

CUBA LIBRE.

★ RESTAURANT & RUM BAR ★

OUR COMMITMENT TO EACH OTHER

What you can expect from us



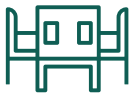
Healthy Team Members

Daily Temperature Checks & Health Screenings



Clean Restaurant

Tables & Chairs Disinfected After Each Seating. High Contact Surfaces Disinfected Regularly



Social Distancing

Reconfigured Dining Room Layout



Order & Pay

On your device



Protective Equipment

Masks & Gloves on Every Team Member



High Temperature Dishwashing

180° Rinse & Sanitizer



Single Use or Digital Menus



Frequent Handwashing

Hand Sanitizers Throughout Restaurant



Daily Disinfecting Service

ULV Fogging Using CDC Recommended & EPA Approved Disinfectants for SARS-CoV-2



Sanitation Training

All Team Members are SafeServ Certified

What we ask from our guests



Plan Ahead

Make A Reservation Or Use Call Ahead Seating



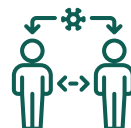
Wear A Mask

When Not At Your Table



Sanitize Your Hands

Upon Entry



Give Fellow Guests Their Space

At Least 6' Distance

TOGETHER, WE CAN KEEP EACH OTHER HEALTHY