

SMALL PLATES

EMPANADAS - 10

three pastries with cuban picadillo, cilantro aioli

HAM CROQUETTES - 10

four cigar-shaped ham or potato fritters, olive aioli

TOSTONES (GF) - 6

twice-fried plantains, ajillo, lime

side selection: guac (V, VG) 2 | congri (V, VG) 2 | chorizo 3

nut-case vegan chorizo (V, VG) 4 | *ceviche 6

MALANGA FRIES (VG, GF) - 9

parmesan, black truffle oil, rotating aioli

CEVICHE (GF) - MARKET PRICE

chef selection of fresh seafood in a citrus marinade

SHRIMP & GRITZ (GF) - 10

blackened gulf shrimp, fried grits, pineapple-cucumber salsa,

rojo crema, jalapeño hot sauce

BIG-ASS SHRIMP (GF) - 17

giant nigerian & gulf shrimp, ajillo sauce,

seasonal vegetables

FRIED CALAMARI - 11

chorizo relish, mango-ginger-chile sauce

MALANGA CHIPS (V, VG, GF) - 6

citrus-garlic sauce or guac

ENTREES

LECHON ASADO (GF) - 16

mojo roasted pork, black bean purée, congri

(substitute pork for mushrooms v, vg, gf)

ARROZ CON POLLO (GF) - 15

chicken, yellow rice, seasonal vegetables, herbs

ROPA VIEJA (GF) - 16

tomato-red wine braised beef, sweet potato mash, cilantro

CUBAN BOWLS (GF) - 13

base: yellow rice | congri | black beans | vegan congri

protein: mojo pulled pork | shrimp | chicken | picadillo

chorizo | vegan chorizo | mushrooms

side selection: mojo sauce | aioli | ajillo | red crema | mango chili

double protein - 5

HARVEST HASH (V, VG, GF) - 11

tropical vegetables, local fall vegetables, wild mushrooms, green coconut

curry. add protein - chicken, pork, or chorizo - 4

CHURRASCO AL DANZON (GF) - 17

cuban-style steak (well or pink), sweet potato mash,

seasonal vegetables, mojo sauce

CUBAN STYLE TACOS (V, VG, GF) - 11

3 tacos served on corn tortillas with pineapple cucumber salsa, rojo crema, lettuce & side of our house jalapeño hot sauce.

choice selection:

shrimp | ropa vieja | chorizo | mojo pork | cuban beef picadillo

nutcase vegan chorizo

PESCADO EN ESCABECHE (GF) - MARKET PRICE

chef selection of fried whole fish, cuban sweet and sour sauce,

seasonal vegetables

SOUPS & SALADS

HOUSE SALAD (GF) - 7

roasted root vegetables, cherry tomatoes, pepitas, goat cheese,

greens, red onions, mojo vinaigrette, pickle, beets

*add protein - chicken, pork, or chorizo - 3

CUBAN STEW (GF) - 6

pork, tropical vegetables, corn

BLACK BEAN SOUP (VG, GF) - 6

SOUP OF THE DAY - 6

SANDWICHES

MALANGA CHIPS INCLUDED. ADD MADUROS OR MALANGA FRIES - 1

FRITA BURGER - 14

local raised hormone-free beef, swiss cheese, sautéed peppers,

sofrito, mustard, house pickles, aioli, greens, brioche bun

additions 1 each: egg | bacon | guac | jalapeno

DANZÓN CUBANO - 12

mojo-braised pork, ham, swiss cheese, mustard,

house pickles, cuban bread

MEDIA NOCHE - 12

mojo braised pork, ham, swiss cheese, mustard,

house pickles, sweet roll

JIBARITO (V, VG, GF) - 12

fried plantain bun, nutcase vegan chorizo, greens,

grilled onions, salsa mani

HAVANA CHEESE-STEAK - 12

tomato-red wine braised beef, swiss cheese, olive aioli,

onions, cuban bread

SHAREABLES

PINEAPPLE LASAGNA

half pineapple. layered with vegetables, swiss & parmesan cheese, topped

with our guajillo crema roja (vegan option available)

vegetarian - 17 | mojo pork - 19 | seafood - 23

**SEAFOOD PAELLA (GF) - 30

saffron rice, scallops, shrimp, calamari, mixed vegetables

(only available after 4pm)

**FARM PAELLA (V, VG, GF) - 20

saffron rice, artichokes, mixed vegetables, garlic, avocado

(only available after 4pm)

** The average cook time is about 25 minutes. Should your table choose this option, order as soon as you decide, allowing the kitchen time to prepare.

