

LUNCH

A 20% large party gratuity automatically added for parties of 10 or more

THANK YOU FOR SUPPORTING INDEPENDENT RESTAURANTS!

Other Menus & more info



APERITIVOS {APPETIZERS}

MANGO BUTTER AND PRESSED CUBAN BREAD (v) 4.5

First round is on us!

TROPICAL CHIPS AND TRIO OF DIPS (v) 14.5

Black bean hummus, guacamole Cubano, Cuba Libre salsa, plantain and malanga chips

CRAB GUACAMOLE 24.75

Blue crab meat, avocado, fresh tomatoes, green onions, roasted jalapeños, fresh lime juice, cilantro, extra virgin olive oil, plantain chips

BLACK BEAN SOUP (v) 11

Traditional Cuban black bean soup with rich authentic flavors, olive oil, pressed Cuban bread

LEVANTA MUERTO SEAFOOD SOUP 16.75

“Raise the Dead” soup with a rich Chino-Cubano broth. Shrimp, Baja Bay scallops, crabmeat, mussels, coconut milk, truffle oil

JARDÍN SALAD (v) 14

Baby arugula, spinach, romaine, organic grape tomatoes, Kalamata olives, red onions, crumbled cotija cheese, red wine vinaigrette

BOLITAS DE YUCA (v) 13.5

Mozzarella and queso fresco stuffed yuca fritters, lemon-mayonnaise sauce

CROQUETAS 15.5

Basket of traditional ham & cheese and creamy chicken croquetas. Mustard BBQ sauce and dijon-garlic mojo

GARLIC SHRIMP 19.75

Shrimp, garlic, lemon, smoked paprika, olive oil, grilled artisan bread

MAMÁ AMELIA’S EMPANADAS 18

(2 per order) Served with ají-sour cream

BEEF PICADILLO

Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins

CHICKEN DE LA CASA

Chopped chicken, corn, Jack cheese

QUESO (v)

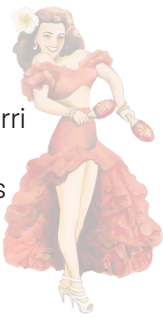
Gruyere, Jack, mozzarella, sautéed onions, olive oil, thyme, oregano

PLATO CHA CHA CHA 33.5

Sampler for two. Guacamole Cubano, shrimp cocktail, pork masitas, chicken & ham croquetas, grilled chorizo sausage, chicken chicharrones, black bean hummus, plantain chips

PLATO GAUCHO FOR TWO* 89.75

A sizzling platter of skirt steak, lobster tail, jumbo shrimp, citrus marinated, grilled double chicken breast, chorizo sausage. Chimichurri sauce, salsa criolla. Served with white rice, black beans and maduros



TEA, COFFEE & ESPRESSO

TROPICAL BLEND HOT TEA 4.25

CAFÉ AMERICANO 4.25

ESPRESSO 4.25

CAFÉ CON LECHE 4.25

CAFÉ CUBA LIBRE 5.5

CAFÉ CUBANO 4.5

CAPPUCCINO 5.5

CORTADO 4.25

ESPRESSO RUMTINI 14

DESSERT

THE CLASSICS

TRES LECHES CAKE 11.75

CUBAN FLAN 11.75

MAMI TOTTY’S ARROZ CON LECHE 11.75

FOR TWO

CHOCOLATE BANANA BREAD PUDDING 17.5

PIÑA UPSIDE DOWN CAKE 17.5

FOR THE TABLE

GIANT HAVANA BANANA SPLIT 25



PLATOS FUERTES {ENTREES}

ROPA VIEJA 31.5

Braised, shredded and stewed beef brisket, tomatoes, bell peppers, onions, red wine, white rice, maduros

CHURRASCO A LA CUBANA*

8oz **39.75** | 16oz **69.75**

Grilled skirt steak, lemon-onion parsley sauce, roasted garlic mashed potatoes. Baby arugula, red wine vinaigrette

Grilled Shrimp +8.5

Lobster Tail +12

LECHÓN ASADO 32.5

Citrus marinated, slow roasted, shredded pork shoulder, onion-caper mojo, pork belly chicharrones, white rice, black beans, maduros

