



CUBA LIBRE RESTAURANT & RUM BAR

★ LUNCH ★

APERITIVOS
(APPETIZERS)

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 ENSALADAS
(SOUPS AND SALADS)

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

“COBBANO” SALAD 15
Roasted pulled pork, sweet plantain salpicón, hearts of palm, grape tomatoes, avocado,
bacon, Cabrales cheese, hard-boiled egg, scallions. Watercress and baby spinach.
Light mustard vinaigrette. *Vegetarian option available*

POLLO FRITO “CHICHARRONES” SALAD 12.5
Crisp, fried boneless chicken, Napa cabbage, romaine lettuce, organic grape tomatoes,
red onion and homemade Persian pickles. Goat cheese ranch dressing

NAKED BURGER SALAD 13
All natural Black Angus skirt burger, pickle sauce, chipotle-onion marmalade,
cheddar cheese. Watercress, baby spinach, romaine, tomato, Kalamata olives,
red onions. Red wine vinaigrette and boniato chips

RÁPIDO LUNCH
A THREE-COURSE LUNCH, ALL SERVED AT ONCE!

★PIO PIO PIO★
(CHICKEN)
15.5

CHICKEN CROQUETAS SALAD
Abuela’s creamy roasted chicken croquettes, romaine,
grape tomatoes, red onion, seedless cucumber.
Roasted cachucha pepper allioli

MAMÁ AMELIA’S EMPANADA
Hand-chopped chicken, corn, Jack cheese.
Aji-sour cream dipping sauce

CHICKEN A LA PLANCHA
Cuban marinated boneless chicken breast “a la plancha.”
White rice and mango-passion fruit sweet and sour sauce

★VEGETARIANO★
(VEGETARIAN)
14

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

JARDÍN SALAD
Watercress, baby spinach, romaine, grape tomato,
Kalamata olives, red onions and marinated queso blanco.
Red wine vinaigrette and boniato chips

SPANISH COCA FLATBREAD
Crispy flatbread, grilled zucchini, portobello mushrooms,
onions, roasted Piquillo peppers, eggplant, tomato.
Tetilla cheese

★DEL MAR★
(SEAFOOD)
17.75

LEVANTA MUERTO SEAFOOD SOUP
Seafood soup to “raise the dead,” with shrimp, bay
scallops, crabmeat and mussels. Coconut milk fortified
“Chino-Cubano” broth. Truffle oil

SHRIMP CÓCTEL
Cuban-style shrimp cocktail.
Latino cóctel sauce and avocado

PARGO A LA PLANCHA
Olive oil griddled Florida red snapper.
Coconut basmati rice and candied cashews.
Mango salsa and red curry sauce

FAVORITOS
(FAVORITES)

★ENTRÉES★

VACIO STEAK ARGENTINO 21
Grilled Argentine-cut bavette steak, Moros y Cristianos and tostones. Argentinean chimichurri

PARGO A LA PLANCHA 19
Olive oil griddled Florida red snapper. Coconut basmati rice and candied cashews.
Mango salsa and red curry sauce

MAMÁ AMELIA’S EMPANADAS 12.25 or 16.25
Choose two or three
House salad and aji-sour cream dipping sauce
★ Del Campo: Pulled pork, roasted poblano, charred tomatoes
★ Picadillo: Ground beef, Manzanilla olives, raisins
★ De la Casa: Hand-chopped chicken, corn, Jack cheese

ARROZ CON POLLO 16
Saffron long grain rice, boneless chicken, green peas, Manzanilla olives, hard-boiled egg.
Asparagus, Palacios chorizo, roasted piquillo pepper salad

ROPA VIEJA 20
Shredded beef brisket stewed with tomatoes, bell peppers, onions, red wine.
Maduros and steamed white rice

★SANDWICHES★

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

VISIT TO HAVANA 14
Half of our El Cubano sandwich, black bean soup with
sour cream and onions, ensalada mixta, and tropical chips

CHURRASCO BURGER 14.5
All natural Black Angus skirt burger, pickle sauce, chipotle-onion marmalade, cheddar cheese,
lettuce and tomato on a King’s Hawaiian ® roll. Boniato chips and Cuba Libre steak sauce
Add fried egg or bacon 1.00

MIAMI FRITA 14
Ground beef, pork and Spanish chorizo burger on a King’s Hawaiian ® roll. Lettuce, tomato,
Frita sauce, mustard and shoestring fries

BEBIDAS
(BEVERAGES)

NO-JITO 4.5
Hand-crafted, non-alcoholic mojitos with guarapo,
fresh lime juice, mint and a splash of soda
FLAVORS: Classic, mango, watermelon, passion fruit,
pineapple, pomegranate or raspberry

LIMONADA ROSA 3.5
Fresh-squeezed lemonade
with berries and guarapo

★TEA AND COFFEE★

CAFÉ CUBA LIBRE 5
Cuban coffee with steamed coconut milk and whole milk
Add a shot of spiced rum, +3

TROPICAL BLEND TEA (AVAILABLE HOT OR ICED) 4
Black tea from Sri Lanka, blended with passion fruit,
mango, coconut and chocolate

CHAMOMILE TEA 3.5

GREEN TEA 3.5

CAFÉ AMERICANO 3
Fresh brewed coffee

CAFÉ CON LECHE 4
Cuban coffee and steamed milk

CAFÉ MOCHA 4
Cuban coffee fused with traditional Mexican chocolate,
topped with whipped cream

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



★ BEBIDAS ★
(BEVERAGES)



MOJITOS

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

SANGRIA

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

PISCO

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

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 | Coruba Dark Rum | 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 | Kirk and Sweeney 18 Yr | 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 COCKTAILS

RUM RUNNER 11.5
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 13
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

BEER

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

WINE

RED

TANNAT. Garzón, Uruguay 11.5
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