

# CLASSIC RUM COCKTAILS 14



## QUEENS PARK SWIZZLE

EL DORADO 3-YEAR WHITE, LIME, MINT, SUGAR, BITTERS FLOAT

## OLD CUBAN

EL DORADO 5, EL DORADO 15, DEMERARA,  
MINT, LIME, CHAMPAGNE

## RUM OLD FASHIONED

COCKSPUR 12 YR RUM, SUGAR, BITTERS

## DARK & STORMY

GOSLING'S RUM, HOUSEMADE GINGER SYRUP, LIME, SODA

## TI' PUNCH

LA FAVORITE RHUM AGRICOLE, CANE SYRUP, LIME

## RUM FLIGHTS



### JAMAICAN FUNK 18

APPLETON ESTATE V/X, CORUBA DARK,  
SMITH & CROSS NAVY RUM

### FLEUR DE CANNE 20

BARBANCOURT BLANC, NEISSON BLANC,  
EL DORADO 3-YEAR CASK-AGED WHITE

### DARK AND DIRTY 24

EL DORADO 12-YEAR,  
ENGLISH HARBOUR 5-YEAR, COCKSPUR 12-YEAR

### SOLERA SOUTH CENTRAL 25

ZACAPA CENTENARIO, SANTA TERESA 1796  
MATUSALEM GRAN RESERVA

### LES AGRICOLES 28

DEPAZ BLUE CANE AMBER,  
LA FAVORITE COEUR DE RHUM,  
SAINT-JAMES HORS D'AGE

### HIGH ROLLER 41

ZACAPA XO, MOUNT GAY 1703 OLD CASK,  
CLEMENT CUVÉE HOMERE

### RENEGADE LIMITED EDITION 45

PANAMA 1995, JAMAICA 2000, BARBADOS 2000



# PUNCHES

OUR PUNCHES COME IN SEVERAL SIZES.  
CON UN AMIGO (TWO OR THREE PERSONS) 38  
TODA LA FAMILIA (FOUR OR FIVE PERSONS) 74  
THE ROYAL (NINE TO TEN PERSONS) 114

