

SMALL PLATES

EMPANADAS - 12

three hand made stuffed pastries, avo-herb aioli
beef picadillo & cheese | chicken tinga & cheese

CROQUETTES - 10

five potato fritters, garlic aioli
ham | five cheese blend

LOBSTER GUACAMOLE - 12

lobster guac, malanga chips

TOSTONES (GF) - 6

twice-fried plantains, ajillo, lime
side selection: guac (V, VG) 2 | rotating salsas

MALANGA FRIES (VG, GF) - 9

parmesan, black truffle oil, garlic aioli

FRIED CALAMARI - 13

lemon aioli, cilantro

NACHOS A LA CUBANA - 13

malanga chips with cuban chorizo, mojo pulled pork, lettuce, onions,
tomatoes, jalapenos and cuban white queso.

PERNIL AVOCADOS - 10

fresh avocado halved and pan seared, topped with slow cooked pancil
(costa rican pulled pork) sprinkled with black beans, roasted corn
and candied jalapenos, drizzled with our famous cuban aioli

HAVANA STREET CORN - 10

three michigan grown corn cobbettes, rolled in house aioli,
dusted with crunchy cheetos ® and topped with fresh cilantro

FLAUTAS - 11

crispy taquitos filled with choice of ropa vieja,
mojo pulled pork or chicken

ENTREES

CUBAN BOWLS (GF) - 13

base: yellow rice (v, vg) | congri | black beans
protein: mojo pulled pork | swai fish | chicken tinga | picadillo
chorizo | beyond meat (v, vg) | mushroom blend (v,vg)
side selection: mojo sauce (v,vg) | guac (v, vg) | mild salsa (v, vg)
seasonal chutney (v, vg)
double protein - 5

CUBAN STYLE TACOS - 12

three tacos served on corn, flour tortillas or lettuce wrap (v, vg) with pine-
apple mango chutney, pickled red onion, avo-crema, lettuce & side of our
house mild salsa
choice selection:

ropa vieja | mojo pork | cuban beef picadillo | beyond meat (v, vg) | swai fish

BARACOA RISOTTO - 17

crispy pork belly, fresh pulled lobster meat, house made cuban chorizo,
havana sofrito topped with fresh avocado

CUBAN ENCHILADAS - 14

chicken tinga, sauteed vegetables, beyond meat (v, vg) or beef picadillo,
served on a cuban style sauce, colby blend cheese, side of malanga chips
side selection: yellow rice (v, vg) | congri | black beans

CUBAN ENCHILADAS - 14

chicken tinga, sauteed vegetables, beyond meat (v, vg) or beef picadillo,
served on a cuban style sauce, colby blend cheese, side of malanga chips
side selection: yellow rice (v, vg) | congri | black beans

SOUPS & SALADS

REMOLACHA SALAD (GF) - 10

roasted beets, pickled red onion, candied pepitas, feta cheese,
harvest spring mix, avocado, mango rum vinaigrette

*add protein - chicken tinga, or pork - 3

CUBAN STEW (GF) - 6

pork, tropical vegetables, corn

BLACK BEAN SOUP (V, VG, GF) - 6

SANDWICHES

MALANGA CHIPS INCLUDED.

SUB FOR MADUROS OR MALANGA FRIES - 1

FRITA BURGER - 13

michigan craft beer bacon burger or beyond meat, swiss cheese,
sofrito, mustard aioli, house pickles, greens, brioche bun, shoe string
additions 1 each: egg | bacon | guac

DANZÓN CUBANO - 12

mojo-braised pork, ham, swiss cheese, mustard aioli,
house pickles, cuban bread

MEDIA NOCHE - 12

mojo braised pork, ham, swiss cheese, mustard aioli,
house pickles, sweet roll

JIBARITO (V, VG, GF) - 12

fried plantain bun, braised chicken tinga or beyond meat,
artisan lettuce, cuban sofrito, tomato, swiss cheese, garlic aioli

HAVANA CHEESE-STEAK - 14

tomato-red wine braised beef (ropa vieja), cuban sofrito,
swiss cheese, garlic aioli, caramelized onions, brioche hoagie

BAYAMO WRAP - 12

choice of cuban picadillo or chicken tinga, choice of congri or yellow rice,
fresh white queso, pico de gallo, shredded cheese

KUBA WRAP - 12

crispy chicken tossed in housemade sweet chili and mustard aioli. fresh red
and green cabbage. topped with our Cuban soffrito and sprinkled with
queso fresco. wrapped in a grilled flour tortilla.

