

# 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

### JARDIN 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

### BARRIO CHINO CHICKEN WINGS 17.75

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

### 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

### 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

### 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 shiitake 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: **Andres Alvarez**

PHL.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-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://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, Mozart 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 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

Merryvale, Napa Valley, California

### ROSÉ

#### PINOT NOIR ROSÉ 13 | 20 | 52

Garzón, Uruguay

### RED

#### TANNAT 12 | 18.5 | 48

Garzón, Uruguay

#### PINOT NOIR 12.5 | 19 | 50

Parceleros, Mendoza, Chile

#### 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 5.5

#### CORONA 7.5

#### HEINEKEN 7

#### MILLER LITE 7

#### MODELO ESPECIAL 7.5

#### MODELO NEGRA 7.5

#### PRESIDENTE 7

#### YARDS PALE ALE 7

#### YUENGLING 7

## ZERO-PROOF BEVERAGES

### NOJITOS 6

Classic, Passion Fruit, Coconut

### LEMONADE 4.5

### SWEET TEA 4.5

### ICED TEA 4.5

### RED BULL 6

### LITER FIJI 6.5

### LITER PELLEGRINO 6.5

## 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

(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, Mozart 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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# BRUNCH

Served Saturday & Sunday 12pm-4pm along with the full dinner menu

## BRUNCH ESPECIALES

### 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 and molasses syrup

### CHURRASQUITOS BOWL BENEDICT 19.5

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

### CHORIZO-POTATO OMELET 19.5

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

Egg white option available

### JAMON CON HUEVO SANDWICH 19.5

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

## COCKTAILS

### TROPICAL MIMOSA 7

Cava and choice of tropical agua fresca: Mango, Passion fruit or Pineapple

### BLOODY MARY 10

Vodka and classic bloody mary mix

### ESPRESSO RUMTINI 14 | SUPERSIZE 25

Brinley Shipwreck Vanilla rum, Mozart Chocolate liqueur, espresso

### 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

### BISTEC CON HUEVOS\* 23

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

### ONE-EYED ROPA VIEJA HASH 19.5

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

### PUERCO A CABALLO 19.5

Fried eggs, shredded roast pork shoulder, avocado, white rice, red beans and salsa over warm flour tortillas

### CHURRASCO BURGER\* 23

12oz 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 | Add Fried Egg +2

## SIDES

### BREAKFAST POTATOES 7

Crispy roasted potatoes, sautéed onions, sour cream drizzle

### BACON 8

Crispy hardwood smoked bacon

### SAUSAGE 8

Mexican style pork chorizo

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# HAPPY HOUR FOOD

AT THE BAR / BAR TABLES ONLY

## \$6 PLATES

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

Plantain chips

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

Cilantro-caper allioli

### **TOSTONES (v)**

Dijon-mojo

## \$7 PLATES

### **SPINACH MANCHEGO BUÑUELOS (v)**

Goat cheese crema

### **BARRIO CHINO CHICKEN WINGS**

Sweet chili dipping sauce

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

Lemon-mayonnaise 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, Queso (v)

**MONDAY – FRIDAY**  
**4PM – 6:30PM**

V = vegetarian

# HAPPY HOUR FOOD

AT THE BAR / BAR TABLES ONLY

## \$6 PLATES

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

Plantain chips

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

Cilantro-caper allioli

### **TOSTONES (v)**

Dijon-mojo

## \$7 PLATES

### **SPINACH MANCHEGO BUÑUELOS (v)**

Goat cheese crema

### **BARRIO CHINO CHICKEN WINGS**

Sweet chili dipping sauce

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

Lemon-mayonnaise sauce

### **CROQUETAS**

Traditional creamy chicken and ham & cheese

Mustard BBQ and dijon-garlic mojo

### **MAMÁ AMELIA'S EMPANADAS**

Aji sour cream. Choice of one:

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**MONDAY – FRIDAY**  
**4PM – 6:30PM**

