

BRUNCH MENU

DRINKS

AMERICANO
12 oz. \$2 | 16 oz \$3
single shot espresso. hot water.

CAFE CON LECHE
12 oz. \$3 | 16 oz \$4
single shot sweetened espresso.
steamed milk.

CAFE CUBANO | \$2
single shot sweetened espresso.

COLADA | \$2
triple shot sweetened espresso.

CORTADITO | \$2
single shot sweetened espresso.
steamed milk.

HOT TEA | \$2
chamomile. decaf. green. earl grey.
decaf peppermint. earl grey. green.
orange spice. raspberry

TROPICAL SHAKE | \$4
guanabana. guayaba. mango.
mamey. maracuya. papaya. platano.
strawberry. trigo.
(choose 1 or 2 flavours)

HOT CHOCOLATE
| 12 oz. \$3 | 16 oz. \$4
ghiradelli.

SODA PITCHER \$8
*HOUSEMADE MOJITO MIX
PITCHER \$10
*HOUSEMADE SANGRIA MIX
PITCHER \$12

BOTTLED WATER | \$2

PASSION ICED TEA | \$4
raspberry iced tea. maracuya puree.
strawberries. sugar.

SALIDA DEL SOL | \$4
earl grey iced tea. fresh lime. mango
puree. sugar.

CAN SODA | \$2
coke. diet coke. sprite. lemonade

FOUNTAIN DRINK | \$2
coke. diet coke. sprite. lemonade. ice
tea. coke zero.

LATIN SODAS | \$3
malta. jupina. materva. iron beer

TROPICANA JUICE | \$2
apple. orange

BREAKFAST

ARMITAGE SCRAMBLER | \$10
scrambled eggs. bacon bits. tomato.
onion. cheese. avocado. french bread.

MORNING BURGER | \$11
ground beef. chorizo burger.
shoestring potato. fried egg. maduros.

BISTEC A CABALLO | \$14
steak. two fried eggs. papas fritas.

CUBAN OMELLETTE | \$7
omellette. onion. cheese. ham served.
french bread.
(optional MADUROS +\$1)

STEAK & EGGS | \$18
marinated. skirt steak served. two
fried eggs. chimichurri. spanish
chorizo hash.

EL SANDWICHITO | \$8
two fried eggs. lemon aioli. bacon.
lechon. tomatoes. french bread

CHULETA DE CERDO AHUMADO \$12
smoked pork chop. two fried eggs.
papas fritas.

90 MILES SPECIAL | \$14
arroz blanco. frigoles negro. two fried or
scrambled eggs. fried plantains. french
bread. (bistec a palomilla. lechon. ropa
vieja or vaca frita.)

SANDWICHES

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

BISTEC DE PALOMILLA | \$8
steak. romaine. tomato. chimichurri.
shoestring potatoes.

MEDIA NOCHE | \$7
ham. roast pork. swiss cheese. pickle.
mustard. toasted sweet egg bread.

PESCADO | \$9
tilapia. romaine. tomato. raw onion.
tartar sauce.

BISTEC EMPANISADO | \$9
steak. romaine. tomato.
raw onion.

PAN CON LECHON | \$7
roasted pork. citrus mojo. house
seasoning. shoestring. potatoes. sweet
plantains.

GRILLED PESCADO | \$8
seasoned tilapia fish. red peppers. green
peppers. onions.

GUAJIRITO | \$8
steak. romaine lettuce. tomato.
onions. swiss cheese & chimichurri
sauce. green plantains.

CROQUETA | \$8
ham croquettes. swiss cheese. onion.
béchamel sauce.

GRILLED CHEESE | \$6
pan de coco. american. pepperjack. or
swiss cheese.

ROPA VIEJA | \$8
shredded beef. onions. peppers.
creole sauce.

POLLO | \$7
chicken breast. romaine. tomato.
onion.

TOFU | \$7
tofu. pepper. onion. creole sauce white
wine. frijoles negros.

CUBANO | \$7
ham. roast pork. swiss cheese. pickle.
mustard.

POLLO EMPANISADO | \$8
chicken breast. breaded. lettuce.
tomato. raw onion.

VEGGIE | \$5
portobello mushroom. vegetables. house
seasoning. swiss cheese. frijoles negros.

FRITA CUBANA | \$7
ground beef. chorizo burger. shoestring
potatoes. onion. maduros.
(egg - optional)

CAMARON | \$9
empanisado (breaded)
shrimp. lettuce. tomato. salsa napolitana.
raw onions.

TIMBA | \$6
guava paste. swiss cheese

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. mojo de ajo | \$4

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

ALL MAJOR CREDIT CARDS ACCEPTED | UP TO 4 CREDIT CARDS PER CHECK | WE DO NOT SPLIT CHECKS
A SUGGESTED 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

APPETIZERS

add AVOCADO +\$2

AJI RELLENO | \$9
ground soy beef. black beans. cheese
portobello mushroom.

