

# CUBA LIBRE®

★ RESTAURANT & RUM BAR ★

## APERITIVOS {APPETIZERS}

### MANGO BUTTER AND PRESSED CUBAN BREAD<sup>(v)</sup> 4.75

First round is on us!

### TROPICAL CHIPS AND TRIO OF DIPS<sup>(v)</sup> 14.5

Black bean hummus, guacamole Cubano, Cuba Libre salsa, plantain and malanga chips

### CROQUETAS 15.5

Basket of traditional ham & cheese and creamy chicken croquetas. Mustard BBQ sauce and Dijon-garlic mojo

### BARRIO CHINO CHICKEN WINGS 19

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

### DRAGON STREET MEATBALLS 15.5

From Havana's Chinatown. Chino-Latino glazed pork and beef meatballs, ginger, honey, soy, ropa vieja jus, toasted sesame seeds, grilled artisan bread

### TOSTONES DE YUCA TRIO 15

Trio of yuca arepas topped with tender roasted pork shoulder, ropa vieja, shrimp cocktail

### SMOKED CUBANO PORK BELLY 15

Tender smoked and spice-rubbed pork belly, grilled and glazed with rum and pineapple juice. Black bean hummus, pickled pineapple, microgreens, balsamic reduction

### GARLIC SHRIMP 19.75

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

### MAMÁ AMELIA'S EMPANADAS 18

(2 per order) Served with ají sour cream

#### BEEF PICADILLO

Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins

#### CHICKEN DE LA CASA

Chopped chicken, corn, Jack cheese

#### QUESO<sup>(v)</sup>

Gruyère, Jack, mozzarella, sautéed onions, olive oil, thyme, oregano

### FOR THE TABLE

#### CRAB GUACAMOLE 24.75

Blue crabmeat, avocado, fresh tomatoes, green onions, roasted jalapeños, fresh lime juice, cilantro, extra virgin olive oil, plantain chips

#### CHA CHA CHA 33.5

Sampler platter. Guacamole Cubano, shrimp cocktail, pork masitas, chicken and ham croquetas, grilled chorizo sausage, chicken chicharrones, black bean hummus, plantain chips

## SOPAS Y ENSALADA

### BLACK BEAN SOUP<sup>(v)</sup> 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 rich Chino-Cubano broth. Shrimp, Baja Bay scallops, crabmeat, mussels, coconut milk, truffle oil

### JARDÍN SALAD<sup>(v)</sup> 14

Baby arugula, spinach, romaine, organic grape tomatoes, Kalamata olives, red onions, crumbled Cotija cheese, red wine vinaigrette

Grilled Shrimp +9

Grilled Citrus-Marinated Chicken Breast +7.5

Marinated Skirt Steak Skewer\* +9.5

## BEBIDAS {HOUSE BEVERAGES}

### BOTTLED WATER 7

LITER

### SPARKLING WATER 7

LITER

### SODA 4.5

### ICED TEA 4.5

### COFFEE 4.25

### HOT TEA 4.25

#### Other Menus & more info



(V) VEGETARIAN | \*Consuming uncooked eggs, poultry, meat, fish or shellfish may increase the risk of foodborne illness.  
Regional Culinary Director & Executive Chef: Angel Roque

20% LARGE PARTY SERVICE CHARGE ADDED FOR PARTIES OF 6 OR MORE

## PLATOS FUERTES {ENTRÉES}

### TIERRA

#### ROPA VIEJA 31.5

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 39.75 | 16oz 69.75

Grilled skirt steak, lemon-onion parsley sauce, roasted garlic mashed potatoes, baby arugula, red wine vinaigrette

Grilled Shrimp +9 | Lobster Tail +12

#### LECHÓN ASADO 32.5

Shredded slow-roasted citrus-marinated pork shoulder, onion-caper mojo, pork belly chicharron, white rice, black beans, maduros

#### MASITAS DE PUERCO FRITAS 31.5

Tender chunks of pork slowly roasted in Spanish-style sauce, then quick-fried. Sautéed onion mojo, white rice, black beans

