

Tropical Beats

BRUNCH

Saturday & Sunday

A 20% large party service charge automatically added for parties of 6 or more

Other Menus & more info

THANK YOU FOR SUPPORTING INDEPENDENT RESTAURANTS!

APERITIVOS

APPETIZERS

- TROPICAL CHIPS AND TRIO OF DIPS (v) 14.25

Black bean hummus, guacamole Cubano, Cuba Libre salsa, plantain and malanga chips
- CRAB GUACAMOLE 24.5

Blue crab meat, avocado, fresh tomatoes, green onions, roasted jalapeños, fresh lime juice, cilantro, extra virgin olive oil, plantain chips
- BLACK BEAN SOUP (v) 11

Traditional Cuban black bean soup with rich authentic flavors, olive oil, pressed Cuban bread
- LEVANTA MUERTO SEAFOOD SOUP 16.75

“Raise the Dead” soup with a rich Chino-Cubano broth. Shrimp, Baja Bay scallops, crabmeat, mussels, coconut milk, truffle oil
- JARDÍN SALAD (v) 14

Baby arugula, spinach, romaine, organic grape tomatoes, Kalamata olives, red onions, crumbled cotija cheese, red wine vinaigrette

Grilled Shrimp +8.5

Grilled Citrus Marinated Chicken Breast +7.5

Marinated Skirt Steak Skewer* +9.5
- BOLITAS DE YUCA (v) 13.25

Mozzarella and queso fresco stuffed yuca fritters, lemon-mayonnaise sauce
- TOSTONES DE YUCA TRIO 15

Trio of yuca arepas topped with tender roasted pork shoulder, ropa vieja, shrimp cocktail
- MAMÁ AMELIA’S EMPANADAS 17.75

(2 per order) Served with ají-sour cream

BEEF PICADILLO: Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins

CHICKEN DE LA CASA: Chopped chicken, corn, Jack cheese

QUESO (v): Gruyere, Jack, mozzarella, sautéed onions, olive oil, thyme, oregano
- CROQUETAS 15.5

Basket of traditional ham & cheese and creamy chicken croquetas. Mustard BBQ sauce and dijon-garlic mojo
- DRAGON STREET MEATBALLS 15

From Havana’s Chinatown. Chino-Latino glazed pork and beef meatballs, ginger, honey, soy, ropa vieja jus, toasted sesame seeds, grilled artisan bread

PLATOS FUERTES

ENTREES

- ROPA VIEJA 31

Braised, shredded and stewed beef brisket, tomatoes, bell peppers, onions, red wine, white rice, maduros
- MASITAS DE PUERCO FRITAS 31

Tender chunks of pork, slowly roasted in Spanish style sauce, then quick-fried. Sautéed onion mojo, white rice, black beans, tostones
- CUBAN ROAST PORK 32

Citrus marinated, slow roasted, shredded pork shoulder, onion-caper mojo, pork belly chicharrones, white rice, black beans, maduros
- SALMON PARADISO 32

Pan seared, skin on salmon filet, herb roasted russet potatoes, grilled asparagus, creamy lobster-tomato sauce
- PAELLA MARINERA 39.75

Jumbo shrimp, lobster tail, mussels, squid, Baja Bay scallops, claw crabmeat, long grain saffron rice, roasted piquillo pepper salad
- PAELLA VEGETARIANA (v) 26

Roasted crimini and shiitake mushrooms, roasted garlic, baby spinach, garbanzo beans, grilled broccolini, long grain saffron rice

SANDWICHES

- VISIT TO HAVANA 25.5

Ybor City style pressed Cuban sandwich with citrus marinated pork loin, Genoa salami, ham, provolone and Swiss cheese, yellow mustard-pickle relish. Served with a cup of black bean soup, house salad and tropical chips
- CHURRASCO BURGER* 24.5

10oz double patty skirt steak burger, chipotle-onion marmalade, cheddar cheese, lettuce, tomato on brioche bun. Yuca fries and house made cilantro-caper allioli

Add bacon +3 | Add Fried Egg +2
- PAN CON LECHON SANDWICH 21

Juicy pulled pork shoulder, onion mojo on toasted Cuban bread, plantain chips and Cuba Libre salsa
- MINUTA DE PESCADO SANDWICH 22

Crispy fried, skin-on red snapper, caramelized red onion, tomato, lettuce, homemade tartar sauce on toasted brioche, french fries

LOADED LOLA BLOODY MARY 25

Supersized bloody mary, tajin rim.

