

# CAMPFIRE CABINS SPECIALS

## WARM AND TOASTY DRINKS

### CAFÉ CUBA LIBRE 7 (ADD RUM +4)

Double shot espresso, traditional Cuban style, raw sugar, steamed coconut and whole milk

### CUBA LIBRE PUMPKIN SPICE LATTE 10

Double shot espresso, pumpkin pie spice cream liquor, coffee liquor, steamed coconut and whole milk, brown sugar, pumpkin spice. Whipped cream, nutmeg, cinnamon stick

### ABUELITA HOT CHOCOLATE 10

Mexican chocolate, brown sugar, Crème de Cacao white, Dark rum. Whipped cream, chocolate shavings, chocolate straw.

### HOT CARAMEL APPLE CIDER 10

Cinnamon whiskey, apple cider, nutmeg, caramel. Whipped cream, caramel swirl and cinnamon stick.

## COCKTAILS

### APPLE CIDER CAIPIRINHA 11.5

Cachaca, apple cider, sugar, lime, guarapo

### PUMPKIN SPICE ESPRESSO MARTINI 13

Vodka, espresso, creme de cocoa, pumpkin pie spice cream liquor, coffee liquor

### R & R OLD FASHIONED 13

Rye whiskey, anejo rum, Angostura bitters, cherry, orange

## SWEET STUFF

### CUBAN SMORES 9

Bittersweet chocolate and rum ganache, sweet shredded coconut and marshmallows. Graham crackers.

### CHURROS CON CHOCOLATE 8

Crispy cinnamon-sugar dusted fried dough, chocolate dipping sauce

## KID FRIENDLY DRINKS

### HOT CHOCOLATE 6

whipped cream and chocolate shavings optional

### HOT APPLE CIDER 6

Whipped cream and caramel sauce optional

# CAMPFIRE KIDS

Available for children 10 & under

**ALL MEALS COME WITH AN 8 OZ KIDS CUP  
(CHOICE OF JUICE, MILK OR SODA) AND CHOICE OF DESSERT.**

**\$13.95**

## **CUBAN SANDWICH**

Half an Ybor City Style pressed Cuban sandwich with sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese. Yellow mustard-pickle relish. Served with plantain chips and sweet chili sauce or shoestring fries

## **PERROS CALIENTES**

Two all-beef hot dogs on skewers. Cuban picadillo. King's Hawaiian Roll®. Served with shoestring fries.

## **CHURRASCO BURGER**

A quarter pound skirt steak burger, lettuce, tomato on toasted King's Hawaiian Roll®. Served with shoestring fries

## **CHICKEN TENDERS**

Cornflake crusted chicken tenders. Served with shoestring fries

## **CHOOSE ONE DESSERT:**

### **CUBAN SMORE**

Bittersweet chocolate and rum ganache, sweet shredded coconut and marshmallows.  
Graham crackers

### **CHURROS CON CHOCOLATE**

Crispy cinnamon-sugar dusted fried dough, chocolate dipping sauce

# CAMPFIRE BOTTLE SERVICE

**\$80 (375 ML) BOTTLE**  
INCLUDES ONE BAR JUICE MIXER\*

**HENNESSY VS**

**FIREBALL**

**PATRON SILVER**

**RON VIEJO DE CALDAS**

**JAMESON**

**AGUARDIENTE CRISTAL**

**CROWN ROYAL APPLE**

**GREY GOOSE**

**JÄGERMEISTER**

\*RED BULL AND GINGER BEER EXTRA CHARGE.

# CUBA LIBRE.

★ RESTAURANT & RUM BAR ★

801 9th St. NW Suite A  
Washington, DC 20001

(202) 408-1600  
cubalibrerestaurant.com

## APERITIVOS {APPETIZERS}

### PINEAPPLE GUACAMOLE

**CUBANO (v) 10.5 | 16.5**

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

### CRAB GUACAMOLE 22.5

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

### BLACK BEAN SOUP (v) 10

Rich and slow-simmered flavors, red onions, sour cream

### 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) 11.5

Watercress, baby spinach, romaine, organic grape tomatoes, Kalamata olives, red onions, marinated queso blanco, boniato chips, red wine vinaigrette

### SHRIMP COCTEL 16

Cuban style shrimp cocktail. Latino cóctel and avocado salsa.

