### PARA LA MESA TO

(FOR THE TABLE)

#### **HOMEMADE LATIN PASTRIES** 11.25

Banana bread, guava cream cheese hojaldre, crispy churro, coconut-berry muffin, chocolate-chocolate chip muffin. Mango butter, coconut-lime preserve, guava marmalade

#### TROPICAL CHIPS AND A TRIO OF DIPS 9.5

Plantain and malanga chips

Black bean hummus, roasted cauliflower hummus with curried onions, and Cuba Libre salsa

#### PINEAPPLE GUACAMOLE CUBANO 7 / 11.5

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

#### \*\* CRAB GUACAMOLE 17

Blue crabmeat, avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil. Crisp plantain chips

# SOPAS Y SÁNDWIGHES (SOUPS AND SANDWICHES)

#### \*\*LEVANTA MUERTO SEAFOOD SOUP 13.75

Seafood soup to "raise the dead," with shrimp, bay scallops, crabmeat and mussels. Coconut milk fortified "Chino-Cubano" broth. Truffle oil

#### **BLACK BEAN SOUP 8**

Traditional Cuban black bean soup with rich authentic flavors. Sour cream and onions

#### PAN CON JAMÓN SLIDER 7.75

Fried egg, country ham, crisp bacon, cheddar, chipotle-onion marmalade. Yuca fries

#### CHURRASCO SLIDER 7.75

All natural Black Angus skirt burger, pickle sauce, chipotle-onion marmalade, cheddar cheese, lettuce and tomato. Boniato chips

#### **EL CUBANO** 15.25

Pressed Cuban sandwich, Ybor City style. Sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese. Yellow mustard-pickle relish. Tropical chips and Cuba Libre salsa

## PLATOS DE HUEVO

(EGG DISHES)

#### ONE-EYED ROPA VIEJA HASH 9.75

Shredded beef brisket stewed with tomatoes and bell peppers. Potato, boniato, maduros and corn hash. Fried egg

#### CRAB CAKE BENEDICT CROQUETA 8.5

Jumbo lump crabmeat and potato cake, poached egg, avocado mash. Tomato Hollandaise sauce

#### HUEVO ROTO 7.75

House-made double blanched French fries, crispy Spanish chorizo, poached egg. Tomato Hollandaise drizzle

#### HUEVO AL HORNO 7

Poached egg, chorizo, smoked ham, asparagus. Creole tomato sauce

### ★ ESPECIAL DE BRUNCH ★

#### **HOMEMADE LATIN PASTRIES**

(for the table)

### SELECT ANY THREE ITEMS FROM OUR BRUNCH MENU

Items with \*\* are not included

**\$24.95** per person

All guests at table must participate.

# FAVORITOS (FAVORITES)

#### TABLA DE TRUCHA 9.5

Smoked trout salad, pickled cauliflower, radishes and okra. Cuban bread crisps.

#### \*\* BRUNCH PAELLA 12

Crispy boneless chicken thigh, chistorra sausage, kale, poached egg and saffron long grain rice. Serrano ham chips and roasted piquillo pepper salad

#### CREPA DE PUERCO 8.75

Pulled leg of pork and queso añejo in an oven-roasted crepe. Corn and truffle crema, Rocoto pepper oil and herb salad

#### \*\* ARROZ CON POLLO 16

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

#### POLLO Y WAFFLE 11.75

Crisp, fried boneless chicken thighs, quinoa waffle, mango salsa and dark rum-molasses syrup



#### CHURROS CON CHOCOLATE 6

Crispy cinnamon-sugar dusted Cuban doughnuts. Chocolate dipping sauce

#### BANANA QUINOA WAFFLE 8

Quinoa waffle, sliced bananas in rum syrup, whipped cream and chocolate shavings

#### FRENCH TOAST A LA CUBANA 9

Vanilla custard soaked brioche bread. Maple syrup and panela soaked sweet plantains. Whipped cream

#### PANQUEQUES 8.25

Corn meal pancakes and crispy bacon. Dark rum-molasses syrup and mango butter

# (BEVERAGES)

#### **AGUAS FRESCAS**

Refreshing non-alcoholic juices made with fruits, guarapo and a splash of water

#### HIBISCUS-BLOOD ORANGE-MANGO 5

Hibiscus flower infused blood orange and mango juice. Fresh mango

#### GUANÁBANA 5

Strawberry and pineapple with sour citrus notes

#### GUARAPIÑA 5

Pineapple juice and lime

#### GUARAPINCOCO 5

Pineapple juice, coconut and lime

#### CUCUMBER GINGER GASEOSA 5

Fresh cucumber and ginger juice, club soda, lime

#### LIMONADA ROSA 3.5

Fresh-squeezed lemonade with berries and guarapo

#### **BRUNCH COCKTAILS**

#### HAVANA HOTTIE 9.25

Tomato juice, strawberry puree, white wine, balsamic vinegar, ginger puree, basil and habanero chiles Choose dark rum or vodka

#### MIMOSA ROJA 9

Cava, fresh watermelon juice, guarapo

#### CLASSIC MIMOSA 8.5

Cava, fresh orange juice

#### LYCHEE MIMOSA 9.25

Lychee liqueur, cava, splash of Guanabana Agua Fresca, guarapo

#### ★ ENDLESS DRINKS ★

### INCLUDES BRUNCH COCKTAILS, AGUAS FRESCAS, TEA AND COFFEE

Participation in Especial de Brunch required.
Please drink responsibly - two hour limit.
Items with \* are not included

\$16.75 per person
All guests at table must participate

#### TEA AND COFFEE

#### \* CAFÉ CUBA LIBRE 5

Cuban coffee with steamed coconut milk and whole milk Add a shot of spiced rum, +3

#### CAFÉ AMERICANO 3

\* CAFÉ CON LECHE 4

#### Cuban coffee and steamed milk

\* CAFÉ MOCHA 4

#### \* CAFE MUCHA 4

Cuban coffee fused with traditional Mexican chocolate, topped with whipped cream

#### TROPICAL BLEND TEA 4

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

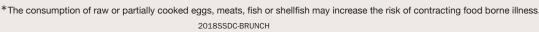
CHAMOMILE TEA 3.5

**GREEN TEA 3.5** 

See reverse side for mojitos, sangria, tropical cocktails y más!