ALMOST CUBAN | \$6
potato. ground beef.

PAPA RELLENA | \$6
potato. ground beef.

CHORIPAN | \$8
spanish chorizo. bell peppers.
onions. toast points.

TAMAL | \$6
chicken. or pork tamale.

CEVICHE CUBANO | \$18
jumbo shrimp. tilapia. mussels. citrus coconut sauce. onions.
cilantro. avocado. mariquitas.

***EMPANADAS** | \$4 | (3 for \$10)
chorizo. chorizo/goat cheese. goat
cheese. ropa vieja. shrimp. beef. chicken.
mozzarella. soy beef. spinach. veggie

FRITURAS DE BACALAO | \$8
cod cakes. chipotle mayo

MASITAS DE PUERCO | \$9
pork pieces. onions. mojo de ajo.

MARIQUITAS | \$5
plantain chips. mojo de ajo.

MEJILLONES AL CARIBE | \$12
p.e.i mussels white wine. garlic
sauce. toast points.

CALAMAR CRIOLLO | \$7
calamari sautéed shallots. garlic. butter.
white wine. squid ink. salsa napolitana.
toast points.

CROQUETAS | \$6
four hand rolled ham croquettes. cuban
béchamel sauce.

TOSTONES RELLENOS | \$8
three shrimp plantain cups.

YUCA RELLENA | \$6
yuca. ground beef.

PULPO CUBANO | \$14
octopus. shallots. garlic. butter. white wine. salsa napolitana mariquitas.

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. mixed greens. tomatoes. onions.
balsamic vinaigrette.

ENSALADA DE PULPO | \$14
octopus. mixed greens. tomatoes. radishes.
manchego cheese.

SOPA DE GROUPER | \$4 cup | \$8 bowl
grouper soup. toasted bread.

HOUSE SALAD | \$6 small | \$12 large
mixed greens. hearts palm. radishes. watercress. balsamic
vinaigrette.

ENSALADA DE SALMON | \$16
sockeye salmon. (6 oz) mixed kale salad. baby carrots.
watercress. buttermilk dill.

SOPA DE POLLO | \$4 cup | \$8 bowl
chicken stew. toasted bread.

ENSALADA DE ESCALOPE | \$14
scallops. mixed kale salad. goat cheese. walnuts. apple cider vinaigrette.

ENTREES half orders available til 2pm (Monday - Friday)

entrees served with ARROZ BLANCO, FRIJOLE NEGROS and MADUROS

***BISTEC DE PALOMILLA** | \$15 | \$8
marinated steak. (12 oz) garnished.
raw onions.
EMPANISADO (BREADED) | \$18

MASAS DE PUERCO | \$15 | \$8
pork medallions. onions. mojo de ajo.
congris.

***ROPA VIEJA** | \$16 | \$8
shredded steak. onions. peppers. garlic.
creole sauce.

CAMARONES AL AJILLO | \$18 | \$12
jumbo shrimp. (7) garlic. butter sauce.

POLLO A LA PLANCHA | \$15 | \$8
chicken breast. marinated citrus mojo.
onions.
EMPANISADO (BREADED) | \$17

TOFU (vegan) | \$12 | \$7
tofu cubes. peppers. onions.
creole sauce. white wine.

CHULETAS FRITAS | \$15 | \$8
pork chops. citrus mojo. onions. arroz blanco.
frijoles negros. maduros.

PUERCO ROSTIZADO | \$16 | \$8
*featured on Diners. Drive-Ins. and Dives
pork marinated. roasted overnight. bacon.
guava. ham. malta. prunes. arroz blanco.
frijoles negros. maduros.

VEGGIE (vegan) | \$12 | \$6
portobello mushroom. marinated
vegetables. house seasoning.

FRICASE DE POLLO | \$16 | \$8
*featured on Diners. Drive-Ins. and Dives
chicken quarter. creole sauce. arroz blanco.
frijoles negros. maduros.

PICADILLO | \$15 | \$8
ground beef. green peppers. olives. capers. peas.
raisins. garlic srito.

***LECHON** | \$15 | \$7
roasted pork. citrus mojo.
house seasoning. onions.

*Customers Favorites

DESSERTS

BREAD PUDDING | \$4
with raisins and brandy syrup

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

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

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

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

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

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

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

PASTELITO | \$2
GUAVA or GUAVA/CHEESE

CHOCOLATE CHEESECAKE | \$5
served with strawberries

ICE CREAM | \$2
vainilla

TRES LECHES | \$5

FLAN DE COCO OR VANILLA | \$4

PRICES SUBJECT TO CHANGE | 2 HOUR SITTING LIMIT | WILL HOLD RESERVATIONS FOR 15 MINUTES
A SUGGESTED 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE