

3PM-5PM AT TABLE | 3PM-6PM AT BAR

HAPPY HOUR



COCKTAILS • 7

CLASSIC MOJITO

Don Q, lime, mint

GUAVA'RITA

Milagro Tequila, guava, agave, lime

PASSION MOJITO

Don Q, passion fruit, lime, mint

CIELO

Tito's Vodka, coconut, lime, passion fruit, Angostura bitters

LIQUORS • 7

VODKA
TEQUILA
WHISKEY
GIN
RUM

SANGRIA

CARAFE • 20
GLASS • 7

DRAFT
BEERS • 6

WINE • 8

CHARDONNAY
PINOT GRIGIO
SAUV BLANC
PINOT NOIR
CAB SAUV

SHARABLES.

CUBAN NACHOS \$16

Crispy mariquitas topped with chicken, melted cheese, black bean salsa, red sauce, and cilantro-garlic aioli.

BASKET OF CHICHARRÓN \$9

Crispy pork bites served hot with creole buffalo, cilantro aioli and spicy salsa verde sauce for dipping.

FIESTA TOSTONES (2) \$7

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

YUCCA PARMESAN TRUFFLE FRIES \$9

Golden yuca fries tossed with parmesan and truffle seasoning, served with rosemary aioli.

MOJO SHRIMP SKEWERS \$12

Grilled mojo shrimp skewers over a fresh mango slaw (4 shrimp).

PICADILLO EMPANADAS (2) \$7

Crispy pastry filled with perfectly seasoned ground beef, served with our homemade guava chutney.

LECHÓN TRUFFLE FLATBREAD \$17

Warm flatbread layered with slow-roasted pork, melted mozzarella cheese, sliced sweet plantains, and a drizzle of truffle honey.



(Not available on weekends)