Loaded with: Empanada, ham croquette, chicken croquette, chicken finger, pork masita, chicken wing, maduro, celery, bacon. Dijon mojo and BBQ sauce dipping sauces

(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

FTLBRUNCH.WINTER.2024

SIDES

ARROZ CON FRIJOLES (v) 7.25

Steamed white rice and black beans

AGUACATE (v) 7.25

Half avocado, olive oil, sea salt

CONGRI 8.25

Classic Cuban red beans, rice with tomatoes, onions, peppers, smoked pork

YUCA FRIES (v) 8.25

Crispy, creamy steak cut yuca. Cilantro-caper allioli

TOSTONES (v) 8.25

Twice-fried green plantains. Dijon-mojó

MADUROS (v) 8.25

Fried sweet plantains

ESPECIALES DE BRUNCH

SERVED UNTIL 3PM

EGGS

HUEVOS BENEDICT 19.5

Smoked salmon, avocado, poached eggs, hollandaise, red onion, crispy capers over toasted brioche, breakfast potatoes with sour cream drizzle

BISTEC CON HUEVOS 23.5

“Steak and eggs.” Grilled skirt steak, herb chimichurri, pickled onions, fried eggs, manchego, romesco sauce, breakfast potatoes

CHURRASQUITOS BOWL BENEDICT 19.5

Plancha-seared thin slices of marinated skirt steak, roasted peppers and onions. Poached eggs, white rice and hollandaise

SPINACH AND MANCHEGO OMELET (v) 19.5

Three egg omelet, roasted wild mushrooms, sautéed spinach, roasted garlic, manchego and Jack cheeses. Baby arugula & grape tomato salad, red wine vinaigrette, breakfast potatoes

Egg white option available

TORTILLA DE CANGREJO 20

Three-egg omelet, lump crabmeat, shallots, asparagus, manchego cheese, hollandaise. Baby arugula & grape tomato salad, red wine vinaigrette, breakfast potatoes

Egg white option available

PUERCO A CABALLO 19.5

Fried eggs, shredded roast pork shoulder, avocado, white rice, red beans, Cuba Libre hot sauce over warm flour tortillas

ONE-EYED ROPA VIEJA HASH 19.5

Braised, shredded and stewed beef brisket, tomatoes, bell peppers, onions over potato, yuca, maduro and corn breakfast hash. Topped with fried egg, Cuba Libre hot sauce

SWEETS

CAFÉ CON LECHE FRENCH TOAST 19.5

Coffee and milk-soaked brioche bread, dark rum-molasses syrup. Fresh whipped cream and cinnamon sugar, toasted coconut and hardwood smoked bacon

BANANA CRISPY WAFFLE 19.5

Buttermilk waffle, sliced bananas in rum syrup, fresh whipped cream, chocolate shavings and hardwood smoked bacon

SIDES

BACON 8.25

Crispy, thick cut hardwood smoked bacon

SAUSAGE 8.25

Mexican style pork chorizo

BREAKFAST POTATOES (v) 7.25

Crispy roasted potatoes, sautéed onions, sour cream drizzle

CUBA LIBRE.

