



ENTRADAS *starters*

CUBAN COMBINATION ♦ 19

Mariquitas, croquetas de jamon, picadillo empanadas, fiesta tostones, and black bean salsa.

MARIQUITAS ♦ 7

Crispy plantain chips. Served with garlic mojo.

PICADILLO EMPANADAS ♦ 9

Crispy pastry filled with perfectly seasoned ground beef. Served with our homemade chutney.

BLACK BEAN SALSA ♦ 10

Black beans, tomatoes, onions, lime, and cilantro. Served with mariquitas.

CROQUETAS DE JAMON ♦ 8

Traditional ham croquettes served with our garlic cilantro aioli.

FIESTA TOSTONES ♦ 7 2 qty ♦ **13** 4 qty

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

TROPICAL CEVICHE* ♦ 14

A refreshing combination of grouper, lime, chopped pineapple, passion fruit, cilantro, red and green peppers, and onions.

SOPA DE POLLO ♦ 6

Home made chicken noodle soup with fresh carrots.

CALDO GALLEGO ♦ 8

Homemade white bean soup.

LUNCH



BISTEC DE POLLO ♦ 13

Marinated grilled chicken breast covered with sautéed onions. Served with white rice, black beans, and plantains.

LECHON ASADO ♦ 13

Slow roasted pork, seasoned with citrus mojo and topped with sautéed onions. Served with moros and yuca.

POLLO ASADO ♦ 13

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 plantains.

CHURRASCO* ♦ 20 8oz

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

SANDWICH CUBANO ♦ 13

A pressed sandwich stuffed with a combination of ham, sliced roasted pork, Swiss cheese, and pickles.

PALOMILLA * ♦ 14

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

MAYI'S MAHI MAHI ♦ 14

Blackened-style Mahi Mahi topped with our fresh mango-tomato salsa. Served with yellow rice and steamed broccoli.

ROPA VIEJA ♦ 14

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

PICADILLO ♦ 13

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

GRILLED CHICKEN SALAD ♦ 13

Field greens tossed with caramelized onions in red wine vinaigrette topped with marinated grilled chicken breast.

ENSALADAS *salads*

PADRINO'S HOUSE SALAD ♦ 6

Crisp field greens, tomatoes, onions, and carrots. Tossed with our balsamic vinaigrette.

MANGO CAESAR SHRIMP SALAD ♦ 19

Grilled shrimp on a bed of crisp Romaine lettuce, tossed in our house mango Caesar dressing and fresh parmesan cheese. Substitute for Grilled Chicken, 18

GRILLED CHICKEN SALAD ♦ 17

Field greens tossed with caramelized onions and red wine vinaigrette. Shrimp, 18 Churrasco (balsamic)*, 22

SIDES

BLACK BEANS ♦ 4

YELLOW RICE ♦ 5

MOROS ♦ 5

WHITE RICE & BLACK BEANS ♦ 6

STEAMED BROCCOLI ♦ 5.5

BOILED YUCA ♦ 4

FRENCH FRIES ♦ 4.5

TOSTONES ♦ 5.5

Green Plantains.

MADUROS ♦ 5

Sweet Plantains.

PANES *sandwiches*

With your choice of sweet plantains or french fries

THE TRUFFLE PIG ♦ 18.5

Slow roasted shredded pork drizzled with honey truffle and topped with crispy fried onions on hot-pressed Cuban bread.

CHA CHA CHICKEN ♦ 17.5

Grilled chicken, garlic aioli, and caramelized onions topped with melted mozzarella between hot-pressed Cuban bread.

POPULARES *favorites*

CHURRASCO* ♦ 34 10oz **48** 16oz

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

VACA FRITA ♦ 23

Marinated shredded flank steak grilled and topped with sautéed onions. Served with white rice, black beans, and plantains.

ARROZ CON POLLO ♦ 20

Boneless chicken, onions, peppers, garlic, and chorizo all sautéed onions in moist yellow rice. Served with plantains.

ARROZ RELLENO ♦ 20

Morsels of boneless chicken and mozzarella cheese between two layers of yellow rice, topped with mozzarella cheese. Served with plantains.

MASAS DE PUERCO ♦ 20

Fried pork chunks topped with grilled onion. Served with moros and yuca.

LA VACA LOLA ♦ 19

Vaca Frita (marinated shredded flank steak), garlic aioli, and sweet plantains on hot-pressed Cuban bread.

PAN CON BISTEC ♦ 17.5

Palomilla Steak Sandwich. Juicy seasoned minute steak topped with sautéed onions. Served with hot-pressed Cuban bread topped with lettuce and tomato.

CAMARONES AL AJILLO ♦ 23

Large shrimp sautéed in a white wine, garlic sauce. Served with white rice and plantains.

CHULETAS DE PUERCO ♦ 21

Marinated center cut pork chops grilled with onions. Served with white rice, black beans, and plantains.

MAR Y TIERRA* ♦ 39

10 oz Steak, char-grilled and topped with grilled shrimp, green peppers, and onions. Served with white rice, black beans, and plantains.

