

20% large-party gratuity automatically added for parties of 10 or more

CUBA LIBRE

★ RESTAURANT & RUM BAR ★

Other Menus & more info



APERITIVOS {APPETIZERS}

MANGO BUTTER AND PRESSED CUBAN BREAD^(v) 4.75
First round is on us!

TROPICAL CHIPS AND TRIO OF DIPS^(v) 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

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^(v)
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^(v) 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^(v) 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

ACOMPAÑAMIENTOS {SIDES}

ARROZ CON FRIJOLES^(v) 7.5
Steamed white rice and black beans

CONGRI 8.5
Red beans, rice with tomatoes, onions, peppers, smoked pork

GARLIC MASHED POTATOES^(v) 7.5
Roasted garlic mashed potatoes

AGUACATE^(v) 7.5
Half avocado, olive oil, sea salt

BROCCOLINI^(v) 7.5
Grilled broccolini, roasted garlic oil, salsa criolla

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 PARADISO 32.75
Pan-seared, skin-on salmon filet, herb roasted russet potatoes, grilled asparagus, creamy lobster-tomato sauce

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^(v) 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

ASPARAGUS^(v) 8.5
Grilled asparagus, roasted garlic oil, chimichurri

YUCA FRIES^(v) 8.5
Crispy, creamy steak-cut yuca fries. Cilantro-caper allioli

TOSTONES^(v) 8.5
Twice-fried green plantains. Dijon-mojito sauce

MADUROS^(v) 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](https://www.coregives.org) [#CLforCORE](https://twitter.com/CLforCORE)

SHOW US YOUR STACHE



TEQUILA

PATRÓN AGAVE MARGARITA 16

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

PATRÓN AÑEJO SMOKED OLD FASHIONED 15.5

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

PALOMA 14.75

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

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 14.5

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

SNOW BIRD 14.5

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 14.5

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

CLASSIC CAIPIRINHA 13.5

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

PLUM CAIPIROSKA 13.5

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

Ritual Zero Proof rum, guarapo, lime juice, mint, splash of soda

RITUAL RUM PUNCH 12

Ritual Zero Proof rum, Ritual Zero Proof aperitif, guarapo, orange juice, pineapple juice, lime juice, Coco López

MARGAFREETA 12

Ritual Zero Proof tequila, agave nectar, lime juice

CUBA LIBRE SLING 12

Ritual Zero Proof gin, Ritual Zero Proof aperitif, pineapple juice, lime juice, grenadine syrup

BEER+

NON-ALCOHOLIC 6

CORONA 8

HEINEKEN 7.5

MILLER LITE 7.25

MODELO ESPECIAL 8

MODELO NEGRA 8

PRESIDENTE 8

STELLA ARTOIS 7.5

YARDS PALE ALE 8

YUENGLING 7.25

TOPO CHICO HARD SELTZER 7.25

MOJITOS GLASS | HALF | PITCHER

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

COCONUT 14.75 | 35 | 71

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 13.5 | 33 | 65

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 13.75 | 34 | 67

Puerto Rican white rum

PRIMO 15 | 36 | 72.5

Don Q Reserva 7 rum

PLUSH PLUM 13.5 | 33 | 65

Plush Plum vodka

PASSION FRUIT 15 | 36 | 72.5

Don Q Pasión rum, passion fruit purée, sugared rim

SANGRIAS GLASS | HALF | PITCHER

BLANCO 13.5 | 37 | 63

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

ROJA 13.5 | 37 | 63

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

Dobbles, Willamette Valley

ROSÉ

EL COTO 13 | 20 | 52

Rioja, Spain

RED

PINOT NOIR 17 | 26 | 68

Dobbles, Willamette Valley

TEMPRANILLO 12.5 | 19 | 50

Viña Jaraba Cosecha, Spain

MALBEC 12.5 | 19 | 50

Argento, Argentina

RED BLEND 14 | 22.5 | 56

Owen Roe Sinister Hand, Columbia Valley, Washington

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

CARMÉNÈRE 18 | 27 | 70

Santa Ema Amplus One, Peumo, Chile

BUBBLES 6oz SPLIT | BOTTLE

LALUCA PROSECCO 12 | 46

Veneto, Italy



RITUAL
ZERO PROOF



BACARDÍ



VISIT TO HAVANA

CHEF'S TASTING MENU

A five course culinary exploration of Cuba
49 per person | Full table participation required

FIRST

BREAD AND BUTTER

Pressed Cuban bread with our signature
mango butter

SECOND

TROPICAL CHIPS AND TRIO OF DIPS

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

THIRD

Includes all items below

MAMA AMELIA'S EMPANADA

Beef Picadillo: Cienfuegos-style ground beef,
potatoes, Manzanilla olives, raisins.
Served with aji sour cream

HAM & CHEESE CROQUETA

Mustard BBQ sauce

CREAMY CHICKEN CROQUETA

Dijon-garlic mojo

FOURTH

Includes all items below

ROPA VIEJA

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

PINCHOS DE CAMARONES

Rum-pineapple glazed shrimp skewer

LECHÓN ASADO

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

ARROZ CON FRIJOLE

Steamed white rice and black beans

MADUROS

Fried sweet plantains

FIFTH

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®

★ RESTAURANT & RUM BAR ★

FALL 11.6.24

BRUNCH SPECIALS

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

EGGS

HUEVOS BENEDICT 21

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

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

SPINACH AND MANCHEGO OMELET^(v) 20

Three-egg omelet, roasted wild mushrooms, sautéed spinach, roasted garlic, Manchego and Jack cheeses. Baby arugula and grape tomato salad, red wine vinaigrette, breakfast potatoes with sour cream

