

# 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

Grilled Shrimp +8.5

Fried Boneless Chicken Thigh +7.5

Marinated Black Angus Skirt Steak Skewer\* +9.5

### CROQUETAS 14.5

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

### 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

#### MALANGA FRITTERS 10.75

A traditional Cuban street food of crispy taro, garlic, West Indies culantro. Tamarindo ketchup

### BARRIO CHINO CHICKEN WINGS 17.75

A pound of award-winning Asian BBQ glazed wings. Pickled pineapple, sweet chili dipping sauce

### MAMÁ AMELIA'S EMPANADAS 16.25

(2 per order) Served with aji-sour cream 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

### 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

### 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 FUERTES {ENTREES}

### ROPA VIEJA 29.75

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

### PICADILLO A LA CUBANA 25

Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins, garlic, tomatoes, onion, bell peppers, fried egg, white rice, black beans, maduros

### 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 27.75

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 shitake mushrooms, roasted garlic, baby spinach, garbanzo beans, grilled broccolini, long grain saffron rice

### (v) VEGETARIAN

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

Executive Chef: **Angel Roque**

ORL.DINNER.SUMMER.2023

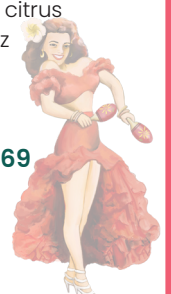
A 20% large party gratuity automatically added for parties of 10 or more

## PLATOS FOR TWO

SERVED WITH WHITE RICE, BLACK BEANS AND MADUROS

### PLATO GAUCHO MIXED GRILL\* 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

## 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

# 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

# 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



# 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

## NON-ALCOHOLIC BEER 6

BUD LIGHT 6

CORONA 7.25

DOS EQUIS LAGER 7.25

ESTRELLA GALICIA 7.5

HEINEKEN 7.25

LAGUNITAS IPA 7.25

MODELO NEGRA 7.25

STELLA ARTOIS 7.25

YUENGLING 6.5

# 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 | 9  
500ml | Liter

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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

(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

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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

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# HAPPY HOUR FOOD

AT THE BAR / BAR TABLES ONLY

## \$5 PLATES

### PINEAPPLE GUACAMOLE CUBANO (v)

Plantain chips

### TOSTONES HAWAIANOS (v)

Dijon-mojo

### YUCA FRIES (v)

Cilantro-caper allioli

## \$7 PLATES

### BOLITAS DE YUCA (v)

Lemon-mayonnaise sauce

### SPINACH MANCHEGO BUÑUELOS (v)

Goat cheese crema

### BARRIO CHINO CHICKEN WINGS

Pickled pineapple, sweet chili dipping sauce

### CROQUETAS

Traditional creamy chicken and ham & cheese

Mustard BBQ and dijon-garlic mojo

### MAMÁ AMELIA'S EMPANADAS

Aji-sour cream. Choice of one:

Beef Picadillo, Chicken De La Casa or Queso (v)

(v) = vegetarian

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Lemon-mayonnaise sauce

### SPINACH MANCHEGO BUÑUELOS (v)

Goat cheese crema

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Pickled pineapple, sweet chili dipping sauce

### CROQUETAS

Traditional creamy chicken and ham & cheese

Mustard BBQ and dijon-garlic mojo

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# 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, sugar

## HOUSE CUBA LIBRE 5

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

## SANGRIA 6

ROJA - Spiced Rum, Licor 43, malbec + blood orange

BLANCO - Spiced Rum, Licor 43, 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 juices

White Rum

House Gin

House Vodka

House Whiskey

House Tequila

MONDAY-FRIDAY  
5PM - 6PM

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Cachaça, guarapo, fresh lime juice, muddled limes, sugar

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ROJA - Spiced Rum, Licor 43, malbec + blood orange