LA PAELLA. for two ♦ 50

A combination of scallops, shrimp, mussels grouper, chicken, and chorizo sausage cooked with a flavorful yellow rice. Served with plantains. Paella for one, 30

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



COCTELEScocktails

CLASSIC MOJITO ♦ 12

Don Q, lime, mint.

PASSION MOJITO ♦ 13

Don Q, passion fruit, lime, mint.

SPICY MANGO MOJITO ♦ 13

Don Q, mango, jalapeño, lime, mint.

SUMMER MOJITO ♦ 13

Don Q Gold, pineapple, coconut, lime, mint.

PRIMO MOJITO ♦ 14

14-years aged Brugal 1888, lime, agave, Angostura bitters.

CUBAN ESPRESSO MARTINI ♦ 15

Padrino's Cuban Coffee, Tito's Vodka, Chocolate Bitters.

GUAVA'RITA ♦ 13

Milagro Tequila, guava, agave, lime.

EVA ELENA ♦ 15

Hendricks Gin, St. Germaine, cucumber, lime.

CIELO ♦ 13

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

PINAR DEL RIO ♦ 14

“Old Cuban”. Havana Club Añejo Rum, fresh mint, lime, Angostura bitters, topped with Sparkling Wine.

CLASSIC MULE ♦ 14

Tito's Vodka, lime, Fever-Tree Ginger Beer.

MAMAJUANA OLD FASHIONED ♦ 15

Buffalo Trace Bourbon, Candela Mamajuana, cardamom bitters
“We can’t confirm nor deny the rumors about Mamajuana.”

GOLD MOJITO

A celebratory twist on the classic mojito with Don Q Gold Rum, fresh mint, bright lime, and a glimmer of sweetness, finished with edible gold glitter,a shimmering toast to 50 golden years ♦ 13

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SANGRIA

GLASS ♦ 9 | CARAFE ♦ 28

Red
White
Rosé

SANGRIA FLIGHT ♦ 22

A trio of house-made sangrias
red, white, and rosé.

ZERO-PROOF
COCKTAILS

ROMERO AZUL ♦ 10

Blueberry, rosemary, classic tonic.

LAVANDITA ♦ 10

Lavender, lime, classic tonic.

PIÑA FRESCA ♦ 10

Pineapple, mint, tropical tonic.
Allergens: Contains nuts

LIMONADAS

CLASSIC ♦ 5

MANGO ♦ 7

COCO-PIÑA ♦ 7

TROPICAL ♦ 7

BLANCOwhite

CHARDONNAY	Sea Sun by Caymus, CA ♦ 12/42
PINOT GRIGIO	Maso Canali. Trentino, Italy ♦ 13/42
SAUV BLANC	Squealing Pig. Marlborough, NZ ♦ 13/44
ROSÉ	The Beach by Whispering Angel. Provence ♦ 12/42
ALBARIÑO	Mar de Frades. Rias Baixas, Spain ♦ 60
CHARDONNAY	Freemark Abbey. Napa Valley, CA ♦ 75

TINTOred

PINOT NOIR	Westmount. Willamette Valley, OR ♦ 13/44
TEMPRANILLO	Ramon Bilbao Crianza. Rioja, Spain ♦ 13/44
MALBEC	Clos de los Siete. Mendoza, ARG ♦ 14/48
CAB SAUV	Animal by Catena. Mendoza, ARG. Organic ♦ 14/46
TEMPRANILLO	Ysios Reserva. Rioja, Spain ♦ 65
MALBEC	Maal Imposible. Mendoza, ARG ♦ 60
CAB SAUV	Austin Hope. (IL) Paso Robles, CA ♦ 90
RED BLEND	Abstract by Orin Swift. CA ♦ 75

non-alcoholic

Iron Beer ♦ 3	Malta ♦ 4	Fiji Water ♦ 3.5 500 ml ♦ 4.95 IL	Coca-Cola Products ♦ 3	Iced Tea ♦ 3.75
Materva ♦ 3	Jupiña ♦ 3	San Pellegrino ♦ 3.75 500 ml ♦ 5.5 750 ml	Fever-Tree Ginger Ale ♦ 4	

ESPUMOSOsparkling

PROSECCO	Mionetto. Italy ♦ 9
ROSE CAVA	Segura Viudas Brut. Spain ♦ 9
CHAMPAGNE	Perrier Jouet ♦ 90

CERVEZASbeer

DRAFT

Single in Havana (Guava Blonde Ale). Barrel of Monks ♦ 8.5
Mango Cart (Mango Wheat Ale). Golden Road Brewery ♦ 8.5
La Original (Amber Lager). Cervceria La Tropical ♦ 8
El Farito (IPA). The Tank Brewing ♦ 9

CUBAN STYLE ALE ♦ 6.5

Hatuey (Lager)
Tropi Crystal (Pilsner)

BOTTLES ♦ 6.5

Corona (Pale Lager)
Presidente (Pilsner)