

★ DESSERT ★

☪ DESSERTS ☪

COFFEE & DESSERT COMBO 10.5

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

TRES LECHES 8

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 7.5

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

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

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

TROPICAL BLEND TEA 4

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 CUBANO 3

A strong shot of sweetened espresso

CORTADO 4

A double shot of espresso topped with steamed milk

ESPRESSO 3

CAPPUCCINO 4.5

MACCHIATO 3



RUM FLIGHTS

★ TASTE OF THE ISLANDS \$17 ★ (THREE 1 OZ. POURS)

Island hop with our handpicked Caribbean rums. Classic styles with flavors of brown sugar, molasses, fruit and spice.

APPLETON ESTATE SIGNATURE, *Jamaica*

A blend of 5- and 10-year old rums. Rich aroma of orange, brown sugar-molasses, cinnamon and vanilla leading to a medium body of honey, dried apricot, and nut flavors. Slightly smoky finish.

CHAIRMAN'S RESERVE GOLD RUM, *St. Lucia*

Medium bodied, steeped with Caribbean "bois bande" bark and aged in Kentucky bourbon barrels. Flavors of vanilla, clove, ginger, orange zest, and dried fruit with a lightly spicy finish.

DON Q AÑEJO, *Puerto Rico*

A blend of rums aged 3 to 12 years. Sweet and dry in its finish. Flavors of baked apple, tropical fruits and spice with hints of nuts and vanilla. Recommended to sip neat or on the rocks.



★ AGED RESERVE \$20 ★ (THREE 1 OZ. POURS)

Similar to fine whiskey, aging can bring out unique and complex flavors in rum. Ideal for sipping and relaxing.

ATLANTICO PRIVATE CASK, *Dominican Republic*

Smooth blend of fresh cane juice and molasses based rums matured using the solera system. Pronounced notes of citrus and vanilla on the nose and the palate with flavors of molasses, spice and caramel.

APPLETON ESTATE SIGNATURE, *Jamaica*

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CLÈMENT VSOP, *St. Martinique*

Rum liqueur aged at least 4 years in virgin Limousin barriques and re-charred in Bourbon casks. Warm caramel, exotic spices and dried fruit permeate the nose, with coconut, banana crème brûlée flavors. It has a silky entry and a slightly dry finish.