



COCKTAILS

SPARKLING MIMOSA 8
Orange juice, sparkling wine

PROSECCO 10
Italian sparkling wine

MOJITO ORIGINAL 12
Bacardi rum, fresh lime & sugar cane juice, mint leaves

PIÑA COLADA 14
Bacardi Superior rum, cream of coconut, pineapple juice

GUAVA MARGARITA 15
Patron Reposado tequila, guava puree, triple sec, fresh lime juice

MOSCOW MULE 14
Ketel One vodka, ginger beer, fresh lime juice

MANHATTAN MARTINI 15
Jack Daniel's Rye bourbon, sweet vermouth, sweet bitters

LEMON DROP MARTINI 15
Tito's vodka, triple sec, fresh lime juice

OLD FASHIONED 15
Maker's Mark bourbon, sweet bitters, simple syrup, orange peel

LYCHEE BLOSSOM MARTINI 15
Grey Goose vodka, lychee liqueur, fresh orange juice

SIDES \$6

TOSTONES
fried mashed green plantains

MADUROS
fried sweet ripe plantains

MARIQUITAS
crispy plantain chips

YUCA CON MOJO
steamed cassava, mojo

YUCA FRITA
fried cassava

MOROS
Cuban black beans cooked with white rice

CONGRIS
Cuban red beans cooked with white rice and pork belly

ARROZ AMARILLO
saffron-infused steamed rice

ARROZ CON FRIJOLES
Cuban beans, steamed rice, served side by side

JALAPENOS TOREADOS
blistered peppers with onions

CASSAVA MASHED POTATOES
cassava and potatoes mashed with butter and milk

BRUNCH MENU – EVERY SUNDAY FROM 10AM-2PM

BREAKFAST

WESTERN WAFFLE PLATE 17
warm vanilla waffle, seasonal cut fruit, raspberry syrup, whipped cream

AMERICAN BREAKFAST 19
3 eggs (any style), hash browns, choice of bacon or sausage, toast

VEGGIE OMELET 18
eggs, mushroom, spinach, bell pepper, onion, hash browns, seasonal cut fruit, salsa, melted cheddar

DENVER OMELET 19
eggs, ham, bell pepper, onion, hash browns, seasonal cut fruit, salsa, melted cheddar

HUEVOS RANCHEROS 22
tostadas, black beans, arroz amarillo, roasted bell pepper, onion, topped with 3 fried eggs, crumbled cheese

BISTEC RANCHERO 28
sizzling sirloin strips, bell pepper, onion, black beans, arroz amarillo, topped with 3 fried eggs

BREAKFAST BOWL 22
seasoned crispy hash browns, roasted peppers, onions, mushroom, spinach, topped with 3 fried eggs and cheddar cheese, charred sourdough

PRIME RIB BREAKFAST 39
Roast Prime Ribeye, 3 fried eggs, hash browns, toast

BRUNCH PLATTER FOR TWO \$90

2 mimosas, scrambled eggs, hash browns, hickory bacon, sausage, snow crab, shrimp cocktail, Prime Rib, lechon asado, pescado frito, rabo encendido, moros

STARTERS

CROQUETAS 7
breaded fried rolls of creamy bechamel, with chicken or ham

EMPANADAS 8
fried pastry with seasoned ground beef or chicken

PAPAS RELLENAS 9
breaded potato balls filled with seasoned beef

TRIO DE PLATANOS 11
mariquitas, tostones, sweet plantains

GUACAMOLE 12
Hass avocado mashed with pico, fresh salsa, tortilla chips

CUBAN SANDWICH 12
sliced pork, ham, swiss cheese, pickles

CHICHARRON CON YUCA 12
crispy pork belly, mashed cassava with pork rinds

CALAMARES FRITOS 11
crispy breaded squid, with marinara

CEVICHE ORIGINAL 11
minced white fish, fresh lemon juice, tortilla chips

CRUDO DE AHI TUNA 13
ahi tuna, jicama slaw, avocado on tostadas

QUESADILLAS DE LANGOSTA Y CAMARON 15
white cheddar melted with sauteed lobster and shrimp

EXPLORADOR 21
calamares fritos, empanadas de carne, croquetas de pollo, mariquitas

SALADS

AGUACATE 9
Hass avocado, tomato, onions

HOUSE 9
iceberg, bacon, crumbled egg, tomato, onion, croutons

CAESAR 9
romaine, iceberg, parmesan, croutons

SOUTH BEACH SALMON 24
chimichurri salmon, arugula, romaine, herbed potatoes, green beans, chopped egg, Peruvian peppers

Dressing Choices:
Oil & Vinegar | Ranch | Balsamic Vinaigrette
Blue-Cheese | Creamy Balsamic | Ginger-Sesame
Creamy Caesar | Honey-Mustard

PLEASE ADVISE US IF YOU HAVE ANY FOOD ALLERGIES AS NOT ALL INGREDIENTS ARE LISTED

LUNCH

FRICASE DE POLLO 26
braised chicken, potatoes, saffron white-wine sauce, steamed rice

LECHON ASADO 28
slow roasted pork shoulder, yuca con mojo, moros

MASITAS DE PUERCO 28
marinated fried pork, arroz con frijoles

ARROZ FRITO 27
terriyaki fried rice, shrimp, roast pork, chicken, ham

PAELLA VALENCIANA 34
saffron rice simmered with chicken, pork, chorizo, lobster, fresh fish, scallops, squid, clams, mussels, crab, shrimp

PESCADO FRITO 25
fried breaded white fish, mojo, arroz con frijoles

SALMON 30
grilled fresh salmon loin, white wine shallot sauce, arroz amarillo

IMPOSSIBLE PICADILLO (VEGAN/GLUTEN FREE) 25
seasoned plant-based meat, potatoes onions, bell peppers, olives, herbs, arroz con frijoles

ROPA VIEJA 27
shredded beef flank simmered with tomatoes, bell peppers, onions, arroz con frijoles

RABO ENCENDIDO 32
beef oxtail braised in a red wine reduction, arroz con frijoles

POLLO A LA PLANCHA 25
grilled chicken breast, sauteed bell peppers and onions, arroz amarillo

PALOMILLA 28
pan seared top sirloin steak, sauteed onions, arroz con frijoles

ARROZ CON POLLO 28
boneless chicken simmered with saffron rice, peas, roasted pimientos

POLLO ASADO 26
roasted half chicken marinated with Cuban mojo, arroz con frijoles

EMPANIZADO 29
breaded, fried top sirloin steak, arroz con frijoles

CHURRASCO 35
charbroiled Angus skirt steak, cassava mashed potatoes

KIDS MENU

KIDS BREAKFAST 14
sweet waffles, scrambled eggs, hash browns, crispy bacon

CHICKEN TENDERS 14
crispy chicken breast tenders, french fries

SPAGHETTI ALFREDO 15
pasta in a creamy white sauce

CHICKEN QUESADILLAS 16
grilled chicken breast, melted white cheddar cheese, pressed in a flour tortilla