

CUBA LIBRE.

★ RESTAURANT & RUM BAR ★

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

Other Menus & more info



THANK YOU FOR SUPPORTING INDEPENDENT RESTAURANTS!

APERITIVOS {APPETIZERS}

MANGO BUTTER AND CUBAN PRESSED BREAD^(V) 4.5

First round is on us!

TROPICAL CHIPS AND TRIO OF DIPS^(V) 14.25

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

CRAB GUACAMOLE 24.5

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

GUAVA BBQ CHICKEN WINGS 18.75

A pound of wood-fire charred BBQ glazed wings. Pickled pineapple

DRAGON STREET MEATBALLS 15

From Havana's Chinatown. Chino-Latino glazed pork and beef meatballs, ginger, honey, soy, ropa vieja jus, toasted sesame seeds, grilled artisan bread

COAL-FIRED QUESO^(V) 14

Charcoal oven baked queso blanco, marinated grape tomatoes, pickled red onions and grilled artisan bread

BOLITAS DE YUCA^(V) 13.25

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 19.25

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

OCTOPUS AL CARBÓN 19.75

Charcoal grilled Spanish octopus leg, olive oil, sea salt, romesco sauce. Asparagus-grilled artichoke salad, herb vinaigrette

MAMÁ AMELIA'S EMPANADAS 17.75

(2 per order) Served with aji-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

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

PLATOS FOR TWO SERVED WITH WHITE RICE, BLACK BEANS AND MADUROS

PLATO GAUCHO* 88

A sizzling platter of skirt steak, lobster tail, jumbo shrimp, citrus marinated, grilled double chicken breast, chorizo sausage. Chimichurri sauce, salsa criolla

CUBAN PORK FEAST 74

Served on a Terracotta Pig Grill
Citrus marinated, slow roasted pork shoulder, onion-caper mojo, guava BBQ baby back pork ribs, Chino-Cubano glazed grilled pork belly



PLATOS FUERTES {ENTREES}

ROPA VIEJA 31

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

RIBEYE JIBARO* 69

22 oz wood-fired bone-in ribeye steak, Congri, arugula salad, red wine vinaigrette

VACA FRITA 31.5

Braised brisket shredded then seared, roasted onions, citrus-garlic sauce, white rice, black beans

CHURRASCO A LA CUBANA*

8oz 37.5 | 16oz 69

Grilled skirt steak, lemon-onion parsley sauce, roasted garlic mashed potatoes. Baby arugula, red wine vinaigrette
Grilled Shrimp +8.5
Lobster Tail +12

MASITAS DE PUERCO FRITAS 31

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

CUBAN ROAST PORK 32

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

POLLO ASADO 31.5

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

PARGO BARACOA 33

Pan roasted red snapper, shrimp, Baja Bay scallops, crabmeat, mussels, coconut milk Chino-Cubano broth, green papaya escabeche, white rice

