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Opening

Mon-Fri 11am, Sat-Sun 4pm

Closing

Sun-Thu 12am, Fri-Sat 2am

We accept up to three
payment methods per group

wifi: blendedorshaken



Happy Hour

CROQUETAS – \$1 ea
.....

FRITTERS (v) – 50¢ ea
.....

BAKED OYSTERS – \$10
.....

FRITA CUBANA – \$8

ROSÉ – \$6
.....

MODELO – \$2
.....

FROZEN DAIQUIRI – \$7
.....

DAIQUIRI NO. 1 – \$7



DAIQUIRIS

..... AND MORE FUN WITH RUM



Floridita



DAIQUIRI NO. 1 – \$10
rum, lime, sugar

.....
DAIQUIRI NO. 3 – \$11
rum, lime, grapefruit, maraschino

.....
DAIQUIRI NO. 4 – \$10
rum, lime, maraschino

.....
MULATA DAIQUIRI – \$12
añejo rum, cacao, lime



.....
AVAILABLE BLENDED OR SHAKEN

FROZEN DAIQUIRI

.....
ROTATING
TROPICAL
FLAVOR!
\$10

- ABUELITA DAIQUIRI \$13
blended with cachaça, lime, plantain, coffee
- STRAWBERRY DAIQUIRI \$11
blended with rum, lime, strawberry
- BANANA DAIQUIRI \$12
blended with añejo rum, lime, banana
- PIÑA COLADA \$12
blended with rum, coconut, pineapple
- HOTEL NACIONAL \$12
shaken with rum, lime, apricot, pineapple

.....
ADD ABSINTHE TO ANY COCKTAIL!

25¢

COLLINS, COOLERS

..... AND ALL THINGS BUBBLY

- CUBA LIBRE \$10
rum, gin, coca cola, lime
- SCOTCH & SOLO \$12
scotch, coco solo, cardamom, lime
- STING WRAY \$10
overproof rum, squirt, lime
- JEREZ HIGHBALL \$10
fino sherry, carbonated coco water, absinthe
- PIMM'S CUP \$12
pimm's no. 1, lemon, kiwi, ginger
- SPRITZ \$13
aperol, sparkling wine, passionfruit
- SILVER FIZZ* \$12
gin, orgeat, violette, absinthe, lemon, egg white
- ROYAL FIZZ* \$12
bourbon, sherry, pineapple, lemon, bitters, whole egg
- GIN & TONIC \$11
pineapple gin, tonic

ADD CARBONATED COCONUT WATER TO ANY SPIRIT

\$3

We make 'em!

MOJITO
rum, lime, mint

.....
\$10




SWIZZLED, STIRRED

..... AND THE BEST OF THE REST

PIÑA GIN SHOTS

\$5



- SOUR \$12
tequila, noyau, apricot, ginger, lemon, egg white
- TODDY \$11
whiskey, lemon, mint, hot water
- TOM & JERRY \$14
rum, brandy, spiced coconut milk, egg
- MARTINI \$10
coconut gin, vermouth, lime spritz
- OLD FASHIONED \$10
bourbon, overproof rum, coconut, masala, bitters
- FLIP* \$11
madeira, brandy, rootbeer, whole egg
- COBBLER \$12
dark rum, sherry, guava, lemon, orange, bitters
- MANHATTAN \$10
rye, vermouth, sherry, basil, bitters



