LUNCH

A 3% surcharge is added to all checks to help offset fast-rising expenses. This fee is not a service charge or gratuity.

THANK YOU FOR SUPPORTING INDEPENDENT RESTAURANTS!

Other Menus & More Info

APERITIVOS (APPETIZERS)

MANGO BUTTER AND PRESSED BREAD (v) 4
First round is on us!

TROPICAL CHIPS AND TRIO OF DIPS (v) 12.5
Plantain and malanga chips. Black bean hummus, guacamole Cubano, Cuba Libre salsa

PINEAPPLE GUACAMOLE CUBANO (v)
10.75 | 15.75
Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil, plantain chips

CRAB GUACAMOLE 23.5
Blue crab meat, avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil, plantain chips

LEVANTA MUERTO SEAFOOD SOUP 16
"Raise the Dead" soup with a rich Chino-Cubano broth. Shrimp, Baja Bay scallops, crabmeat, mussels, coconut milk, truffle oil

BLACK BEAN SOUP (v) 10
Traditional Cuban black bean soup with rich authentic flavors. Cachucha relish

JARDÍN SALAD (v) 12.75
Watercress, baby spinach, romaine, organic grape tomatoes, Kalamata olives, red onions, marinated queso blanco, boniato chips, red wine vinaigrette
Grilled Shrimp +8.5
Fried Boneless Chicken Thigh +7.5
Marinated Black Angus Skirt Steak Skewer* +9.5

BARRIO CHINO CHICKEN WINGS 17.75
A pound of award-winning Asian BBQ glazed wings. Pickled pineapple, sweet chili dipping sauce

MALANGA FRITTERS 10.75
A traditional Cuban street food of crispy taro, garlic, and West Indies culantro. Tamarindo ketchup

MAMÁ AMELIA'S EMPANADAS 15.75
(2 per order) Served with ají-sour cream
Pork Del Campo
Pulled pork, roasted poblano, charred tomatoes, West Indies culantro
Beef Picadillo
Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins
Chicken De la Casa
Hand-chopped chicken, corn, Jack cheese

SPINACH AND MANCHEGO BUÑUELOS (v) 12
Manchego cheese and spinach fritters, goat cheese crema, organic olive oil

BOLITAS DE YUCA (v) 11.5
Mozzarella and queso fresco stuffed yuca fritters, lemon mayonnaise sauce

TUNA CEVICHE NIKKIE* 16.75
Marinated yellowfin tuna, house pickled cucumber + seaweed, avocado, toasted Macadamia nuts, pumpkin seed oil vinaigrette

PLATOS FUERTES (ENTRÉES)

ROPA VIEJA 28.75
Braised, shredded and stewed beef brisket, tomatoes, bell peppers, onions, red wine, white rice, maduros

ARROZ CON POLLO 26.75
Saffron long grain rice, boneless chicken, green peas, Manzanilla olives, hard-boiled egg, asparagus, Palacio's chorizo, roasted piquillo pepper salad

MASITAS DE PUERCO FRITAS 27
Tender pieces of pork slowly roasted in Spanish style sauce, sautéed onion mojo, white rice, black beans, tostones

CAMARONES ENCHILADOS 29
Jumbo shrimp sautéed in Cuba Libre enchilado tomato-culantro sauce, white rice, maduros

CHURRASCO BURGER* 22.5
12oz triple patty, Meyer all-natural Black Angus skirt steak burger, chipotle-onion marmalade, provolone cheese, lettuce and tomato. King's Hawaiian roll. Boniato chips and house made pickles. Add bacon + 3

COBBANO CHOPPED SALAD 20
Watercress, baby spinach, hearts of palm, organic grape tomatoes, avocado, Kurobuta bacon, Maytag blue cheese, hard-boiled egg, sweet plantain salpicón, and scallions. Light mustard vinaigrette
Vegetarian option available (v)
Grilled Shrimp +8.5
Fried Boneless Chicken Thigh +7.5
Marinated Black Angus Skirt Steak Skewer* +9.5

VISIT TO HAVANA 23
Ybor City Style pressed Cuban sandwich with sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese. Yellow mustard-pickle relish. Served with sides of black bean soup, house salad, and tropical chips

PAELLA MIXTA 29.5
Traditional combination of shrimp, chicken, Cortez chorizo, smoked ham, green peas, saffron rice, asparagus-watercress salad

PAELLA MARINERA 36
Jumbo shrimp, Maine lobster tail, mussels, squid, Baja Bay scallops, claw crabmeat, saffron long grain rice, roasted piquillo pepper salad

PAELLA VEGETARIANA (v) 25
Baby spinach, "Soyrizo", wild mushrooms, garbanzo beans, saffron long grain rice, asparagus and grilled artichoke salad

(v) = **Vegetarian**

***The consumption of raw or partially cooked eggs, meat, fish or shellfish may increase the risk of contracting foodborne illness.**

