

# CUBA LIBRE

★ RESTAURANT & RUM BAR ★

Dinner served daily at 4pm

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

### GUAVA BBQ CHICKEN WINGS (V) 17.75

A pound of wood-fire charred BBQ glazed wings, pickled pineapple

### JARDÍN SALAD (V) 13

Baby arugula, spinach, romaine, organic grape tomatoes, Kalamata olives, red onions, crumbled cotija cheese, red wine vinaigrette

Grilled Shrimp +8.5

Fried Boneless Chicken Thigh +7.5

Marinated Black Angus Skirt Steak Skewer\* +9.5

### SPINACH AND MANCHEGO BUÑUELOS (V) 12.5

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

### 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

### 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

### WOOD-FIRED MUSSELS (V) 16

A pound of steamed mussels, chorizo, roasted garlic, fennel, seafood broth, aguardiente, 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

### 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

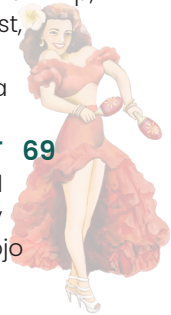
SERVED WITH WHITE RICE, BLACK BEANS AND MADUROS

### 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

### VACA FRITA 30

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

### CHURRASCO A LA CUBANA\* (V) 8oz 36.5 | 16oz 66

Black Angus wood-fired 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 (V) 30

Citrus marinated, wood-fired 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

### CHURRASCO BURGER\* 23

12 oz triple patty Black Angus skirt steak burger, chipotle-onion marmalade, cheddar cheese, lettuce, tomato on brioche bun. Yuca fries and house made cilantro-caper allioli

Add bacon +3

## 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



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: **Anibal Suarez**

FTL.DINNER.SUMMER.2023

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

## SIDES

### ARROZ CON FRIJOLES (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-mojito

### MADUROS (V) 8

Fried sweet plantains

# 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

Patrón 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 14

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

## ESPRESSO RUMTINI 14 | Supersize 25

Brinley Shipwreck Vanilla rum, Licor 43 Chocolate liqueur, espresso

# 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 14 | 22.5 | 56

Owen Roe Sinister Hand, Columbia Valley, Washington

### CABERNET SAUVIGNON 13 | 20 | 52

Substance, Columbia Valley, Washington

### CABERNET SAUVIGNON 17 | 26 | 68

Oberon, Napa Valley, California

# BEER

## BUD LIGHT (USA) 6

## CIGAR CITY JAI ALAI IPA (USA) 7.25

## CORONA (MEXICO) 7.5

## DOS EQUIS LAGER (MEXICO) 7.25

## FUNKY BUDDHA FLORIDIAN (USA) 8

## HEINEKEN (NETHERLANDS) 7.5

## MICHELOB ULTRA (USA) 6

## MODELO ESPECIAL (MEXICO) 7.5

## MODELO NEGRA (MEXICO) 7.5

## PRESIDENTE (DOMINICAN) 7.5

## STELLA ARTOIS (BELGIUM) 7.25

# 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 5 | 6  
500ml | Liter

# 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



BACARDÍ



The Brazilian Way Of Celebrating



BODEGA ARGENTO





# LUNCH

Monday-Friday

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Other Menus & More Info



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## APERITIVOS (APPETIZERS)

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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

### CROQUETAS 14.5

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

### JARDÍN SALAD (v) 13

Baby arugula, spinach, romaine, organic grape tomatoes, Kalamata olives, red onions, crumbled cotija cheese, red wine vinaigrette  
Grilled Shrimp +8.5  
Fried Boneless Chicken Thigh +7.5  
Marinated Black Angus Skirt Steak Skewer\* +9.5

### 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

### BOLITAS DE YUCA (v) 12.5

Mozzarella and queso fresco stuffed yuca fritters, lemon-mayonnaise sauce

### SPINACH AND MANCHEGO BUÑUELOS (v) 12.5

Manchego cheese and spinach fritters, goat cheese crema, organic olive oil

### 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

## PLATOS FUERTES (ENTRÉES)

### ROPA VIEJA 29.75

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

### 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

### MASITAS DE PUERCO FRITAS 29.5

Tender chunks of pork slowly roasted in Spanish style sauce, sautéed onions, mojo, white rice, black beans, tostones