CUBAN QUESADILLA - 12

choice of chicken tinga, chorizo or beyond meat (VG), caramelized onions,
swiss cheese, sweet plantains (maduros), cuban style aioli.
Side of mild salsa and malanga chips

LOS TRES COCHINITOS - 14

pig three ways (ham, pork belly, pulled pork) creamy colby cheese,
rum onion chutney, maple aioli, in between our fresh house made torrijas.

DESSERTS

CHEESECAKE - 7

drizzled chocolate espresso ganache

FLAN - 10

cuban vanilla creme caramel

BATIDOS - 6

ice cream shakes, upgrade to a malt for 1

flavors: french vanilla, chocolate, strawberry 1

** 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

KIDS MENU

ALL MEALS INCLUDE DRINK, DINNER ENTREE & CUBAN SUGAR COOKIE

SIDE SELECTION: MALANGA FRIES, YELLOW RICE OR VEGETABLES

CHICKEN FINGERS – 5

MAC AND CHEESE – 5

GRILLED CHEESE SANDWICH – 5

SIDES

MADUROS (V, VG, GF) – 5

sweet plantains

CONGRI (GF) – 6

black beans & rice

YELLOW RICE (GF) – 6

MALANGA CHIPS – 6

house guacamole, rotating salsas

ROSE WINES

L. MAWBY SEX – 39

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, california - 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

OBALO TEMPRANILLO 2018 – 8/33

rioja, spain - ruby-red. seamless and appealingly sweet in the mouth, offering plump black raspberry and boysenberry flavors and vanilla and mocha nuances.

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

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

SIP SHINE SUMMER SANGRIA ROJA – 12

sip shine moonshine, dry red spanish wine, triple sec,
brandy, mixed fruit

THE HEMINGWAY – 12

bacardi superior, luxardo, grapefruit juice, simple syrup,
lime juice, brûléed grapefruit, rosemary garnish

DANZON CUBANO – 11

bacardi superior, mango pureé, sour, blended, prosecco float

CUCUMBER VESPER – 10

titos vodka, hendricks, st. germain, cucumber water, lime juice,
simple syrup, topped soda

HAVANA RUM TEA – 9

coconut rum, pineapple rum, bacardi lime,
pineapple juice

SPICY VEGAN BLOODY MARY – 8

rum, house made bloody mary mix,
slow braised tomatoes, candied pickled jalapeño, green olive
maduro slices and crispy celery stalk

DANZON LEMONADE – 10

choice of titos vodka, hornitos tequila, bacardi rum or house gin,
peach schnapps, lemonade

SIP SHINE BERRY TEA – 11

sipshine moonshine, peach schnapps, house lemonade

DRAFT BEER

BUD LIGHT – 3

DRAGON'S MILK – 8

BELLS OBERON – 8

SAUGATUCK BONFIRE BROWN – 6

MODELO ESPECIAL – 5

SOFTPARADE – 6

HAMMS – 3

BRUNCH FEATURES

SERVED DURING LUNCH HOURS

HAVANA HASH – 12

eggs your way on top of crispy golden potatoes,
our 24 hour braised cuban chorizo,
sautéed sofrito smothered with a house made njuda hollandaise

CUBAN OMELETTE – 11

red wine caramelized onions, sweet plantains (maduros),
24 hour braised cuban chorizo, creamy swiss cheese, wrapped in a fluffy
blanket of eggs, finished with a drizzle of in-house cuban aioli.