### TUNA CEVICHE\* 16.5

Marinated yellowfin tuna, house pickled cucumbers, seaweed, avocado, toasted Macadamia nuts, pumpkin seed oil vinaigrette

### BARRIO CHINO CHICKEN WINGS 17.5

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

### SPINACH AND MANCHEGO BUÑUELOS (v) 12.5

Manchego cheese and spinach fritters, goat cheese crema, organic olive oil

### MAMÁ AMELIA'S EMPANADAS 16.5

(2 per order) Served with aji-sour cream sauce  
Beef Picadillo  
Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins  
Chicken De la Casa  
Hand-chopped chicken, corn, Jack cheese

## COMIDA TRADICIONAL CUBAN DINNER FOR TWO 85

### APERITIVOS (ALL 3 INCLUDED)

PINEAPPLE GUACAMOLE CUBANO  
BLACK BEAN SOUP  
CAMARONES (SHRIMP) ENCHILADOS

### PLATO FUERTE

#### CUBAN ROAST PORK

Slow roasted Sakura pork shank, crispy skin, sour orange onions and capers mojo. Roasted garlic boniato-potato mash

### POSTRES (CHOOSE TWO)

TRES LECHEs CAKE  
CUBAN FLAN  
CHURROS CON CHOCOLATE  
MAMI TOTTY RICE PUDDING

Modifications or substitution are not offered. This dinner is designed for even numbers of guests.



(v) = Vegetarian

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

Exec Chef Mariela Pacheco | Chef Partner Guillermo

## PLATOS (ENTREES) FOR TWO

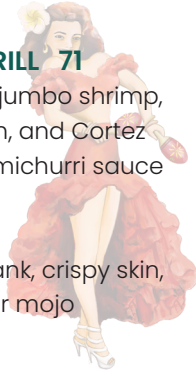
{WITH CHOICE OF 2 SIDES}

### PLATO GAUCHO MIXED GRILL 71

Skirt steak, Maine lobster tail, jumbo shrimp, free range grilled half chicken, and Cortez chorizo sausage, parsley chimichurri sauce

### CUBAN ROAST PORK 55

Slow roasted Sakura pork shank, crispy skin, sour orange, onion and caper mojo



## SIDES

### ARROZ CON FRIJOLES (v) 8

Steamed white rice and black beans

### AGUACATE (v) 8

Half an avocado, olive oil and sea salt

### BONIATO (v) 8

Roasted garlic boniato-potato mash

### YUCA FRIES (v) 8

Crispy and creamy yuca, cilantro-caper allioli

### TOSTONES HAWAIANOS (v) 8

Twice-fried green Hawaiian plantains, Dijon-mojo

### MADUROS (v) 8

Fried ripened sweet plantains

## PLATOS FUERTES {ENTREES}

### ARROZ CON POLLO 26.5

Saffron long grain rice, boneless chicken, green peas, Manzanilla olives, hard-boiled egg, asparagus, Palacios chorizo, roasted piquillo pepper salad

### ROPA VIEJA 28

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

### PICADILLO A LA CUBANA 23

Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins, garlic, plum tomatoes, onion, bell peppers, white rice, maduros

### POLLO ASADO 28.5

Roasted half chicken, all-natural, free range, sour orange sauce "Rancho Y Luna" style, black beans, white rice

### CHURRASCO A LA CUBANA 33.5

Grilled skirt steak, parsley, lemon, and onion sauce, roasted garlic boniato-potato mash, watercress salad, red wine vinaigrette

### CAMARONES ENCHILADOS 31

Jumbo shrimp sauteed in Cuba Libre enchilado tomato, culantro sauce, white rice, maduros

### PEZ COBIA 29.5

Pan roasted Black Kingfish, sweet shrimp, Baja bay scallops, crabmeat, mussels, coconut milk Chino-Cubano broth, green mango escabeche, white rice

### VISIT TO HAVANA 21

Ybor City Style pressed Cuban sandwich with sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese. Yellow mustard-pickle relish. Served with sides of Black Bean Soup, House Salad and Tropical Chips

