

DRINKS

Bring in your favorite Liquor OR
Ask for the Non-Alcoholic Version!

Cuba Libre – Cola, Lime, & Rum

Daquiri / Pina Colada – Give us your Rum; we will
do the rest!

Also Available in Pitchers:

Mojito – Muddled Mint & Limes, Simple Syrup, &
Club Soda (Rum)

Caipirinha – The Mint-less Mojito

*Ask about our flavors for the Mojito & Caipirinha

Cubanito – Tomato Juice, Fresh Lime, Horseradish, &
Dashes of Hot Sauce, Worcestershire, &
Pepper for your favorite Rum.

Michelada – Clamato, Fresh Lime, Salted Rim, &
Dashes of Hot Sauce, Worcestershire, &
Pepper for your favorite **beer**. (Spicy Rims
available too!)

Margarita – Ask about our flavors & flavored rims!

Waters – Aloe, Coconut, San Pellegrino (Available in different sizes & flavors), Spring, Tonic

Sodas – Coke, Diet Coke, Sprite, Club

Juices – Apple, Cranberry, Orange, Pineapple, Sparkling Grape

Coffee – Regular, Decaf, Café con Leche, Espresso, Cappuccino

Teas – Chai Spice, Earl Grey, English Breakfast, Jasmine Blossom, Orange Spice

Caffeine-free Teas – Green, Lemon Ginger, Chamomile, Peppermint

DESSERTS

Bread Pudding – Rolled in Cinnamon & Sugar then Fried. With Vanilla Cream & Caramel Sauces

Chocolate Cake – Served with a scoop of Vanilla Ice Cream & a Strawberry Sauce

Churros – Fried-dough Pastry tossed in Cinnamon & Sugar. With a Mango Puree & Chocolate Drizzle

Flan – A traditional Caramel Egg Custard

Habanas Bananas – Bananas sautéed in Brandy & Coffee Liqueur. Served over Vanilla Ice Cream with Cinnamon Sugar Chips & a Chocolate Drizzle

Tres Leches – Sponge Cake soaked in 3 types of Milk