

BRUNCH MENU

BREAKFAST

ARMITAGE SCRAMBLER SANDWICH \$10

scrambled eggs. bacon. tomato. onion. cheese. avocado. french bread.

CUBAN OMELETTE SANDWICH \$7

omellette. onion. cheese. ham served. french bread.

CHULETA DE CERDO AHUMADO \$12

flash fried pork chop. two fried eggs. papas fritas.

MORNING BURGER | \$11

ground beef. chorizo burger. shoestring potato. fried egg. maduros.

STEAK & EGGS | \$18

marinated. skirt steak served. two fried eggs. avocado chimichurri. spanish chorizo hash.

BISTEC A CABALLO | \$14

steak. two fried eggs. papas fritas. napolitana sauce.

EL SANDWICHITO | \$8

two fried eggs. lemon aioli. bacon. lechon. tomatoes. french bread

90 MILES SPECIAL | \$14

arroz blanco. frigoles negro. two fried or scrambled eggs. fried plantains. french bread. (bistec de palomilla. lechon. ropa vieja or vaca frita.)

APPETIZERS

CALAMAR CRIOLLO | \$9

calamari sautéed shallots. garlic. butter. white wine. squid ink. salsa napolitana. toast points.

CEVICHE CUBANO | \$18

jumbo shrimp. tilapia. mussels. citrus coconut sauce. onions. cilantro. avocado. mariquitas.

CROQUETAS | \$6

four hand rolled ham croquetas. 90 Miles aoli.

PAPA RELLENA | \$6

two ground beef, potato croquetas.

*EMPANADAS | \$3 | (3 for \$8)

beef, chicken, mozzarella, veggie

*EMPANADAS | \$4 | (3 for \$10)

chorizo & goat cheese, shrimp

TAMAL | \$6

chicken. or pork tamale.

TOSTONES RELLENOS | \$8

three shrimp plantain cups.

MARIQUITAS | \$5

long wavy plantain chips with mojo de ajo

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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

double shot sweetened espresso. steamed milk.

guanabana. guayaba. mango. mamey. maracuya. papaya. platano. strawberry. (choose 1 or 2 flavors)

SALADS & SOUPS

+Pollo \$5 | +Avocado \$3 | +Churrasco \$10 | +Bistec \$5 | + Shrimp [3] \$9

90 MILES SALAD

\$7 Small | \$12 large

mixed greens. tomatoes. onions. hearts of palm balsamic vinaigrette.

ENSALADA DE SALMON | \$16

salmon. mixed greens salad. radish carrots. mango dressing.

SOPA DE CHERNA

[GROUPEL]

cup \$4 | bowl \$8
grouper soup. rice. toasted bread.

SOPA DE POLLO

cup \$4 | bowl \$8

chicken, carrots, noodles, toasted bread.

DRINKS

HOT CHOCOLATE

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

PASSION ICED TEA | \$4

raspberry iced tea. maracuya puree. strawberries. sugar.

SALIDA DEL SOL | \$4

iced tea. fresh lime. mango puree. sugar.

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. (choose 1 or 2 flavors)

BOTTLED WATER | \$2

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

SIDES

AVOCADO | \$5

whole avocado

ARROZ BLANCO | \$3

white rice

ARROZ AMARILLO | \$4

yellow rice

CONGRIS | \$4

mixed arroz blanco. bacon. frijoles negros

YUCA CON MOJO | \$4

boiled yuca. mojo de ajo

FRIJOLES NEGROS | \$4

black beans

MADUROS | \$4

sweet plantains

PAPAS FRITAS | \$3

french fries

TOSTONES | \$4

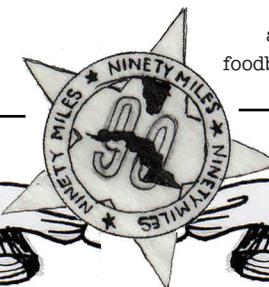
green plantains with mojo de ajo

YUCA FRITA | \$4

yuca. mojo de ajo

"The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information."

www.90milesclubancafe.com | wifi: 7732272822 | catering & events: 773.698.9531



BRUNCH MENU

SANDWICHES

Sandwiches on White/Wheat French bread| Add Cheese +\$1 (American/Pepperjack/Swiss)

*CUBANO | \$7

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

BISTEC DE PALOMILLA | \$8

steak. romaine. tomato. chimichurri. grilled onions. shoestring potatoes.

BISTEC EMPANISADO | \$9

breaded steak. romaine. tomato. raw onion.

*GUAJIRITO | \$8

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

ROPA VIEJA | \$8

shredded beef. onions. peppers. creole sauce.

FRITA CUBANA | \$7

ground beef. chorizo burger. shoestring potatoes. onion. maduros.

PAN CON LECHON | \$7

roasted pork. citrus mojo. house seasoning. shoestring. grilled onions. potatoes. sweet plantains.

*MEDIA NOCHE | \$7

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

POLLO | \$7

chicken breast. romaine. tomato. onion.

POLLO EMPANISADO | \$8

breaded chicken breast. breaded. lettuce. tomato. raw onion.

PESCADO | \$9

crispy tilapia. romaine. tomato. raw onion. tartar sauce.

TOFU | \$7

tofu. pepper. onion. creole sauce white wine. frijoles negros.

VEGGIE | \$5

portobello mushroom. vegetables. house seasoning. swiss cheese. frijoles negros.

*can not substitute bread.

**2 HOUR SEATING LIMIT | ONLY HOLD RESERVATIONS FOR 15 MINUTES
A SUGGESTED 20% SERVICE CHARGE WILL BE ADDED TO PARTIES 6 OR MORE**



HOUSE SPECIALTIES

*CHURRASCO | \$22

skirt steak. arroz amarillo. avocado chimichurri. yuca con mojo.

VACA FRITA | \$16

fried braised beef. onions. mojo de ajo. arroz blanco. frijoles negros.

*RABO ENCENDIDO | \$24

oxtail bone. tomato sauce. arroz blanco. frijoles negros.

*PUERCO ROSTIZADO | \$17

featured on Diners. Drive-Ins. and Dives
roasted pork marinated. bacon. guava. ham. malta. prunes. arroz blanco. frijoles negros.

*FRICASE DE POLLO | \$17

featured on Diners. Drive-Ins. and Dives
stewed chicken quarter. arroz blanco. frijoles negros. potatoes. green olive.

*MASAS DE PUERCO | \$16

pork medallions. pickled red onions. mojo de ajo. congris.

PARGO | market price

flash fried snapper. mojo de ajo. tomato. onion. tostones.

SALMON A LA PLANCHA | \$18

grilled salmon. caribe salsa. mango sauce. arroz blanco. mixed vegetables.

ENTREES

entrees with ARROZ BLANCO. FRIJOLE NEGROS

*BISTEC DE PALOMILLA | \$17

marinated steak. garnished. raw onions. parsley

*ROPA VIEJA | \$17

shredded steak. onions. peppers. garlic. creole sauce.

SOY BEEF PICADILLO | \$15

ground soy beef. green peppers. olives. capers. raisins. garlic sofrito.

CAMARONES AL AJILLO | \$25

jumbo shrimp. garlic. red onions. butter sauce.

CHULETAS FRITAS | \$16

pork chops. citrus mojo. onions.

*LECHON | \$16

roasted pork. citrus mojo. house seasoning. grilled onions.

POLLO A LA PLANCHA | \$16

chicken breast. marinated citrus mojo. onions.

EMPANISADO (BREADED) | \$17

TOFU & VEGGIE | \$13

portobello mushroom. marinated vegetables. house seasoning.