## PAELLAS

### PAELLA MARINERA 35

Jumbo shrimp, Maine lobster tail, mussels, squid, Baja Bay scallops, claw crabmeat, saffron long grain rice, roasted piquillo pepper salad

### PAELLA VEGETARIANA (v) 23.5

Baby spinach, "Soyrizo", wild mushrooms, garbanzo beans, saffron long grain rice, asparagus and grilled artichoke hearts salad

### PAELLA MIXTA 29

Traditional combination of shrimp, chicken, Cortez chorizo, smoked ham, green peas, saffron rice, asparagus and watercress salad

# MOJITOS

ALL MOJITOS ARE MADE WITH FRESH PRESSED SUGAR CANE (GUARAPO), LIME JUICE, MINT AND A SPLASH OF SODA

SWEET

## MANGO 12.5 | 62.5

Brinley Gold Shipwreck Mango Rum

## COCONUT 12 | 60

Don Q Coco Rum, Coco Lopez, Barrow's Intense Ginger

## RASPBERRY 12.5 | 62.5

Tito's Handmade Vodka, raspberry purée

## HOUSE FEATURED 12 | 60

Seasonal flavor - ask server

## ★ CLASSIC ★ 12 | 60

Cuba Libre White Rum

## PRIMO 13 | 65

Don Q Añejo Rum

## PATRON 13.5 | 67.5

Patrón Silver Tequila

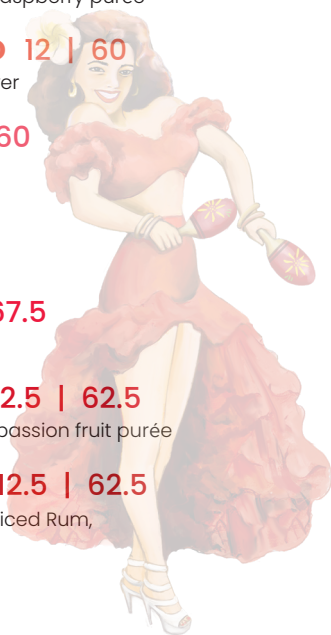
## PASSION FRUIT 12.5 | 62.5

Don Q Passion Fruit Rum, passion fruit purée

## POMEGRANATE 12.5 | 62.5

Brinley Gold Shipwreck Spiced Rum, pomegranate juice

TART



★ EQUALLY SWEET & TART

# HANDCRAFTED COCKTAILS

## CAIPIRINHA 12

Classic Brazilian cocktail made with Velho Barreiro Cachaça, sugar and muddled limes

## INFUSION CAIPIRINHA 13

Seasonal fruits, herbs and spices steeped in Velho Barreiro Cachaça

## WHISKEY SOUR 13

Scotch or Whisky, lime juice, granulated sugar, egg white, orange bitters

## HOUSE CUBA LIBRE 12

Don Q Añejo Rum, Luxardo Maraschino, Coca-Cola, lime

## RUM RUNNER 13

Don Q Gold Rum, Don Q 151 Rum, amaretto, black raspberry cordial, orange juice

## PARADISE RUM PUNCH 14

Don Q Gold Rum, Don Q Coco Rum, Licor 43, falernum, pineapple juice, orange juice, lime juice, coconut, guarapo, Angostura bitter

## SUNBURN 13

Diamond Spiced Rum, Don Q Coconut, crème de banana, pineapple juice, grenadine

## CLASSIC MARGARITA 12 | 60

Tequila, triple sec, lime juice, sour mix, orange juice

## PATRON AGAVE MARGARITA 14 | 70

Patrón Silver Tequila, Patrón Citronge Orange Liqueur, agave nectar, lime juice

## REPOSADO MARGARITA 13 | 65

Cazadores Reposado Tequila, triple sec, lime juice, fruit puree (Choose: Mango, Passion Fruit, Raspberry or Pomegranate)

# SANGRIA

## GLASS 12

## HALF PITCHER 33 | PITCHER 55

### ROJA

Sailor Jerry Spiced Rum, Licor 43, Argento malbec, blood orange

### BLANCO

Sailor Jerry Spiced Rum, Licor 43, Argento pinot grigio, white peach

### ROSÉ

White and dark rum, vodka, orange liquor, dry rose, white grape, pomegranate, lemon juice

