PADRINO'S

Family. Cuban. Tradition.

IT ALL BEGINS HERE

ENTRADAS. *starters*

CUBAN COMBINATION • 14
Mariquitas, croquetas de jamon, picadillo empandas and fiesta tostones

MARIQUITAS & SALSA • 8
Crispy plantain chips served with our fresh black bean salsa and garlic mojo.

FIESTA TOSTONES • 10
Hand pressed green plantains, topped with creole chicken or chorizo sausage, melted cheese and our fresh cilantro tomato salsa.

PICADILLO EMPANADAS • 7
Crispy pastry filled with perfectly seasoned ground beef, served with our homemade guava chutney.

CROQUETAS DE JAMON • 6
Traditional ham croquettes.

SOPA DE POLLO
Homemade chicken noodle soup with fresh carrots. *Cup 4 • Bowl 5*

CALDO GALLEGO
Homemade white bean soup.
Cup 5 • Bowl 7

PANES. *sandwiches*

Served with your choice of sweet plantains or fries.

CUBANO • 12
Cuban Sandwich. Ham, sliced roast pork, swiss cheese and pickles.

MEDIA NOCHE • 12
A pressed sandwich stuffed with ham, roast pork, swiss cheese and pickles on a golden egg roll.

PAN CON LECHON • 13
Pork Sandwich. Roast pork with grilled onions on hot-pressed Cuban bread.

PAN CON POLLO • 13
Grilled Chicken Sandwich. Moist and flavorful marinated chicken breast with sautéed onions, lettuce and tomato. Served on hot-pressed Cuban bread.

PAN CON BISTEC • 14
Palomilla Steak Sandwich. Juicy seasoned minute steak topped with sautéed onions. Served on hot-pressed Cuban bread topped with lettuce and tomato.

ENSALADAS. *salads*

HOUSE SALAD • 6
Crisp field greens, tomatoes, onions, and carrots. Tossed with our balsamic vinaigrette.

MANGO CAESAR CHICKEN SALAD • 15
Grilled chicken on a bed of crisp Romaine lettuce, tossed in our house mango Caesar dressing and fresh parmesan cheese. Substitute for grilled shrimp 17

GRILLED SALAD
Field greens tossed with caramelized onions in red wine vinaigrette
Chicken 14 • Shrimp 15 • Churrasco (Balsamic) 18

ABUELA ROSA'S RECIPES. *entrées*

ROPA VIEJA • 17
Shredded flank steak slow cooked with green peppers and onions in a light sauce. Served with white rice, black beans and sweet plantains.

PALOMILLA • 17
A traditional Cuban marinated minute steak topped with sautéed onions. Served with white rice, black beans and sweet plantains.

PICADILLO • 15
Freshly ground seasoned beef slow cooked in a light tomato sauce. Served with white rice, black beans and sweet plantains.

LECHON ASADO • 16
Slow roasted pork, seasoned with citrus mojo and topped with sautéed onions. Served with arroz moros and yucca.

MASAS DE PUERCO • 16
Fried pork chunks topped with grilled onion. Served with arroz moros and yucca.

CHULETAS DE PUERCO • 17
Marinated center cut pork chops grilled with onions. served with rice, black beans and sweet plantains.

BISTEC DE POLLO • 16
Marinated grilled chicken breast covered with sautéed onions. Served with white rice, black beans and sweet plantains.

ARROZ RELLENO • 15
Morsels of boneless chicken and mozzarella cheese between two layers of yellow rice, topped with mozzarella cheese. Served with sweet plantains.

LA JARDINERA • 14
Vegan Option
A medley of sautéed vegetables seasoned in our signature flavors served with white rice, black beans and sweet plantains.

POLLO ASADO • 16
Slow roasted quarter chicken seasoned with a combination of fresh ground garlic and herbs topped with sautéed onions. Served with white rice, black beans and sweet plantains.

ENCHILADO DE MARISCOS
Your choice of shrimp or mixed seafood cooked in a light tomato creole sauce, olive pil and white wine. Served with white rice and plantains.
Shrimp 17 • Seafood 20

ABUELA ROSA
Our Abuela Rosa understood that excellence took time. Her steadfast attention to detail and tireless effort to achieve the freshest, most delicious and authentic Cuban cuisine was evident in every dish she prepared.

LOS POPULARES. *fan favorites*

CHURRASCO • 29
A skirt steak char-grilled with our homemade chimichurri. Served with white rice, black beans and sweet plantains.

VACA FRITA • 18
Marinated shredded flank steak grilled and topped with sautéed onions. Served with white rice, black beans and sweet plantains.

CUBAN QUESADILLAS
Your choice of Chicken or Shredded Beef, cooked with onions, peppers, and melted cheese, pressed in a tortilla shell. Served with our sour cream and a fresh tomato and cilantro salsa.
Chicken $12 Beef $13

ARROZ CON POLLO • 17
Boneless chicken, onions, peppers, garlic, and chorizo all sautéed in moist yellow rice. Served with sweet plantains.

CAMARONES AL AJILLO • 16
Shrimp sautéed in a White wine, garlic sauce. Served with white rice and sweet plantains.

PESCADO A LA PLANCHA • 17
Flounder seasoned with our citrus marinade and grilled with onions. Served with yellow rice and steamed vegetables.