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Please ask your server

## BEER: DOMESTIC 4 | IMPORTED 5

Rotating selection

## SINGLE LIQUOR COCKTAIL 6

Choice of liquor mixed with soda or juices

White Rum

House Gin

House Vodka

House Whiskey

House Tequila

MONDAY-FRIDAY  
5PM - 6PM

# RUM FLIGHTS

THREE 1 OZ. POURS

## EXCLUSIVO

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### CAÑA BELIEVE IT 45

Flor de Caña 12yr  
Flor de Caña 18yr  
Flor de Caña 25yr

## EXECUTIVE CLUB

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### BOLIVAR'S BOUNTY 30

Santa Teresa 1794  
Ron Pampero Anniversario  
Diplomatico Reserva Exclusiva

## STAFF PICKS

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### CALAZAN 20

2yr Gold  
6yr Añejo  
10yr Añejo Reserva

### EL COQUI (Don Q) 20

Gold  
Reserva 7  
Gran Reserva

## RUM BOUTIQUE

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### BRUGAL 25

Añejo  
Extra Viejo  
1888

### CARRIBEAN STUD POKER 25

Zaya 16yr  
Ron Matusalem  
Pyrat XO

### DARK SIDE 25

Cruzan Black  
Kraken  
Myer's Dark

### FACUNDO'S (Bacardi) 25

Añejo Cuatro  
Reserva Ocho  
Gran Reserva Diez

### Bacoo 26

5 Year  
8 Year  
12 Year

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## WHITE RUM

Bacardi Superior	9
Bacoo Silver 3yr	10
Brugal Extra Dry	16
Calazan Blanco	8
Cuba Libre White	9
Don Q Cristal	9
Facundo Neo	16
Havana Club Anejo Blanco	12
Miami Club	8
Ron Matusalem Platino	10
Ten to One White	17

## FLAVORED RUM

Bacardi Limon	9
Bacoo Coffee 40 Proof	13
Brinley Shipwreck Coconut	10
Brinley Shipwreck Vanilla	10
Don Q Coconut	9
Don Q Passionfruit	9

## GOLD RUM

Bumbu	13
Calazan Gold	8
Chairman's Reserve Gold	10
Don Q Gold	10
Mount Gay Eclipse	10
Oak & Cane Gold	13

## DARK RUM

Coconut Cartel	12
Gosling's Black Seal	10
Havana Club Anejo Clasico	13
Mount Gay Black Barrel	10
Papa's Pilar Dark	16
Ten to One Dark	21

## SPICED RUM

Brinley Shipwreck Spiced	10
Captain Morgan	10
Chairman's Reserve Spiced	10
Don Q Oak Barrel	14
Kraken	12

## OVERPROOF

Captain Morgan 100	10
Don Q 151	12

## CANE RUM

51 Cachaça	10
Velho Barreiro Cachaça	10

## AGED RUM

Appleton 21yr	55
Bacardi 8yr	12
Bacardi Cuatro	10
Bacoo 5yr	12
Bacoo 8yr	15
Bacoo 12yr	20
Barcelo Imperial	13
Barcelo Onyx	14
Brugal 1888	18
Brugal Anejo	15
Bumbu XO	16
Calazan Anejo	12
Calazan Anejo Reserva	14
Centenario 20 Anos	14
Centenario 25	18
Diplomatico Reserva	12
Don Q Anejo	10
Don Q Double Cask	20
Don Q Gran Anejo	23
Don Q Vermouth Cask	18
Don Q 7yr	11
El Dorado 12yr	15
El Dorado 15yr	17
El Dorado 21yr	34
Facundo Eximo	24
Facundo Exquisito 23yr	60
Facundo Paraiso	75
Flor de Cana 7yr	9
Flor de Cana 12yr	13
Flor de Cana 18yr	15
Flor de Cana 25yr	35
Kirk & Sweeney 12yr	16
Kirk & Sweeney 18yr	18
Kirk & Sweeney 23yr	20
Miami Club Anejo	10
Mount Gay 1703	45
Mount Gay XO	14
Papa's Pilar Blond 3yr	12
Papa's Pilar Blond 7yr	13
Pyrat XO	12
Rhum Barbancourt 3 Star	12
Rhum Barbancourt 5 star	14
Rhum Barbancourt Estate 15yr	16
Rhum Clement Agricole XO	13
Rhum JM VSOP	18
Ron Matusalem Gran Reserva 15yr	14
Ron Pampero Anejo Aniversario	15
Ron Zacapa XO	22
Ron Zacapa 23yr	16
Santa Teresa 1796	14
The Real McCoy 5yr	12
Vizcaya VXOP	20
Zaya 12yr	15