All mojitos are made with fresh pressed sugar cane (guarapo), lime juice, mint, and splash of soda.

MANGO 11 / 55

Brinley Gold Shipwreck Mango Rum

COCONUT 11.5 / 57.5

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

GRILLED PINEAPPLE 11.5 / 57.5

Don Q Cristal Rum, Licor 43, grilled pineapple puree

RASPBERRY 10.5 / 52.5

Tito's Handmade Vodka, raspberry puree

THE CLASSIC 10 / 50

Cuba Libre White Rum

PYRAT XO 12.5 / 62.5

Pyrat XO Reserve Rum

PRIMO 12 / 60 Don Q Añejo Rum SANDITO (Watermelon) 12 / 60
Brinley Gold Shipwreck Rum,
fresh watermelon juice

PASSION FRUIT 11 / 55

Don Q Passion Fruit Rum, passion fruit puree

POMEGRANATE 11 / 55

Brinley Gold Shipwreck Spiced Rum, pomegranate juice

## CAIPIRINHAS

Brazilian cocktail made with Cachaça, sugar and muddled limes

CLASSIC CAIPIRINHA 10

Velho Barreiro Cachaça

PINEAPPLE-BASIL 11

Velho Barreiro Cachaça, Licor 43, pineapple juice, fresh basil

GUAVA 10.5

Licor Beirao, guava

HOUSE-MADE INFUSION 11

Seasonal fruits, herbs and spices steeped in Velho Barreiro Cachaça





South American brandy-like liquor

PISCO SOUR 9.5

Macchu Pisco, orange juice, lime juice, egg whites, sugar

CHILCANO 10

Macchu Pisco, hibiscus-ginger juice, lime juice, guarapo

PISCOJITO 10.5

Macchu Pisco, cucumber-ginger puree, guarapo, lime juice, mint

# SANGRIA OD

House-made with wine, chopped fruit, fresh purees and Peruvian Pisco

ROJA 9.5

Macchu Pisco, Licor 43, Malbec, blood orange

BLANCO 9.5

Macchu Pisco, Licor 43, Chardonnay, white peach

HALF PITCHER: 25 PITCHER: 39

### RUM FLIGHTS



TOUR OF THE DARK SIDE OF RUM (THREE 1 OZ. POURS) 16

Tasting flight of dark rums for those that prefer flavors of molasses and cocoa.

Cruzan Black Strap I Coruba Dark Rum I Ron Miel

KIRK AND SWEENEY (THREE 1 OZ. POURS) 20

Named after a wooden rum running schooner that shipped spirits from the Caribbean to America during prohibition. Distillery based in the Dominican Republic.

Kirk and Sweeney 12 Yr I Kirk and Sweeney 18 Yr I Kirk and Sweeney 23 Yr

Looking for something different? We have more than 90 varieties of dark, light and aged rum – ask your server for recommendations.

## HAND GRAFTED GOGKTAILS



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

MULE DEL SOL 10.5

Tito's Handmade Vodka, muddled cucumber and basil, lime juice, Barrow's Intense Ginger

MUERTOS VIVIENTES 1

Don Q Cristal, Gold, Añejo and 151 Rums, falernum, pineapple juice, lime juice, lemon juice, guarapo

BANANA CREAM FIZZ 10.5

Brinley Gold Shipwreck Vanilla and Spiced Rums, coconut cream, crème de banana, club soda

STORMY PYRAT 10

Pyrat XO Rum, lime juice, Barrow's Intense Ginger

PATRÓN MANGO MARGARITA 11.5

Patrón Silver Tequila, Patrón Citronge Mango Liqueur, mango puree, lime juice

#### BLANCO BAY 10.5

Brinley Gold Shipwreck Spiced Rum, Tito's Handmade Vodka, Kahlua, cream

SECOND STREET 75 11

Macchu Pisco, simple syrup, lemon juice, sparkling wine

PARADISE RUM PUNCH 11

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

HOUSE CUBA LIBRE 10

Don Q Añejo Rum, Coca-Cola, lime

COCONUT CUBA LIBRE 10
Don Q Coco Rum, Coca-Cola, lime

#### **BFFR**

Featured brews hailing from north and south of the border

#### SOUTH

CORONA 6.5
XINGU BLACK 7
DOS EQUIS LAGER 6
MODELO NEGRA 6
PRESIDENTE 6
IMPERIAL 6.25
MODELO ESPECIAL 6

#### NORTH

HEINEKEN 6 NON-ALCOHOLIC BEER 6 MILLER LITE 5 SEASONAL SELECTION 7 LAGUNITAS IPA 7

#### 44 11 4

TANNAT, Garzón, Uruguay 11.5

**RED** 

PINOT NOIR, El Portillo, Argentina 10

TEMPRANILLO, Numanthia Termes, Spain 14

MALBEC, Diseño, Argentina 11.5

WHITE

PINOT GRIGIO, Argento, Argentina 11.5

WHITE BLEND, Alandra, Portugal, 9

ALBARIÑO, Garzón, Uruguay 11.5

SAUVIGNON BLANC, Garzón, Uruguay 11.5