SALMON PARADISO 32

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

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 39.75

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

SIDES

ARROZ CON FRIJOLAS^(V) 7.25

Steamed white rice and black beans

CONGRI 8.25

Classic Cuban red beans, rice with tomatoes, onions, peppers, smoked pork

ROASTED GARLIC MASH^(V) 7.25

Roasted garlic mashed potatoes

AGUACATE^(V) 7.25

Half avocado, olive oil, sea salt

BROCCOLINI^(V) 7.25

Grilled broccolini, roasted garlic oil, romesco sauce

ASPARAGUS^(V) 8.25

Grilled asparagus, roasted garlic oil

YUCA FRIES^(V) 8.25

Crispy, creamy steak cut yuca fries. Cilantro-caper allioli

TOSTONES^(V) 8.25

Twice-fried green plantains. Dijon-mojo

MADUROS^(V) 8.25

Fried sweet plantains



WOOD-FIRED GRILL AND OVEN

^(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.DINNER.WINTER.2024

MOJITOS

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

SWEET

COCONUT 14 | 67.5

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

GRILLED PINEAPPLE 13.5 | 65

Brinley Shipwreck Coconut rum, grilled pineapple purée

CREAMSICLE 13.5 | 65

Don Q Naranja rum, Brinley Shipwreck Vanilla rum, cream

MANGO 13.5 | 65

Brinley Shipwreck Mango rum

POMEGRANATE 13.5 | 65

Bacardi Spiced rum, pomegranate juice

★

CLASSIC 13 | 62.5

Puerto Rican white rum

PRIMO 14.5 | 70

Don Q Reserva 7 rum

PLUSH PLUM 13.5 | 65

Plush Plum vodka

TART

PASSION FRUIT 14 | 67.5

Don Q Pasión rum, passion fruit purée



★ EQUALLY SWEET & TART

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

HEMINGWAY'S DAIQUIRI 14
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
High West Double Rye whiskey, Bacardi Añejo Cuatro rum, sweet vermouth, Angostura bitters

CLASSIC CAIPIRINHA 13
Velho Barreiro Cachaça, muddled limes, sugar, guarapo, lime juice

PLUM CAIPIROSKA 13
Plush Plum vodka, muddled limes, sugar, Razzmatazz liqueur, pomegranate juice, lime juice

Drink Good. Do Good.

CORE 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 (Children of Restaurant Employees) is a national nonprofit providing financial relief to restaurant service families facing a health crisis, injury, or natural disaster. To learn more, visit COREgives.org



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 14.5
Don Q Gold rum, Don Q Coco rum, Licor 43, falernum, pineapple juice, orange juice, lime juice, Coco López, guarapo, Angostura bitters



WINE 5oz | 8oz | BTL

WHITE

SAUVIGNON BLANC 12.5 | 19 | 50
Garzón, Uruguay

SAUVIGNON BLANC 14 | 22.5 | 56
White Haven, Marlborough, New Zealand

PINOT GRIGIO 15 | 23 | 60
Gavi Di Gavi, Fontanafredda, Piedmont, Italy

ALBARIÑO 12.5 | 19 | 50
Garzón, Uruguay

CHARDONNAY 13.5 | 20 | 54
Sonoma Cutrer, California

CHARDONNAY 17 | 26 | 68
Dobbles, Willamette Valley

ROSÉ

PINOT NOIR ROSÉ 13 | 20 | 52
Garzón, Uruguay

RED

TANNAT 12 | 18.5 | 48
Garzón, Uruguay

PINOT NOIR 17 | 26 | 68
Dobbles, Willamette Valley

TEMPRANILLO 15 | 23 | 60
Numanthia "Termes", Toro, Spain

MALBEC 12.5 | 19 | 50
Argento, Argentina

RED BLEND 12 | 18.5 | 46
Juan Gil, Spain

CABERNET SAUVIGNON 13 | 20 | 52
Substance, Columbia Valley, Washington

CABERNET SAUVIGNON 17 | 26 | 68
Oberon, Napa Valley, California

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 7.5

STELLA ARTOIS 8

SUPER BOCK 7.5

TOPO CHICO HARD SELTZER 7

SANGRIA

GLASS 13
HALF PITCHER 36
PITCHER 62

ROJA

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

BLANCO

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



ZERO-PROOF BEVERAGES

NOJITOS 6
Classic, Passion Fruit, Coconut

LEMONADE 4.5

SWEET TEA 4.5

ICED TEA 4.5

RED BULL 6.5

FIJI WATER 5 | 7
500ml | Liter

SAN PELLEGRINO 7

RUM FLIGHTS

THREE 1 OZ. POURS

EXECUTIVE CLUB

DIPLOMATICO 33

Planas
Mantuano
Reserva Exclusiva

GOSLINGS 33

Black Seal
Spirited Seas
Family Reserve

STAFF PICKS

BARBADOS 22

Real McCoy 3yr
Real McCoy 5yr
Real McCoy 12yr

DARK SIDE 22

Cruzan Black
Kraken
Myer's Dark

RUM BOUTIQUE

BRUGAL 28

Añejo
Extra Viejo
1888

CARRIBEAN STUD POKER 28

Zaya 16yr
Ron Matusalem
Pyrat XO

EL COQUI (Don Q) 28

Gold
Reserva 7
Gran Reserva

FACUNDO'S (Bacardi) 28

Añejo Cuatro
Reserva Ocho
Gran Reserva Diez

Thank you for supporting independent restaurants!
A 20% large party gratuity automatically added for parties of 10 or more