MAYI'S MAHI MAHI • 18
Blackened-style Mahi Mahi topped with our fresh mango-tomato chutney. Served with yellow rice and steamed vegetables. (Simply Grilled 17)

LA PAELLA. • 28
A combination of scallops, shrimp, mussels, chicken and chorizo sausage cooked with flavorful yellow rice. Served with sweet plantains.

SIDES.

White Rice & Black Beans. 6
French Fries. 4
Steamed Vegetables. 5
Maduros (Sweet Plantains). 4
Black Beans. 4
Boiled Yucca. 4
Moros. 5
Yellow Rice. 5
Tostones (Green Plantains). 5

DESSERTS.

FLAN • 5
A Cuban favorite! Velvety custard topped with soft caramel sauce.

TRES LECHES • 6
A homemade semi-sponge cake saturated in a sweet combination of three milks.

CAFECITO.

CORTADITO • 2.25
CAFE CUBANO • 2.50
COLADA • 2.75
CAFE CON LECHE • 3.00
CAPUCCINO • 3.95

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition. Ask your server about Vegan and Gluten Free options.

PADRINO'S

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BEBIDAS. *drinks*

IT'S MOJITO TIME

MOJITOS.

CLASSIC • 9
Bacardi Superior, fresh lime, mint

SUMMER • 10
Brugal Añejo, pineapple, coconut, lime, mint simple syrup.

PASSION • 10
Bacardi Superior, passion fruit, lime, mint

PRIMO • 11
14 years aged Brugal 1888, lime, agave, Angostura Bitters

SPICY MANGO • 10
Bacardi Superior, mango, jalapeño, lime, mint

COCTELES.

PALMA •10
Redemption Rye Whiskey, Agave, lime juice

PINAR DEL RIO • 10
"Old Cuban". Havana Club Añejo Rum, fresh mint, lime juice, Angostura Bitters topped with Sparkling Wine

GUAVA'RITA • 10
Dano's Tequila, guava, agave, lime

ROSA • 11
Absolut Elyx, Rose syrup, St Germaine, lime

CAFECITO MARTINI • 11
Miami Club Cuban Coffee Liqueur, Baileys

CIELO • 10
Florida made Ice Pik Vodka, coconut, passion fruit, lime, Angostura bitters

EVA ELENA • 10
Palm Beach Distillery Gin, St. Germain, fresh cucumber, lime juice

FEATURED SIPPING RUMS.

FLOR DE CAÑA 25 yrs. • 25
Nicaragua

ZACAPA XO • 20
Guatemala

RHUM BARBANCOURT 15 yrs. • 14
Haiti

AFROHEAD XO 15 yrs. • 14
Trinidad & Tobago

DOS MADERAS 5+5 • 14
Caribbean Rum 5yrs + 5yrs aged in Spain

BRUGAL 1888 • 12
Domincan Republic

TINTO. *red*

RED BLEND
Phantom, California • 11/ 40

PINOT NOIR
Cono Sur. Valle de Colchagua, Chile • 8/ 28
Meiomi. Sonoma, CA • 13/ 40
Ponzi Tavola. Willamette Valley, OR • 55

TEMPRANILLO
Ramon Bilbao Crianza, Rioja, Spain • 11/ 34
Ysios Reserva Rioja, Spain • 60

MERLOT
Santa Ema Reserve, Maipo Valley, Chile • 10/ 34

MALBEC
Ernesto Catena "Tahuan", Mendoza, Argentina • 10/ 34
Maal Impossible, Mendoza, Argentina • 60

CAB SAUV
Los Vascos, Cochagua Valley, Chile • 8/ 28
Juggernaut, California • 13/ 42
Oberon, Napa Valley, CA • 15/ 50
Hess Collection "Allomi Vineyard" Napa Valley, CA • 55

BLANCO. *white*

RIESLING
Thomas Schmitt QBA, Mosel, Germany. • 9/ 32

ALBARIÑO
Mar de Frades, Rias Baixas, Spain • 50

PINOT GRIGIO
Gabbiano, Veneto Italy • 8/ 28
Maso Canali, Trentino, Italy • 11/ 34

SAUV BLANC
Auspicioun, California • 9/ 33
Kim Crawford Marlborough, New Zealand • 13/ 42

CHARDONNAY
Wente, Cuvee. Livermore Valley, SA • 8/ 30
Sonoma Cutrer. Russian River Ranches, CA • 14/ 42
Freemark Abbey. Napa Valley CA • 60

ESPUMOSO. *sparkling*

PROSECCO • 9
Mionetto, Veneto, Italy (split)

ROSE CAVA • 8
Segura Viudas Brut Penedes, Spain (split)

MUMM NAPA • 15
Napa Valley, CA (Split)

CHAMPAGNE • 90
Perrier Jouet Grand Brut

ROSE.

ROSÉ
The Palm by Whispering Angel, Cotes Provence, France • 10 / 35

SANGRIA.

RED SANGRIA
Glass • 9 / Carafe • 28

CERVEZAS. *beer*

CUBAN STYLE ALE • 6
Hatuey

DOMESTIC • 5
Bud Light / Blue Moon

IMPORTED • 6
Corona / Presidente

LOCAL CRAFT • 6
Seasonal Selections

NO-ALCOHOLICO

Limeade • 3
Ice Tea • 2
Iron Beer • 2
Materva • 2
Malta • 3
Jupiña • 2
Fiji Water 500ml • 3.50 - 1L • 4.95
San Pellegrino 500ml • 3.75 - 750ml 5.50
Coca-Cola Products • 2.5