

CUBA LIBRE.

★ RESTAURANT & RUM BAR ★

A 3% surcharge is added to all checks to help offset fast-rising expenses. This fee is not a service charge or gratuity.

Other Menus & more info



THANK YOU FOR SUPPORTING INDEPENDENT RESTAURANTS!

APERITIVOS {APPETIZERS}

MANGO BUTTER AND PRESSED BREAD (V) 4
First round is on us!

TROPICAL CHIPS AND TRIO OF DIPS (V) 13.5
Black bean hummus, pineapple guacamole Cubano, Cuba Libre salsa, plantain and malanga chips

PINEAPPLE GUACAMOLE CUBANO (V) 10.75 | 15.75
Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil, plantain chips

CRAB GUACAMOLE 23.5
Blue crab meat, avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil, plantain chips

BLACK BEAN SOUP (V) 10
Traditional Cuban black bean soup with rich authentic flavors, cachucha relish

LEVANTA MUERTO SEAFOOD SOUP 16
"Raise the Dead" soup with a rich Chino-Cubano broth. Shrimp, Baja Bay scallops, crabmeat, mussels, coconut milk, truffle oil

JARDÍN SALAD (V) 12.75
Baby arugula, spinach, romaine, organic grape tomatoes, Kalamata olives, red onions, crumbled cotija cheese, red wine vinaigrette

GUAVA BBQ CHICKEN WINGS (V) 17.75
A pound of wood-fire charred BBQ glazed wings. Pickled pineapple

SPINACH AND MANCHEGO BUÑUELOS (V) 13
Manchego cheese and spinach fritters, goat cheese crema, organic olive oil

BOLITAS DE YUCA (V) 12.5
Mozzarella and queso fresco stuffed yuca fritters, lemon-mayonnaise sauce

CROQUETAS 14.5
Basket of traditional ham & cheese and creamy chicken croquetas. Mustard BBQ sauce and dijon-garlic mojo

GARLIC SHRIMP (V) 18
Shrimp, garlic, lemon, smoked paprika, olive oil, grilled artisan bread

OCTOPUS AL CARBÓN (V) 18.5
Charcoal grilled Spanish octopus leg, olive oil, sea salt, romesco sauce. Asparagus-grilled artichoke salad, herb vinaigrette

MAMÁ AMELIA'S EMPANADAS 16.25
(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

SEAFOOD FRITO MIXTO 19
Fried, cornmeal-crusting calamari, cod, scallops, shrimp, yuca. Corn and pepper jalea salad drizzled with aji amarillo. Aji-verde dipping sauce

WOOD-FIRED MUSSELS (V) 16
A pound of steamed mussels, chorizo, roasted garlic, fennel, seafood broth, aguardiente, grilled artisan bread

PLATO CHA CHA CHA 29.75
Sampler for two. Pineapple guacamole, shrimp cocktail, plantain chips, pork masitas, chicken and ham croquetas, grilled chorizo sausage, chicken chicharrones

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

PLATO GAUCHO* (V) 84
A sizzling platter of Black Angus skirt steak, Maine lobster tail, jumbo shrimp, citrus marinated chicken breast, Cortez chorizo sausage.
Chimichurri sauce, salsa criolla

CUBAN ROAST PORK FEAST 69
Citrus marinated, slow roasted pork shoulder, crispy pork belly chicharrones, onion-caper mojo



PLATOS FUERTES {ENTREES}

ROPA VIEJA 29.75
Braised, shredded and stewed beef brisket, tomatoes, bell peppers, onions, red wine, white rice, maduros

RIBEYE JIBARO* (V) 63.5
22 oz. Salmuera-rubbed bone-in ribeye steak, Congri, arugula salad, red wine vinaigrette

VACA FRITA 30
Braised brisket shredded then seared, roasted onions, citrus-garlic sauce, white rice, black beans

CHURRASCO A LA CUBANA* 8oz 36.5 | 16oz 66
Black Angus grilled skirt steak, lemon-onion parsley sauce, roasted garlic mashed potatoes. Baby arugula salad, red wine vinaigrette
Grilled Shrimp +8.5
Lobster Tail +12

MASITAS DE PUERCO FRITAS 29.5
Tender chunks of pork slowly roasted in Spanish style sauce, sautéed onions, mojo, white rice, black beans, tostones