Executive Chef: **Anibal Suarez**
Chef-Partner: **Guillermo Pernot**

FTL.LUNCH.SUMMER2022

CUBA LIBRE
RESTAURANT & RUM BAR

TEA, COFFEE & ESPRESSO

TROPICAL BLEND HOT TEA 4

CAFÉ AMERICANO 3.75

ESPRESSO 4

CAFÉ CON LECHE 3.75

CAFÉ CUBA LIBRE 5

CAFÉ CUBANO 4

CAPPUCCINO 5

CORTADO 4

DESSERT

TRES LECHES CAKE 10

CUBAN FLAN 10

CHURROS CON CHOCOLATE 10

MAMI TOTTY'S ARROZ CON LECHE 10

EMPANADA DE GUAYABA 10

BANANA BREAD CARAMELO 10

SIDES

ARROZ CON FRIJOLES (v) 8
Steamed white rice and black beans

AGUACATE (v) 8
Half an avocado, olive oil, sea salt

YUCA FRIES (v) 8
Crispy and creamy yuca. Cilantro-caper allioli

TOSTONES HAWAIANOS (v) 8
Twice-fried green Hawaiian plantains. Dijon-mojo

MADUROS (v) 8
Fried ripened sweet plantains

A 20% Large Party Gratuity automatically added for parties of 10 or more

MOJITOS

ALL MOJITOS ARE MADE WITH FRESH PRESSED SUGARCANE JUICE (GUARAPO), LIME, MINT AND A SPLASH OF SODA

SWEET

COCONUT 13 | 62.5
Don Q Coco rum, Coco López, Barrow's Intense Ginger

GRILLED PINEAPPLE 13 | 62.5
White rum, Licor 43, grilled pineapple purée

MANGO 13 | 62.5
Bacardi Mango rum

POMEGRANATE 13 | 62.5
Bacardi Spiced rum, pomegranate juice

★ **CLASSIC** 12.5 | 60
White rum

PRIMO 13.5 | 65
Don Q Reserva 7 rum

PATRÓN 14 | 67.5
Patrón Silver tequila

MOTITO 12.5 | 60
Tito's Handmade vodka, raspberry purée

TART

PASSION FRUIT 13 | 62.5
Don Q passion fruit rum, passion fruit purée

★ EQUALLY SWEET & TART

RUM FLIGHTS

THREE 1oz POURS

EL COQUI (DON Q) 22
Gold, Reserva 7, Gran Reserva

FACUNDO'S FLIGHT (BACARDI) 26
Añejo Cuatro, Gran Reserva Ocho, Gran Reserva Diez

SMUGGLER'S RUN (KIRK AND SWEENEY) 28
Reserve, Grand Reserve, Reserve Superior

CAIPIRINHAS

ALL MADE WITH CACHAÇA, GUARAPO, AND FRESH MUDDLED LIME

CLASSIC 12.5

CUCUMBER BASIL 13

SEASONAL INFUSION 13

HANDCRAFTED COCKTAILS

SUNBURN 13
Bacardi Spiced rum, Bacardi Coconut rum, banana liqueur, pineapple juice, grenadine

PATRÓN AGAVE MARGARITA 14.5
Patrón Silver tequila, Patrón Citrónge Orange Liqueur, agave nectar, lime juice

PARADISE RUM PUNCH 14
Don Q Gold rum, Don Q Coco rum, Licor 43, falernum, pineapple juice, orange juice, lime juice, Coco López, guarapo, Angostura bitters

PALOMA 12.5
Patrón Reposado tequila, Licor 43, fresh squeezed grapefruit juice

HOUSE CUBA LIBRE 11.5
Don Q Reserva 7 year rum, Luxardo Maraschino, Coca-Cola, lime

R&R OLD FASHIONED 12.5
High West Double Rye whiskey, Bacardi Añejo Cuatro rum, sweet vermouth, Angostura bitters

RUM RUNNER 14
Don Q Gold rum, amaretto, black raspberry cordial, orange juice, float of Don Q 151 rum

SANGRIA

GLASS 12.5
HALF PITCHER 33
PITCHER 58

ROJA
Don Q Oak Barrel Spiced rum, Licor 43, Argento malbec, blood orange

BLANCO
Don Q Oak Barrel Spiced rum, Licor 43, Argento pinot grigio, white peach

WINE

RED

TANNAT 12.25 | 47
Garzón, Uruguay

PINOT NOIR 13 | 48
60 Souls, Willamette Valley

TEMPRANILLO 12 | 46
Tridente, Spain

MALBEC 12 | 43
Argento, Argentina

RED BLEND 12 | 46
Juan Gil, Spain

CABERNET SAUVIGNON 15 | 50
Daou, California

ROSÉ

PINOT NOIR ROSÉ 12.25 | 47
Garzón, Uruguay

WHITE

CHARDONNAY 12.25 | 47
Sonoma-Cutrer, California

PINOT GRIGIO 11.5 | 44
Argento, Argentina

ALBARIÑO 12.25 | 47
Garzón, Uruguay

SAUVIGNON BLANC 12.25 | 47
Garzón, Uruguay

BEER+

BUD LIGHT (USA) 6
FUNKY BUDDHA FLORIDIAN(USA) 7.5
CIGAR CITY JAI ALAI IPA (USA) 7.25
CORONA (MEXICO) 7.25
DOS EQUIS LAGER (MEXICO) 7.25
HEINEKEN (NETHERLANDS) 7.5
HEINEKEN 00 N/A (NETHERLANDS) 6
STELLA ARTOIS (BELGIUM) 7.25
MICHELOB ULTRA (USA) 6
MODELO ESPECIAL (MEXICO) 7.25
MODELO NEGRA (MEXICO) 7.25
PRESIDENTE (DOMINICAN) 7.25
SEASONAL SELECTION 7.5
HIGH NOON SELTZERS (USA) 7

BEVERAGES

NOJITOS 6
Classic, Mango, Passion Fruit

LEMONADE 4.5

SWEET TEA 4.5

ICED TEA 4.5

RED BULL 6

FIJI WATER 4 | 6
500ml | Liter

SAN PELLEGRINO 5 | 6
500ml | Liter