

FRESH BITE

Cuban American Cuisine

Cuban SPECIALTIES



CUBAN TAMALES \$ 7.75

Two fresh corn tamales topped with roasted pork and mojo criollo sauce.

EMPANADAS \$ 7.25

Two flaky pastries stuffed with your choice of ground beef or chicken served with roasted pepper sauce.

HAM CROQUETTES (4) \$ 4.25

Served with chipotle aioli sauce.

PAPAS RELLENAS \$ 2.50

Stuffed potatoes balls (beef & pork).

FRESH BITE TOSTONES \$ 13.75

Loaded tostones with Ropa Vieja & Pork, pico de gallo, guacamole and cilantro sauce.

HAVANA NACHOS \$ 13.99

Tortilla chips covered with black beans, topped with Ropa Vieja, melted cheese, pico de gallo, guacamole and sour cream.

SAMPLER 305 \$ 14.25

Chicken empanada, ham croquette, papa rellena and Cuban tamal.



Sampler 305

SANDWICHES

All served with French Fries or Sweet Plantains

ADD RICE AND BLACK BEANS \$ 2.45

SANDWICH CUBANO \$ 13.99

A Cuban classic served with ham, roasted pork, Swiss cheese, pickles and mustard. Served in perfectly pressed Cuban bread.

CUBAN CHICKEN SANDWICH \$ 13.50

Thin chicken breast seasoned with a combination of spices topped with grilled onions, lettuce, and tomatoes, served on Cuban bread.

PAN CON LECHON \$ 12.99

Roasted pork with grilled onions.

PAN CON BISTEC \$ 14.99

Traditional Cuban griddled steak topped with caramelized onions, crispy julienne fries, and tomatoes in pressed Cuban bread.

CROQUETA PREPARADA \$ 12.99

Ham & Swiss cheese topped with croquettes on Cuban bread.

RUSTICO VEGGIE SANDWICH \$ 12.99

Served with roasted garlic tomatoes, avocado spread, zucchini, balsamic caramelized onions, cucumber and Swiss cheese.

MEDIA NOCHE \$ 13.99

Sweet Cuban roll with sweet ham, roast pork. Swiss cheese, mustard and pickles.

ROPA VIEJA SÁNDWICH \$ 14.99

Braised and shredded stewed Beef with bell peppers and cheese on Cuban bread.

SALAD

GREEK SALAD \$ 12.99

Veggie blend, Romaine lettuce cucumber, kalamata olive, red onions, feta cheese.

CAESAR SALAD \$ 9.99

Hearts of Romaine lettuce, seasoned croutons and Parmesan cheese tossed with our home-made Caesar dressing.

CRANBERRY APPLE CHICKEN SALAD \$ 14.49

Pecans, apples slices and dry cranberries atop a bed of spring mix served with balsamic vinaigrette.

HOUSE SALAD \$ 5.99

Lettuce, tomatoes, cucumbers, and red onions.

Add Chicken \$ 5.99

Add Salmon \$ 7.99

Cranberry Apple Chicken Salad



BURGERS

All served with French Fries

BACON & BOURBON BURGER \$ 14.99

Cheese, bacon, sautéed mushrooms, fire roasted bell peppers and onions, bourbon sauce, lettuce, tomatoes, red onions and pickles on brioche bun.

CUBAN BURGER \$ 15.99

Our tribute to this American classic done our way; ground beef patty topped with pulled pork, ham, Swiss cheese, pickles and mustard served in a brioche bun.

FRITA CUBANA \$ 13.99

Beef & Chorizo patty topped with julienne fries, onions and special sauce on brioche bun.

DOUBLE DOUBLE CHEESEBURGER \$ 15.99

Your choice of American, Swiss or Provolone cheese topped, two hand - pressed 100% pure beef burger patties seasoned, served with lettuce, tomatoes, red onions and pickles on brioche bun.

Add cheese for \$ 1.25

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food illness.



Fresh Bite Tostones



FEATURES & FAVORITES

FRESH BITE BURRITOS \$ 12.99

Chicken, cheese, avocado, pico de gallo and ranch rolled on Spinach Tortilla.

SPICY BOURBON SKILLET \$ 17.99

Seasoned red-skinned potatoes, grilled chicken breast covered with bourbon glaze, jalapenos topped with fire-roasted bell pepper, onions, mushrooms and broccoli.

SALMON SKILLET \$ 18.99

Grilled wild-caught salmon fillet seasoned with a delicious blend of garlic herbs. Served with whole grain rice, fresh spinach, broccoli, sautéed mushrooms and grape tomatoes on a sizzling hot skillet.

GAMBAS AL AJILLO \$ 19.99

Sautéed shrimp cooked in garlic butter, white wine and smoked paprika. Served with white rice and sweet plantains.

