DRINKS MENU

MOJITOS — $14

CLASSIC

We offer ours with Cruzan Rum, lime, sugar & mint, topped with soda water

FLAVORS

Mango
Guava
Raspberry
Coconut
Strawberry
Lychee
Passion fruit
Blueberry

TROPICAL FREEZE

PIÑA COLADA — $12

Our own concoction of this island favorite, blending fresh crushed pineapple, Miami Club Rum, Coconut cream & milk

FRESH FRUIT DAIQUIRI — $12

Cuba's famous classic cocktail with a twist!
A frozen blend of fresh season fruit, Cruzan Rum & lime

THE MARGARITA — $12

The greatest way to ingest tequila, add fresh squeezed lime and Agave nectar

PIÑA LOCA — $18

Love Piña Colada? This fresh whole Pineapple cup, filled with our famous recipe, will take you to your favorite beach.

DRINKS MENU

ORIGINAL COCKTAILS — $14

KUBA OLD FASHION
Our own version with Nativo Rum, angostura bitters, lightly sweetened by our house made simple syrup

BLUE HAVANA
A classic in the Caribbean, Amazing vodka, blue curazao,sour mix & lime

DIABLO MARACUJA
Mezcal OJO DE TIGRE, passion fruit, muddle lemon, sugar and the spice of Jalapeño

MELON TOAST
Keep the party going with Toast Vodka, lime juice, simple syrup and muddle watermelon

JUANITO
Inspired on a famous character in Cuba, Silver Rum and fresh lemonade

STILETTO
A favorite in Kuba, made with Plymouth Gin, fresh cucumber-lemon juice, tonic water

CABANA-KENTUCKY
An Appalachian-Cuban inspiration made with Jim Beam Bourbon, blueberry mix, club soda & rosemary

KUBA LAVA
Powerful mix of Tequila blanco, reposado, añejo and Mezcal OJO DE TIGRE, Cointreau, lime juice, simple syrup & grapefruit soda

COLADA MARTINI
Old world meets Kuba, Irish Jameson coffee mixed with our traditional coladita

COLOMBIA MULE
A new Colombian classic, aguardiente Cumbe, fresh lime juice, simple syrup, ginger beer

DRINKS MENU

BEERS

LIGHT BEERS

Corona Light	$7

IMPORTED BEERS

Heineken	$7
Corona	$7
Stella	$7
Estrella	$7
Palma	$8

LOCAL BEERS

La Rubia (blonde)	$8
Vezasur (Spanglish)	$7
Vezasur (La Yuma)	$7

NATURAL WINES

RED

Celler Tuets, Tot Negre Penedés (2018) — $48
Tempranillo, Syrah - Tarragona, Spain

Kiko Calvo, Bigardo (2018) — $54
Tinta de Toro - Castilla y León, Spain

ROSÉ

Le Têtes, Tête Rosé (NV) — $48
Gamay, Grolleau - Loire Valley, France

WHITE

Adega Entre os Ríos, Alvariño Saras — $42
Albariño - Galicia, Spain

Finca Parera, Finca Parera Clar White (2019) — *$48*
Xarel-lo, Chardonnay, Gewürtztraminer - Catalonia, Spain

BRUT

Clos Lentiscus, Blanc de Blancs Brut Nature (2016) — $69
Malvasia - Catalonia, Spain

WINE MENU

WHITE

	BTG / BTL
ALBARIÑO	
Martin Codax - Spain, Rias Baixas	11 / 40
Terras Guada - Spain, Rias Baixas	14 / 52
BURGUNDY	
Morey Chassagne - France, C Montrachet	- / 160
Montrachet 1st CRU - France, P Montrachet	- / 160
Chateau Puligny - France, P Montrachet	- / 165
Chassagne Montrachet - France, C Mont	- / 165
CHARDONNAY	
Diora - California, Monterey	12 / 42
James Bryant - California, Central Coast	13 / 46
Antica Napa - California, Napa Valley	- / 65
The Snitch - California, Napa Valley	- / 65
PINOT GRIGIO	
Bertani - Italy, Venezia Giulia	11 / 40
Maso Canali - Italy, Trentino Alto	12 / 44
Terlato Friuli - Italy, Friuli Colli Orientali	- / 48
Vie Di Romans - Italy, Friuli Isonzo	- / 80
RIESLING	
Pacific Rim - USA, Washington	11 / 40
SANCERRE	
Patient Cottat - France, Loire	18 / 62
Chateau de Sancerre - France, Loire	- / 65
SAUVIGNON BLANC	
Joel Gott - California, Napa	11 / 38
La Junta - Chile, Central Valley	12 / 42
Blank Stare - California, Napa	- / 65

WINE MENU

ROSE

	BTG / BTL
Fleur De Mer - France, Provence	13 / 46
R de Rambaud - France, Bordeaux	14 / 50
M de Minuty - France, Provence	- / 42
Miraval - France, Provence	- / 57
Fleur De Prairie - France, Provence	- / 46
La Chapelle Gordonne - France, Provence	- / 55

SPARKLING

	BTG / BTL
Campo Viejo - Spain, Cava	11 / 50
Moët & Chandon Brut - France, Champagne	28 / 150
Moët & Chandon Rosé - France, Champagne	36 / 200
Taittinger Nocturne - France, Champagne	- / 200
Taittinger Rosé - France, Champagne	- / 220
Perrier Jouet Brut - France, Champagne	- / 120
Perrier Jouet Blason Rosé - France, Champagne	- / 300
Dom Perignon - France, Champagne	- / 550
Louis Roederer Cristal - France, Champagne	- / 750

WINE MENU

RED

BTG / BTL

BLENDS

Clos de los Siete - Argentina, Mendoza	11 / 40
Antinori Bruciato - Italy, Tuscany	- / 55
The Prisoner - California, Napa	- / 95
Unshakled - California, North-Central	- / 60
Orin Swift Machete - California, Rhone Blend	- / 115

CABERNET SAUVIGNON

Long Valley - France, C Montrachet	12 / 44
La Junta - Chile, Central-Curico Valley	14 / 54
Stags' Leap - California, Napa	- / 100
Conn Creek Anthology - California, Napa	- / 120
Caymus - California, Napa	- / 240

MALBEC

Aries - Argentina, Mendoza	13 / 46
Bodega Colome - Argentina, Salta	- / 48
Luca - Argentina, Mendoza	- / 80

MERLOT

William Hill - California, Central Coast	11 / 40
Parducci - California, Mendocino	13 / 46
Raymond Napa - California, Mendocino	- / 50
Provenance Napa - California, Napa	- / 55
Northstar Napa - *Washington,* Columbia	- / 50

OLD WORLD

Col D'Orcia - Italy, Brunello di Montalcino	- / 95
Marchesi di Barolo - Italy, Barolo	- / 120
Allegrini Amarone - Italy, Valpolicella	- / 125
Chateauneuf du Pape - France, Rhone	- / 190

PINOT NOIR

Meiomi - California, Sonoma	13 / 46
Meinklang - Austria, Nuesiedlersee	14 / 54
Napa Cellars - California, Napa	- / 60
Bravium - California, Anderson Valley	- / 80
Archery Summit - Oregon, Willamette	- / 130

TEMPRANILLO

Finca Allende - Spain, Rioja	- / 70