

20% large-party service charge automatically added for parties of 6 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) 15.25
Black bean hummus, guacamole Cubano, Cuba Libre salsa, plantain and malanga chips

CROQUETAS 15.75
Basket of traditional ham & cheese and creamy chicken croquetas. Mustard BBQ sauce and Dijon-garlic mojo

BARRIO CHINO CHICKEN WINGS 19.75
A pound of Asian BBQ glazed wings. Pickled pineapple, sweet chili dipping sauce

DRAGON STREET MEATBALLS 15.75
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 20
Shrimp, garlic, lemon, smoked paprika, olive oil, grilled artisan bread

MAMÁ AMELIA'S EMPANADAS 18.5
(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 25
Blue crabmeat, avocado, fresh tomatoes, green onions, roasted jalapeños, fresh lime juice, cilantro, extra virgin olive oil, plantain chips

CHA CHA CHA 34
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) 14.5
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

ACOMPÑAMIENTOS {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 32
Braised, shredded and stewed beef brisket, tomatoes, bell peppers, onions, red wine, white rice, maduros

VACA FRITA 32
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 33
Shredded slow-roasted citrus-marinated pork shoulder, onion-caper mojo, pork belly chicharrones, white rice, black beans, maduros

MASITAS DE PUERCO FRITAS 32
Tender chunks of pork slowly roasted in Spanish-style sauce, then quick-fried. Sautéed onion mojo, white rice, black beans

POLLO ASADO 33
Grilled citrus-marinated double chicken breast, roasted garlic mashed potatoes, grilled broccolini, mango-passion fruit gravy

CUBAN COMBO 26
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 33
Pan-seared, skin-on salmon filet, herb roasted russet potatoes, grilled asparagus, creamy lobster-tomato sauce

PAELLA

PAELLA MARINERA 42
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

DOS EQUIS LAGER 7.5

ESTRELLA JALISCO 7.5

HEAVY SEAS LOOSE CANNON IPA 8

HEINEKEN 7.5

MILLER LITE 7.25

MODELO ESPECIAL 8

MODELO NEGRA 7.25

PRESIDENTE 8

STELLA ARTOIS 8

VICTORY GOLDEN MONKEY BELGIAN-STYLE TRIPEL 9

TOPO CHICO HARD SELTZER 7

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

Dobbies, Willamette Valley

ROSÉ

EL COTO 13 | 20 | 52

Rioja, Spain

RED

PINOT NOIR 17 | 26 | 68

Dobbies, Willamette Valley

TEMPRANILLO 15 | 23 | 60

Numanthia Termes, Toro, 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 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^(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 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^(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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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



HAPPY HOUR FOOD

AT THE BAR/BAR TABLES ONLY

\$7 PLATES

GUACAMOLE CUBANO (v)

Plantain chips

YUCA FRIES (v)

Cilantro-caper allioli

TOSTONES (v)

Dijon-mojo

\$8 PLATES

CROQUETAS

Traditional creamy chicken and ham & cheese croquetas. Mustard BBQ and Dijon-garlic mojo

BARRIO CHINO CHICKEN WINGS

Pickled pineapple, sweet chili dipping sauce

MAMÁ AMELIA'S EMPANADAS

Aji sour cream. Choice of one:

Beef Picadillo, Chicken De La Casa, Queso (v)