### SHRIMP CUBANO 29

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

### COBBANO SALAD 20

Baby arugula, baby spinach, avocado, bacon, goat cheese, hard-boiled egg, scallions, light mustard vinaigrette  
Vegetarian option available (v)  
Grilled Shrimp +8.5  
Fried Boneless Chicken Thigh +7.5  
Marinated Black Angus Skirt Steak Skewer\* +9.5

### 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

### 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

### CHURRASCO BURGER\* 23

12 oz triple patty Black Angus skirt steak burger, chipotle-onion marmalade, cheddar cheese, lettuce and tomato on brioche bun. Yuca fries and house made cilantro-caper allioli  
Add bacon + 3

### PAN CON LECHON SANDWICH 20

Juicy pulled pork shoulder, onion mojo on toasted Cuban bread, plantain chips and Cuba Libre salsa

### MINUTA DE PESCADO SANDWICH 21

Crispy fried, skin-on red snapper, caramelized red onion, tomato, lettuce, homemade tartar sauce on toasted brioche, french fries

(v) VEGETARIAN

\*The consumption of raw or partially cooked eggs, meat, fish or shellfish may increase the risk of contracting foodborne illness.

Executive Chef: Anibal Suarez

FTL.LUNCH.SUMMER.2023

CUBA LIBRE.  
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## TEA, COFFEE & ESPRESSO

TROPICAL BLEND HOT TEA 4

CAFÉ AMERICANO 3.75

ESPRESSO 4

CAFÉ CON LECHE 3.75

CAFÉ CUBA LIBRE 5

CAFÉ CUBANO 4

CAPPUCCINO 5

CORTADO 4

ESPRESSO RUMTINI  
14 | Supersize 25

## DESSERT

### THE CLASSICS

TRES LECHE CAKE 11

CUBAN FLAN 11

MAMI TOTTY'S ARROZ  
CON LECHE 11

### FOR TWO

SALTED CARAMEL CAKE 18

PIÑA UPSIDE DOWN CAKE 17

### FOR THE TABLE

GIANT HAVANA  
BANANA SPLIT 25



## SIDES

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

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

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

TOSTONES (v) 8  
Twice-fried green plantains.  
Dijon-mojito

MADUROS (v) 8  
Fried sweet plantains

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

# BRUNCH

Saturday & Sunday

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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

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Manchego cheese and spinach fritters, goat cheese crema, organic olive oil

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### CROQUETAS 14.5

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## PLATOS FUERTES ENTREES

### ROPA VIEJA 29.75

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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

## ESPECIALES DE BRUNCH SERVED UNTIL 3PM

### HUEVOS BENEDICT 19.5

Smoked salmon, avocado, poached eggs, hollandaise, red onion, crispy capers over toasted brioche, breakfast potatoes with sour cream drizzle

### POLLO Y WAFFLE 19.5

Crispy fried boneless chicken thighs, crispy waffle, mango salsa. Dark rum-molasses syrup

### BISTEC CON HUEVOS 23.5

"Steak and eggs." Grilled skirt steak, herb chimichurri, pickled onions, fried eggs, manchego, romesco sauce, breakfast potatoes

### CHURRASQUITOS BOWL BENEDICT 19.5

Plancha-seared thin slices of marinated skirt steak, roasted peppers and onions. Poached eggs, white rice and Hollandaise sauce

### JAMÓN CON HUEVO BREAKFAST SANDWICH 19.5

Fried egg, country ham, crispy bacon, cheddar, roasted onions on toasted brioche. Yuca fries, Mayoketchup sauce

### CHORIZO-POTATO OMELET 19.5

Three-egg omelet. Chorizo sausage, roasted potatoes, sour cream and Jack cheese. Baby arugula and grape tomato salad, red wine vinaigrette, breakfast potatoes  
Egg white option available

### SPINACH AND MANCHEGO OMELET (V) 19.5

Three egg omelet, roasted wild mushrooms, sautéed spinach, roasted garlic, manchego and Jack cheeses. Baby arugula and grape tomato salad, red wine vinaigrette, breakfast potatoes  
Egg white option available

### PUERCO A CABALLO 19.5

Fried eggs, shredded roast pork shoulder, avocado, white rice, red beans, Cuba Libre hot sauce over warm flour tortillas