#### POLLO ASADO 32.5

Grilled citrus-marinated double chicken breast, roasted garlic mashed potatoes, grilled broccolini, mango-passion fruit gravy

#### CUBAN COMBO 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

### MAR

#### PINCHOS DE CAMARONES 27

Rum-pineapple glazed shrimp skewers, Chino-Cubano fried rice, green onions, sesame seeds, napa kimchi salad

#### PESCAO' FRITO 28.5

Crispy deep-fried red snapper marinated in fresh lime juice and garlic, topped with a jicama and bell pepper salad, saffron long-grain rice

#### SALMON DEL VEDADO 32.75

Pan seared, crispy skin salmon fillet, fresh herb 'mojito' sauce, blistered grape tomatoes, grilled asparagus. Lemongrass and coriander infused coconut rice

### PAELLA

#### PAELLA MARINERA 41.5

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

#### PAELLA VEGETARIANA<sup>(v)</sup> 26

Roasted crimini and shiitake mushrooms, roasted garlic, baby spinach, garbanzo beans, grilled broccolini, saffron long-grain rice

### PLATOS FOR TWO

#### GAUCHO\* 89.75

A sizzling platter of skirt steak, lobster tail, jumbo shrimp, grilled citrus-marinated double chicken breast, chorizo sausage. Chimichurri sauce, salsa criolla. White rice, black beans and maduros

#### CUBAN PORK FEAST 69.5

Slow-roasted citrus-marinated pork shoulder, onion-caper mojo, guava BBQ baby back pork ribs, grilled Chino-Cubano-glazed pork belly. White rice, black beans and maduros

## ACOMPAÑAMIENTOS {SIDES}

#### ARROZ CON FRIJOLE<sup>(v)</sup> 7.5

Steamed white rice and black beans

#### CONGRI 8.5

Red beans, rice with tomatoes, onions, peppers, smoked pork

#### ARROZ FRITO 7.5

Chino-Cubano fried rice

#### GARLIC MASHED POTATOES<sup>(v)</sup> 7.5

Roasted garlic mashed potatoes

#### AGUACATE<sup>(v)</sup> 7.5

Half avocado, olive oil, sea salt

#### BROCCOLINI<sup>(v)</sup> 7.5

Grilled broccolini, roasted garlic oil, salsa criolla

#### ASPARAGUS<sup>(v)</sup> 8.5

Grilled asparagus, roasted garlic oil, chimichurri

#### YUCA FRIES<sup>(v)</sup> 8.5

Crispy, creamy steak-cut yuca fries. Cilantro-caper allioli

#### TOSTONES<sup>(v)</sup> 8.5

Twice-fried green plantains. Dijon-mojito sauce

#### MADUROS<sup>(v)</sup> 8.5

Fried sweet plantains



# HANDCRAFTED COCKTAILS

Drink Good. Do Good.

## CORE PATRÓN PASSION FRUIT MARGARITA 16.5

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

For every CORE Patrón Passion Fruit Margarita sold, Cuba Libre and Patrón will together donate \$2 per cocktail, up to \$15,000 per year, in support of CORE's mission.

CORE is a national nonprofit providing financial support to food & beverage service employees with children, facing a life-altering medical crisis or natural disaster. [COREgives.org](http://COREgives.org) #CLforCORE



