

BRUNCH MENU

Breakfast served daily until 2 PM | WiFi: 90 Miles Guest Password: 7732272822

DRINKS

AMERICANO

12 oz. \$1.50 | 16 oz \$2
single shot of espresso with hot water.

CAFE CON LECHE

12 oz. \$2.75 | 16 oz \$3.25
single shot of sweetened espresso with steamed milk.

CAFE CUBANO | \$1

single shot of sweetened espresso.

COLADA | \$2

triple shot of sweetened espresso.

CORTADITO | \$2

single shot of sweetened espresso with steamed milk.

FOUNTAIN DRINK | \$2

coke, diet coke, sprite, lemonade, ice tea, coke zero.

TROPICAL SHAKE | \$4

guanabana, guayaba, mango, mamey, maracuya, papaya, platano, strawberry, trigo

HOT TEA | \$1.75

chamomile, decaf, green, earl grey, decaf peppermint, earl grey, green, orange spice, raspberry

SODA PITCHER \$8

HOUSEMADE MOJITO MIX

PITCHER \$10

HOUSEMADE SANGRIA MIX

PITCHER \$12

BOTTLED WATER | \$1.95

ice mountain

PASSION ICED TEA | \$3

raspberry iced tea, maracuya puree, strawberries, sugar.

SALIDA DEL SOL | \$3

earl grey iced tea with fresh lime, mango puree and sugar.

CAN SODA | \$1.75

coke, diet coke, sprite, lemonade

HOT CHOCOLATE

| 12 oz. \$2.50 | 16 oz. \$3
ghiradelli.

TROPICANA JUICE | \$2

apple or orange

LATIN SODAS | \$2.25

malta, jupina, materva, iron beer

BREAKFAST

ARMITAGE SCRAMBLER | \$9

applewood smoked bacon bits, tomato, green onion, sharp cheddar, avocado and scrambled eggs served on pressed french bread.

OMELLETTE | \$5

on PRESSED FRENCH BREAD or PLAIN
add ONION +\$.50 | add HAM +\$1 | add CHEESE + \$.50 | add MADUROS +\$1

CHULETA DE CERDO AHUMADO \$12

smoked pork chop served with two fried eggs and french fries

MORNING BURGER | \$9

ground beef and chorizo burger topped with shoestring potato and fried egg served with maduros.

STEAK & EGGS | \$18

marinated and grilled skirt steak served with two eggs topped with lemon aioli and spanish chorizo potato hash.

BISTEC A CABALLO | \$14

thinly sliced marinated steak topped with two fried eggs and french fries.

EL SANDWICHITO | \$8

two fried eggs topped with lemon aioli, thick cut applewood smoked bacon, and lechon topped with diced tomatoes and served on pressed french bread

90 MILES SPECIAL | \$13

rice and beans with two fried or scrambled eggs, fried plantains and toasted bread, with choice of one. (thinly sliced marinated steak, lecho, ropa vieja or vaca frita)

SANDWICHES

sandwiches served on WHITE or WHEAT FRENCH BREAD or PAN DE COCO +\$1 | add AMERICAN, MANCHEGO, PEPPERJACK, or SWISS CHEESE +\$.50 | add AVOCADO +\$2

BISTEC DE PALOMILLA | \$8

thinly sliced marinated steak, romaine, tomato, chimichurri, housemade shoestring potatoes.

GRILLED CHEESE | \$6

made with AMERICAN, MANCHEGO, PEPPERJACK, or SWISS CHEESE

POLLO | \$7

thinly sliced marinated chicken breast, romaine, tomato and grilled onion.

BISTEC EMPANISADO | \$9

thinly sliced marinated fried steak, romaine, tomato and raw onion.

GUAJIRITO | \$8

steak, romaine lettuce, tomato, grilled onions, swiss cheese & chimichurri sauce on green plantains.

