

CLYBOURN MENU

BREAKFAST

served everyday | 8:00 am - 2:00 pm

CLYBOURN SCRAMBLER SANDWICH \$9

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

OMELETTE \$5

on PRESSED FRENCH BREAD or PLAIN
or PLAIN

add ONION +\$.50

add HAM +\$1

add CHEESE +\$.50

add MADUROS +\$1

BISTEC A CABALLO | \$14

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

EL SANDWICHITO | \$8

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

APPETIZERS

MARIQUITAS | \$5

long wavy plantain chips with
mojo de ajo

CROQUETAS | \$6

four hand rolled ham fritters.
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

TOSTONES RELLENOS | \$8

three shrimp plantain cups.

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)

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

FRIJOLE NEGROS | \$4

black beans

MADUROS | \$4

sweet plantains

PAPAS FRITAS | \$3

french fries

TOSTONES | \$4

fried plantains with mojo de ajo

YUCA FRITA | \$4

yuca. mojo de ajo

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

(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

SALADS & SOUPS

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

90 MILES SALAD

\$7 Small | \$12 large

mixed greens. tomatoe. onion.
hearts of palm balsamic
vinaigrette.

SOPA DE POLLO

cup \$4 | bowl \$8

chicken. carrot. noodles.
toasted bread.

"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."

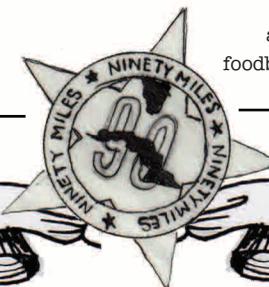
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www.90milesclubancafe.com | wifi: 7732272822 | catering & events: 773.698.9531



CLYBOURN 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 onion. shoestring potatoes.

BISTEC EMPANISADO | \$9

breaded steak. romaine. tomato.
raw onion.

*GUAJIRITO | \$8

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

ROPA VIEJA | \$8

shredded beef. onion. pepper.
creole sauce.

FRITA CUBANA | \$7

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

PAN CON LECHON | \$7

roast pork. citrus mojo.
house seasoning. grilled onion.
shoestring potatoes. maduros.

CROQUETA | \$8

housemade fried ham. bechamel
croquette. swiss cheese. grilled onion.
croqueta sauce.

*MEDIA NOCHE | \$7

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

POLLO | \$7

chicken breast. romaine. tomato.
grilled onion.

POLLO EMPANISADO | \$8

breaded chicken breast. breaded.
romaine. 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. house seasoning.
swiss cheese. frijoles negros.

TIMBA | \$6

guava paste. swiss cheese

*can not substitute bread.

HOUSE SPECIALTIES

PUERCO ROSTIZADO | \$17

featured on Diners. Drive-Ins. and Dives

marinated roasted pork. bacon. guava. ham. malta. prune. arroz blanco. frijoles negros.

VACA FRITA | \$16

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

RABO ENCENDIDO | \$24

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

FRICASE DE POLLO | \$17

featured on Diners. Drive-Ins. and Dives

stewed chicken quarter. arroz blanco.
frijoles negros. potato. green olive.

*MASAS DE PUERCO | \$16

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

ENTREES

entrees with ARROZ BLANCO. FRIJOLE NEGROS

BISTEC DE PALOMILLA | \$17

marinated & grilled steak.
raw onions. parsley

ROPA VIEJA | \$16

shredded steak. onion. pepper. garlic.
creole sauce.

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.

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