★ RESTAURANT & RUM BAR ★

LOADED LOLA BLOODY MARY 25



Supersized bloody mary, tajin rim.
Loaded with: Empanada, ham croquette,
chicken croquette, chicken finger, pork masita,
chicken wing, maduro, celery, bacon. Dijon mojo
and BBQ dipping sauces

ESPRESSO RUMTINI 14



Brinley Shipwreck Vanilla rum, espresso,
agave nectar

BOTTOMLESS BRUNCH

served in carafes, one flavor at a time
2-hour limit
\$18 pp minimum food purchase
full table participation required

17 Per Person

MIMOSAS

CLASSIC, PINEAPPLE OR POMEGRANATE

SANGRIAS

ROJA OR BLANCO

BLOODY MARYS

+5 Per Person includes:

MOJITOS

CLASSIC, PASSION FRUIT OR COCONUT

MARGARITAS

CLASSIC OR PASSION FRUIT



CUBA LIBRE.
★ RESTAURANT & RUM BAR ★

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added for parties of 6 or more
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MIMOSA BOTTLE SERVICE

HOUSE SPARKLING 39

Full bottle of champagne served with
carafes of orange, pineapple and
pomegranate juices. Mix your own!

Upgrade your Bubbles

MOET IMPERIAL 100

VEUVE CLICQUOT YELLOW LABEL 125



JUST FOR BRUNCH

BANANA BRÛLÉE
OLD FASHIONED 14
Don Q Reserva 7yr rum, Maker's Mark, banana liqueur, bitters, orange peel twist

BUENA VISTA SPRITZER 12
St Germain, cava, sparkling water, mint, lime

SOCIAL BUTTERFLY 14
Pear Grey Goose, St Germain, cava, sour mix

TROPICAL SPRITZER 12
St Germain, Aperol, cava, fresh orange juice

BLOODY MARY 10
Vodka and classic bloody mary mix

MIMOSA 9
Sparkling wine and fresh orange juice.
Choice of: pineapple, pomegranate +2

ESPRESSO RUMTINI 14
Brinley Shipwreck Vanilla rum, espresso, agave nectar

LOADED LOLA BLOODY MARY 25
Supersized bloody mary, tajin rim.
Loaded with: Empanada, ham croquette, chicken croquette, chicken finger, pork masita, chicken wing, maduro, celery, bacon. Dijon mojo and BBQ sauce dipping sauces

HANDCRAFTED COCKTAILS

TEQUILA
PATRÓN AGAVE MARGARITA 15.5
Patrón Silver tequila, Patrón Citrónge Orange liqueur, agave nectar, lime juice

PATRÓN AÑEJO
SMOKED OLD FASHIONED 15.5
Patrón Añejo tequila, triple sec, orange bitters, agave nectar, smoked tableside with cherry wood

PALOMA 14.5
Patrón Reposado tequila, Licor 43, Fever-Tree sparkling pink grapefruit

RUM+
HEMINGWAY'S DAIQUIRI 14
Don Q Oak Barrel spiced rum, guarapo, muddled fresh lime and orange

SIGNATURE CUBA LIBRE 13
Don Q Reserva 7 year rum, Luxardo Maraschino, Coca-Cola, lime

R&R OLD FASHIONED 14.25
High West Double Rye whiskey, Bacardi Añejo Cuatro rum, sweet vermouht, Angostura bitters

CLASSIC CAIPIRINHA 13
Velho Barreiro Cachaça, muddled limes, sugar, guarapo, lime juice

PLUM CAIPIROSKA 13
Plush Plum vodka, muddled limes, sugar, Razzmatazz liqueur, pomegranate juice, lime juice

TIKI DRINKS
MAI-TAI-GARITA 14.5
Patrón Silver tequila, Bacardi Añejo Cuatro rum, triple sec, orgeat, guarapo, lime juice

SNOW BIRD 14.5
Patrón Silver tequila, Don Q Coco rum, Aperol, blood orange purée, pineapple juice

PARADISE RUM PUNCH 14.5
Don Q Gold rum, Don Q Coco rum, Licor 43, falernum, pineapple juice, orange juice, lime juice, Coco López, guarapo, Angostura bitters



Drink Good. Do Good.

CORE PATRÓN PASSION FRUIT MARGARITA 16
Patrón Silver tequila, agave nectar, passion fruit puree, lime juice.