Egg white option available

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

PUERCO A CABALLO 20

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

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

PAN CON LECHÓN 21

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

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

SIDES

BREAKFAST POTATOES^(v) 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

V = Vegetarian

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

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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

MIMOSA BOTTLE SERVICE

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

LALUCA PROSECCO 39

Veneto, Italy

MOET IMPERIAL 100

Champagne, France

VEUVE CLICQUOT YELLOW LABEL 125

Champagne, France



HAPPY HOUR FOOD

AT THE BAR ONLY

\$6.5 PLATES

GUACAMOLE CUBANO (v)

Plantain chips

YUCA FRIES (v)

Cilantro-caper allioli

TOSTONES (v)

Dijon-mojó

\$7.5 PLATES

CROQUETAS

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

MAMÁ AMELIA'S EMPANADAS

Aji sour cream. Choice of one:

Beef Picadillo, Chicken De La Casa, 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

Sweet chili dipping sauce

(v) = vegetarian

MON-FRI 4PM-7PM
SUNDAY 12PM-4PM

HAPPY HOUR DRINKS

AT THE BAR ONLY

CLASSIC MOJITO 7

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

FLAVORED MOJITO 8

Coconut, Mango or Passion Fruit

CAIPIRINHA 7

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

RON CON COLA 7

Puerto Rican white rum and Coca Cola

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 7

Rotating selection

SINGLE LIQUOR COCKTAIL 7

Choice of liquor mixed with soda or juice

Rum

Gin

Vodka

Whiskey

Tequila

Bourbon

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WHITE RUM

Atlantico Platino	13.5
Bacardi Superior	10.5
Bluebird Silver	16
Brugal Extra Dry	10
Caliche	10
Diplomático Planas	15
Don Q Cristal	10.5
La Favorite Blanc	14
Matusalem Platino	11
Rhum JM White	13
SelvaRey Rum	13
Single Prop Rum	11

FLAVORED RUM

Brinley Gold Shipwreck Coconut	11
Brinley Gold Shipwreck Mango	11
Brinley Gold Shipwreck Vanilla	11
Cruzan Vanilla	10
Don Q Coconut	10.5
Don Q Pasión	10.5
SelvaRey Cacao Rum	14

GOLD RUM

Appleton Estate Signature Blend	12
Don Q Gold	11.5
Mount Gay Eclipse	11
Ron Matusalem Classico	12
Tommy Bahama Golden Sun	13
Wray & Nephew	11

DARK RUM

Bacardi Black	11
Bluebird Dark	16
Cuba Libre 21	49
D'aristi Rum	18
Diplomático Exclusiva	23
Gosling's Black Seal	11
Mount Gay Black Barrel	12
Myer's Dark	11
Owney's	16

AGED RUM

Appleton Estate 12yr	19
Atlantico Private Cask	15
Bacardi 8yr	13
Bacardi Cuatro	12
Bacardi Gran Reserva	25
Barbancourt 15yr	17
Barbancourt 3 Star	11
Brugal 1888	22
Brugal Anejo	11
Clement VSOP	16
Cruzan Single Barrel	14
Dictador	16
Diplomático Mantuano	13
Don Q Añejo	13
Don Q Gran Añejo	33
Dos Maderas PX	18
Flor de Caña 7yr	11
Flor de Caña 12yr	17
Flor de Caña 18yr	22
Flor de Caña 25yr	62
Kirk & Sweeney	13
Mount Gay XO	17
Plantation 20th Anniversary	20
Pusser's Navy	12
Ron Zacapa 23yr	17
Ron Zacapa XO Solera Gran Reserva	41
Smith & Cross	13
Vizcaya VXOP	26
Zafra 21yr	27
Zaya	16

SPICED RUM

Brinley Gold Shipwreck Spiced	11.5
Kraken	11
Montecristo Spiced	11
Sailor Jerry	11.5
Seven Fathoms	32

OVERPROOF

Captain Morgan 100	11
Cruzan 151	12
Wray & Nephew	11

RUM FLIGHTS

THREE 1 OZ. POURS

EXECUTIVE CLUB

BRUGAL 33

Añejo
Extra Viejo
1888

DIPLOMATICO 33

Planas
Mantuano
Reserva Exclusiva

STAFF PICKS

DARK SIDE 22

Gosling's Black
Kraken
Myer's Dark

FACUNDO'S (Bacardi) 22

Añejo Cuatro
Reserva Ocho
Gran Reserva Diez

RUM BOUTIQUE

AGED RESERVE 28

Mount Gay Eclipse
Smith & Cross
Zaya

CAÑA BELIEVE IT 28

Flor de Caña 12yr
Flor de Caña 18yr
Flor de Caña 25yr

EL COQUI (Don Q) 28

Gold
Reserva 7
Gran Reserva



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CUBA LIBRE.
★ RESTAURANT & RUM BAR ★
Philadelphia

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, oregano

NOJITOS

MOJITOS WITHOUT THE RUM

CLASSIC 6
PASSION FRUIT 6
COCONUT 6

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

DESSERT

THE CLASSICS

TRES LECHES 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 drink

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

CUBA LIBRE®

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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

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

20% large-party gratuity automatically added
for parties of 10 or more

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★ RESTAURANT & RUM BAR ★