

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

BOLITAS DE YUCA (v) 13.25

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

JARDIN SALAD (v) 14

Baby arugula, spinach, romaine, organic grape tomatoes, Kalamata olives, red onions, crumbled cotija cheese, red wine vinaigrette
Grilled Shrimp +8.5
Grilled Citrus Marinated Chicken Breast +7.5
Marinated Skirt Steak Skewer* +9.5

CROQUETAS 15.5

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

BARRIO CHINO CHICKEN WINGS 18.75

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

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

GARLIC SHRIMP 19.25

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

MAMÁ AMELIA'S EMPANADAS 17.75

(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

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 FUERTES {ENTREES}

ROPA VIEJA 31

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

VACA FRITA 31.5

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

CHURRASCO A LA CUBANA*

8OZ 37.75 | 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 BARAOA 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

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

PLATO GAUCHO MIXED GRILL* 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



SIDES

ARROZ CON FRIJOLE (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

(v) VEGETARIAN

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

Executive Chef: **Andres Alvarez**

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 14.25

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.



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](https://www.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 12.5 | 19 | 50

Minimalista, Argento, Argentina

ALBARIÑO 12.5 | 19 | 50

Garzón, Uruguay

CHARDONNAY 13.5 | 20 | 54

Sonoma-Cutrer, California

CHARDONNAY 17 | 26 | 68

Dobbes, Willamette Valley

ROSÉ

PINOT NOIR ROSÉ 13 | 20 | 52

Garzón, Uruguay

RED

TANNAT 12 | 18.5 | 48

Garzón, Uruguay

PINOT NOIR 17 | 26 | 68

Dobbes, Willamette Valley

TEMPRANILLO 12.5 | 19 | 50

Viña Jaraba Cosecha, 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

CORONA 7.5

HEINEKEN 7.5

MILLER LITE 7.25

MODELO ESPECIAL 8

MODELO NEGRA 8

PRESIDENTE 7.5

STELLA ARTOIS 7.5

YARDS PALE ALE 8

YUENGLING 7.25

TOPO CHICO HARD SELTZER 7

ZERO-PROOF BEVERAGES

NOJITOS 6

Classic, Passion Fruit, Coconut

LEMONADE 4.5

SWEET TEA 4.5

ICED TEA 4.5

RED BULL 6.5

LITER FIJI 7

LITER PELLEGRINO 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



RUM FLIGHTS

THREE 1 OZ. POURS

EXECUTIVE CLUB

BRUGAL 33

Añejo
Extra Viejo
1888

DIPLOMATICO 33

Planas
Mantuano
Reserva Exclusiva

RUM BOUTIQUE

AGED RESERVE 28

Mount Gay Eclipse
Smith and Cross
Zaya

CAÑA BELIEVE IT 28

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

EL COQUI (Don Q) 28

Gold
Reserva 7
Gran Reserva

STAFF PICKS

DARK SIDE 22

Gosling's Black
Kraken
Myer's Dark

FACUNDO'S (Bacardi) 22

Añejo Cuatro
Reserva Ocho
Gran Reserva Diez

SWEET TREAT 22

Selvaray Coconut
Selvaray Chocolate
Brinley Vanilla

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WHITE RUM

Atlantico Platino	13.5
Bacardi Superior	10.5
Bluebird Silver	16
Brugal Extra Dry	10
Caliche	10
Diplomatico Planas	15
Don Q Cristal	10.5
La Favorite Blanc	14
Matusalem Platino	11
Rhum JM White	13
Selvarey Rum	13
Single Prop Rum	11

FLAVORED RUM

Brinley Shipwreck Coconut	11
Brinley Shipwreck Mango	11
Brinley Shipwreck Vanilla	11
Cruzan Vanilla	10
Don Q Coconut	10.5
Don Q Passionfruit	10.5
Selvarey Cacao Rum	14

GOLD RUM

Appleton Estate Signature Blend	12
Don Q Gold	11.5
Mount Gay Eclipse	11
Ron Matusalem Classico	12
Tommy Bahama Golden Sun	13
Wray & Nephew	11

DARK RUM

Bacardi Black	11
Bluebird Dark	16
Cuba Libre 21	49
D'aristi Rum	18
Diplomatico Exclusiva	23
Gosling's Black Seal	11
Mount Gay Black Barrel	12
Myer's Dark	11
Owney's	16

AGED RUM

Appleton Estate 12yr	19
Atlantico Private Cask	15
Bacardi 8yr	13
Bacardi Cuatro	12
Bacardi Gran Reserva	25
Barbancourt 15yr	17
Barbancourt 3 Star	11
Brugal 1888	22
Brugal Anejo	11
Clement VSOP	16
Cruzan Single Barrel	14
Dictador	16
Diplomatico Mantuano	13
Don Q Anejo	13
Don Q Gran Anejo	33
Dos Maderas PX	18
Flor de Cana 7yr	11
Flor de Cana 12yr	17
Flor de Cana 18yr	22
Flor de Cana 25yr	62
Kirk & Sweeney	13
Maison Leblon Reserva Cachaça	14
Mount Gay XO	17
Plantation 20th Anniversary	20
Pusser's Navy	12
Ron Zacapa 23yr	17
Ron Zacapa XO Solera Gran Reserva	41
Smith & Cross	13
Vizcaya VXOP	26
Zafra 21yr	27
Zaya	16

SPICED RUM

Brinley Shipwreck Spiced	11.5
Kraken	11
Montecristo Spiced	11
Sailor Jerry	11.5
Seven Fathoms	32

OVERPROOF

Captain Morgan 100	11
Cruzan 151	12
Wray & Nephew	11

CUBA LIBRE

★ RESTAURANT & RUM BAR ★
Philadelphia