

BRUNCH SPECIALS

Served Saturday & Sunday 12pm–4pm along with the full dinner menu

EGGS

HUEVOS BENEDICT 20

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

BISTEC CON HUEVOS* 24

"Steak and Eggs". Grilled skirt steak, herb chimichurri, pickled onions, fried eggs, manchego, romesco sauce, breakfast potatoes

TORTILLA DE CANGREJO 20

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

Egg white option available

CHURRASQUITOS BOWL BENEDICT 20

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

SPINACH AND MANCHEGO OMELET^(v) 20

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

ONE-EYED ROPA VIEJA HASH 20

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

PUERCO A CABALLO 20

Fried eggs, shredded roast pork shoulder, avocado, white rice, red beans Cuba Libre hot sauce over warm flour tortillas

SIDES

BREAKFAST POTATOES 7.25

Crispy roasted potatoes, sautéed onions, sour cream drizzle

BACON 8.25

Crispy, thick cut hardwood smoked bacon

SAUSAGE 8.25

Mexican style pork chorizo

SWEETS

BANANA CRISPY WAFFLE 19.5

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

CAFÉ CON LECHE FRENCH TOAST 19.5

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

SANDWICHES

CHURRASCO BURGER* 24.5

10oz double patty 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

PAN CON LECHON 21

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

COCKTAILS

CLASSIC MIMOSA 8

TROPICAL MIMOSA 10

Sparkling wine and fresh orange juice (Classic). Tropical flavors MANGO, PASSION FRUIT, PINEAPPLE OR POMEGRANATE juice

BLOODY MARY 10

Vodka and classic bloody mary mix

ESPRESSO RUMTINI 14

Brinley Shipwreck Vanilla rum, espresso, agave nectar

BANANA BRÛLÉE OLD FASHIONED 14

Don Q Reserva 7yr rum Maker's Mark whisky, 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

V = vegetarian

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

A 20% large party gratuity automatically added for parties of 10 or more
Thank you for supporting independent restaurants!

CUBA LIBRE.
★ RESTAURANT & RUM BAR ★

Tropical BRUNCH

SATURDAY & SUNDAY 12PM-4PM

ESPRESSO RUMTINI 14



Brinley Shipwreck Vanilla rum,
espresso, agave nectar

LOADED LOLA BLOODY MARY 25



Supersized bloody mary, tajin rim.
Loaded with: Empanada, ham croquette,
chicken croquette, chicken finger, pork
masita, chicken wing, maduro, celery,
bacon. Dijon mojo and BBQ dipping sauces

MIMOSA BOTTLE SERVICE

HOUSE SPARKLING 39

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

Upgrade your Bubbles

MOET IMPERIAL 100

VEUVE CLICQUOT YELLOW LABEL 125



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