POLLO EMPANISADO | \$8

thinly sliced marinated chicken breast breaded and fried, lettuce, tomato, raw onion

CROQUETA | \$8

fried ham and bechamel croquette, swiss cheese, grilled onion and croqueta sauce.

PAN CON LECHON | \$7

pork roasted in citrus mojo and house seasoning, home made shoestring potatoes & sweet plantains.

ROPA VIEJA | \$8

slow cooked shredded beef with onions, peppers in creole sauce

CUBANO | \$7

ham, roast pork, swiss cheese, pickle, mustard.

MEDIA NOCHE | \$7

ham, roast pork, swiss cheese, pickle, mustard on toasted sweet egg bread.

TIMBA | \$6

guava paste and swiss cheese

FRITA CUBANA | \$7

ground beef and chorizo burger, grilled onion, maduros

PESCADO | \$9

battered and fried tilapia filet, romaine, tomato, and raw onion with tartar sauce

TOFU | \$7

tofu, pepper, and onion simmered in creole sauce and white wine, frijoles negros.

CAMARON | \$9

battered shrimp, lettuce, tomato, napolitan sauce and raw onions.

GRILLED PESCADO | \$8

grilled fish, red peppers, green peppers and onions.

VEGGIE | \$5

portobello mushroom with marinated grilled vegetables in house seasoning, swiss cheese, frijoles negros

SIDES

AVOCADO | whole avocado | \$ 5

ARROZ BLANCO | white rice | \$3

ARROZ AMARILLO | yellow rice | \$4

CONGRIS | mixed arroz blanco, bacon, frijoles negros | \$4

FRIJOLE NEGROS | black beans | \$4

MADUROS | fried sweet plantains | \$4

MARIQUITAS | thinly sliced plantain chips | \$5

SIDE SALAD | romaine lettuce, tomato and onions | \$4

PAPAS FRITAS | french fries | \$3

PAN CON MANTEQUILLA | buttered toasted french bread | \$2

TOSTONES | fried green plantains with mojo de ajo | \$4

YUCA CON MOJO | boiled yuca with mojo de ajo | \$4

YUCA FRITA | fried yuca with mojo de ajo | \$4

ALL MAJOR CREDIT CARDS ACCEPTED | UP TO 4 CREDIT CARDS PER CHECK | WE DO NOT SPLIT CHECKS

APPETIZERS

add AVOCADO +\$2

AJI RELLENO | \$9
ground beef or soy beef stuffed pepper topped with mozzarella.

ALMOST CUBAN | \$6
ground soy beef, beans, cheese on a portobello mushroom.

PAPA RELLENA | \$6
ground beef stuffed potato

CHORIPAN | \$8
sauteed chorizo, peppers, onions on toasted bread.

TAMAL | \$6
chicken or pork

EMPANADAS | \$3 | (3) \$8
beef, chicken, chorizo, chorizo/goat cheese, goat cheese, mozzarella, ropa vieja, shrimp, soy beef, spinach, veggie

FRITURAS DE BACALAO | \$8
fried cod cakes.

MARIQUITAS | \$5
long wavy plantain chips with mojo de ajo.

MASITAS DE PUERCO | \$9
flash fried pork pieces with onions and mojo de ajo.

MEJILLONES AL CARIBE | \$12
p.e.i mussels in white wine and garlic sauce served with toasted bread.

CALAMAR CRIOLLO | \$7
squid stewed in sofrito with toasted bread.

