

DINNER

A 20% large party service charge automatically added for parties of 6 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

JARDÍN 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 Black Angus Skirt Steak Skewer* +9.5

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

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

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

GARLIC SHRIMP 19.25

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

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 BARCOA 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

CUBA LIBRE.
★ RESTAURANT & RUM BAR ★

(V) VEGETARIAN

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

Executive Chef: **Steven W Allbright**

DC.DINNER.WINTER.2024

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

PLATO GAUCHO* 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 FRIJOLAS (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

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

PASSION FRUIT 14 | 67.5

Don Q Pasi3n rum, passion fruit purée

TART



★ EQUALLY SWEET & TART

HANDCRAFTED COCKTAILS

TEQUILA

PATR3N AGAVE MARGARITA 15.5

Patr3n Silver tequila, Patr3n Citr3nge Orange liqueur, agave nectar, lime juice

PATR3N AÑEJO SMOKED OLD FASHIONED 15.5

Patr3n Añejo tequila, triple sec, orange bitters, agave nectar, smoked tableside with cherry wood

PALOMA 14.5

Patr3n 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.

CORE PATR3N PASSION FRUIT MARGARITA 16

Patr3n Silver tequila, agave nectar, passion fruit purée, lime juice.

For every CORE Patr3n Passion Fruit Margarita purchased in 2024, Cuba Libre and Patr3n 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)



THE PATR3N SPIRITS COMPANY

TIKI DRINKS

MAI-TAI-GARITA 14.5

Patr3n Silver tequila, Bacardi Añejo Cuatro rum, triple sec, orgeat, guarapo, lime juice

