Gold Shipwreck Vanilla and Spiced Rums, coconut cream, crème de banana, club soda

**STORMY PYRAT 10.25**

Pyrat XO Rum, lime juice, Barrow's Intense Ginger

**PATRÓN MANGO MARGARITA 11.75**

Patrón Silver Tequila, Patrón Citronge Mango Liqueur, mango puree, lime juice

**BLANCO BAY 10.75**

Brinley Gold Shipwreck Spiced Rum, Tito's Handmade Vodka, Kahlua, cream

**SECOND STREET 75 11.25**

Macchu Pisco, simple syrup, lemon juice, sparkling wine

**PARADISE RUM PUNCH 11.25**

Don Q Gold Rum, Don Q Coco Rum, Licor 43, falernum, pineapple juice, orange juice, lime juice, coconut milk, guarapo, Angostura bitters

**HOUSE CUBA LIBRE 10.25**

Don Q Añejo Rum, Coca-Cola, lime

**COCONUT CUBA LIBRE 9.75**

Don Q Coco Rum, Coca-Cola, lime

 **PALOMA AHUMADA 11.25**

Pelotón de la Muerte Mezcal, grilled jalapeño honey syrup, St. Elder natural elderflower liqueur, fresh Ruby Red grapefruit juice, club soda

## BEER

Featured brews hailing from north and south of the border

### SOUTH

CORONA 6.5  
CORONA LIGHT 6.5  
DOS EQUIS AMBAR 6  
DOS EQUIS LAGER 6  
MODELO NEGRA 6.5  
PRESIDENTE 6

### NORTH

ALLAGASH WHITE 8  
COORS LIGHT 5.5  
HEINEKEN 6.5  
KALIBER N.A. 5.5  
LAGUNITAS IPA 7  
MILLER LITE 5.5  
YUENGLING LAGER 6

## WINE

### RED

CABERNET. Alamos, Argentina 9.5  
MALBEC. Alamos, Argentina 9.5  
PINOT NOIR. Trapiche Oak Cask, Argentina 10  
TANNAT. Garzón, Uruguay 11  
RIOJA. Faustino, Spain 10

### WHITE

RIESLING. Cono Sur, Chile 9  
ALBARIÑO. Garzón, Uruguay 11  
PINK MOSCATO. Beringer, California 8.5  
SAUVIGNON BLANC. Garzón, Uruguay 10.5  
PINOT GRIGIO. Argento, Argentina 10.5