CROQUETAS | \$6
four fried ham and bechamel croquettes

TOSTONES RELLENOS | \$8
three shrimp-filled plantain cups

YUCA RELLENA | \$6
ground beef stuffed yuca

SALADS & SOUPS

add 8 oz. CHURRASCO +\$8 | add BISTEC PALOMILLA +\$4 | add POLLO +\$4 | add 3 JUMBO SHRIMP +\$9

AVOCADO SALAD | \$6 Small \$12 large
avocado romaine, tomato, red onion

ENSALADA DE PULPO | \$14
grilled fresh whole baby spanish octopus on mesclun greens, sliced radish, watercress and hearts of palm tossed in housemade vinaigrette

SOPA DE GROUPER | \$4 cup | \$8 bowl
fresh grouper soup served with toasted bread

ENSALADA DE ESCALOPE | \$14
two sauteed jumbo diver scallops on a bed of mesclun greens, sliced radish, watercress, and hearts of palm tossed in housemade vinaigrette and drizzled with balsamic reduction

HOUSE SALAD | \$6 small | \$12 large
mesclun greens, sliced radish, watercress and hearts of mandarina tossed in housemade vinaigrette

ENSALADA DE SALMON | \$16
grilled 6 oz. cut of sockeye salmon on mesclun greens, sliced radish, watercress, hearts of palm, baby tomatoes, and roasted red and yellow peppers tossed in housemade vinaigrette

SOPA DE POLLO | \$4 cup | \$8 bowl
chicken, potato, noodle, vegetable soup served with toasted bread.

ENTREES

entrees served with ARROZ BLANCO, FRIJOLE NEGROS and MADUROS

***BISTEC DE PALOMILLA** | \$15
thinly sliced marinated 12 oz. steak with grilled onions
EMPANISADO (BREADED) | \$16

CAMARONES AL AJILLO | \$18
seven grilled jumbo garlic and house seasoned shrimp

CHULETAS FRITAS | \$15
two flash fried 8 oz. citrus marinated pork chops with grilled onions

FRICASE DE POLLO | \$13
*featured on Diners, Drive-Ins, and Dives
chicken, olives, potatoes braised in creole sauce.

MASAS DE PUERCO | \$15
half pound of flash fried pork medallions with raw onions and mojo de ajo served with congris and maduros.

POLLO A LA PLANCHA | \$15
thinly sliced marinated chicken breast with grilled onions
EMPANISADO (BREADED) | \$16

PUERCO ROSTIZADO | \$15
*featured on Diners, Drive-Ins, and Dives
pork marinated and roasted over night with bacon guava, ham, malta, and prunes served with arroz blanco, frijoles negros and maduros.

PICADILLO | \$12
ground beef, green peppers, olives, capers, peas, raisins, garlic in sofrito

*Customers Favorites

***ROPA VIEJA** | \$14
slow cooked shredded beef with onions, peppers, garlic, in house creole sauce.

TOFU (vegan) | \$12
tofu cubes, peppers, onions simmered in creole sauce and white wine.

VEGGIE (vegan) | \$10
portobello mushroom with marinated grilled vegetables in house seasoning.

***LECHON** | \$12
slow roasted pork in citrus mojo and house seasoning

DESSERTS

BREAD PUDDING | \$4
with raisins and brandy syrup

CASCOS DE GUAYABA | \$3
guava shells, cream cheese with crackers

CHOCOLATE FLAN | \$5
thick layer of chocolate cake topped with custard.

CHOCOLATE CHEESECAKE | \$5
served with strawberries

CARROT CAKE | \$5
two layer cake with cream cheese and whipped cream topping, pecans.

BLACKFOREST CAKE | \$6
individual mini cake with chocolate cake, and cherries.

SWEET EMPANADA | \$3
GUAVA / CREAM CHEESE or SNICKERS

ICE CREAM | \$2
vainilla

FLAN DE COCO OR VANILLA | \$4

MOCHA CAKE | \$5
four layer yellow cake with mocha mousse filling topped with chocolate mocha beans

MOCHA TRES LECHE | \$5
yellow cake soaked in mocha milk topped with chocolate ganache and whipped cream

PASTELITO | \$2
GUAVA or GUAVA/CHEESE

TRES LECHE | \$5

PRICES SUBJECT TO CHANGE | 2 HOUR SITTING LIMIT | WILL HOLD RESERVATIONS FOR 15 MINUTES