MASITAS DE PUERCO FRITAS 31.5

Tender chunks of pork, slowly roasted in Spanish style sauce, then quick-fried. Sautéed onion mojo, white rice, black beans, tostones

SALMON PARADISO 32.75

Pan seared, skin on salmon filet, herb roasted russet potatoes, grilled asparagus, creamy lobster-tomato sauce

POLLO ASADO 32.5

Citrus marinated, grilled double chicken breast, roasted garlic mashed potatoes, grilled broccolini, mango-passion fruit gravy

VISIT TO HAVANA 25.5

Ybor City style pressed Cuban sandwich with citrus marinated pork loin, Genoa salami, ham, provolone and Swiss cheese, yellow mustard-pickle relish. Served with a cup of black bean soup, house salad and tropical chips

PAELLAS

PAELLA MARINERA 41.5

Jumbo shrimp, lobster tail, mussels, squid, Baja Bay scallops, claw crabmeat, long grain saffron rice, roasted piquillo pepper salad

PAELLA VEGETARIANA (v) 26

Roasted crimini and shiitake mushrooms, roasted garlic, baby spinach, garbanzo beans, grilled broccolini, long grain saffron rice

CUBA LIBRE.

★ RESTAURANT & RUM BAR ★

(v) VEGETARIAN

*The consumption of raw or partially cooked eggs, meat, fish or shellfish may increase the risk of contracting foodborne illness.

Regional Culinary Director & Executive Chef: **Kevin Couch**

AC.LUNCH.SUMMER.2024

MOJITOS

ALL MOJITOS ARE MADE WITH FRESH PRESSED SUGARCANE JUICE (GUARAPÓ), LIME, MINT AND A SPLASH OF SODA

SWEET

COCONUT 14.5 | 70

Don Q Coco rum, Coco López, Barrow's Intense Ginger

GRILLED PINEAPPLE 14 | 67.5

Brinley Shipwreck Coconut rum, grilled pineapple purée

CREAMSICLE 13.5 | 65

Don Q Naranja rum, Brinley Shipwreck Vanilla rum, cream

MANGO 14 | 67.5

Brinley Shipwreck Mango rum

POMEGRANATE 14 | 67.5

Bacardi Spiced rum, pomegranate juice

★

CLASSIC 13.5 | 65

Puerto Rican white rum

PRIMO 15 | 72.5

Don Q Reserva 7 rum

PLUSH PLUM 13.5 | 65

Plush Plum vodka

PASSION FRUIT 14.5 | 70

Don Q Pasión rum, passion fruit purée

TART



SANGRIA

GLASS | HALF | PITCHER

ROJA 13.5 | 37 | 63

Don Q Oak Barrel Spiced rum, Licor 43, Argento malbec, blood orange

BLANCO 13.5 | 37 | 63

Don Q Oak Barrel Spiced rum, Licor 43, Argento pinot grigio, white peach

ZERO-PROOF CRAFT COCKTAILS

ALL THE ADULT FLAVOR WITH NONE OF THE PROOF

CLASSIC FAUXJITO 12

Ritual Zero Proof Rum, guarapo, lime juice, mint, splash of soda

MARGAFREETA 12

Ritual Zero Proof Tequila, agave nectar, lime juice

RITUAL RUM PUNCH 12

Ritual Zero Proof Rum, Ritual Zero Proof Aperitif, guarapo, orange juice, pineapple juice, lime juice, Coco López

LONELY NEGRONI 12

Ritual Zero Proof Gin, Ritual Zero Proof Aperitif, orange zest

CUBA LIBRE SLING 12

Ritual Zero Proof Gin, Ritual Zero Proof Aperitif, pineapple juice, lime juice, grenadine syrup

HANDCRAFTED COCKTAILS

TEQUILA

PATRÓN AGAVE MARGARITA 15.5

Patrón Silver tequila, Patrón Citrónge Orange Liqueur, agave nectar, lime juice

PATRÓN AÑEJO

SMOKED OLD FASHIONED 15.5

Patrón Añejo tequila, triple sec, orange bitters, agave nectar, smoked tableside with cherry wood