*Note: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

20% gratuity will be added to parties of eight or more, includes credit cards left overnight

SIDES

MADUROS (v, VG, GF) - 5
sweet plantains

CONGRI (GF) - 6
black beans & rice

PICKLED VEGGIES (VG, GF) - 2
assorted pickled local vegetables

YELLOW RICE (GF) - 6

MALANGA CHIPS & MOJO
(v, VG, GF) - 5

DESSERTS

CHOCOLATE CAKE - 7
chocolate gâteau, chocolate mousse,
tropical fruit coulis, and house-made cilantro ice cream.

CHEESECAKE - 7
chocolate brisèe, espresso ganache,
house-made vanilla ice cream.

FLAN - 7
cuban vanilla creme caramel, poached guava

CUBAN BREAD PUDDING (v) - 7
plantation rum caramel, goat cheese chantilly,
tropical fruits

ROSE WINES

L. MAWBY SEX - 12
leelanau county, michigan - provocative blend of pinot noir, chardonnay and muscat grapes. medium raspberry/salmon pink in color, with rich, ripe raspberry and strawberry flavors that practically explode on the palate

WHITE WINES

BABICH SAUVIGNON BLANC - 7/29
marlborough, new zealand - musk melon, lime and an intriguing minerality,
fresh and juicy fruit, with nettle and herbal notes

ROSATELLO MOSCATO - 6/25
italy - lusciously sweet, fruity, and refreshing, rosatello wines are made from grapes that grow in the sun-drenched vineyards of italy's appellation

TWIN VINES VINHO VERDE - 6/25
portugal - crisp, lightly sparkling, off-dry wine offers attractive acidity and bright citrus flavors, with hints of apple and green plum

LA CREAM PINOT GRIS - 10/41
monterey, california - zesty flavors, white peaches, juicy yellow apples, crisp

LA CREAM CHARDONNAY - 10/41
sonoma, californai - aromas of meyer lemon, gala apple, and subtle hints of oaks, followed by flavors of white stone fruit, yellow plum
and honeydew melon

BUBBLES

DA LUCA PROSECCO - 6/25
veneto, italy - wonderful peach and apricot aromas, a fresh crisp palette,
just a touch of sweetness, and a clean lingering finish

RED WINES

AVALON PINOT NOIR - 8/33
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 - 7/29
mendoza, argentina - fine, ripe, easy-to-enjoy red; pleasing on the palate
with a medium bodied style; easy in the finish

DOMAINE ASTRUC CABERNET - 7/29
malras, france - full-bodied with soft tannins,
with mocha, blackberry and black currant aromas

SUI GENERIS - 9/37
spain, montsant do - blend, aromas of ripe cherry, black berry and plum,
with notes of mediterranean spices and light toasted oak

SIGNATURE COCKTAILS

CUBA LIBRE - 7
bacardi superior, coke, lime
available with cuban soda upon request

90 MILES - 8
vanilla vodka, melon liqueur, creme of coconut,
lime juice, pineapple juice, and lime zest

PIÑA COLADA - 8
pineapple rum, coconut rum, creme of coconut,
pineapple juice, grated nutmeg

MOJITO CLASICO - 8
bacardi superior, simple syrup, lime, fresh mint, soda water
add a flavor:
mango | strawberry - 1

SANGRIA ROJA/BLANCA - 10
bacardi gold, dry red wine, guava puree, brandy, mixed fruit
sangria carafes available 32 or 64 oz - 20/36

HABANA VIEJA - 11
appleton 12 year rare blend, orange bitters, soda water,
brûléed pineapple, luxardo cherries

THE HEMINGWAY - 12
bacardi superior, luxardo, grapefruit juice, simple syrup,
lime juice, brûléed grapefruit, rosemary garnish

DANZON CUBANO - 11
bacardi superior, mango puree, sour, blended, prosecco float

CUCUMBER VESPER - 10
titos vodka, hendricks, st. germain, cucumber water, lime juice,
simple syrup, topped soda

FROSTED CRANBERRY - 10
berry vodka combination, creme de cassis muddled with mint and luxardo
cherry, spearmint sugar rim

BANANA CREAM PIE - 10
blended bananas, coconut cream, banana liquor, coconut rum with on a
cookie rimmed glass

WEST COAST SUNSET - 10
layered coconut flavored martini to make you feel like you are on a tropical
island. coconut rum, pineapple, oj, blue caracao, grenadine

PALOMA - 10
grapefruit, lime, tequila, served in a ceramic mug