

PLATITOS

CROQUETTAS DE JAMON - 9

three cigar-shaped fritters made of serrano ham
served with manzanilla olive aioli

EMPANADAS - 9

three turnover style pastries filled with
cuban picadillo served with cilantro aioli

TOSTONES - 4

four twice-fried plantains with ajillo sauce, lime, micro cilantro
avocado (V, VG, GF) 6 | chorizo & avocado (GF) 9 | camarones creole (GF) 9 | *ceviche (GF) 10

MALANGA FRIES (VG, GF) - 7

malanga fries tossed in parmesan cheese, black truffle oil,
parsley, served with rotating aioli

CEVICHE (GF) - MARKET PRICE

chef selection of fresh seafood in a citrus marinade
(check with your server for the current offering)

PLATOS FUERTES

PAN DULCE (V) - 10

cuban bread pudding with plantation rum caramel, goat cheese chantilly,
tropical fruits

MAGDALENAS CON SALSA DE CHORIZO - 14

local pork biscuits, house made chorizo gravy, fried egg, micro cilantro

DESAYUNO DE TAMAL (V, GF) - 14

scrambled eggs with cuban-style polenta, made with sofrito, mojo & shredded wild mushrooms in a tomato white wine sauce and crispy malanga
(substitute tofu scramble for 2)

PICADILLO DE CERDO (GF) - 15

roasted pork hash, greens, jalapeño, caramelized onions, tropical root vegetables, scrambled eggs, crema rojo and micro cilantro

SANDWICHES

DANZÓN CUBANO - 11

signature cuban sandwich made with mojo-braised pork, ham, swiss cheese,
house-made mustard, house-made pickles served on our cuban-style bread

MEDIA NOCHE - 9

mojo braised pork, sweet ham, swiss cheese, house-made mustard and
house-made pickles on a sweet roll

JIBARITO (V, VG, GF) - 11

fried plantain bun with nutcase vegan chorizo,
greens, grilled onions, salsa mani

PICK ME UP COCKTAILS

THE CUBAN BLOODY MARY - 9

mojo infused gray skies vodka with our house made bloody mary mix, completed with a personal mini cuban sandwich

THE SPICY VEGETARIAN - 7

chile and garlic infused tequila with our house made bloody mary mix and garnished with a pickled jalapeño, green olive, house-made pickle and a sliver of roaster corn on the cob

EL CARNÍVORO - 9

bacon infused bourbon with our house-made bloody mary mix and topped with tasty pork-belly, manchego cheese, pork shoulder, ham

A LA CARTA

MADUROS (V, VG, GF) - 4

CONGRI (V, VG, GF) - 5

MARIQUITAS WITH MOJO SAUCE (V, VG, GF) - 4

BLACK BEANS (V, VG, GF) - 4

BACON - 6

FRIED EGG - 3

SCRAMBLED EGGS - 3

RED WINES

AVALON PINOT NOIR - 7/29

edna valley, california - bright red fruit flavors such as strawberry and bing cherry, intriguing spice components give way to notes of sweet toasty oak with just a hint of smoke

EL PORTILLO MALBEC - 6/25

mendoza, argentina - fine, ripe, easy-to-enjoy red; pleasing on the palate with a medium bodied style; easy in the finish

DOMAINE ASTRUC CABERNET - 6/25

malras, france - full-bodied with soft tannins, with mocha, blackberry and black currant aromas

SAINT COSME COTES DU RHONE - 8/33

cotes du rhone, france - ripe, with vivid blueberry and boysenberry fruit, anise and violet notes with a broadened range

FICTION RED BLEND - 10/41

paso robles, california - heady aromas of blueberry pie, luxurious suede couches, ham paninis, and roquefort tarts

WHITE WINES

BABICH SAUVIGNON BLANC - 7/29

veneto, italy - bright aromas of lemon peel, jasmine and passion fruit, with bright and fine, persistent bubbles

BODEGAS CARELLI 34 CHARDONNAY - 5/21

mendoza, argentina - dry, fruity with a pale-yellow color and an aromatic richness

LA CREMA CHARDONNAY - 10/41

monterey, california - bright, crisp and exotic, with citrus, apricot and honeydew scents, tropical fruit and crisp apple flavors, a rich mouth-feel with juicy acidity

TWIN VINES VINHO VERDE - 5/21

Portugal - Fresh aromas of tropical fruit, melon, banana, and lime followed by an effervescent palate with citrus fruit flavors. Crisp, versatile, and refreshing.