For every CORE Patrón Passion Fruit Margarita purchased in 2024, Cuba Libre and Patrón will together donate \$2 per cocktail, up to \$15,000, in support of CORE's mission. CORE (Children of Restaurant Employees) is a national nonprofit providing financial relief to restaurant service families facing a health crisis, injury, or natural disaster. To learn more, visit [COREgives.org](https://www.COREgives.org)



MOJITOS GLASS | PITCHER

All mojitos are made with fresh pressed sugarcane juice (guarapo), lime, mint and a splash of soda

SWEET
COCONUT 14 | 67.5
Don Q Coco rum, Coco López, Barrow's Intense Ginger

GRILLED PINEAPPLE 13.5 | 65
Brinley Shipwreck Coconut rum, grilled pineapple purée

CREAMSICLE 13.5 | 65
Don Q Naranja rum, Brinley Shipwreck Vanilla rum, cream

MANGO 13.5 | 65
Brinley Shipwreck Mango rum

POMEGRANATE 13.5 | 65
Bacardi Spiced rum, pomegranate juice

★ **CLASSIC 13 | 62.5**
Puerto Rican white rum

PRIMO 14.5 | 70
Don Q Reserva 7 rum

PLUSH PLUM 13.5 | 65
Plush Plum vodka

TART
PASSION FRUIT 14 | 67.5
Don Q Pasión rum, passion fruit purée

★ EQUALLY SWEET & TART



SANGRIA GLASS | HALF | PITCHER

ROJA 13 | 36 | 62
Don Q Oak Barrel Spiced rum, Licor 43, Argento malbec, blood orange

BLANCO 13 | 36 | 62
Don Q Oak Barrel Spiced rum, Licor 43, Argento pinot grigio, white peach

WINE 5oz | 8oz | BTL

WHITE

SAUVIGNON BLANC 12.5 | 19 | 50
Garzón, Uruguay

SAUVIGNON BLANC 14 | 22.5 | 56
White Haven, Marlborough, New Zealand

PINOT GRIGIO 15 | 23 | 60
Gavi Di Gavi, Fontanafredda, Piedmont, Italy

ALBARIÑO 12.5 | 19 | 50
Garzón, Uruguay

CHARDONNAY 13.5 | 20 | 54
Sonoma Cutrer, California

CHARDONNAY 17 | 26 | 68
Dobbes, Willamette Valley

ROSÉ

PINOT NOIR ROSÉ 13 | 20 | 52
Garzón, Uruguay

RED

TANNAT 12 | 18.5 | 48
Garzón, Uruguay

PINOT NOIR 17 | 26 | 68
Dobbes, Willamette Valley

TEMPRANILLO 15 | 23 | 60
Numanthia "Termes", Toro, Spain

MALBEC 12.5 | 19 | 50
Argento, Argentina

RED BLEND 14 | 22.5 | 56
Owen Roe Sinister Hand, Columbia Valley, Washington

CABERNET SAUVIGNON 13 | 20 | 52
Substance, Columbia Valley, Washington

CABERNET SAUVIGNON 17 | 26 | 68
Oberon, Napa Valley, California



BEER+

BUD LIGHT 6.25
CIGAR CITY JAI ALAI IPA 7.5
CORONA 7.5
DOS EQUIS LAGER 7.5
FUNKY BUDDHA FLORIDIAN 8
HEINEKEN 7.5
HEINEKEN 0.0 (NA) 7.5
MICHELOB ULTRA 6.25
MODELO ESPECIAL 7.5
MODELO NEGRA 7.5
PRESIDENTE 7.5
STELLA ARTOIS 7.5
TROPICRYSTAL 7.25
TOPO CHICO HARD SELTZER 7

ZERO-PROOF -COLD-

NOJITOS 6
Classic, Passion Fruit, Coconut
LEMONADE 4.5
SWEET TEA 4.5
ICED TEA 4.5
RED BULL 6
FIJI WATER 5|7
500ml | Liter
SAN PELLEGRINO 5|7
500ml | Liter

-HOT-

CAFÉ AMERICANO 3.75
ESPRESSO 4
CAFÉ CON LECHE 3.75
CAFÉ CUBA LIBRE 5
CAFÉ CUBANO 4
CORTADO 4
CAPPUCCINO 5
TROPICAL BLEND HOT TEA 4