Café

AMERICANO - \$12
campari, vermouth, cold brew



CARIBBEAN COFFEE - \$11
dark rum, pecan, hot coffee, vanilla whip

*consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

WINE

WHITE

PRISMA \$8 | \$30
2017 sauvignon blanc, chile

BOW & ARROW \$12 | \$46
2016 johan melon, willamette valley

DAY WINES \$11 | \$42
2016 vin de days blanc, oregon

ROSÉ

PELLEHAUT \$7 | \$26
2017 cotes de gascogne, france

ROTATING ROSÉ \$9 | \$34
inquire about our current offering

RED

LUBERRI \$8 | \$30
2017 orlegi rioja, spain

LES HAUTS DE VALCOMBE..... \$9 | \$34
2015 ventoux rouge, france

COLLI TORTONESI \$9 | \$34
2014 fuso barbera, italy

SPARKLING

JAILLANCE \$9 | \$30
crémant de bordeaux brut, france

JOEL BOUVET..... \$9 | \$34
cache cache, france

FILIPA PATO..... \$11 | \$42
3b brut rosé, portugal

BEER

MILLER, high life pony \$2

COORS, banquet heritage..... \$3

MODELO, especial..... \$4

REV NATS CIDER, viva la pineapple... \$5

BUOY, czech pilsner..... \$4

ESTRELLA, daura damm GF..... \$5

10 BARREL, cucumber crush \$6

CROOKED STAVE, wild sage saison ... \$6

BITBURGER, drive NA..... \$4

BREAKSIDE, stay west ipa \$5

BALLAST POINT, aloha sculpin \$5

OSKAR BLUES, coconut porter..... \$6

Sherry

TIO PEPE – \$9
fino

HIDALGO LA GITANA – \$10
manzanilla en rama

HIDALGO NAPOLEAN – \$12
amontillado

LUSTAU ALMACENISTA – \$16
palo cortado

EL MAESTRO SIERRA – \$12
oloroso

HIDALGO TRIANA – \$10
pedro ximenez

NO PROOF

MOCKTAIL \$7

MEXICAN COCA COLA \$3

DIET COKE \$2

MEXICAN 7-UP \$3

MEXICAN SQUIRT \$3

REED'S GINGER BEER \$3

GOOD COFFEE \$3

Cuban Sodas!

MATERVA

COCO SOLO

JUPINA

\$2

IRON BEER



.....
LUNCH

COMIDA

.....
DINNER

FULL MENU AVAILABLE UNTIL 10 PM

Oysters

HALF SHELL* – \$4 EA
charred citrus & garlic mignonette

.....
BAKED – \$14
panko crust, with mojo

SALADS

ENSALADA DE PIÑA \$5
frisée, gem lettuce, charred pineapple, radish,
tomato vinaigrette (v)

ENSALADA DE AGUACATE \$8
hass avocado, red onion, cucumber and tomato
with house dressing (v)

CALABAZA Y ESCABECHE CON MOJO \$8
roasted squash, watercress, pickled veggies,
dressed with mojo (v)

VEGAN OPTIONS INDICATED BY (V)

APPETIZERS

MARIQUITAS \$2
plantain chips, served with mojo (v)

ESCABECHE \$9
house pickled fish and/or veggies,
served with bread & cream cheese

CROQUETAS DE JAMON \$5
jamón and bechamel fritters

Empanadas

house made turnovers
\$5 ea.

PICADILLO
classic cuban beef hash

.....
CHICKPEA "CHORIZO"
with potato and tomato (v)

SANDWICHES

WITH MARIQUITAS, SUB SIDE FOR \$2

FRITA CUBANA \$10
beef & pork chorizo patty, julienne potatoes, cheese, onion

MEDIA NOCHE \$11
house roasted pork, ham, pickles, mustard & swiss on a sweet roll

ELENA RUZ \$12
sliced turkey, cream cheese & strawberry jam on a sweet roll

PLATES

WITH RICE AND CHOICE OF TWO SIDES

BISTEC DE PALOMILLA \$16
beef steak grilled & smothered in onions

JACKFRUIT ROPA VIEJA \$12
braised jackfruit stew (v)

PARGO FRITO \$21
lime dressed trout, fried whole

LECHON ASADO \$14
seared, slow-roasted pork shoulder

SOPA DE POLLO \$14
chicken noodle soup with cuban crackers

SWEET THINGS

FLAN \$6
caramel custard

COCONUT TRES LECHES \$7
vanilla sponge cake soaked in our coconut,
evaporated and condensed milk blend

Sides \$3 EA.

YUCA
steamed or fried
served with mojo

.....
TOSTONES
green fried plantains

.....
MADUROS
ripe sweet plantains

.....
FRIJOLE NEGROS
black beans

.....
ENSALADA
DE AGUACATE
hass avocado, red onion,
cucumber, tomato

.....
HOUSE SALAD
lettuce, tomato, onions

.....
ALL SIDES
PREPARED VEGAN

*consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

LATE NIGHT

FROM 10 PM - CLOSE



CROQUETAS DE JAMON \$5
jamón and bechamel fritters

ESCABECHE \$9
house pickled fish and/or veggies,
served with bread & cream cheese

EMPANADAS \$5 EA
house made turnovers,
choice of classic picadillo **OR** chickpea "chorizo"

