

# 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) 11 | 17

Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil, plantain chips

### CRAB GUACAMOLE 24

Blue crab meat, avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil, plantain chips

### BLACK BEAN SOUP (v) 11

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

### LEVANTA MUERTO SEAFOOD SOUP 16.5

"Raise the Dead" soup with a rich Chino-Cubano broth. Shrimp, Baja bay scallops, crabmeat, mussels, coconut milk, truffle oil

### JARDÍN SALAD (v) 13.5

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) 13.5

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

### 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 17.5

(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 30

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

### ARROZ CON POLLO 29.5

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 BARAOA 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: Steven W Allbright

DC.DINNER.SUMMER.2023

A 20% large party gratuity automatically added for parties of 8 or more

## PLATOS FOR TWO

SERVED WITH WHITE RICE, BLACK BEANS AND MADUROS

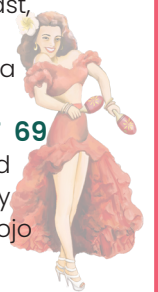
### PLATO GAUCHO MIXED GRILL\* 84

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

## PASSION FRUIT 13.5 | 65

Don Q Pasión rum, passion fruit purée

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 12.5 | 19 | 50

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 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 6

AGUILA (COLOMBIA) 7.5

CORONA (MEXICO) 7.5

DOS EQUIS LAGER (MEXICO) 7.5

HEINEKEN (HOLLAND) 7

LAGUNITAS IPA (USA) 7.5

MAHOU (SPAIN) 7

MEDALLA LT (PUERTO RICO) 7

MILLER LT (USA) 7

MODELO ESPECIAL (MEXICO) 7.5

MODELO NEGRA (MEXICO) 7

PRESIDENTE (DOMINICAN REPUBLIC) 7

STELLA ARTOIS (BELGIUM) 7

# 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 5 | 7

500ml | Liter

SAN PELLEGRINO 7

# 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, 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

AT THE BAR / BAR TABLES ONLY

## \$6 PLATES

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

Plantain chips

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

Cilantro-caper allioli

### **TOSTONES (v)**

Dijon-mojo

### **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)

## \$7 PLATES

### **SPINACH MANCHEGO BUÑUELOS (v)**

Goat cheese crema

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

Lemon-mayonnaise sauce

### **BARRIO CHINO CHICKEN WINGS**

Pickled pineapple, sweet chili dipping sauce

(v) = Vegetarian

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# HAPPY HOUR

AT THE BAR / BAR TABLES ONLY

## DRINK SPECIALS

### **CLASSIC MOJITO 8**

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

### **CLASSIC CAIPIRINHA 8**

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

### **RON CON COLA 8**

Puerto Rican white rum and Coca Cola

### **SANGRIA 8**

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

BLANCO - Spiced rum, Licor 43, pinot grigio + white peach

### **HOUSE WINE 8**

Red or White. Please ask your server

### **BEER 6**

Rotating selection

**HAPPY HOUR | MON - FRI**  
**4PM - 7PM**



# 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

### FRENCH TOAST A LA CUBANA 19.5

Vanilla custard-soaked brioche bread. Pure maple syrup and panela soaked sweet plantains, fresh whipped cream

### 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

## SIDES

### BREAKFAST POTATOES 7

Crispy roasted potatoes, sautéed onions, sour cream drizzle

### BACON 8

Crispy hardwood smoked bacon

### SAUSAGE 8

Mexican style pork chorizo

V = vegetarian

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### 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

## COCKTAILS

### CLASSIC MIMOSA 8

### TROPICAL MIMOSA 10

Cava and choice of fresh orange (Classic). Tropical flavors MANGO, PASSION FRUIT, PINEAPPLE OR POMEGRANATE juice

### BLOODY MARY 10

Vodka and classic bloody mary mix

### ESPRESSO RUMTINI

### 14 | SUPERSIZE 25

Brinley Shipwreck Vanilla rum, Licor 43 Chocolate liqueur, espresso

## PARTY PITCHERS

HALF (H): one (1) bottle of cava

FULL (F): two (2) bottles of cava

### CLASSIC MIMOSA 37 H / 57 F

Cava and fresh orange juice

### TROPICAL MIMOSA 42 H / 62 F

Cava and choice of MANGO, PASSION FRUIT, PINEAPPLE OR POMEGRANATE juice



# RUM FLIGHTS

THREE 1 OZ. POURS

## EXECUTIVE RUM CLUB 35

### 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 25

**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 20

### 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	12
Crusoe Silver Organic	13
Cuba Libre White	12
Don Q Cristal	12
Havana Club Anejo Blanco	12
Papa's Pilar Blonde	13

## DARK RUM

Bacardi Black	13
Blackwell	13
Coruba	13
Cruzan Black Strap	13
Gosling's Black Seal	13
Mount Gay Black Barrel	15
Myer's Dark	13
Tiki Lover's Dark	13

## FLAVORED RUM

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

## GOLD RUM

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

## CANE RUM

Leblon Cachaça	14
Velho Barreiro Cachaça	12
Avua Cachaça	14

## SPICED RUM

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

## OVERPROOF

Diamond 151	12
Don Q 151	12
Dr. Bird's	12
Gosling's 151	12
Lemon Hart & Sons	13
Smith & Cross	12
Wray & Nephew	12



# AGED RUM

Angostura 1824	17	Foursquare 2007	32
Appleton 12yr	14	Foursquare 2009	32
Appleton Estate 21yr	50	Gosling's Family Reserve	26
Bacardi 8yr	14	Havana Club Anejo Clasico	13
Bacardi 10yr	17	Izalco 10yr	15
Bacardi Cuatro	12	Kirk & Sweeney Gran Reserve	17
Bacardi Solera	14	Kirk & Sweeney Reserva	13
Barcelo Imperial	17	Mount Gay XO	23
Barbancourt Estate 15yr	17	Optimus 21yr	23
Barbancourt 3 Star	13	Pampero Anniversario	14
Brugal Anejo	13	Plantation 20th Anniversary	22
Cartavio Black Barrel	13	Plantation Vintage Trinidad y Tobago	18
Centenario 7yr	13	Prichard's Cask	13
Centenario 12yr	16	Rhum JM VSOP	17
Centenario Fundacion 20yr	25	Ron Centenario 30yr	48
Chairman Reserve Forgotten Cask	18	Ron Matusalem 15yr	15
Coconut Cartel	13	Ron Medejin 8yr	13
Cruzan Single Barrel	14	Ron Medejin 12yr	15
Damoiseau VSOP	13	Ron Marquez 8yr	13
Diplomatico Reserva Exclusiva	16	Ron Viejo de Caldas 8yr	14
Don Q Reserva 7yr	14	Ron Zacapa 23yr	18
Don Q Vermouth Cask	23	Rum Malecon 10yr	14
Don Q XO	28	Rum Neisson Aged	13
El Dorado 12yr	15	Santa Teresa 1796	18
El Dorado 15yr	17	The Real McCoy 3yr	12
El Dorado 21yr	35	The Real McCoy 5yr	14
Flor de Cana 7yr	13	Troi Rivieres	13
Flor de Cana 12yr	18	Vizcaya VSOP Cask #21	16
Flor de Cana 18yr	20	Zacapa XO	48

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

A 20% Large Party Gratuity automatically added for parties of 8 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.