ARROZ CON POLLO 26.75
Long grain saffron rice, boneless chicken, green peas, Manzanilla olives, yellow corn, Spanish chorizo, roasted piquillo peppers, touch of beer

POLLO ASADO 30
Citrus marinated, grilled double chicken breast, roasted garlic mashed potatoes, grilled broccolini, mango-passion fruit gravy

PARGO BARACOA 31.75
Pan roasted red snapper, shrimp, Baja Bay scallops, crabmeat, mussels, coconut milk Chino-Cubano broth, green papaya escabeche, white rice

DORADO FRITO 30.5
Spice rubbed, crispy fried mahi mahi fillet over coconut-sesame sticky rice. Candied macadamia nuts, mango-jalapeño salsa, pickled onions, grilled broccolini

SHRIMP CUBANO 29
Jumbo shrimp sautéed in Cuba Libre enchilado tomato-culantro sauce, white rice, maduros

VISIT TO HAVANA 24
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 38
Jumbo shrimp, Maine lobster tail, mussels, squid, Baja Bay scallops, claw crabmeat, long grain saffron rice, roasted piquillo pepper salad

PAELLA VEGETARIANA (V) 25
Roasted crimini and shiitake mushrooms, roasted garlic, baby spinach, garbanzo beans, grilled broccolini, long grain saffron rice

SIDES

ARROZ CON FRIJOLE (V) 7
Steamed white rice and black beans

CONGRI 7
Classic Cuban red beans, rice with tomatoes, onions, peppers, smoked pork

ROASTED GARLIC MASH (V) 7
Roasted garlic mashed potatoes

AGUACATE (V) 7
Half avocado, olive oil, sea salt

BROCCOLINI (V) 7
Grilled broccolini, roasted garlic oil, romesco sauce

ASPARAGUS (V) 8
Grilled asparagus, roasted garlic oil

YUCA FRIES (V) 8
Crispy, creamy steak cut yuca fries. Cilantro-caper allioli

TOSTONES (V) 8
Twice-fried green plantains. Dijon-mojo

MADUROS (V) 8
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.

Executive Chef: Kevin Couch

AC.DINNER.SUMMER.2023

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

MOJITOS

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

SWEET

COCONUT 13.5 | 65

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

GRILLED PINEAPPLE 13 | 62.5

Brinley Shipwreck Coconut rum, grilled pineapple purée

CREAMSICLE 13 | 62.5

Don Q Naranja rum, Brinley Shipwreck Vanilla rum, cream

MANGO 13 | 62.5

Brinley Shipwreck Mango rum

POMEGRANATE 13 | 62.5

Bacardi Spiced rum, pomegranate juice

★ CLASSIC 12.5 | 60

Puerto Rican white rum

PRIMO 14 | 67.5

Don Q Reserva 7 rum

PLUSH 13 | 62.5

Plush Plum vodka

TART

PASSION FRUIT 13.5 | 65

Don Q Pasión rum, passion fruit purée



★ EQUALLY SWEET & TART

HANDCRAFTED COCKTAILS

PATRÓN AGAVE MARGARITA 15

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

PATRÓN PASSION FRUIT MARGARITA 15

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

PARADISE RUM PUNCH 14

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

PALOMA 14.5

Patron Reposado tequila, Licor 43, fresh squeezed grapefruit juice

SIGNATURE CUBA LIBRE 12.5

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

R&R OLD FASHIONED 12.5

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

CLASSIC CAIPIRINHA 12.5

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 COSMO 13

Tito's Handmade Vodka, Cointreau, fresh orange juice, cranberry juice, lime juice. For every CORE Cosmo purchased in 2023, Cuba Libre will donate \$1 per cocktail up to \$5,000 in support of CORE's mission. CORE (Children of Restaurant Employees) is a national nonprofit providing financial relief to food and beverage service employees with children facing a health crisis, injury, or natural disaster. Love, Tito's will match \$1 per cocktail up to \$5,000. To learn more, visit [COREgives.org](https://www.COREgives.org) LOVE. Tito's

PATRÓN AÑEJO SMOKED OLD FASHIONED 15.5

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

MAI-TAI-GARITA 14.5

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

CORAZÓN DE MATANZAS 14

Bacardi Gold rum, Don Q 151, blackberry purée, Angostura bitters, nutmeg, smoked essence of rosemary