SHOW US YOUR STACHE



## TEQUILA

### PATRÓN AGAVE MARGARITA 16.5

Patrón Silver tequila, Patrón Citrónge orange liqueur, agave nectar, lime juice

### PATRÓN AÑEJO SMOKED OLD FASHIONED 16

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

### PALOMA 15.5

Patrón Reposado tequila, Licor 43, Fever-Tree sparkling pink grapefruit

### BATANGA 15.5

Lobos 1707 Reposado tequila, Coca-Cola, guarapo

### LOBOS SUNRISE 15.5

Lobos 1707 Mezcal tequila, pineapple juice, lime juice, agave, grenadine

### TOMAS COLINAS 15.5

El Tequileño Reposado Gran Reserva tequila, lime juice, agave, club soda

## RUM

### SIGNATURE CUBA LIBRE 14

Don Q Reserva 7 rum, Luxardo Maraschino, Coca-Cola, lime

### HEMINGWAY'S DAIQUIRI 14.5

Don Q Oak Barrel Spiced rum, guarapo, muddled fresh lime and orange

### ESPRESSO RUMTINI 14

Brinley Gold Shipwreck Vanilla rum, espresso, agave nectar

### CUBA COLADA 14.5

Don Q Gold rum, Coco López, pineapple juice

## TIKI DRINKS

### MAI-TAI-GARITA 15.5

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

### SNOW BIRD 15.5

Patrón Silver tequila, Don Q Coco rum, Aperol, blood orange purée, pineapple juice

### PARADISE RUM PUNCH 15.5

Don Q Gold rum, Don Q Coco rum, Licor 43, falernum, pineapple juice, orange juice, lime juice, Coco López, guarapo, Angostura bitters

## OTHER

### R&R OLD FASHIONED 15.5

High West Double Rye whiskey, Bacardi Añejo Cuatro rum, sweet vermouth, Angostura bitters

### CLASSIC CAIPIRINHA 14

Velho Barreiro cachaça, muddled limes, sugar, guarapo, lime juice

### PLUM CAIPIROSKA 14

Plush Plum vodka, muddled limes, sugar, Razzmatazz liqueur, pomegranate juice, lime juice

# ZERO-PROOF CRAFT COCKTAILS

ALL THE ADULT FLAVOR WITH NONE OF THE ALCOHOL

### CLASSIC FAUXJITO 12

Imposter Beverages rum, guarapo, lime juice, mint, splash of soda

### RITUAL RUM PUNCH 12

Imposter Beverages rum, Imposter Beverages whiskey, guarapo, orange juice, pineapple juice, lime juice, Coco López

### MARGAFREETA 12

Imposter Beverages tequila, agave nectar, lime juice

### CUBA LIBRE SLING 12

Imposter Beverages gin, Imposter Beverages whiskey, pineapple juice, lime juice, grenadine syrup