## ANCIENT MARINER (BEACHBUM BERRY)

EL DORADO 12, APPLETON V/X, LIME, GRAPEFRUIT, VANILLA, ALLSPICE

## STELLA MARIS

BARBANCOURT BLANC, AALBORG AKVAVIT, FALERNUM, MANGO, CINNAMON, GRAPEFRUIT, LIME, SODA

## PONCHE LAFAYETTE

BEEFEATER GIN, FLOR DE CAÑA 4-YEAR EXTRA DRY, FRESH GRANNY SMITH APPLE,  
GINGER, LEMON, PEYCHAUD'S BITTERS, SODA

## VISCAYA

EL DORADO 3-YEAR WHITE, SANTA TERESA 1796, RASPBERRY, DOLIN BLANC, LEMON, CHAMPAGNE

## PONCHE PIMMS

PIMM'S NO. 1, FLOR DE CAÑA 4-YEAR EXTRA DRY, BEEFEATER GIN,  
AMARO CIO CIARO, CUCUMBER, MINT, LEMON, GRAPEFRUIT, SODA

## ANCHOR PUNCH

SAILOR JERRY SPICED RUM, GUAVA, GINGER, LIME, APRICOT LIQUEUR

## ISLE OF MANHATTAN FIZZ

CHAIRMAN'S RESERVE SILVER RUM, PLYMOUTH GIN,  
COCONUT, LIME, PINEAPPLE, ORANGE FLOWER WATER, SODA

## ISLA PUNCH

BARBANCOURT 4-YEAR, GUAVA, LYCHEE, LIME, ORGEAT, SPLASH OF SODA

## INTRO TO AWESOME

FLOR DE CAÑA 4-YEAR EXTRA DRY, APEROL, CUCUMBER, LIME, SODA, SALT

## HONEY BADGER PUNCH

FLOR DE CAÑA 4-YEAR EXTRA DRY, LAIRD'S BONDED APPLEJACK,  
PASSION FRUIT, HONEY, LIME, JALAPEÑO

## FUNKY OLD MAN FROM MARTINIQUE

RHUM SAINT JAMES ROYAL AMBRE, LIME, MINT,  
CANE, ANGOSTURA, CHAMPAGNE

## POR AVIÓN

BARBANCOURT BLANC, JALAPEÑO, HONEY, LIME, CHAMPAGNE

## HAVANA HARBOR SPECIAL

CHAIRMAN'S RESERVE RUM, SWEET VERMOUTH, CHERRY HEERING,  
LEMON, ANGOSTURA, ABSINTHE, LAMBRUSCO

## THE DAIQUIRI 14



### CLASSIC DAIQUIRI

HOUSE BLEND "HABANA" RUM, LIME, SUGAR

### HEMINGWAY DAIQUIRI

EL DORADO 3-YEAR WHITE, LIME, GRAPEFRUIT,  
MARASCHINO LIQUEUR

### MADDER ROSE

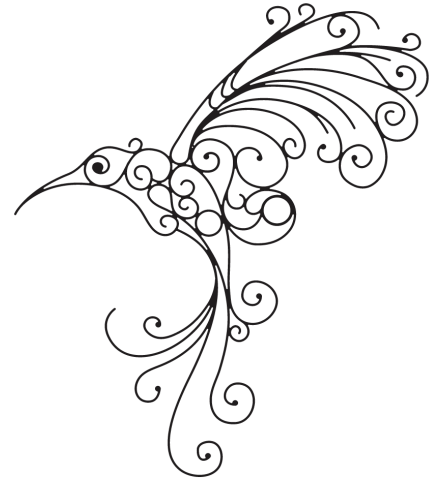
ROSE PETAL-INFUSED FLOR DE CAÑA 4-YEAR EXTRA  
DRY, APEROL, LIME, AND GRAPEFRUIT

### DEW DROP INN

BARBANCOURT BLANC, HONEYDEW MELON,  
LIME, MINT, DEMERARA

### LA AVIONETA

BARBANCOURT BLANC, CRÈME YVETTE,  
MARASCHINO LIQUEUR, LIME,  
BITTERMEN'S CELERY SHRUB



## HOUSE COCKTAILS 14



### VAGABOND SWIZZLE

BANKS RUM, COCKSPUR RUM, BECHEROVKA,  
ORGEAT, PINEAPPLE, LIME

### TRIPLE WINDSOR

APPLETON V/X, ST JAMES ROYAL AMBRE, CURAÇAO,  
PASSIONFRUIT, ORGEAT, CINNAMON,  
BITTERMEN'S ELEMAKULE TIKI BITTERS

### CAPE FLORA COLLINS

EL DORADO 3-YEAR WHITE, KRONIN SWEDISH PUNSCH,  
RASPBERRY, LEMON, SODA

### BENCINI

BANKS RUM, EL DORADO 3-YEAR WHITE, COCCHI AMERICANO,  
CAMPARI, SMITH & CROSS NAVY STRENGTH

### DAISY DE MIRA FLORES

SANTA TERESA 1796 RUM, PISCO, ST. GERMAIN,  
YELLOW CHARTREUSE, LIME

# platos chicos.

all of our small plates are designed to be shared amongst small and large groups

plantain chips with guacamole & black bean puree 8

yucca frita 8

batons of tangy flavored yucca fried until crispy and served with a curry mustard sauce

croquetas de jamón 8

crispy mashed potato balls filled with melted cheeses and ham. served with a sofrito aioli

croquetas de cangrejo 16

fresh jumbo lump crab meat with hints of habenero, lime, cilantro and butter served with a chipotle hollandaise sauce and pickled red onions

empanadas de res 10

a crispy turnover filled with tender beef and potatoes

empanadas de vegetales 10

a crispy turnover filled with roasted corn, peppers, jalapeños, cilantro, and black beans

albóndigas de pollo 11

our ground chicken meatballs filled with tender rice and chipotle cooked in a fresh habañoero and tomato sauce

panzade cerdo ahumada 15

hickory smoked pork belly with a pineapple cinnamon glaze and topped with a jicama and apple cider coleslaw