SNOW BIRD 14

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

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

Merryvale, Napa Valley, California

ROSÉ

PINOT NOIR ROSÉ 13 | 20 | 52

Garzón, Uruguay

RED

TANNAT 12 | 18.5 | 48

Garzón, Uruguay

PINOT NOIR 14 | 22.5 | 56

Meiomi, California

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

CORONA 7.5

CORONA LIGHT 7.5

DOS EQUIS LAGER 7

HEINEKEN 7.5

HEINEKEN 0.0 (NA) 7.5

MILLER LITE 6

MODELO ESPECIAL 7.5

PRESIDENTE 7

STELLA ARTOIS 7.5

SUPER BOCK 7.5

ZERO-PROOF BEVERAGES

NOJITOS 6

Classic, Passion Fruit, Coconut

LEMONADE 4.5

SWEET TEA 4.5

ICED TEA 4.5

RED BULL 6

FIJI WATER 4 | 6

500ml | Liter

SAN PELLEGRINO 6

SANGRIA

GLASS 12.5
HALF PITCHER 33
PITCHER 58

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



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CHILDREN'S MEAL 14.95

Available for children 10 & under. All meals come with an 8 oz kids cup (choice of juice, milk or soda).

MAMÁ AMELIA'S EMPANADAS

(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

Cheese (v): Gruyere, Jack, mozzarella, sautéed onions, olive oil, thyme, oregano

CHICKEN TENDERS

Cornflake crusted chicken tenders, shoestring fries

POLLO ASADO

Citrus marinated, boneless chicken breast, mango-passion fruit gravy, shoestring fries

CHURRASCO BURGER*

Quarter pound skirt steak burger, lettuce, tomato on a brioche bun, shoestring fries

CUBAN SANDWICH

Half a Cuban sandwich with sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese, yellow mustard-pickle relish, shoestring fries

(v) = Vegetarian

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DESSERT OPTIONS \$5: TRES LECHES CAKE, MAMI TOTTY'S RICE PUDDING, OR CUBAN FLAN

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DESSERT

THE CLASSICS

TRES LECHES CAKE 11

Vanilla sponge cake soaked in three milks, mocha mousse

CUBAN FLAN 11

A traditional Cuban dessert of vanilla custard, dulce de leche, fresh whipped cream, vanilla cookie

MAMI TOTTY'S ARROZ CON LECHE 11

Classic Cuban rice pudding recipe handed down from founding Chef Pernot's mother-in-law, fresh whipped cream, candied macadamia nuts, vanilla cookie

CELEBRATIONS FOR TWO

SALTED CARAMEL CAKE 18

Caramel sponge cake, dulce de leche buttercream, warm spiced rum and cinnamon syrup, coffee ice cream

PIÑA UPSIDE DOWN CAKE 17

Warm caramelized pineapple over pound cake, fresh whipped cream, vanilla ice cream

CELEBRATIONS FOR MORE (SERVED ON A LIGHT UP PLATE)

HAVANA BANANA SPLIT 25

Giant loaded ice cream sundae. Vanilla pastry cream, brownies, vanilla and chocolate ice creams, fresh banana, dulce de leche, chocolate and butterscotch sauce, candied macadamia nuts, strawberries, fresh whipped cream

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HOT DRINKS

COFFEE & ESPRESSO

CAFÉ AMERICANO 3.75

Fresh brewed micro-sourced coffee (Guatemala) with notes of caramel, pumpkin spice, roasted peanuts

ESPRESSO 4

Direct trade espresso blend (Guatemala, El Salvador, Brazil) notes of roasted peanuts, golden raisin, bitter chocolate

CAFÉ CON LECHE 3.75

Traditional Cuban style coffee with steamed whole milk

CAFÉ CUBA LIBRE 5

Double shot traditional Cuban-style espresso, raw sugar, steamed coconut milk and whole milk

Add shot of Puerto Rican white rum +4

CAFÉ CUBANO 4

Single shot sweetened with raw sugar

CAPPUCCINO 5

Double shot, whole milk foam

CORTADO 4

Double shot, steamed whole milk

ESPRESSO RUMTINI

14 | Supersize 25

Brinley Shipwreck Vanilla rum, Licor 43 Chocolate liqueur, espresso

TEA

TROPICAL BLEND HOT TEA 4

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

ASK YOUR SERVER ABOUT OUR MANY
AFTER DINNER RUMS AND LIQUEURS

CUBA LIBRE.