# MOJITOS

GLASS | HALF | PITCHER

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

### COCONUT 15 | 36 | 72.5

Don Q Coco rum, Coco López, Barrow's Intense Ginger

### GRILLED PINEAPPLE 14 | 33 | 67.5

Brinley Gold Shipwreck Coconut rum, grilled pineapple purée

### CREAMSICLE 14 | 33 | 67.5

Don Q Naranja rum, Brinley Gold Shipwreck Vanilla rum, cream

### MANGO 14.5 | 34 | 70

Brinley Gold Shipwreck Mango rum

### POMEGRANATE 14 | 33 | 67.5

Bacardi Spiced rum, pomegranate juice

### CLASSIC 14 | 33 | 67.5

Bacardi Superior white rum

### PRIMO 15.5 | 37 | 74

Don Q Reserva 7 rum

### PLUSH PLUM 14 | 33 | 67.5

Plush Plum vodka

### PASSION FRUIT 15 | 36 | 72.5

Don Q Pasión rum, passion fruit purée, sugared rim

# SANGRIAS

GLASS | HALF | PITCHER

### BLANCO 14 | 33 | 67.5

Don Q Oak Barrel Spiced rum, Licor 43, Argento pinot grigio, white peach

### ROJA 14 | 33 | 67.5

Don Q Oak Barrel Spiced rum, Licor 43, Argento malbec, blood orange

# WINES

5OZ | 8OZ | BOTTLE

## WHITE

### SAUVIGNON BLANC 15 | 23 | 60

Giesen Uncharted, Marlborough, New Zealand

### WHITE MALBEC 13 | 20 | 52

Argento Artesano, Mendoza, Argentina

### PINOT GRIGIO 15 | 23 | 60

Gavi Di Gavi, Fontanafredda, Piedmont, Italy

### WHITE BLEND 17 | 26 | 68

Luigi Bosca De Sangre, Mendoza, Argentina

### CHARDONNAY 13.5 | 20 | 54

Sonoma-Cutrer, California

### CHARDONNAY 17 | 26 | 68

Dobbbs, Willamette Valley

## ROSÉ

### ROSADO 13 | 20 | 52

Barón de Ley, Spain

## RED

### PINOT NOIR 17 | 26 | 68

Dobbbs, Willamette Valley

### TEMPRANILLO 13 | 20 | 52

Barón de Ley, Spain

### MALBEC 12.5 | 19 | 50

Argento, Argentina

### RED BLEND 17 | 26 | 68

Harvey & Harriet, Paso Robles, CA

### MALBEC 14 | 22.5 | 56

Luigi Bosca, Mendoza, Argentina

### CABERNET SAUVIGNON 14 | 22.5 | 56

Luigi Bosca Reserve, Mendoza, Argentina

### CABERNET SAUVIGNON 17 | 26 | 68

Oberon, Napa Valley, California

### CARMÈNÈRE 18 | 27 | 70

Santa Ema Amplus One, Peumo, Chile

## BUBBLES

6oz SPLIT | BOTTLE

### PROSECCO 12 | 46

La Luca, Veneto, Italy

# BEER+

### NON-ALCOHOLIC 6.5

### BUD LIGHT 7

### CERVEZA HATUEY 7.5

### CORONA 8

### DOS EQUIS LAGER 7.5

### HEINEKEN 7.5

### LAGUNITAS IPA 7.5

### MAGNA PREMIUM LAGER 7.5

### MICHELOB ULTRA 7

### MODELO ESPECIAL 7.5

### MODELO NEGRA 7.5

### PRESIDENTE 7.5

### STELLA ARTOIS 7.5

### YUENGLING 7

### SINA HARD SELTZER 7



BODEGA ARGENTINO



# 25TH ANNIVERSARY CHEF'S TASTING MENU

49pp | Add *Beverage\* pairing +20pp*

\*non-alcoholic: choice of 2 Zero-Proof cocktails

Full table participation required

## FIRST

### BREAD AND BUTTER

Pressed Cuban bread with our signature mango butter

## SECOND

### CUBANO PORK BELLY

Smoked and glazed grilled pork belly

### CREAMY CHICKEN CROQUETAS

Dijon-garlic mojo

### SHRIMP COCKTAIL

Cuban style shrimp cocktail.  
Latino cóctel salsa



*Award winning Classic Mojito*

## THIRD

### ROPA VIEJA

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

### PESCAO' FRITO

Crispy deep-fried red snapper

### LECHÓN ASADO

Shredded slow-roasted citrus-marinated pork shoulder, onion-caper mojo

### ARROZ CON FRIJOLES

Steamed white rice and black beans

### MADUROS

Fried sweet plantains



*5oz pour of Sonoma-Cutrer Chardonnay or Dobbles Pinot Noir*

## FOURTH

*Choose one*

### TRES LECHES CAKE

Vanilla sponge cake soaked in three milks, mocha mousse

### CUBAN FLAN

Vanilla custard, dulce de leche, fresh whipped cream, vanilla cookie

**CUBA LIBRE.**

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SPRING 4.7.25

## WHITE RUM

|                                |      |
|--------------------------------|------|
| Bacardi Superior               | 10.5 |
| Cuba Libre White               | 10.5 |
| Don Q Cristal                  | 10.5 |
| Flor de Caña 4 Años Extra Seco | 10.5 |
| Havana Club Añejo Blanco       | 12.5 |

## FLAVORED RUM

|                                |      |
|--------------------------------|------|
| Bacardi Limon                  | 10.5 |
| Bacoo Coffee                   | 13   |
| Brinley Gold Shipwreck Coconut | 11   |
| Brinley Gold Shipwreck Mango   | 11   |
| Brinley Gold Shipwreck Vanilla | 11   |
| Don Q Coconut                  | 10.5 |
| Don Q Naranja                  | 10.5 |
| Don Q Pasión                   | 10.5 |

## GOLD RUM

|                          |    |
|--------------------------|----|
| Bacardi Gold             | 12 |
| Don Q Gold               | 12 |
| Flor de Caña 4 Añejo Oro | 12 |
| Kraken Gold Spiced       | 12 |
| Mount Gay Eclipse        | 12 |