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# HAPPY HOUR DRINKS

AT THE BAR/BAR TABLES ONLY

## CLASSIC MOJITO 6

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

## FLAVORED MOJITO 7

Coconut, Mango or Passion fruit

## CAIPIRINHA 6

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

## RON CON COLA 6

Puerto Rican white rum and Coca Cola

## 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 6

Rotating selection

## SINGLE LIQUOR COCKTAIL 6

Choice of house liquor mixed with soda or juice

Rum	Gin
Vodka	Whiskey
Tequila	Bourbon

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AT THE BAR/BAR TABLES ONLY

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

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Coconut, Mango or Passion fruit

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

## RON CON COLA 6

Puerto Rican white rum and Coca Cola

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## WHITE RUM

Atlantico Platino	12
Bacardi Superior	8
Bluebird Silver	15
Brugal Extra Dry	8
Caliche	9
Diplomatico Planas	15
Don Q Cristal	9
La Favorite Blanc	13
Matusalem Platino	10
Rhum JM White	12
Selvarey Rum	13
Single Prop Rum	10

## FLAVORED RUM

Brinley Shipwreck Coconut	9
Brinley Shipwreck Mango	9
Brinley Shipwreck Vanilla	9
Cruzan Vanilla	8
Don Q Coconut	8
Don Q Passionfruit	8
Selvarey Cacao Rum	14

## GOLD RUM

Appleton Estate Signature Blend	10
Don Q Gold	11
Mount Gay Eclipse	10.5
Ron Matusalem Classico	12
Tommy Bahama Golden Sun	12
Wray & Nephew	9

## DARK RUM

Bacardi Black	8
Bluebird Dark	15
Cuba Libre 21	49
D'aristi Rum	17
Diplomatico Exclusiva	21
Gosling's Black Seal	8
Mount Gay Black Barrel	11
Myer's Dark	9
Owney's	15

## AGED RUM

Appleton Estate 12yr	18
Atlantico Private Cask	14
Bacardi 8yr	10
Bacardi Cuatro	12
Bacardi Gran Reserva	30
Barbancourt 15yr	15
Barbancourt 3 Star	10
Brugal 1888	19
Brugal Anejo	10
Clement VSOP	16
Cruzan Single Barrel	13
Dictador	15
Diplomatico Mantuano	12
Don Q Anejo	10
Don Q Gran Anejo	30
Dos Maderas PX	17
Flor de Cana 7yr	10
Flor de Cana 12yr	15
Flor de Cana 18yr	18
Flor de Cana 25yr	60
Kirk & Sweeney	12
Maison Leblon Reserva Cachaça	13
Mount Gay XO	17
Plantation 20th Anniversary	17
Pusser's Navy	10
Ron Zacapa 23yr	16
Ron Zacapa XO Solera Gran Reserva	39
Smith & Cross	12
Vizcaya VXOP	25
Zafra 21yr	25
Zaya	15

## SPICED RUM

Brinley Shipwreck Spiced	9
Kraken	10
Montecristo Spiced	10
Sailor Jerry	8
Seven Fathoms	32

## OVERPROOF

Captain Morgan 100	9
Cruzan 151	11
Wray & Nephew	10

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Philadelphia



# RUM FLIGHTS

THREE 1 OZ. POURS

## EXECUTIVE CLUB

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### **BRUGAL** 30

Añejo  
Extra Viejo  
1888

### **DIPLOMATICO** 30

Planas  
Mantuano  
Reserva Exclusiva

## RUM BOUTIQUE

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### **AGED RESERVE** 25

Mount Gay Eclipse  
Smith and Cross  
Zaya

### **CAÑA BELIEVE IT** 25

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

### **EL COQUI (Don Q)** 25

Gold  
Reserva 7  
Gran Reserva

## STAFF PICKS

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### **DARK SIDE** 20

Gosling's Black  
Kraken  
Myer's Dark

### **FACUNDO'S (Bacardi)** 20

Añejo Cuatro  
Reserva Ocho  
Gran Reserva Diez

### **SWEET TREAT** 20

Selvaray Coconut  
Selvaray Chocolate  
Brinley Vanilla

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