Sandwiches

FRITA CUBANA – \$10
beef & pork chorizo patty,
julienne potatoes,
cheese, onion

MEDIA NOCHE – \$11
house roasted pork, ham,
pickles, mustard & swiss
on a sweet roll

ELENA RUZ – \$12
sliced turkey, cream
cheese & strawberry
jam on a sweet roll

SERVED WITH MARIQUITAS

PLATOS

W/RICE

PICADILLO – \$9
classic cuban beef hash

.....
**JACKFRUIT
ROPA VIEJA** – \$8
braised jackfruit stew (v)

SWEET THINGS

FLAN \$6
caramel custard

COCONUT TRES LECHE \$7
vanilla sponge cake soaked in our coconut, evaporated,
and condensed milk blend





SPIRITS



HALF PRICE FOR JUST A SWALLOW!

Vodka

	2oz
ABSOLUT ELYX	\$10
DL FRANKLIN	\$7
GREY GOOSE	\$11
KARLSSON'S GOLD	\$12
KETEL ONE.....	\$11
MONOPOLOWA	\$7
REYKA	\$7
ST GEORGE ALL PURPOSE	\$8
ST GEORGE CALIFORNIA CITRUS	\$8
ST GEORGE GREEN CHILE	\$8
VOLSTEAD	\$8

Gin

	2oz
ARIA DRY	\$9
AVIATION	\$10
BEEFEATER	\$7
THE BOTANIST.....	\$12
FORD'S.....	\$12
FREELAND	\$11
HAYMAN'S OLD TOM	\$11
HENDRICK'S	\$12
KROGSTAD AQUAVIT	\$11
MARTIN MILLER'S WESTBOURNE	\$11
MONKEY 47.....	\$24
RANSOM OLD TOM	\$10
SIPSMITH	\$12
TANQUERAY	\$7
TANQUERAY 10	\$11
UNION	\$8

Rum

	2oz
APPLETON ESTATE SIGNATURE.....	\$7
BACARDI 8	\$11
BANKS 5 ISLAND.....	\$10
BANKS GOLDEN AGED	\$12
BATAVIA-AARACK.....	\$10
CAÑA BRAVA.....	\$10
CASA MAGDALENA	\$7
CORUBA DARK.....	\$7
DENIZEN	\$7
DENIZEN MERCHANT'S RESERVE	\$11
DIPLOMATICO RESERVA EXCLUSIVA ...	\$14
DOCTOR BIRD	\$12
DON Q AÑEJO	\$7
DON Q GRAN AÑEJO	\$16
EL DORADO 5	\$10
EL DORADO 12	\$13
FLOR DE CAÑA 7.....	\$11
HAMILTON NAVY STRENGTH	\$10
LEMON HART DEMERARA 151	\$12
NEISSON RHUM BLANC.....	\$11
NOVO FOGO CACHAÇA	\$11
PAMPERO ANIVERSARIO	\$12
PARANUBES	\$15
PLANTATION DARK PINEAPPLE.....	\$12
PLANTATION O.F.T.D.....	\$8
REAL MCCOY 3YR.....	\$8
RHUM J.M. VSOP	\$15
SANTA TERESA 1796	\$13
SMITH & CROSS.....	\$12
WRAY & NEPHEW OVERPROOF.....	\$9
ZACAPA 23	\$13

Tequila

	2oz
ASTRAL BLANCO.....	\$13
CABEZA BLANCO	\$14
CASA NOBLE REPOSADO	\$15
CHINACO BLANCO	\$10
DON JULIO REPOSADO.....	\$15
EL TESORO PLATINUM	\$12
EL TESORO REPOSADO	\$13
EL TESORO AÑEJO.....	\$15
FORTALEZA BLANCO	\$15
HACIENDA DE CHIHUAHUA BLANCO ...	\$12
MI CAMPO BLANCO	\$8
OLMECA ALTOS BLANCO	\$7
OLMECA ALTOS REPOSADO	\$9
PARTIDA REPOSADO.....	\$15
SIEMBRA AZUL BLANCO.....	\$15
SIETE LEGUAS BLANCO.....	\$15
SIETE LEGUAS REPOSADO.....	\$16
TAPATIO 110 PROOF	\$14
TAPATIO REPOSADO.....	\$11