ENCHILADO DE CAMARONES \$ 20.99

Sautéed shrimp prepared in a spicy creole sauce with onions and peppers. Served with white rice and plantains.

GARBANZO FRITO \$ 8.99

Fried chickpeas with bacon, ham & chorizo.

GARBANZO SOUP (CUP) \$ 4.99



ENTREES

All served with two sides

ROPA VIEJA \$ 17.99

Braised and shredded stewed beef in criolla sauce.

LECHON ASADO \$ 15.99

Slow oven roasted pork leg with Cuban mojo.

VACA FRITA \$ 17.99

Shredded and grilled topped beef with onions and mojo.

PECHUGA DE POLLO \$ 16.99

Grilled chicken breast topped with sautéed onions.

CUBAN COMBO \$ 19.99

Ropa Vieja & Lechon Asado.

BISTEC DE PALOMILLA \$ 18.99

Classic Cuban thin flat steak.

PICADILLO \$ 16.99

Ground beef w/ olive and raisin, served with white rice and black beans.

ROASTED CHICKEN \$ 16.99

Marinated and slow roasted chicken, served with rice and beans.

Happy Hour

Tuesday- Friday
3 pm - 6 pm

Appetizer & Drink Specials.

Sunday
10 am - 12 pm

Bottomless mimosas \$10

BEVERAGES & JUICES

Orange Juice \$ 3.25

Juice \$ 2.75

Ask server for selection.

Malta \$ 2.95

Iron Beer \$ 2.50

Jupina \$ 2.75

Mate \$ 2.75

Soft Drinks \$ 2.75

Coke (bottles) \$ 3.35

Strawberry Lemonade \$ 2.95

Café Cubano \$ 2.50

Café con Leche \$ 3.50

Cortado \$ 2.75

Colada \$ 2.95

Café Americano \$ 2.95

Hot Chocolate \$ 3.75

Water Bottle \$ 2.00

KIDS MENU

Soda Included

Jr Cheeseburger & Fries \$ 5.79

Chicken Fingers & Fries \$ 7.99

Grilled Cheese Sandwich & Fries \$ 5.99

Kraft Macaroni & Cheese \$ 5.99

HOUSE WINES

Chardonnay \$ 6.00

Merlot \$ 6.00

Pinot Grigio \$ 6.00

Cabernet. \$ 7.00

Riesling \$ 7.00

BEERS AND DRINKS

ON TAP

16 oz. Mug - \$ 3.95

23 oz. - \$ 4.95

Michelob Ultra

Dos Equis

Nashville IPA

Yuengling

BOTTLES

DOMESTIC \$ 4.50

Budweiser

Bud Light

Miller Lite

Coors Light

Samuel Adams

IMPORTED \$ 5.25

Corona Extra

Negra Modelo

Modelo Special

Heineken

Guinness

Estrella Jalisco

Presidente

Victoria

COCKTAILS

MOJITO \$ 10.00

White Rum with fresh mint, lime juice, simple syrup, and sprite. (Available in different flavors \$ 10.75).

CUBA LIBRE \$ 10.75

Bacardi Superior Rum & Coke.

CUBANITO / CUBAN BLOODY MARY \$ 10.25

Bacardi Rum with tomato juice, hot sauce, salt & pepper.

DAIQUIRI \$ 9.50

Bacardi Superior Rum with triple sec, sugar and fresh lime juice.

PIÑA COLADA \$ 9.75

Our Special Piña Colada Mix & Bacardi Superior Rum.

MARGARITA \$ 9.75

Silver Tequila with lime juice, orange liquor, and a lime slice.

OLD FASHION \$ 12.00

Rye Whiskey with angostura bitters, simple syrup, cherry, and an orange slice.

SANGRIA \$ 10.25

Brandy with triple sec, sugar, red wine, fruits and a splash of orange juice.

MIMOSA \$ 6.50

Prosecco with orange juice.

BELLINI \$ 8.50

Prosecco with Peach Bellini.



Enchilado de Camarones

WINGS

Bone-in Traditional Wings.

6 Wings \$ 10.29

10 Wings \$ 15.49

20 Wings \$ 26.49

Sauces: Lemon Pepper, Parmesan Garlic, Buffalo Hot, Buffalo Medium, Mango-Habanero, Honey Gold, Honey BBQ.

SIDES

French Fries \$ 3.99

Red - Skin Potatoes \$ 4.99

Sweet Potatoes \$ 4.99

Fried green plantains "Tostones" \$ 5.99

Sweet Plantains " Maduros" \$ 4.99

Boiled cassava " Yuca with Cuban Mojo \$ 4.99

Yuca Frita \$ 4.99

White Rice \$ 2.99

Whole Grain Rice \$ 2.99

Black Beans \$ 3.99

Broccoli \$ 4.99

Arroz Moro \$ 3.99

Tostada Cubana \$ 2.25

Ask your server about our
Dessert Selection.

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