

Sangria & Handcrafted Cocktails

Sangria

Glass 8 / Half Pitcher 14 / Pitcher 26

Roja (Classic Red) | **Blanca** (White)

Tropical (Guava) | **Seasonal** (Ask Your Server)

Premium Sangria

Glass 9 / Half Pitcher 16 / Pitcher 28

Sparkling (W/Cava) | **Lychee Pineapple**

Mojito Clasico* 10

“Cuba’s most famous cocktail” Bacardi Rum, fresh mint, lime & sugarcane juice w/a splash of soda.
w/Havana Club Añejo \$11 w/Barceló Imperial \$11

Margarita De La Casa* 10

Lebelula tequila shaken w/triple sec, fresh lime & agave.
w/Espolón Blanco \$10 | w/Herradura Reposado \$12
w/Tres Generaciones Añejo \$14 | w/Don Julio Añejo \$14

Daiquiri* 10

Bacardi Rum, shaken w/fresh lime & simple syrup.

* Flavors add \$1ea

Mango, Pineapple, Cucumber, Jalapeño, Cilantro, Passion Fruit, Coconut, Guava, Strawberry & Seasonal Fruit.

Hemingway Daiquiri 12

Inspired by Papa Hemingway himself. Papa Pilar’s Blonde rum (sanctioned by the Hemingway Family Estate), Maraschino liqueur, grapefruit & lime juice.

Paloma 10

Lebelula tequila, grapefruit juice, lime juice, triple sec & soda.

Piña Colada 11

The Classic Puerto Rican beach cocktail, made with Bacardi Rum and our own well kept secret recipe.

Mango Colada 11

Bacardi Mango Rum, mango, pineapple and coconut.

Jose Marti 12

Inspired by the Cuban poet’s love for Gin. Fords Gin, muddled lime, mint & cucumber, fresh ground pepper, and a splash of agave.

Habana Spice 10

Captain Morgan rum, Grand Marnier, fresh muddled ginger & our home made sour mix.

New Milford Hotel 12

Inspired by the history of our building. Jim Beam bourbon, pineapple juice, spiced simple syrup & a dash of peychaud bitters.

Mojo Bloody Mary 10

Vodka, tomato juice, horseradish, lemon juice, chipotle and cuban mojo. Served in a chili/lime/salt rimmed mason jar.

Ben Rivero (Chef & Owner)
Dorian Alvarez (Mixologist)

Beer & Handcrafted Cocktails

Beer (draft)

New Belgium Fat Tire CO 7

Stella Artois Belgium 7

Featured Seasonal (Ask Server)

Featured IPA (Ask Server)

Beer (bottles)

Blue Moon CO 7

Red Stripe Lager Jamaica 7

Presidente Dominican Rep 7

Heineken Holland 7

Negra Modelo Mexico 7

Modelo Especial Mexico 7

Bud light MO 5

Corazón De Agave 12

Mezcal, Aperol, Ancho Reyes, pineapple, & our homemade sour mix.

Martini de Lichi 12

Vodka, St Germain, lychee & our homemade sour mix.

Guava Martini 12

Guava Rum, St Germain, Guava Puree, and lime

Cuba Libre 10

A classic with a twist. Rum, Iron Beer (Cuban Cola Champagne) & a splash of fresh lime juice.

Coco y Limón (Coconut & Lime) 10

Bacardi Coco rum, Malibu coconut rum, coconut water, and a dash of lime.

Caipirinha 10

The Brazilian classic. 51 cachaça w/muddled lime & sugar.

Pisco Sour 11

The classic from Peru. Pisco, lime juice, simple syrup, bitters & egg whites.

La Mula de Genaro 11

Gray Goose vodka, passion fruit, Gosling ginger beer and a dash of our hellfire bitters

WE SERVE GOSLING’S GINGER BEER

VINOS

Red Wine

- R01 Kenwood Pinot Noir CA (2017) 7/26
R02 Cono Sur Reserva Pinot Noir Chile (2016) 31
R07 Arco Nuevo Merlot Chile (2019) 8/28
R05 Pascual Tosso Malbec Argentina (2017) 8/28
R06 Kaiken Ultra Premium Malbec Argentina (2017) 38
R10 Baron De Lay Tempranillo Rioja Spain (2018) 8/28
R13 Bacon Red Blend CA (2016) 38
R11 Campo Viejo Gran Reserva Rioja Spain (2013) 37
R03 Clayhouse Cabernet Sauvignon CA (2017) 8/28
R17 Noble Vines 337 Cabernet Sauvignon CA (2018) 31
R04 McManis Petite Sirah CA (2019) 31

Rosé Wine

- O02 Terre di Talamo Piano Rose Italy (2019) 7/26

White Wine

- W02 Kenwood Chardonnay CA (2018) 7/26
W05 La Crema Sanoma Coast Chardonnay CA (2018) 41
W04 Nobilissima Pinot Grigio Italy (2019) 8/28
W03 Santa Margherita Alto Adige Pinot Grigio Italy (2017) 48
W06 Relax Riesling Germany (NV) 8/28
W01 Cono Sur Sauvignon Blanc Chile (2020) 7/26
W07 Paco & Lola Albariño Spain (2018) 38

Sparkling Wine

- S01 Korbelt Brut CA 31
S03 Veuve Clicquot France 75
S04 Jaume Serra Cristalino Cava Spain 7/26

POSTRES

Flan de la Abuela Caridad 6

Traditional Cuban creme caramel abuela's recipe

Flan con Coco 7

Our own creme caramel even better we'll top it w/coconut

Tres Leches 6

Homemade three milk sweetened cake

Arroz con Leche y Coco 6

Cuban coconut rice pudding

Churros 7

Crispy cinnamon-sugar dusted churro serve w/a trio of sauces

Empanadas de Chocolate 6

Crispy turnovers filled w/molten chocolate ganache served w/vanilla ice cream

Ice Cream 5

Your choice of vanilla, chocolate

Calientes

Espresso 3	Cappuccino 5	Cortadito 3
Cafe con leche 3	Habanaccino 5	Té* 3

*chamomile, green or Lipton

Café Español 9

w/licor 43, topped w/whipped cream

Café Italiano 9

w/Sambuca, topped w/whipped cream

Café Irlandes 9

w/Irish whiskey, topped w/whipped cream

Café Mexicano 9

w/Kahlua, topped w/whipped cream

Café Casual Habana 9

w/spiced rum, creme de cacao, whipped cream & caramel

El Final

Hennessy VS
cognac brandy

Glenfiddich 15
single malt scotch

Barcelo Imperial
Rum

Marie Brizard
aniset

Fonseca Bin 27
port

Sambuca Romana

Grand Marnier

Bailey's

Casual Habana
Limoncelo

Cardenal Mendosa
spanish brandy

Macalan 12
single malt scotch

Papa Pilar 24 Rum

Ron Zacapa Rum

Licor 43

Frangelico

Disaronno
amaretto

St Germain