WHITE RUM

Atlantico Platino	15
Bacardi Superior	10.5
Brugal Extra Dry	10
Cape May Barrel	10
Diplomatico Planas	11
Equiano Light	12
Havana Club Anejo Blanco	10.5
KLYR	11.5
Liberty	10
Palo Viejo	10
Samba	15
Starr African	10

FLAVORED RUM

Bacardi Coconut	11.5
Bacardi Melon	11.5
Brinley Shipwreck Coconut	12.5
Brinley Shipwreck Coconut Rum Cream	10
Brinley Shipwreck Mango	12.5
Brinley Shipwreck Vanilla	12.5
Captain Morgan Cannon Ball	10
Cruzan Vanilla	10
Don Q Coconut	11.5
Don Q Naranja	11.5
Don Q Passionfruit	11.5
Malahat Ginger	11.5
Parrot Bay Mango	10
Selvarey Cacao	10

SPICED RUM

Bacardi Spiced	11.5
Brinley Shipwreck Spiced	12.5
Captain Morgan	11.5
Don Q Oak Barrel	14
Malahat Spiced	11
Kraken	11

OVERPROOF

Don Q 151	10
Wray & Nephew	11

DARK RUM

Cruzan Aged Dark	11
Cruzan Black Strap	11
Diplomatico Mantuano	12.5
Equiano	12.5
Gosling's Black Seal	11
Gosling's Spirited Seas	13.5
Havana Club Anejo Clasico	10.5
Margaritaville Dark	10
Mount Gay Black Barrel	11
Myer's Dark	10.5
Prosperity	10.5

AGED RUM

Appleton Estate Reserve	15
Appleton Estate Signature	12.5
Bacardi 8yr	13
Bacardi Cuatro	11
Bacardi Gran Reserva 10	21
Barbancourt Estate 15yr	17
Brugal Anejo	11
Brugal Extra Viejo	13
Canne Royale 5yr	10
Clement Select Barrel	14
Clement VSOP	14
Cruzan Single Barrel 5yr	12.5
Diplomatico Reserva	18
Diplomatico Single Vintage 2002	33
Don Q Gran Anejo	14
Don Q Gran Reserva	16
Don Q Reserva 7yr	14.5
Flor de Cana 4yr	10
Flor de Cana 7yr	11
Flor de Cana 18yr	22
Gosling's Family Reserve	17
Montecristo 12yr	15
Mount Gay 1703	66
Mount Gay XO	14
Pusser's Navy	11
Pyrat XO	13
Real McCoy 3yr	12
Real McCoy 5yr	13
Real McCoy 12yr	16
Ron Centenario Fundacion	13
Ron Matusalem Gran Reserva	12
Ron Pampero Anejo Aniversario	13
Ron Viejo de Caldas 3yr	11.5
Ron Zacapa 23yr	17
Ron Zacapa XO Gran Reserva	33
Santa Teresa Anejo	15
Zafra 23yr	18
Zafra Master Reserve	19
Zaya 16yr	19

GOLD RUM

Bacardi Gold	11
Chairman Gold	14
Don Q Gold	12
J. Wray Gold	11
Mount Gay Eclipse	12
Plantation Barbados	13
Plantation Jamaica	13
Pyrat Superior	11
Ron Matusalem Classico	11
Selvarey	10
Tommy Bahama	10
Westerhall	10