carnitas con guayaba y habanero 14

tender pork confit dressed in a guava and habañoero glaze served on fresh tostones

brochetas de res 16

sirloin skewers served with croquetas de jamón, chimichurri and smoked tomato sauce

camarones borrachos 15

a house favorite! shrimp poached in a sauce of toasted garlic, Mount Gay Eclipse Rum, jalapeños, lime, cilantro, and butter served on a bed of sweet plantain purée

callos en salsa de chorizo 15

seared diver scallops served on pan-roasted potato topped with chorizo sauce

ostras chipotle y aguacate, half doz. for 18

fresh blue point oysters on the half shell with a chipotle and avocado reduction topped with a red onion mignonette and cilantro

huevos rellenos 12

our playful take on the classic deviled egg filled with a hearts of palm and egg yolk purée, guacamole, grilled chorizo, ground chickpeas and a chipotle apple vinaigrette

ceviche de pulpo 22

eight-hour braised octopus that has been grilled, dressed in coconut milk, cucumber juice, orange juice, cilantro, celery and jicama

ceviche de mariscos con leche de tigre 22

shrimp and diver scallops marinated in a traditional leche de Tigre with ginger, cilantro, lime juice, red onion and fish broth

# BEER AND WINE



{ VINO GLASS 12, BOTTLE 40 }

WHITE

CHATEAU HAUT-RIAN BORDEAUX SEC  
(FRANCE) 2009

SHINN ESTATE "COALESCENCE"  
(NORTH FORK, LI) 2009

RED

PINUAGA "LA SENDA" TEMPRANILLO  
(ESCORIAL, SPAIN) 2008

ORZADA ODFIELL CARMENERE  
(CHILE) 2010

ROSE

SHINN ESTATES  
(NORTH FORK, LI) 2010

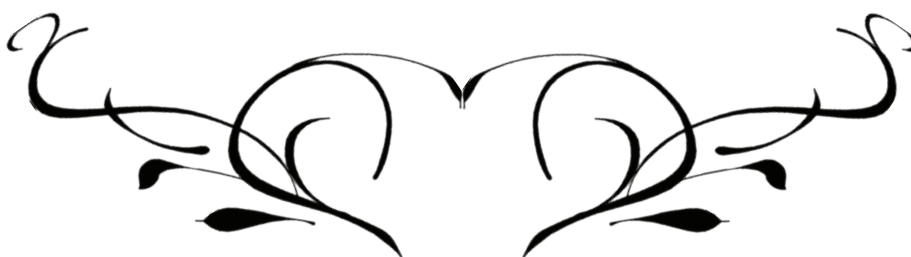
{ SPARKLING GLASS 12, BOTTLE 48 }

GRUET BRUT  
(NEW MEXICO)

DIBON CAVA ROSADO  
(CATALUNYA, SPAIN)

{ BEER 8 }

RED STRIPE, STOUTD'S PILS,  
LAGUNITAS IPA,  
GUINNESS FOREIGN EXTRA



\$20 MINIMUM BASE AMOUNT FOR ALL CREDIT CARDS

# COMIDA

## sandwiches.



cubanitos 10

roasted pork, sliced ham, Swiss, Provolone, pickles, and garlicky mustard

sloppy joe 12

twice-braised beef (ropa vieja) sliders with stewed peppers, onion, tomato, and Swiss cheese (3 pieces)

fritta 14

Cuban style sliders, served medium rare (unless specified), pickled onions, sofrito aioli, guacamole, and Swiss cheese (3 pieces)

bocadillos de sandwiches 14

combination plate (half cuban, one sloppy joe, one mini fritta)

sliders de vegetales 10

a spaghetti squash ropa vieja stewed in a romesco sauce

## postres.

tres leches trio 8

three unique sponge cakes served in three different milks.

classic yellow sponge cake in a dulce de leche

chocolate sponge cake served in a rum and toasted orange flavored milk

espresso sponge cake served in a rye whisky and mint milk

churros 6

everyone loves churros! crispy on the outside and light and fluffy on the inside  
dusted with cinnamon sugar with a side of rich dulce de leche sauce



20% gratuity will be added to parties of 6 or more

no flash photography