## DARK RUM

|                      |    |
|----------------------|----|
| Bacardi Black        | 11 |
| Gosling's Black Seal | 11 |
| Myer's Dark          | 12 |
| Papa's Pilar Dark    | 18 |
| Ten to One Dark      | 22 |

## SPICED RUM

|                               |      |
|-------------------------------|------|
| Bacardi Spiced                | 11   |
| Brinley Gold Shipwreck Spiced | 11   |
| Captain Morgan Spiced         | 11   |
| Chairman's Reserve Spiced     | 12   |
| Don Q Oak Barrel Spiced       | 14.5 |
| Kraken Black Spiced           | 12.5 |

## OVERPROOF

|                          |    |
|--------------------------|----|
| Captain Morgan Proof 100 | 13 |
| Don Q 151                | 11 |

## CANE RUM

|                        |    |
|------------------------|----|
| Velho Barreiro Cachaça | 11 |
|------------------------|----|

## AGED RUM

|                                       |      |
|---------------------------------------|------|
| Appleton Estate 8yr Reserve           | 16   |
| Appleton Estate 12yr Rare Cask        | 21   |
| Appleton Estate 15yr Black River Cask | 25   |
| Appleton Estate 21yr Jamaica Rum      | 59   |
| Bacardi Cuatro                        | 11   |
| Bacardi 8yr                           | 13   |
| Bacardi 10yr                          | 17   |
| Bacardi Gran Reserva Limitada         | 40   |
| Barcelo Imperial                      | 14   |
| Barcelo Imperial Onyx                 | 16   |
| Barcelo Imperial Premium Blend 40     | 45   |
| Brugal 1888                           | 19   |
| Brugal Añejo                          | 15   |
| Brugal Extra Viejo                    | 18   |
| Bumbu                                 | 14   |
| Bumbu XO                              | 16.5 |
| Centenario 20 Años                    | 15   |
| Centenario 25 Años                    | 21   |
| Centenario 30 Años                    | 45   |
| Diplomático Reserva Mantuano          | 12   |
| Diplomático Reserva Exclusiva         | 14   |
| Diplomático Selección de Familia      | 16   |
| Don Q Double Aged Port Cask Finish    | 22   |
| Don Q Gran Reserva Añejo XO           | 24   |
| Don Q Reserva 7                       | 13   |
| Don Q Vermouth Cask                   | 19   |
| El Dorado 12yr                        | 16   |
| El Dorado 15yr                        | 19   |
| El Dorado 21yr                        | 38   |
| Facundo Eximo                         | 26   |
| Facundo Exquisito                     | 56   |
| Facundo Paraiso                       | 77   |
| Flor de Caña 7yr                      | 11   |
| Flor de Caña 12yr                     | 14   |
| Flor de Caña 18yr                     | 16   |
| Flor de Caña 25yr                     | 45   |
| Havana Club Añejo Clasico             | 13.5 |
| Kirk & Sweeney Reserva                | 17   |
| Kirk & Sweeney Gran Reserva           | 19   |
| Kirk & Sweeney Gran Reserva Superior  | 22   |
| Mount Gay 1703                        | 55   |
| Mount Gay Black Barrel Rum            | 16   |
| Mount Gay XO Triple Cask Blended      | 15   |
| Pyrat XO                              | 14   |
| Rhum Barbancourt Estate 15yr          | 18   |
| Rhum Clement VSOP                     | 16   |
| Ron Matusalem Gran Reserva 15yr       | 14   |
| Ron Pampero Añejo Aniversario         | 16   |
| Ron Zacapa 23yr                       | 18   |
| Ron Zacapa Black Edition              | 25   |
| Ron Zacapa XO                         | 35   |
| Santa Teresa 1794                     | 15   |
| Zaya 16yr                             | 16   |