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RUM FLIGHTS

THREE 1 OZ. POURS

EXECUTIVE CLUB

DIPLOMATICO 30

Planas
Mantuano
Reserva Exclusiva

GOSLINGS 30

Black Seal
Spirited Seas
Family Reserve

STAFF PICKS

BARBADOS 20

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

DARK SIDE 20

Cruzan Black
Kraken
Myer's Dark

RUM BOUTIQUE

BRUGAL 25

Añejo
Extra Viejo
1888

CARRIBEAN STUD POKER 25

Zaya 16yr
Ron Matusalem
Pyrat XO

EL COQUI (Don Q) 25

Gold
Reserva 7
Gran Reserva

FACUNDO'S (Bacardi) 25

Añejo Cuatro
Reserva Ocho
Gran Reserva Diez

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WHITE RUM

Atlantico Platino	14
Bacardi Superior	9.75
Brugal Extra Dry	9
Cape May Barrel	9
Diplomatico Planas	10.5
Equiano Light	11
Havana Club Anejo Blanco	9.5
KLYR	11
Liberty	9
Palo Viejo	9
Samba	13
Starr African	9

FLAVORED RUM

Bacardi Coconut	10.75
Bacardi Melon	10.75
Brinley Shipwreck Coconut	12
Brinley Shipwreck Coconut Rum Cream	8.5
Brinley Shipwreck Mango	12
Brinley Shipwreck Vanilla	12
Captain Morgan Cannon Ball	7
Cruzan Vanilla	9.25
Don Q Coconut	10
Don Q Naranja	10
Don Q Passionfruit	10
Malahat Ginger	10
Parrot Bay Mango	9
Selvarey Cacao	9

SPICED RUM

Bacardi Spiced	10.75
Brinley Shipwreck Spiced	12
Captain Morgan	10
Don Q Oak Barrel	13
Malahat Spiced	10
Kraken	10

OVERPROOF

Don Q 151	8.5
Wray & Nephew	9

DARK RUM

Cruzan Aged Dark	10
Cruzan Black Strap	10
Diplomatico Mantuano	12
Equiano	12
Gosling's Black Seal	10
Gosling's Spirited Seas	13
Havana Club Anejo Clasico	9.5
Margaritaville Dark	9
Mount Gay Black Barrel	10.5
Myer's Dark	9
Prosperity	9

AGED RUM

Appleton Estate Reserve	14
Appleton Estate Signature	12
Bacardi 8yr	12.5
Bacardi Cuatro	9
Bacardi Gran Reserva 10	19.5
Barbancourt Estate 15yr	16
Brugal Anejo	10
Brugal Extra Viejo	12
Canne Royale 5yr	9
Clement Select Barrel	13
Clement VSOP	13
Cruzan Single Barrel 5yr	12
Diplomatico Reserva	18
Diplomatico Single Vintage 2002	30
Don Q Gran Anejo	12
Don Q Gran Reserva	15
Don Q Reserva 7yr	13
Flor de Cana 4yr	9
Flor de Cana 7yr	10
Flor de Cana 18yr	20
Gosling's Family Reserve	16
Montecristo 12yr	15
Mount Gay 1703	66
Mount Gay XO	13
Pusser's Navy	10
Pyrat XO	12
Real McCoy 3yr	11
Real McCoy 5yr	12
Real McCoy 12yr	15
Ron Centenario Fundacion	12
Ron Matusalem Gran Reserva	11
Ron Pampero Anejo Aniversario	12
Ron Viejo de Caldas 3yr	10
Ron Zacapa 23yr	15
Ron Zacapa XO Gran Reserva	30
Santa Teresa Anejo	13
Zafra 23yr	17
Zafra Master Reserve	16
Zaya 16yr	16

GOLD RUM

Bacardi Gold	9.75
Chairman Gold	13
Don Q Gold	11
J. Wray Gold	10
Mount Gay Eclipse	10.5
Plantation Barbados	12
Plantation Jamaica	12
Pyrat Superior	9
Ron Matusalem Classico	10
Selvarey	9
Tommy Bahama	9
Westerhall	9