

HAPPY HOUR MENU

Monday - Friday 4PM-7PM

Starters

Speciality Drinks

Starters

Tostones Rellenos

Four Green Plantains cups filled with cheese and choice of lechón asado, ropa vieja, picadillo, chicken, or veggies. Served with homemade salsa picante.

\$8

Cuban Loaded Fries

Seasoned fries, melted mozzarella, guacamole, and choice of lechón asado, ropa vieja, picadillo, chicken, or veggies. Substitute French fries with boniato frito, mariquitas or yucca fries.

\$8

Pan con tomate

Toasted Cuban bread squares with olive oil, tomato, melted Swiss cheese, avocado. Served with chimichurri

\$7

Black Bean Hummus

Purèed black beans seasoned with garlic, onions, and bell peppers, served with plantain chips.

\$6

 [TOP MENU](#)

Speciality Drinks

Cuba 512 Mojito

Fresh mint, cane sugar, lime juice, your choice of rum, and club soda. Make your mojito even better by adding a tropical flavor: mango, strawberry, watermelon or passion fruit.

\$6

Hemingway a las Rocas

Your choice of rum (we suggest dark/aged rum), fresh-squeezed lime juice, and homemade simple cane sugar. Served on the rocks. Try one; you might get inspired and start writing...

\$6

Cuba Libre

Fresh lime juice, rum, and coke. Use pampero for the ultimate Cuba Libre.

\$9

Margarita on the rocks

Made from scratch. Your choice of tequila, triple sec, fresh lime, and cane sugar. Add a flavor to make it tropical: mango, strawberry, passion fruit, watermelon, or guava.

\$6

Classic Martini

(Gin or Vodka)

\$6

Draft Beer & Wine

\$1 OFF