

# 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 and 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<sup>(V)</sup> 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 and 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, and 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<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

V = Vegetarian

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

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

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



# 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 20pp | Full table participation required | One pitcher at a time

### CLASSIC PITCHERS 25 PP

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

## 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