RUM FLIGHTS

THREE 1 OZ. POURS

RUM BOUTIQUE

DARK SIDE 28

Gosling's Black
Kraken
Myer's Dark

DOMINICAN 28

K&S Reserva
K&S Gran Reserva
K&S Gran Reserva Superior

EL COQUI (Don Q) 28

Gold
Reserva 7
Gran Reserva

FACUNDO'S (Bacardi) 28

Añejo Cuatro
Reserva Ocho
Gran Reserva Diez

RON DULCE 28

Brinley Mango
Don Q Pasión
Bacardi Tropical

STAFF PICKS

BARBADOS 23

Real McCoy 5yr
Real McCoy 12yr
Real McCoy 14yr

BRINLEY 23

Spiced
Coconut
Vanilla

CAÑA BELIEVE IT 23

Flor de Caña 12yr
Flor de Caña 18yr
Flor de Caña 25yr

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WHITE RUM

Bacardi Superior	10.5
Havana Club Anejo Blanco	12.5
Miami Club	10
Palo Viejo	10
Papa's Pilar Blond	14
Starr African	15

FLAVORED RUM

Bacardi Limon	11
Brinley Shipwreck Coconut	11
Brinley Shipwreck Mango	11
Brinley Shipwreck Vanilla	11
Don Q Coconut	11.5
Don Q Naranja	11.5
Don Q Passionfruit	11.5
Miami Club Coffee	11

GOLD RUM

Don Q Gold	12
Mount Gay Eclipse	12
Oak & Cane Gold	14
Ron Matusalem Classico	13.5

DARK RUM

Coconut Cartel	13
Gosling's Black Seal	11
Havana Club Anejo Clasico	14
Mount Gay Black Barrel	11.5
Papa's Pilar Dark	17

SPICED RUM

Bacardi Spiced	11
Brinley Shipwreck Spiced	11
Captain Morgan	11
Chairman's Reserve Spiced	11
Don Q Oak Barrel	16
Kraken	12.5

OVERPROOF

Don Q 151	14
Nativo Overproof	16

CANE RUM

Cachaça 51	11
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AGED RUM

Abuela 12yr	14
Appleton Estate 21yr	55
Atlantico Private Cask	14
Bacardi 8yr	13
Bacardi Cuatro	12
Bacardi Gran Reserva 10	14
Barcelo Imperial	14
Bayou Single Barrel	15
Brugal 1888	19
Bumbu XO	16.5
Carupano 12yr	13
Centenario 20 Anos	15
Centenario 25	21
Damoiseau VSOP 4yr	15
Diplomatico Reserva	14
Don Q Gran Anejo	24
Don Q Vermouth Cask	19
Don Q 7yr	13
Dos Maderas 5+5	11
El Dorado 12yr	16
El Dorado 15yr	19
El Dorado 21yr	38
Equiano	17
Facundo Exquisito 23yr	35
Flor de Cana 12yr	14
Flor de Cana 18yr	17
Flor de Cana 25yr	37
Kirk & Sweeney 12yr	17
Kirk & Sweeney 18yr	19
Kirk & Sweeney 23yr	22
Miami Club Anejo	12
Mount Gay 1703	47
Mount Gay XO	27
Nativo 15yr	17
Nativo 20yr	21
Pusser's Navy 15yr	19
Pyrat XO	14
R.L. Seales	17
Rhum Barbancourt 3 Star	13
Rhum Barbancourt 5 Star	15
Rhum Barbancourt Estate 15yr	18
Ron Abuelo 12yr	15
Ron Barrilito 3 Stars	13
Ron Matusalem Gran Reserva 15yr	15
Ron Pampero Anejo Aniversario	17
Ron Zacapa XO	23
Ron Zacapa 23yr	18
Santa Teresa 1796	15
The Real McCoy 5yr	15
The Real McCoy 12yr	17
The Real McCoy 14yr	26
Trigo Reserva Anejo	29
Zaya 12yr	17