**CUBA LIBRE**

★ RESTAURANT & RUM BAR ★  
Orlando

# RUM FLIGHTS

THREE 1 OZ. POURS

## EXCLUSIVO

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### **CENTENARIO 50**

Centenario 20 Años  
Centenario 25 Años  
Centenario 30 Años

### **CAÑA BELIEVE IT 47**

Flor de Caña 12 Años  
Flor de Caña 18 Años  
Flor de Caña 25 Años

### **EL DORADO 45**

El Dorado 12 Años  
El Dorado 15 Años  
El Dorado 21 Años

## EXECUTIVE CLUB

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### **APPLETON ESTATE 40**

Appleton Estate 8yr Reserve  
Appleton Estate 12yr Rare Casks  
Appleton Estate 15yr Black River Casks

### **KIRK & SWEENEY 35**

Kirk & Sweeney Reserva  
Kirk & Sweeney Gran Reserva  
Kirk & Sweeney Gran Reserva Superior

### **BOLIVAR'S BOUNTY 33**

Santa Teresa 1796  
Diplomático Reserva Exclusiva  
Ron Pampero Aniversario

## RUM BOUTIQUE

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### **FACUNDO'S (Bacardi) 32**

Bacardi Gran Reserva 8  
Bacardi Gran Reserva 10  
Bacardi Gran Reserva Limitada

### **CARRIBEAN STUD POKER 30**

Ron Matusalem Gran Reserva 15 Años  
Pyrat XO  
Zaya 16yr

### **BRUGAL 28**

1888  
Extra Viejo  
Añejo

### **DARK SIDE 28**

Kraken  
Myer's Dark  
Bacardi Black

## STAFF PICKS

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### **EL COQUI (Don Q) 22**

Gold  
Reserva 7  
Gran Reserva



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

# BRUNCH SPECIALS

Served Saturday & Sunday 12pm-3pm along with our dinner menu

## EGGS

### HUEVOS BENEDICT 21

Smoked salmon, avocado, poached eggs, hollandaise, red onions, crispy capers over toasted brioche, breakfast potatoes with sour cream

### ARROZ A LA CUBANA 18

White rice, fried sweet plantains, grilled Spanish chorizo, Cuba Libre enchilado sauce, fried eggs

### BISTEC CON HUEVOS\* 25

"Steak and Eggs." Grilled skirt steak, herb chimichurri, pickled onions, fried eggs, Manchego, romesco sauce, breakfast potatoes with sour cream

### TORTILLA DE CANGREJO 22

Three-egg omelet, lump crabmeat, shallots, asparagus, Manchego cheese, hollandaise. Baby arugula & grape tomato salad, red wine vinaigrette, breakfast potatoes with sour cream

Egg white option available

### CHURRASQUITOS BOWL BENEDICT 23

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

### ONE-EYED ROPA VIEJA HASH 21

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

### CHINO-CUBANO PORK FRIED RICE 18

Crispy pork belly, fried rice with soy and sesame, chistorra sausage, Napa cabbage kimchi. Topped with a fried egg, green onions, sesame seeds, sriracha

V = Vegetarian

\*Consuming undercooked eggs, poultry, meat, fish or shellfish may increase the risk of foodborne illness

## SWEETS

### BANANA CRISPY WAFFLE 18

Buttermilk waffle, sliced bananas in rum syrup, fresh whipped cream, chocolate shavings and hardwood smoked bacon

### CAFÉ CON LECHE FRENCH TOAST 20

Coffee and milk-soaked brioche bread, dark rum-molasses syrup. Fresh whipped cream, cinnamon sugar, toasted coconut and hardwood smoked bacon

## SANDWICHES

### JAMÓN Y HUEVO BREAKFAST SANDWICH 19.5

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

### CHURRASCO BURGER\* 25

10oz double patty skirt steak burger, chipotle-onion marmalade, cheddar cheese, lettuce, tomato, brioche bun. Yuca fries and house-made cilantro-caper allioli  
Add bacon +3 | Add fried egg +2

### PAN CON LECHÓN 21

Juicy pulled pork shoulder with onion mojo on toasted Cuban bread, plantain chips and Cuba Libre salsa