(v) = Vegetarian

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HAPPY HOUR DRINKS

AT THE BAR/BAR TABLES ONLY

DRINK SPECIALS

CRAFT COCKTAIL 10

Rotating weekly special. Please ask your server

CLASSIC MOJITO 8

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

CLASSIC CAIPIRINHA 8

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

RON CON COLA 8

Puerto Rican white rum and Coca Cola

SANGRIA 8

ROJA - Spiced rum, Licor 43, malbec + blood orange

BLANCO - Spiced rum, Licor 43, pinot grigio + white peach

HOUSE WINE 8

Red or White. Please ask your server

BEER 6

Rotating selection

MONDAY - FRIDAY
4PM - 7PM

RUM FLIGHTS

THREE 1 OZ. POURS

EXECUTIVE RUM CLUB 38

West Indies Guyana

El Dorado 12 yr
El Dorado 15 yr
El Dorado Rum Cream

Venezuela

Santa Teresa 1796
Diplomático Reserva Excl
Pampero Aniversario

Master Pick

Allow our rum
expert to curate a
custom flight

El Padrino

Zacapa 23 yr
Hennessy Privilege
Chivas Regal 13 yr

Puerto Rico

Don Q Gran Reserva
Don Q Vermouth Cask
Don Q Spice Oak

Barbados Home Rum

Mt Gay XO
Mt Gay Black Barrel
Mt Gay Eclipse

RUM BOUTIQUE 28

Boutique Pick

Allow our rum
expert to curate a
custom flight

Jamaica

Appleton 12 yr
Dr Bird
Coruba

El Coqui - Don Q

Gold
Reserva 7
Gran Reserva

St Kitts Shipwreck

Brinley Coconut
Brinley Mango
Brinley Vanilla

Nicaragua

Flor de Caña 18 yr
Flor de Caña 12 yr
Flor de Caña 7 yr

Facundo - Bacardi

Añejo Cuatro
Reserva Ocho
Gran Reserva Diez

STAFF PICKS 22

Dark Side

Cruzan Black Strap
Kraken
Tiki Lover Pineapple

Ron Dulce

Brinley Mango
Don Q Passion Fruit
Tiki Lover Pineapple

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WHITE RUM

Bacardi Superior	12
Cotton & Reed White	13
Crusoe Silver Organic	13.5
Cuba Libre White	12
Don Q Cristal	12.5
Havana Club Añejo Blanco	12.5
Papa's Pilar Blonde	14

DARK RUM

Bacardi Black	13
Blackwell	13.5
Coruba	13.5
Cruzan Black Strap	14
Gosling's Black Seal	14
Mount Gay Black Barrel	15.5
Myer's Dark	14
Tiki Lover's Dark	13.5

FLAVORED RUM

Bacardi Coquito	13
Bacardi Mango	13
Bacardi Lime	13
Brinley Gold Shipwreck Coconut	13.5
Brinley Gold Shipwreck Mango	13.5
Brinley Gold Shipwreck Vanilla	13.5
Cruzan Banana	13
Cruzan Pineapple	13
Don Q Coconut	14
Don Q Pasión	14
El Dorado Rum Cream	14
Malibu	13.5
Prichard's Cranberry	14
Prichard's Key Lime	14
Rumchata	13.5
Tiki Lover's Pineapple	14

GOLD RUM

Bacardi Gold	13
Blue Dyer	13.5
Cotton & Reed Mellow	13.5
Don Q Gold	14
Mount Gay Eclipse	14

CANE RUM

Leblon Cachaça	15
Velho Barreiro Cachaça	13
Avua Cachaça	14
Aguardiente Antioqueño Con Azucar	14
Aguardiente Antioqueño Sin Azucar	14

SPICED RUM

Bacardi Spiced	13
Brinley Gold Shipwreck Spiced	13.5
Captain Morgan	14
Cotton & Reed Dry Spiced	14
Don Q Oak Barrel	15
Kraken	13
Plantation Xaymaca Dry Spice	14
Sailor Jerry	14

OVERPROOF

Diamond 151	13
Don Q 151	13
Dr. Bird's	13
Gosling's 151	13
Lemon Hart & Sons	14
Smith & Cross	13
Wray & Nephew	13

AGED RUM

Angostura 1824	17	Foursquare 2007	32
Appleton 12yr	16	Foursquare 2009	32
Appleton Estate 21yr	50	Gosling's Family Reserve	28
Bacardi 8yr	15	Havana Club Añejo Clasico	15
Bacardi 10yr	19	Izalco 10yr	17
Bacardi Cuatro	13	Kirk & Sweeney Gran Reserve	19
Bacardi Solera	15	Kirk & Sweeney Reserva	14
Barcelo Imperial	18	Mount Gay XO	23
Barbancourt Estate 15yr	19	Optimus 21yr	23
Barbancourt 3 Star	14	Pampero Anniversario	15
Brugal Añejo	13.5	Plantation 20th Anniversary	25
Cartavio Black Barrel	13.5	Plantation Vintage Trinidad y Tobago	19
Centenario 7yr	14	Prichard's Cask	14
Centenario 12yr	17	Rhum JM VSOP	18
Centenario Fundacion 20yr	28	Ron Centenario 30yr	48
Chairman Reserve Forgotten Cask	19	Ron Matusalem 15yr	17
Coconut Cartel	13.5	Ron Medejin 8yr	14
Cruzan Single Barrel	14.5	Ron Medejin 12yr	16
Damoiseau VSOP	14	Ron Marquez 8yr	14
Diplomático Reserva Exclusiva	18	Ron Viejo de Caldas 8yr	14.5
Don Q Reserva 7yr	15	Ron Zacapa 23yr	20
Don Q Vermouth Cask	25	Rum Malecon 10yr	15
Don Q XO	30	Rum Neisson Aged	14
El Dorado 12yr	16	Santa Teresa 1796	19
El Dorado 15yr	19	The Real McCoy 3yr	13
El Dorado 21yr	38	The Real McCoy 5yr	15
Flor de Caña 7yr	14	Troi Rivières	14
Flor de Caña 12yr	19	Vizcaya VSOP Cask #21	18
Flor de Caña 18yr	21	Zacapa XO	50

Make sure to ask your server about our rum flights!

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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®
★ RESTAURANT & RUM BAR ★

(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

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

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 service charge automatically
added for parties of 6 or more

CUBA LIBRE®
★ RESTAURANT & RUM BAR ★