### ONE-EYED ROPA VIEJA HASH 19.5

Braised, shredded and stewed beef brisket, tomatoes, bell peppers, onions over potato, yuca, maduro and corn breakfast hash. Topped with fried egg, Cuba Libre hot sauce



## SIDES

### ARROZ CON FRIJOLE (V) 7

Steamed white rice and black beans

### AGUACATE (V) 7

Half avocado, olive oil, sea salt

### CONGRI 8

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

### YUCA FRIES (V) 8

Crispy, creamy steak cut yuca. Cilantro-caper allioli

### TOSTONES (V) 8

Twice-fried green plantains. Dijon-mojó

### MADUROS (V) 8

Fried sweet plantains

### BACON 8

Crispy, hardwood smoked bacon

### SAUSAGE 8

Mexican style pork chorizo

### BREAKFAST POTATOES (V) 7

Crispy roasted potatoes, sautéed onions, sour cream drizzle

### (V) VEGETARIAN

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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



# 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

Patrón 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 14

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://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

## ESPRESSO RUMTINI

### 14 | Supersize 25

Brinley Shipwreck Vanilla rum, Licor 43 Chocolate liqueur, espresso

# 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 14 | 22.5 | 56

Owen Roe Sinister Hand, Columbia Valley, Washington

### CABERNET SAUVIGNON 13 | 20 | 52

Substance, Columbia Valley, Washington

### CABERNET SAUVIGNON 17 | 26 | 68

Oberon, Napa Valley, California

# BEER

### BUD LIGHT (USA) 6

### CIGAR CITY JAI ALAI IPA (USA) 7.25

### CORONA (MEXICO) 7.5

### DOS EQUIS LAGER (MEXICO) 7.25

### FUNKY BUDDHA FLORIDIAN (USA) 8

### HEINEKEN (NETHERLANDS) 7.5

### MICHELOB ULTRA (USA) 6

### MODELO ESPECIAL (MEXICO) 7.5

### MODELO NEGRA (MEXICO) 7.5

### PRESIDENTE (DOMINICAN) 7.5

### STELLA ARTOIS (BELGIUM) 7.25

# 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 5 | 6  
500ml | Liter

# 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

# DRINKS & PITCHERS

GLASS | HALF | FULL  
HALF (H): 1 BOTTLE SPARKLING WINE  
FULL (F): 2 BOTTLES SPARKLING WINE

## BLOODY MARY 10

Vodka and classic bloody mary mix

## CLASSIC MIMOSA 8 | 37<sup>H</sup> | 57<sup>F</sup>

Sparkling wine and fresh orange juice

## TROPICAL MIMOSA 10 | 42<sup>H</sup> | 62<sup>F</sup>

Sparkling wine and choice of: pineapple, pear, passion fruit, pomegranate, or peach juice



# SUNSET MENU

29<sup>75</sup>  
Per Person

2 Course Prix Fixe Available Daily 4 - 6pm

## APERITIVOS (STARTER)

Please choose one

### BLACK BEAN SOUP (V)

Traditional Cuban black bean soup with rich authentic flavors, cachucha relish

### BOLITAS DE YUCA (V)

Mozzarella and queso fresco stuffed yuca fritters, lemon-mayonnaise sauce

### MAMÁ AMELIA'S EMPANADAS (2)

Served with aji-sour cream dipping sauce

- 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

### PINEAPPLE GUACAMOLE CUBANO (V)

Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil, plantain chips (add crabmeat +5)

### JARDÍN SALAD (V)

Baby arugula, spinach, romaine, organic grape tomatoes, Kalamata olives, red onions, crumbled cotija cheese, red wine vinaigrette

- Grilled Shrimp +8.5
- Fried Boneless Chicken Thigh +7.5
- Marinated Black Angus Skirt Steak Skewer\* +9.5

### SPINACH AND MANCHEGO BUÑUELOS (V)

Manchego cheese and spinach fritters, goat cheese crema, organic olive oil

## PLATOS FUERTES (MAIN)

Please choose one

### ARROZ CON POLLO

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

### ROPA VIEJA

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

### POLLO ASADO

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

### SHRIMP CUBANO

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

### CHURRASCO BURGER

12 oz triple patty Black Angus skirt steak burger, chipotle-onion marmalade, cheddar cheese, lettuce, tomato on brioche bun. Yuca fries and cilantro-caper allioli

**Add bacon +3**

### PAELLA VEGETARIANA (V)

Roasted crimini and shiitake mushrooms, roasted garlic, baby spinach, garbanzo beans, grilled broccolini, long grain saffron rice

## POSTRES (DESSERT)

Additional \$5

### CUBAN FLAN (V)

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

### MAMI TOTTY'S ARROZ CON LECHE (V)

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

Please note that sharing is not permitted and this menu cannot be combined with other promotional offers.