### MINUTA DE PESCADO SANDWICH 20

Crispy fried, skin-on red snapper, caramelized red onion, tomato, lettuce, house-made tartar sauce on toasted brioche, french fries

## SIDES

### BREAKFAST POTATOES<sup>(V)</sup> 7.5

Crispy roasted potatoes, sautéed onions, sour cream drizzle

### BACON 8.5

Crispy, thick cut hardwood smoked bacon

### SAUSAGE 8.5

Mexican style pork chorizo

20% large party service charge added for parties of 6 or more

**CUBA LIBRE**  
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# DAY DRINKS

## COCKTAILS

### CLASSIC MIMOSA 9

Sparkling wine with fresh orange juice

### TROPICAL MIMOSA 11

Sparkling wine with your choice of juice: mango, passion fruit, pineapple or pomegranate

### BLOODY MARY 10

Vodka with classic Bloody Mary mix

### ESPRESSO RUMTINI 14

Brinley Gold Shipwreck vanilla rum, espresso, agave nectar

### BANANA BRÛLÉE OLD FASHIONED 14

Don Q Reserva 7 rum, Maker's Mark, banana liqueur, bitters, orange peel twist

### BUENA VISTA SPRITZER 12

St-Germain, cava, sparkling water, mint, lime

### SOCIAL BUTTERFLY 14

Pear Grey Goose, St-Germain, cava, sour mix

### TROPICAL SPRITZER 12

St-Germain, Aperol, cava, fresh orange juice

## COFFEE, ESPRESSO + TEA

### CAFÉ AMERICANO 4.25

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

### CAFÉ CON LECHE 4.25

Traditional Cuban style coffee with steamed whole milk

### CAPPUCCINO 5.5

Double espresso shot, whole milk foam

### ESPRESSO 4.25

Direct trade espresso blend (Guatemala, El Salvador, Brazil) with notes of roasted peanuts, golden raisin and bitter chocolate

### CAFÉ CUBA LIBRE 5.5

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

Add shot of Puerto Rican white rum +4

### CAFÉ CUBANO 4.5

Single espresso shot sweetened with raw sugar

### CORTADO 4.25

Double espresso shot, steamed whole milk

### TROPICAL BLEND HOT TEA 4.25

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

## BOTTOMLESS BRUNCH DRINKS

2-hour limit | Minimum food purchase 18pp | Full table participation required | One pitcher at a time

### CLASSIC PITCHERS 17 PP

Unlimited mimosas (classic, pineapple, pomegranate), sangria (roja, blanco) and Bloody Marys

### PREMIUM PITCHERS 22 PP

Includes all CLASSIC PITCHERS PLUS margaritas (classic, passion fruit) and mojitos (classic, passion fruit, coconut)

## MIMOSA BOTTLE SERVICE

Each bottle is served with carafes of orange, pineapple and pomegranate juices. Mix your own!

### LA LUCA PROSECCO 39

Veneto, Italy

### MOET IMPERIAL 100

Champagne, France

### VEUVE CLICQUOT YELLOW LABEL 130

Champagne, France



# HAPPY HOUR DRINKS

AT THE BAR/BAR TABLES ONLY

## CLASSIC MOJITO 7

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

## FLAVORED MOJITO 8

Coconut, Mango or Passion fruit

## CAIPIRINHA 6

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

## HOUSE CUBA LIBRE 6

Don Q Reserva 7 Rum, Luxardo Maraschino, Coca-Cola, lime

## SANGRIA 7

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

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

## HOUSE RED OR WHITE WINE 7

Please ask your server

## BEER: DOMESTIC 5 | IMPORTED 6

Rotating selection

## SINGLE LIQUOR COCKTAIL 7

Choice of house liquor mixed with soda or juice

Rum

Gin

Vodka

Whiskey

Tequila

**MONDAY-FRIDAY | 5PM - 6PM**  
**SATURDAY + SUNDAY | 4PM - 6PM**



# HAPPY HOUR FOOD

AT THE BAR/BAR TABLES ONLY

## \$6.5 PLATES

### GUACAMOLE CUBANO (v)

Plantain chips

### TOSTONES (v)

Dijon-mojo

### YUCA FRIES (v)

Cilantro-caper allioli

## \$7.5 PLATES

### CROQUETAS

Traditional creamy chicken and ham & cheese croquetas. Mustard BBQ and dijon-garlic mojo