[www.cubalibrerestaurant.com](http://www.cubalibrerestaurant.com)

# RUM FLIGHTS

THREE 1 OZ. POURS

## CLOSER TO HOME 35

Highlighting select rums that all originated in Cuba

Vizcaya No 21 Cask  
Barcardi 10 Yr  
Matusalem 15 yr

## OYE MI SOCIO 25

Featuring Central and South American rums from three distinct categories : Aged, Spiced and Dark.

Izalco 10 Yr  
Diamond Reserve Spiced  
Cartavio Black Barrel

WE HAVE MORE THAN 90 VARIETIES  
OF DARK, LIGHT AND AGED RUM. ASK  
YOUR SERVER FOR RECOMMENDATIONS



## WINE

### RED

TANNAT 12 | 46

Garzón, Uruguay

PINOT NOIR 11 | 39

El Portillo, Argentina

TEMPRANILLO 14 | 50

Numantheria Termes, Spain

MALBEC 11 | 44

Argento, Argentina

MALBEC BLEND 11 | 46

Clos de los Siete, Argentina

### ROSÉ

PINOT NOIR ROSÉ 12 | 48

Garzón, Uruguay

### WHITE

PINOT GRIGIO 11 | 39

Argento, Argentina

WHITE BLEND 10 | 35

Alandra, Portugal

ALBARIÑO 12 | 46

Garzón, Uruguay

SAUVIGNON BLANC 12 | 46

Garzón, Uruguay

## BEER

NON-ALCOHOLIC BEER 6

CORONA 7.5

DOS EQUIS LAGER 7.5

HEINEKEN 7

IMPERIAL 7

LAGUNITAS IPA 7.5

MEDELLA 7

MODELO NEGRA 7

MODELO ESPECIAL 7.5

POLAR 7

PRESIDENTE 7

## TEA AND COFFEE

TROPICAL BLEND HOT TEA 4.5

Black tea from Sri Lanka, blended with passion fruit, mango, coconut and chocolate

CAFÉ AMERICANO 4.5

Fresh brewed micro-sourced coffee (Guatemala) notes of caramel, pumpkin spice, roasted peanuts

CAFÉ CUBA LIBRE 7

Double shot, traditional Cuban style, raw sugar, steamed coconut milk and whole milk. Add shot of rum +4

