**APERITIVOS**

**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 GUAUCAMOLE CUBANO** 8 / 12
Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil. Crisp plantain chips

**CRAB GUAUCAMOLE** 17
Blue crabmeat, avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil. Crisp plantain chips

**MAMÁ AMELIA'S EMPAÑADAS** 12 or 16
Choose two or three
Served with ali-sour cream dipping sauce
- Del Campo: Pulled pork, roasted poblano, charred tomatoes
- Cachito: Cubano-style ground beef, potatoes, Manzalina olives, raisins
- De la Casa: Hand-chopped chicken, corn, Jack cheese

**CEVICHES MIXTO** 16
Marinated shrimp and yellowfin tuna, jalapeño coconut-ginger sauce. Red onion escabeche

**CUBAN SANDWICH SPRING ROLLS** 12
 Sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese. Chinese mustard and sweet chili dipping sauces

**GUAVA BBQ RIBS** 14.25 / 26
Slow-cooked St. Louis cut pork ribs, guava BBQ sauce glaze.
Pickled pineapple, sliced pickles

**CHICKEN CROQUETAS** 12
Abuela's creamy roasted chicken croquettes. Roasted cachupa pepper alioli

**MALANGA FRITTERS** 11
A traditional Cuban street food of crispy taro, garlic and West Indies culantro. Tamarindo ketchup

**SPINACH AND MANCHEGO BUÑUELOS** 11
Traditional Cuban street food.

**MALANGA FRITTERS** 11
A traditional Cuban street food of crispy taro, garlic and West Indies culantro. Tamarindo ketchup

**SPINACH AND MANCHEGO BUÑUELOS** 11
Traditional Cuban street food.

**FOOD**

**VACA FRITA** 25.5
Tender braised then crisped shredded flank steak, roasted onions and citrus-garlic sauce. White rice and Cuban black beans

**ROMA VIEJA** 24
Shredded beef brisket stewed with tomatoes, bell peppers, onions, red wine. Maduros and steamed white rice

**ARROZ CON POLLO** 21.75
Saffron long grain rice, boneless chicken, green peas, Manzalina olives, hard-boiled egg. Asparagus, Palacios chorizo and roasted piquillo pepper salad

**PARGO FRITO** 31
Pan-fried marinated grilled striped fish.

**SEAFOOD PAELLA** 32
All natural Black Angus grilled skirt steak, roasted garlic boniato-potato mash.

**CARNE** (MEAT)

**LECHÓN ASADO** 26
Slow roasted, marinated Southeast Family Farms' Berkshire pulled pork, classic sour orange mojo. Amapolillo chile smashed yuca, black bean broth. Vigorón slaw.

**VACIO STEAK ARGENTINO** 25.5
Grilled Argentinian cut beefsteak, Morros y Cristianos and tostones. Argentinean chimichurri

**CHURRASCO A LA CUBANA** 29.5
All natural Black Angus grilled skirt steak, roasted garlic boniato-potato mash.

**RIBEYE JIBARO** 36.75
16 oz. salmurena-rubbed bone-in rib-eye steak. "Batata bravas" and grilled broccoli. Cuba Libre steak sauce

**Add grilled shrimp to any entree for $8**

**PESCADO Y PAELLA** (SEAFOOD AND PAELLA)

**SHRIMP CON MOJO** 27.5
Pan-seared citrus marinated jumbo shrimp, onions, peppers, garlic, crispy yuca.
Cilantro lime mojo sauce. White rice

**PARGO FRITO** 31
Crispy whole red snapper. Coconut basmati rice and candied cashews.
Sprouts salad and mango red curry sauce

**SEAFOOD PAELLA** 32
Jumbo shrimp, Maine lobster tail, little neck clams, mussels, squid, baby octopus and saffron long grain rice. Roasted piquillo pepper salad

**GRILLED VEGETABLE PAELLA** 21
Broccoli, zucchini, cauliflower, leeks, wild mushrooms, artichoke hearts, saffron long grain rice. Asparagus and roasted piquillo pepper salad