PALOMA 14.5

Patrón Reposado tequila, Licor 43, Fever-Tree sparkling pink grapefruit

RUM

SIGNATURE CUBA LIBRE 13.5

Don Q Reserva 7 year rum, Luxardo Maraschino, Coca-Cola, lime

HEMINGWAY'S DAIQUIRI 14.5

Don Q Oak Barrel spiced rum, guarapo, muddled fresh lime and orange

ESPRESSO RUMTINI 14

Brinley Shipwreck Vanilla rum, espresso, agave nectar

OTHER

R&R OLD FASHIONED 14.5

High West Double Rye whiskey, Bacardi Añejo Cuatro rum, sweet vermouth, Angostura bitters

CLASSIC CAIPIRINHA 13.5

Velho Barreiro Cachaça, muddled limes, sugar, guarapo, lime juice

PLUM CAIPIROSKA 13.5

Plush Plum vodka, muddled limes, sugar, Razzmatazz liqueur, pomegranate juice, lime juice

Drink Good. Do Good.



PATRÓN PASSION FRUIT MARGARITA 16

Patrón Silver tequila, agave nectar, passion fruit purée, lime juice.

For every CORE Patrón Passion Fruit Margarita purchased in 2024, Cuba Libre and Patrón will together donate \$2 per cocktail, up to \$15,000, in support of CORE's mission.

CORE is a national nonprofit providing financial support to food & beverage service employees with children, facing a life-altering medical crisis or natural disaster. [COREgives.org](https://www.coregives.org) [#CLforCORE](https://twitter.com/CLforCORE)

SHOW US YOUR STACHE



TIKI DRINKS

MAI-TAI-GARITA 14.5

Patrón Silver tequila, Bacardi Añejo Cuatro rum, triple sec, orgeat, guarapo, lime juice

SNOW BIRD 14.5

Patrón Silver tequila, Don Q Coco rum, Aperol, blood orange purée, pineapple juice

PARADISE RUM PUNCH 15

Don Q Gold rum, Don Q Coco rum, Licor 43, falernum, pineapple juice, orange juice, lime juice, Coco López, guarapo, Angostura bitters



WINE & BEER

WHITE 5oz | 8oz | BTL

SAUVIGNON BLANC 15 | 23 | 60

Giesen Uncharted, Marlborough, New Zealand

WHITE MALBEC 13 | 20 | 52

Argento Artesano, Mendoza, Argentina

PINOT GRIGIO 15 | 23 | 60

Gavi Di Gavi, Fontanafredda, Piedmont, Italy

WHITE BLEND 17 | 26 | 68

Luigi Bosca DeSangre, Mendoza, Argentina

CHARDONNAY 13.5 | 20 | 54

Sonoma-Cutrer, California

CHARDONNAY 17 | 26 | 68

Dobbes, Willamette Valley

ROSÉ

EL COTO 13 | 20 | 52

Rioja, Spain

RED

PINOT NOIR 17 | 26 | 68

Dobbes, Willamette Valley

TEMPRANILLO 15 | 23 | 60

Numanthia "Termes", Toro, Spain

MALBEC 12.5 | 19 | 50

Argento, Argentina

RED BLEND 17 | 26 | 68

Luigi Bosca DeSangre, Mendoza, Argentina

MALBEC 14 | 22.5 | 56

Luigi Bosca, Mendoza, Argentina

CABERNET SAUVIGNON 14 | 22.5 | 56

Luigi Bosca Reserve, Mendoza, Argentina

CABERNET SAUVIGNON 17 | 26 | 68

Oberon, Napa Valley, California

CARMENERE 18 | 27 | 70

Santa Ema Amplus, Peumo, Chile

BUBBLES 6oz SPLIT | BTL

LALUCA PROSECCO 12 | 46

Veneto, Italy

BEER+

COORS LIGHT 6.5

CORONA 8

CORONA LIGHT 8

DOS EQUIS LAGER 8

HEINEKEN 8

HEINEKEN 0.0 (NA) 7.5

MILLER LITE 6.5

MODELO ESPECIAL 8

PRESIDENTE 8

STELLA ARTOIS 8

SUPER BOCK 7.5

TOPO CHICO HARD SELTZER 7



BACARDÍ



BODEGA ARGENTO



RITUAL ZERO PROOF