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

THANK YOU FOR  
SUPPORTING INDEPENDENT  
RESTAURANTS!

(v) vegetarian

**CUBA LIBRE.**  
★ RESTAURANT & RUM BAR ★

FTL- Spring23

# CUBA LIBRE.

★ RESTAURANT & RUM BAR ★

## 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

### 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

\*The consumption of raw or partially cooked eggs, meat, fish or shellfish may increase the risk of contracting foodborne illness.

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

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

**THANK YOU FOR SUPPORTING INDEPENDENT RESTAURANTS!**

A 20% Large Party Gratuity automatically added for parties of 10 or more

# 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

(WITH A SHOOTING SPARKLER)

### 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

(WITH 2 SHOOTING SPARKLERS)

### 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

# 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. A 20% large party gratuity automatically added for parties of 10+

# 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.

★ RESTAURANT & RUM BAR ★

THANK YOU FOR SUPPORTING INDEPENDENT RESTAURANTS!



# HAPPY HOUR FOOD

AT THE BAR/BAR TABLES ONLY

## \$4 PLATES

### **PINEAPPLE GUACAMOLE CUBANO (v)**

Plantain chips

### **TOSTONES (v)**

Dijon-mojo

### **YUCA FRIES (v)**

Cilantro-caper allioli

## \$6 PLATES

### **MAMÁ AMELIA'S EMPANADAS**

Aji-sour cream. Choice of one:

Beef Picadillo, Chicken de la Casa or Queso (v)

### **BOLITAS DE YUCA (v)**

Lemon-mayonnaise sauce

### **SPINACH AND MANCHEGO BUÑUELOS (v)**

Goat cheese crema

### **GUAVA BBQ CHICKEN WINGS**

Pickled pineapple

### **CROQUETAS**

Traditional creamy chicken and ham & cheese

Mustard BBQ and dijon-garlic mojo

(v) = vegetarian

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

A 3% surcharge is added to all checks to help offset fast-rising expenses. This fee is not a service charge or gratuity. Thank you for supporting independent restaurants!

# HAPPY HOUR DRINKS

AT THE BAR/BAR TABLES ONLY

### **CLASSIC MOJITO 5**

Puerto Rican white rum, guarapo, lime juice, mint, splash of soda

### **FLAVORED MOJITO 6**

Coconut, Mango or Passion fruit

### **CAIPIRINHA 5**

Cachaça, guarapo, fresh lime juice, muddled limes

### **HOUSE CUBA LIBRE 5**

Don Q Reserva 7 Rum, Luxardo Maraschino, Coca-Cola, lime

### **SANGRIA 6**

ROJA - Spiced Rum, malbec + blood orange

BLANCO - Spiced Rum, pinot grigio + white peach

### **HOUSE RED OR WHITE WINE 6**

Please ask your server

### **BEER: DOMESTIC 4 | IMPORTED 5**

Rotating selection

### **SINGLE LIQUOR COCKTAIL 6**

Choice of liquor mixed with soda or juice

White Rum

Svedka Vodka

Corazon Blanco Tequila

New Amsterdam Gin

Jack Daniels Tennessee Whiskey

Jameson Irish Whiskey

**DAILY HAPPY HOUR**  
**4PM - 6:30PM**

# LATE NITE BITES

## 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

## CROQUETAS 14.5

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

## BOLITAS DE YUCA (v) 12.5

Mozzarella and queso fresco stuffed yuca fritters, lemon-mayonnaise sauce

## SPINACH AND MANCHEGO BUÑUELOS (v) 12.5

Manchego cheese and spinach fritters, goat cheese crema, organic olive oil

## MAMÁ AMELIA'S EMPANADAS 16.25

(2 per order) Served with ají-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

A 22% gratuity will automatically be added to the check for our Late Nite Bites Menu  
A 3% surcharge is added to all checks to help offset fast-rising expenses. This fee is  
not a service charge or gratuity. Thank you for supporting independent restaurants!