**SIDE S 6**

**GRILLED BROCCOLI**
With lemongrass mojo

**ARROZ CON FRUJUELES**
Steamed white rice and Cuban black beans

**MORROS Y CRISTIANOS**
Traditional black beans and rice pilaf

**BONIATO**
Roasted garlic boniato-potato mash

**AGUACATE**
Sliced fresh avocado. Olive oil and sea salt

**YUCA FRIES**
Crispy and creamy yuca. Cilantro-caper aioli

**TOSTONES**
Twice-fried green plantains. Dijon mayo

**MADUROS**
Fried ripe sweet plantains

**HOST YOUR NEXT CORPORATE OR SOCIAL EVENT AT CUBA LIBRE!**

Host your next corporate or social event at Cuba Libre!
Host your next corporate or social event at Cuba Libre!
Cocktail receptions up to 1,000 guests
Seated dinners for 15 to 500 guests
Email Alan@CubaLibreRestaurant.com or visit our website to complete an Event Inquiry form.

Chef Partner Guillermo Perdomo • Executive Chef Jose Gonzalez

*The consumption of raw or partially cooked eggs, meats, fish or shellfish may increase the risk of contracting food borne illness.*
**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** 10.5 / 52.5  
  Don Q Coco Rum, Coco Lopez, Barrow’s Intense Ginger

- **GRILLED PINEAPPLE** 11 / 55  
  Don Q Cristal Rum, Licor 43, grilled pineapple puree

- **RASPBERRY** 11.5 / 57.5  
  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) 10.5 / 52.5  
  Brinley Gold Shipwreck Spiced Rum, fresh watermelon juice

- **PASSION FRUIT** 10.5 / 52.5  
  Don Q Passion Fruit Rum, passion fruit puree

- **POMEGRANATE** 10.5 / 52.5  
  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

**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

**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

**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

**HAND CRAFTED 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

**BEER**

Featured brews hailing from north and south of the border

<table>
<thead>
<tr>
<th>NORTH</th>
<th>SOUTH</th>
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<tbody>
<tr>
<td>YUENLING 5.5</td>
<td>CORONA 6.0</td>
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<tr>
<td>HEINEKEN 6.5</td>
<td>DOS XX LAGER 6.0</td>
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<tr>
<td>LAGUNITAS IPA 6</td>
<td>MODELO NEGRA 6.5</td>
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<td>BUD LIGHT 5.5</td>
<td>PACIFICO 6.5</td>
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<tr>
<td>MOCHELBRA ULTRA 5.5</td>
<td>LOCAL</td>
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<tr>
<td>KALIBER NON-ALCOHOLIC 6</td>
<td>OISAR CITY FLORIDA CRACKER, WHITE ALE 6.5</td>
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<tr>
<td>STELLA ARTOIS 6.5</td>
<td>OISAR CITY JAI ALAI IPA 6.5</td>
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<tbody>
<tr>
<td>TANNAT, Garzón, Uruguay 12</td>
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<tr>
<td>PINOT NOIR, Kim Crawford, New Zealand 14</td>
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<tr>
<td>MERLOT, El Portillo, Argentina 10</td>
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<tr>
<td>MALBEC, Amado Sur, Argentina 12</td>
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<tr>
<td>RIJA TEMPRANILLO, Faustino, Spain 11</td>
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<tr>
<td>CABERNET, Veramonte, Chile 10.5</td>
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<tr>
<td>WHITE BLENDS, New Age, Argentina 9.5</td>
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<tr>
<td>ALBARÍN, Garzón, Uruguay 12</td>
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<tr>
<td>PINOT GRISIO, Argentina 11</td>
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<tr>
<td>SAUVIGNON BLANC, Garzón, Uruguay 10</td>
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<td>CHARDONNAY, La Playa, Chile 10.5</td>
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<tr>
<td>CHAMPAGNE, Moet Imperial Split, France</td>
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<tr>
<td>BRUT, Segura Viudas, Spain 12</td>
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| WINES |