LA CREAM PINOT GRIS - 10/41

monterey, california - zesty flavors, white peaches, juicy yellow apples, crisp

CHATEAU GRAND TRAVERSE SEMI-DRY RISELING - 8/33

traverse city, michigan -this versatile wine displays flavors of ripe pear and honey crisp, accented by scents of meyer lemon and

ROSE WINES

PIQUEPOUL - 10/41

languedoc, france - pale pink color, light-bodied with clean and refreshing acidity, bright rose petal aromas and citrus notes

FLEURS DE PRAIRE ROSE - 8/29

cotes de provence, provence, france - delicate flavors of strawberry, rose petals, and herbs, with bright, refreshing acidity

CLASSIC COCKTAILS

CUBA LIBRE - 7

havana club blanco, coke, and lime
available with cuban soda upon request

90 MILES - 10

dessert in a glass! vanilla vodka, melon liqueur, creme of coconut, lime juice, pineapple juice, and lime zest

PIÑA COLADA - 12

we could really put anything here, you already know you want to get one - go ahead, you earned it!
havana club blanco, havana club añejo, creme of coconut, pineapple juice, blended nutmeg, and luxardo cherry garnish

MOJITO CLASICO - 8

nothing says Cuba, or summer for that matter, quite like this classic cocktail
havana club blanco, simple syrup, lime, fresh mint, soda water.

FRUITY MOJITOS - 10

made with all-natural fruit flavors for your drinking pleasure!
rhubarb | mango | strawberry

SANGRIA ROJA - 10

havana club anejo, dry red wine, guava puree, brandy, and mixed fruit
sangria carafes available 32 or 64 oz - 20/36

PALOMARITA - 13

grapefruit and strawberry carry this fun cocktail to a perfectly delight balance of citrus and sweet
don julio blanco, cointreau, grapefruit juice, strawberry puree, lime juice, simple, house sour mix

HABANA VIEJA - 14

appleton 12 year rare blend, orange bitters, soda water, bruleéd pineapple, and luxardo cherries / a twist on the cuban original / a top shelf rum, old fashion styled cocktail / accented with the toasted sugar of a bruleéd pineapple muddled with luxardo cherries

MAI TAI (ON DRAFT!) - 11

presented by our friends at gray skies distillery
rum, orgeat, orange, pineapple, lime, coconut syrup, turbinado

SIGNATURE COCKTAILS

THE HEMINGWAY - 12

havana club blanco, luxardo, grapefruit juice, simple syrup, lime juice, bruleéd grapefruit, and rosemary garnish

HAVANA SOUR - 12

made with plantation dark rum, our house demera simple syrup, lemon juice and pinot noir float
this drink features a truly unique blend of citrus and rich molasses flavors, topped with lovely notes of berries courtesy of the wine float

THE RAINY SEASON - 11

the classic "dark 'n stormy" formula taken to the next level with our house made spiced syrup/ goslings black seal rum, house spiced syrup and lime

DANZON CUBANO - 12

tall, delicious, and a real eye-catcher of a drink
recommended for anyone who just can't get enough mango
havana club blanco, mango pureé, sour, blended, and topped with prosecco

PATIO SWING - 10

a sweet and easy drinking peach sipper meant for those long days under the summer sun
tito's vodka, iced tea, peach schnapps, orange liqueur, lemon juice, and simple syrup

TIKINI BOTTOM - 12

made with plantation pineapple rum, havana club añejo, lime juice, cream soda, splash of grenadine and our house-made orange blossom flavored syrup

CUCUMBER VESPER - 12

a truly refreshing, well-rounded cocktail
crisp notes of cucumber, lime, rounded off with a playful sweetness that brings everything together / house vodka, hendricks, st. germain, cucumber water, lime juice, topped with tonic water for a crisp finish