

LUNCH

APERITIVOS (APPETIZERS)

CUBAN CHIPS & DIPS

TROPICAL CHIPS AND A TRIO OF DIPS 9.5

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

PINEAPPLE GUACAMOLE CUBANO 7 / 11.5

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 12 or 16

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 10.5

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

CUBAN SANDWICH SPRING ROLLS 12

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 14.25 / 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

VEGETABLE OMELET 11

Fluffy three-egg omelet. Wild mushrooms, artichoke hearts, roasted
peppers, Manchego cheese. Watercress and baby spinach. Light
mustard vinaigrette

★ TEA AND COFFEE ★

TROPICAL BLEND TEA (AVAILABLE HOT OR ICED) 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 CUBA LIBRE 5.5

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 FRIJOLE

Steamed white rice and Cuban black beans

MOROS Y CRISTIANOS

Traditional black beans
and rice pilaf

BONIATO

Roasted garlic boniato-potato mash

SIDES 6

YUCA FRIES

Crispy and creamy yuca.
Cilantro-caper allioli

AGUACATE

Sliced fresh avocado. Olive oil and sea salt

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 21.75

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

ROPA VIEJA 24.5

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

VACIO STEAK ARGENTINO 27.75

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

PARGO A LA PLANCHA 26.5

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

MIXED GRILL 22

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 13.75

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

BLACK BEAN SOUP 8

Traditional Cuban black bean soup with rich authentic flavors. Sour cream and onions

JARDÍN SALAD 8

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

NAKED BURGER SALAD 13.75

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

SEASONAL FIRE-ROASTED VEGETABLES 19

Marinated vegetables, smoked olive oil, herb goat cheese and grilled rustic bread

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 14

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 15.25

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 14.5

Half of our El Cubano sandwich, black bean soup with sour cream and onions,
ensalada mixta, and 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 10.5 / 50

Cuba Libre White Rum

PYRAT XO 12.5 / 62.5

Pyrat XO Reserve Rum

PRIMO 11.25 / 55

Don Q Añejo Rum



GRILLED WATERMELON 11.5 / 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 SEASONAL FRUIT 9.5

Macchu Pisco, Licor 43, Chardonnay, white peach, grilled seasonal fruits

HALF PITCHER: 25

PITCHER: 39

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 Year | Zaya, 12 Year

Pyrat XO, 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 11.5

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

MULE DEL SOL 10.5

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 10

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 LAGER 6
MODELO NEGRA 6.5
PRESIDENTE 6

NORTH

COORS LIGHT 5.5
HEINEKEN 6.5
KALIBER N.A. 5.5
MILLER LITE 5.5

RED

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

WINE

PREMIUM

ALBARIÑO, Garzón, Uruguay, Single Vineyard, 2016 15
CABERNET SAUVIGNON, Cakebread Cellars, Napa Valley, 2014 27
MALBEC-CABERNET BLEND, Vistalba Corte A, Mendoza, 2012 23

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