# RUM FLIGHTS

## EXECUTIVE RUM CLUB 35 THREE 1 OZ. POURS

### Cienfuegos

Ophimus 21 yr  
Tiki Lover Pineapple  
Leblon

### Azucar

Zacapa 23 yr  
Barbancourt 15 yr  
Cruzan Pineapple

### Mount Gay VIP

MG Eclipse  
MG Black Barrel  
MG XO

### Mas Rumba

Gosling Family Reserve  
Abuelo 7 yr  
Brinely Vanilla

### Exec Pick

Allow our rum expert to curate a custom flight

### El Padrino

Buchanan 12 yr  
Hennessy Privilege  
Don Q Gran Anejo

### Don Q VIP

DQ Gran Anejo  
DQ Vermouth Cask  
DQ Spice Oak

### Plantations

Plantation XO  
Plantation Trinidad  
Plantation Jamaica

### Closer to Home

Vizcaya No 21 Cask  
Bacardi 10 yr  
Matusalen 15 yr

### Un Tiempo Alegre

Appleton 21 yr  
Trois Riviere  
Brinley Mango

## RUM BOUTIQUE 25 THREE 1 OZ. POURS

### Nicaragua

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

### Panama

Cana Brava 7 yr  
Abuelo 12 yr  
Nativo 15 yr

### Colombia

Ron Marquez 8 yr  
Ron Medellin 12 yr  
Aguardiente

### Dominican Republic

Ron Barcelo  
Atlantico Private Cask  
Ron Matusalen 15 yr

### Boutique Pick

Allow our rum expert to curate a custom flight

### Jamaica

Coruba  
Appleton VS  
Dr Bird

### Costa Rica

Centenario 7 yr  
Centenario 12 yr  
Centenario 20 yr

### Puerto Rico

Bacardi 8 yr  
Ron Del Barrilito  
Don Q Gran Anejo

### Venezuela

Santa Teresa 1976  
Diplomatico Reserva Exclusiva  
Pampero Aniversario

### Kirk & Sweeney

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

## STAFF PICKS 20 THREE 1 OZ. POURS

### Numero Uno

Avua Amburana  
Brinely Coconut  
Abuelo 7 yr

### Numero Dos

Centenario 12 yr  
Tiki Lover Pineapple  
Ramchata

### Numero Tres

Abuelo 7 yr  
Blackwell  
Smith & Cross

### Rhum

Rhum JM  
Rhum Neisson  
Trois Riviere

### Shipwecked

Brinely Coconut  
Brinely Mango  
Brinely Vanilla

### Numero Cuatro

Old Port  
Cruzan Pineapple  
Wray Nephew

### Dark Side

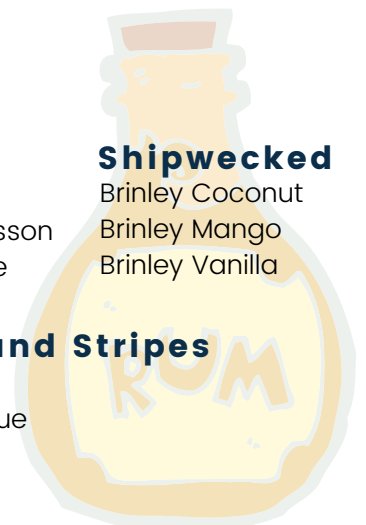
Cruzan Black Strap  
Kraken  
Tiki Lover Pineapple

### Dulzura Mia

Cruzan Banana  
Brinely Mango  
Tiki Lover Pineapple

### Stars and Stripes

Papa Pilar  
PrichardBlue  
Dyer





# CUBA LIBRE.

★ RESTAURANT & RUM BAR ★

## DESSERT MENU

### TRES LECHES CAKE 8

Vanilla sponge cake soaked in three milks. Mocha mousse

### CUBAN FLAN 8

A traditional dessert of vanilla custard, dulce de leche, whipped cream and vanilla cookie

### CHURROS CON CHOCOLATE 8

Crispy cinnamon-sugar dusted fried dough, chocolate dipping sauce

### MAMI TOTTY'S ARROZ CON LECHE 8

Classic Cuban rice pudding, recipe handed down from Chef Pernot's mother-in-law. Whipped cream and vanilla cookie

### DESSERT FLIGHTS

#### AMORCITO CORAZON 25

Kahlua

Baileys

Frangelico

#### TE QUIERO MUCHO 25

Rumchata

Brinley Coconut Cream

Godiva Chocolate Liqueur



# CUBA LIBRE.

★ RESTAURANT & RUM BAR ★

## CHILDREN'S MEAL 13.95

Available for children 10 & under

**All meals come with an 8 oz kids cup (choice of juice, milk or soda) and choice of dessert.**

### PICADILLO A LA CUBANA

Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins, garlic, plum tomatoes, onion, bell peppers. Served with white rice and maduros

### POLLO ASADO

All natural-free range roasted quarter chicken. Sour orange sauce. Served with black beans and white rice

### CHURRASCO BURGER

A quarter pound skirt steak burger, lettuce, tomato on toasted King's Hawaiian Roll®. Served with shoestring fries

### CUBAN SANDWICH

Half a Ybor City Style pressed Cuban sandwich with sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese. Yellow mustard-pickle relish. Served with plantain chips and sweet chili sauce or shoestring fries

### ARROZ CON POLLO

Saffron long grain rice, boneless chicken, green peas, Manzanilla olives, hard-boiled egg, asparagus, Palacios chorizo, roasted piquillo pepper salad

### CHICKEN TENDERS

Cornflake crusted chicken tenders. with shoestring fries

### CHOICE OF DESSERT:

TRES LECHES CAKE

CHURROS CON CHOCOLATE

MAMI TOTTY RICE PUDDING

CUBAN FLAN