Mezcal

	2oz
DEL MAGUEY CHICHICAPA	\$22
DEL MAGUEY SAN LUIS DEL RIO	\$22
DEL MAGUEY SANTO DOMINGO	\$22
DEL MAGUEY TOBALA	\$36
DEL MAGUEY VIDA	\$12
FIDENCIO JOVEN	\$14
MEZCAL VAGO ELOTE	\$21

American

	2oz
JACK DANIEL'S NO. 7	\$8
HOUSE WESTWARD SINGLE MALT.....	\$27

Bourbon

	2oz
BLANTON'S SINGLE BARREL.....	\$18
BUFFALO TRACE	\$9
BULLEIT.....	\$9
EAGLE RARE 10	\$11
EH TAYLORE SMALL BATCH.....	\$11
ELIJAH CRAIG SMALL BATCH	\$11
EVAN WILLIAMS SINGLE BARREL.....	\$10
FOUR ROSES SINGLE BARREL	\$15
HENRY MCKENNA SINGLE BARREL	\$10
JIM BEAM BLACK.....	\$9
KNOB CREEK.....	\$10
MAKER'S MARK.....	\$9
MICHTER'S SMALL BATCH	\$14
OLD FORESTER	\$7
RUSSELL'S RESERVE	\$10
WL WELER SPECIAL RESERVE	\$9
WILD TURKEY RARE BREED	\$10

Rye

	2oz
BULLEIT.....	\$9
CROWN ROYAL NORTHERN HARVEST ..	\$10
GEORGE DICKEL	\$7
HIGH WEST DOUBLE RYE.....	\$12
JIM BEAM.....	\$9
KNOB CREEK.....	\$10
MICHTER'S STRAIGHT	\$14
RITTENHOUSE 100.....	\$9
RUSSELL'S RESERVE	\$13
SAZERAC.....	\$12
WILD TURKEY 101.....	\$8

Irish

	2oz	
	
JAMESON	\$11	
REDBREAST 12	\$19	
TULLAMORE DEW	\$11	
TYRCONNELL SINGLE MALT	\$11	

Scotch

	2oz	
	
ABERLOUR 12	\$15	
BALVENIE 14 CARRIBEAN CASK	\$23	
BRUICHLADDICH ISLAY BARLEY	\$21	
BUNNAHABHAIN 12	\$21	
DEWAR'S 12	\$11	
GLENMORANGIE NECTAR D'OR	\$18	
GLENROTHES SHERRY CASK	\$12	
HIGHLAND PARK 12	\$16	
JOHNNIE WALKER BLACK	\$12	
JOHNNIE WALKER RED	\$10	
LAGAVULIN 16	\$27	
LAPHROAIG QUARTER CASK	\$18	
MACALLAN 12 DOUBLE CASK	\$18	
MONKEY SHOULDER	\$12	
TALISKER STORM	\$15	

Japanese

	2oz	
	
HIBIKI HARMONY	\$21	
NIKKA COFFEY GRAIN	\$19	
SUNTORY TOKI	\$12	



Brandy

	2oz	
	
DARON CALVADOS	\$13	
FUNDADOR	\$8	
GERMAIN-ROBIN CRAFT METHOD	\$15	
LAIRD'S BONDED APPLEJACK	\$11	
NARDINI MANDORLA	\$19	
PARK VS	\$11	
PARK VSOP	\$16	
PIERRE FERRAND AMBRE	\$13	
ST GEORGE PEAR BRANDY	\$12	

Bitters

	2oz	
	
APEROL	\$12	
AVERNA	\$12	
BIGALLET CHINA-CHINA	\$12	
BRUTO AMERICANO	\$12	
CAMPARI	\$10	
CYNAR	\$7	
FERNET BRANCA	\$10	
FERNET MENTA	\$12	
NONINO QUINTESSENTIA	\$15	
ZWACK	\$9	

Cordials

	2oz	
	
ABSINTHE ORDINAIRE	\$11	
GREEN CHARTREUSE	\$19	
YELLOW CHARTREUSE	\$18	
GRAND MARNIER	\$12	
LAZZARONI AMARETTO	\$11	
LAZZARONI SAMBUCA	\$11	
PIMM'S NO. 1	\$8	

MERCHANDISE

INQUIRE WITH YOUR SERVER OR BARTENDER



T-SHIRTS
\$20



Hats



ALL STYLES ARE \$25



TOTES
\$25

PINS
\$10

