

PARA LA MESA

(FOR THE TABLE)

HOMEMADE LATIN PASTRIES 11.25

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

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

SOPAS Y SÁNDWICHES

(SOUPS AND SANDWICHES)

**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

PAN CON JAMÓN SLIDER 7.5

Fried egg, country ham, crisp bacon, cheddar, chipotle-onion marmalade. Yuca fries

CHURRASCO SLIDER 7.5

All natural Black Angus skirt burger, pickle sauce, chipotle-onion marmalade, cheddar cheese, lettuce and tomato. Boniato chips

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

PLATOS DE HUEVO

(EGG DISHES)

ONE-EYED ROPA VIEJA HASH 9.75

Shredded beef brisket stewed with tomatoes and bell peppers. Potato, boniato, maduros and corn hash. Fried egg

CRAB CAKE BENEDICT CROQUETA 8.25

Jumbo lump crabmeat and potato cake, poached egg, avocado mash. Tomato Hollandaise sauce

HUEVO ROTO 7.75

House-made double blanched French fries, crispy Spanish chorizo, poached egg. Tomato Hollandaise drizzle

HUEVO AL HORNO 6.75

Poached egg, chorizo, smoked ham, asparagus. Creole tomato sauce

★ ESPECIAL DE BRUNCH ★

HOMEMADE LATIN PASTRIES
(for the table)

SELECT ANY THREE ITEMS FROM
OUR BRUNCH MENU

Items with ** are not included

\$24.95 per person

All guests at table must participate.

FAVORITOS

(FAVORITES)

TABLA DE TRUCHA 9.5

Smoked trout salad, pickled cauliflower, radishes and okra. Cuban bread crisps.

** BRUNCH PAELLA 12.5

Crispy boneless chicken thigh, chistorra sausage, kale, poached egg and saffron long grain rice. Serrano ham chips and roasted piquillo pepper salad

CREPA DE PUERCO 8.75

Pulled leg of pork and queso añejo in an oven-roasted crepe. Corn and truffle crema, Rocoto pepper oil and herb salad

** ARROZ CON POLLO 15.5

Saffron long grain rice, boneless chicken, green peas, Manzanilla olives, hard-boiled egg. Asparagus, Palacios chorizo, roasted piquillo pepper salad

POLLO Y WAFFLE 10.75

Crisp, fried boneless chicken thighs, quinoa waffle, mango salsa and dark rum-molasses syrup

DULCES

(SWEET ITEMS)

CHURROS CON CHOCOLATE 6

Crispy cinnamon-sugar dusted Cuban doughnuts. Chocolate dipping sauce

BANANA QUINOA WAFFLE 7.5

Quinoa waffle, sliced bananas in rum syrup, whipped cream and chocolate shavings

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

BEBIDAS

(BEVERAGES)

AGUAS FRESCAS

Refreshing non-alcoholic juices made with fruits, guarapo and a splash of water

HIBISCUS-BLOOD ORANGE-MANGO 5

Hibiscus flower infused blood orange and mango juice. Fresh mango

GUANÁBANA 5

Strawberry and pineapple with sour citrus notes

GUARAPIÑA 5

Pineapple juice and lime

GUARAPINCOCO 5

Pineapple juice, coconut and lime

CUCUMBER GINGER GASEOSA 5

Fresh cucumber and ginger juice, club soda, lime

LIMONADA ROSA 3.5

Fresh-squeezed lemonade with berries and guarapo

BRUNCH COCKTAILS

HAVANA HOTTIE 9.25

Tomato juice, strawberry puree, white wine, balsamic vinegar, ginger puree, basil and habanero chiles. Choose dark rum or vodka

MIMOSA ROJA 9

Cava, fresh watermelon juice, guarapo

CLASSIC MIMOSA 8.5

Cava, fresh orange juice

LYCHEE MIMOSA 9.25

Lychee liqueur, cava, splash of Guanabana Agua Fresca, guarapo

TEA AND COFFEE

* CAFÉ CUBA LIBRE 5

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

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

HOUSE-BLENDED TEA 3.5

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

CHAMOMILE TEA 3.5

GREEN TEA 3.5

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

★ ENDLESS DRINKS ★

INCLUDES BRUNCH COCKTAILS, AGUAS FRESCAS, TEA AND COFFEE

Participation in Especial de Brunch required.

Please drink responsibly - two hour limit.

Items with * are not included

\$16.75 per person

All guests at table must participate.

★ BEBIDAS ★

(BEVERAGES)



MOJITOS

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

MANGO 10.5 / 52.5
Brinley Gold Shipwreck Mango Rum

COCONUT 11 / 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 10.5 / 52.5
Tito's Handmade Vodka, raspberry puree

THE CLASSIC 9.5 / 47.5
Cuba Libre White Rum

PYRAT XO 12 / 60
Pyrat XO Reserve Rum

PRIMO 11 / 55
Don Q Añejo Rum

SANDITO (Watermelon) 12 / 60
Brinley Gold Shipwreck Rum,
fresh watermelon juice

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

POMEGRANATE 10.5 / 52.5
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 10.5
Velho Barreiro Cachaça, Licor 43, pineapple juice, fresh basil

GUAVA 10.5
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
Macchu Pisco, Licor 43, Malbec, blood orange

BLANCO 9
Macchu Pisco, Licor 43, Chardonnay, white peach

HALF PITCHER: 24.5
PITCHER: 38.5

PISCO

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

RUM FLIGHTS

TOUR OF THE DARK SIDE OF RUM (THREE 1 OZ. POURS) 16
Tasting flight of dark rums for those that prefer flavors of molasses and cocoa.
Cruzan Black Strap | Coruba Dark Rum | Ron Miel

THE RUM CLASSIC (THREE 1 OZ. POURS) 19
Hand-curated to showcase the flavors and complexity
developed through the art of aging.
Bacardi Solera | Cuba Libre 15 Yr | Cuba Libre 21 Yr

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

MULE DEL SOL 10
Tito's Handmade Vodka, muddled cucumber and basil, lime juice,
Barrow's Intense Ginger

MUERTOS VIVIENTES 13
Don Q Cristal, Gold, Añejo and 151 Rums, falernum, pineapple juice,
lime juice, lemon juice, guarapo

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

BLANCO BAY 10.5
Brinley Gold Shipwreck Spiced Rum,
Tito's Handmade Vodka, Kahlua, cream

SECOND STREET 75 11
Macchu Pisco, simple syrup, lemon juice, sparkling wine

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

HOUSE CUBA LIBRE 10
Don Q Añejo Rum, Coca-Cola, lime

COCONUT CUBA LIBRE 9.5
Don Q Coco Rum, Coca-Cola, lime

BEER

Featured brews hailing from north and south of the border

SOUTH

CORONA 6.5
XINGU BLACK 7
DOS EQUIS LAGER 6
MODELO NEGRA 6
PRESIDENTE 6
IMPERIAL 6.25

NORTH

HEINEKEN 6
MILLER LITE 5
MONUMENTAL IPA 7
SEASONAL SELECTION 7

WINE

RED

TANNAT, Garzón, Uruguay 11
PINOT NOIR, El Portillo, Argentina 9.5
TEMPRANILLO, Numanthia Termes, Spain 14
MALBEC, Diseño, Argentina 11

WHITE

PINOT GRIGIO, Argento, Argentina 10.5
WHITE BLEND, Alandra, Portugal, 8.5
ALBARIÑO, Garzón, Uruguay 10.5
SAUVIGNON BLANC, Garzón, Uruguay 10.5