### MAMÁ AMELIA'S EMPANADAS

Aji sour cream. Choice of one:

Beef Picadillo, Chicken De La Casa or Queso (v)

## \$8 PLATES

### DRAGON STREET MEATBALLS

Chino-Latino glazed pork and beef meatballs, ginger, honey, soy, ropa vieja jus, toasted sesame seeds, grilled artisan bread

### BARRIO CHINO CHICKEN WINGS

Pickled pineapple, sweet chili dipping sauce

(v) = vegetarian

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

**CUBA LIBRE.**  
★ RESTAURANT & RUM BAR ★

# DESSERT

## THE CLASSICS

### TRES LECHE 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

### DESSERT + COFFEE COMBO 12

Choice of any classic dessert and non-alcoholic specialty coffee

## FOR SHARING

### CHOCOLATE BANANA BREAD PUDDING 17.5

Banana bread baked in chocolate custard, warm ganache center, chocolate sauce, vanilla ice cream

### PIÑA UPSIDE DOWN CAKE 17.5

Warm caramelized pineapple over pound cake, fresh whipped cream, vanilla ice cream

## CELEBRATION EXTRAVAGANZA

Presented with Flair:  
Marquee Sign, Light Show, Music & More

### HAVANA BANANA SPLIT™ 39.5

Giant loaded ice cream sundae for the table. Vanilla pastry cream, brownies, vanilla and chocolate ice cream, fresh bananas and strawberries, dulce de leche, chocolate and butterscotch sauce, candied macadamia nuts, fresh whipped cream

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## COFFEE

### CAFÉ AMERICANO 4.25

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

### CAFÉ CON LECHE 4.25

Traditional Cuban style coffee with steamed whole milk

## ESPRESSO

### ESPRESSO 4.25

Direct trade espresso blend (Guatemala, El Salvador, Brazil) with notes of roasted peanuts, golden raisin and bitter chocolate

### CAFÉ CUBA LIBRE 5.5

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

**Add shot of Puerto Rican white rum +4**

### CAFÉ CUBANO 4.5

Single espresso shot sweetened with raw sugar

### CAPPUCCINO 5.5

Double espresso shot, whole milk foam

### CORTADO 4.25

Double espresso shot, steamed whole milk

### ESPRESSO RUMTINI 14

Brinley Gold Shipwreck Vanilla rum, espresso, agave nectar

## TEA

### TROPICAL BLEND HOT TEA 4.25

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

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**ASK YOUR SERVER ABOUT OUR MANY  
AFTER DINNER RUMS AND LIQUEURS**

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# KIDS MENU

\$15.95 meal includes 8oz kids cup of juice, milk or soda  
For children 10 and under

## CHICKEN TENDERS

Served with french fries

## POLLO ASADO

Citrus-marinated, chicken breast, mango-passion fruit gravy, french fries

## CHURRASCO BURGER\*

Quarter pound skirt steak burger, lettuce, and tomato on a brioche bun, french fries

## CUBAN SANDWICH

Half a Cuban sandwich with citrus-marinated pork loin, Genoa salami, ham, provolone and Swiss cheese, yellow mustard-pickle relish, french fries

## MAMÁ AMELIA'S EMPANADAS

Two per order served with aji sour cream. Choose from:

### Beef Picadillo:

Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins

### Chicken De la Casa:

Chopped chicken, corn, Jack cheese

### Cheese (v):

Gruyère, Jack, mozzarella, sautéed onions, olive oil, thyme, organo

## NOJITOS

MOJITOS WITHOUT THE RUM

CLASSIC 6

PASSION FRUIT 6

COCONUT 6

# CUBA LIBRE®

★ RESTAURANT & RUM BAR ★

(v) = Vegetarian | \*Consuming undercooked eggs, poultry, meat, fish or shellfish may increase the risk of foodborne illness.