SNOW BIRD 14.5

Patr3n 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

Garz3n, Uruguay

SAUVIGNON BLANC 14 | 22.5 | 56

White Haven, Marlborough, New Zealand

PINOT GRIGIO 12.5 | 19 | 50

Argento, Argentina

ALBARIÑO 12.5 | 19 | 50

Garz3n, Uruguay

CHARDONNAY 13.5 | 20 | 54

Sonoma-Cutrer, California

CHARDONNAY 17 | 26 | 68

Dobbes, Willamette Valley

ROSÉ

PINOT NOIR ROSÉ 13 | 20 | 52

Garz3n, Uruguay

RED

TANNAT 12 | 18.5 | 48

Garz3n, Uruguay

PINOT NOIR 17 | 26 | 68

Dobbes, Willamette Valley

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 6

CORONA 7.5

DOS EQUIS LAGER 7.5

ESTRELLA JALISCO 7.5

HEAVY SEAS LOOSE CANNON IPA 8

HEINEKEN 7.5

MILLER LITE 7.25

MODELO ESPECIAL 7.5

MODELO NEGRA 7.25

PRESIDENTE 7.25

STELLA ARTOIS 7.5

VICTORY GOLDEN MONKEY

BELGIAN TRIPEL ALE 9

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

FIJI WATER 5 | 7 500ml | Liter

SAN PELLEGRINO 7

SANGRIA

GLASS 13

HALF PITCHER 36

PITCHER 60

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 RUM CLUB 38

Bermuda

GOSLINGS
G Family Reserve
G Black Seal
G 151

West Indies Guyana

El Dorado 12 yr
El Dorado 15 yr
El Dorado Rum Cream

Venezuela

Santa Teresa 1796
Diplomatico Reserva Excl
Pampero Aniversario

Centenario Costa Rica

Centenario 25yr
Centenario 12yr
Centenario 7yr

Master Pick

Allow our rum expert to curate a custom flight

El Padrino

Zacapa 23 yr
Hennessy Privilege
Chivas Regal 13 yr

Puerto Rico

Don Q Gran Reserva
Don Q Vermouth Cask
Don Q Spice Oak

Plantation

Plantation Fiji
Plantation Barbados
Plantation Panama

Barbados Home Rum

Mt Gay XO
Mt Gay Black Barrel
Mt Gay Eclipse

RUM BOUTIQUE 28

Boutique Pick Allow our rum expert to curate a custom flight

One of Each

Ron Viejo Caldas 8yr
Myers Dark
Havana Club White

Colombia

Ron Medellin 12 yr
Ron Marquez 8 yr
Aguardiente

Jamaica

Appleton 12 yr
Dr Bird
Coruba

Centro America

Izalco 10yr
Malecon 10yr
Coconut Cartel

El Coqui - Don Q

Gold
Reserva 7
Gran Reserva

St Kitts Shipwreck

Brinley Coconut
Brinley Mango
Brinley Vanilla

Dominican Republic

K&S 12 yr
K&S 18 yr
K&S 23 yr

Nicaragua

Flor de Cana 18 yr
Flor de Cana 12 yr
Flor de Cana 7 yr

Caribbean Islands

Chairman Reserve
Cruzan Single Barrel
Brinley Spice

Facundo - Bacardi

Añejo Cuatro
Reserva Ocho
Gran Reserva Diez

STAFF PICKS 22

Dark Side

Cruzan Black Strap
Kraken
Tiki Lover Pineapple

Ron Dulce

Brinley Mango
Don Q Passion Fruit
Tiki Lover Pineapple

Sweet Treat

Rumchata
Coconut Rum Cream
Bacardi Coquito

White Rum

Don Q Cristal
Crusoe Organic
Cruzan Aged Light

Rhum Agricoles

Rhum JM VSOP
Neisson Special Reserva
Trois Riviere

Stars and Stripes

Papa Pilar Blonde
Prichard
Cotton & Reed

Tres Estilos De Ron

The Real McCoy 5yr
Barbancourt 3 Star
Leblon Cachaca



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WHITE RUM

Bacardi Superior	12
Cotton & Reed White	13
Crusoe Silver Organic	13.5
Cuba Libre White	12
Don Q Cristal	12.5
Havana Club Anejo Blanco	12.5
Papa's Pilar Blonde	14

DARK RUM

Bacardi Black	13
Blackwell	13.5
Coruba	13.5
Cruzan Black Strap	14
Gosling's Black Seal	14
Mount Gay Black Barrel	15.5
Myer's Dark	14
Tiki Lover's Dark	13.5

FLAVORED RUM

Bacardi Coquito	13
Bacardi Mango	13
Bacardi Lime	13
Brinley Shipwreck Coconut	13.5
Brinley Shipwreck Mango	13.5
Brinley Shipwreck Vanilla	13.5
Cruzan Banana	13
Cruzan Pineapple	13
Don Q Coconut	14
Don Q Passionfruit	14
El Dorado Rum Cream	14
Malibu	13.5
Pritchard's Cranberry	14
Pritchard's Key Lime	14
Rumchata	13.5
Tiki Lover's Pineapple	14

GOLD RUM

Bacardi Gold	13
Blue Dyer	13.5
Cotton & Reed Mellow	13.5
Don Q Gold	14
Mount Gay Eclipse	14

CANE RUM

Leblon Cachaça	15
Velho Barreiro Cachaça	13
Avua Cachaça	14
Aguardiente Antioqueño Con Azucar	14
Aguardiente Antioqueño Sin Azucar	14

SPICED RUM

Bacardi Spiced	13
Brinley Shipwreck Spiced	13.5
Captain Morgan	14
Cotton & Reed Dry Spiced	14
Don Q Oak Barrel	15
Kraken	13
Plantation Xaymaca Dry Spice	14
Sailor Jerry	14

OVERPROOF

Diamond 151	13
Don Q 151	13
Dr. Bird's	13
Gosling's 151	13
Lemon Hart & Sons	14
Smith & Cross	13
Wray & Nephew	13

AGED RUM

Angostura 1824	17	Foursquare 2007	32
Appleton 12yr	16	Foursquare 2009	32
Appleton Estate 21yr	50	Gosling's Family Reserve	28
Bacardi 8yr	15	Havana Club Anejo Clasico	15
Bacardi 10yr	19	Izalco 10yr	17
Bacardi Cuatro	13	Kirk & Sweeney Gran Reserve	19
Bacardi Solera	15	Kirk & Sweeney Reserva	14
Barcelo Imperial	18	Mount Gay XO	23
Barbancourt Estate 15yr	19	Optimus 21yr	23
Barbancourt 3 Star	14	Pampero Anniversario	15
Brugal Anejo	13.5	Plantation 20th Anniversary	25
Cartavio Black Barrel	13.5	Plantation Vintage Trinidad y Tobago	19
Centenario 7yr	14	Prichard's Cask	14
Centenario 12yr	17	Rhum JM VSOP	18
Centenario Fundacion 20yr	28	Ron Centenario 30yr	48
Chairman Reserve Forgotten Cask	19	Ron Matusalem 15yr	17
Coconut Cartel	13.5	Ron Medejin 8yr	14
Cruzan Single Barrel	14.5	Ron Medejin 12yr	16
Damoiseau VSOP	14	Ron Marquez 8yr	14
Diplomatico Reserva Exclusiva	18	Ron Viejo de Caldas 8yr	14.5
Don Q Reserva 7yr	15	Ron Zacapa 23yr	20
Don Q Vermouth Cask	25	Rum Malecon 10yr	15
Don Q XO	30	Rum Neisson Aged	14
El Dorado 12yr	16	Santa Teresa 1796	19
El Dorado 15yr	19	The Real McCoy 3yr	13
El Dorado 21yr	38	The Real McCoy 5yr	15
Flor de Cana 7yr	14	Troi Rivieres	14
Flor de Cana 12yr	19	Vizcaya VSOP Cask #21	18
Flor de Cana 18yr	21	Zacapa XO	50

**Make sure to ask your server about our rum flights!*

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