

BEER, WINE, & SANGRIAS

SANGRIA

12oz 9

Roja (Classic Red Sangria)

Red wine, orange juice, triple sec, peach schnapps & brandy

Blanca

White wine, orange juice, triple sec, peach schnapps & brandy

Tropical

White wine, orange & guava juice, triple sec, peach schnapps & brandy

White Wine

Kenwood Chardonnay CA (2016) 18

Nobilissima Pinot Grigio Italy (2017) 18

Cono Sur Sauvignon Blanc Chile (2017) 18

Red Wine

Clos Du Bois Merlot CA (2017) 18

Kenwood Pinot Noir CA (2016) 18

Pascual Tosso Malbec Argentina (2016) 18

Clayhouse Cabernet Sauvignon CA (2016) 18

HANDCRAFTED COCKTAILS

Mojito Clasico 11

"Cuba's most famous cocktail" Don Q Cristal Rum, fresh, mint, lime & sugarcane juice w/a splash of soda.

w/Havana Club Añejo \$11 w/Barceló Imperial \$11

Margarita De La Casa 11

Sauza tequila shaken w/triple sec, fresh lime & agave.

w/Espolón Blanco \$10 w/Herradura Reposado \$12

w/Don Julio Añejo \$14 w/Tres Generaciones Añejo \$14

Daiquiri 11

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

Caipirinha 11

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

Margarita, Mojito, Daquiri & Caiparinha Flavors \$1ea

Mango, Pineapple, Passion Fruit, Coconut, Guava, Strawberry, Jalapeño, Cilantro

HANDCRAFTED COCKTAILS

Piña Colada 11

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

Mango Colada 11

Bacardi Mango Rum, mango, pineapple and coconut.

Corazón De Agave 12

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

New Milford Hotel 12

Inspired by the history of our building. Jim Beam, pineapple juice, spiced simple syrup.

Guava Martini 13

Guava Rum, St Germain, Guava Puree, and lime

Martini de Lichi 13

Vodka, St Germain, lychee & our homemade sour mix

Cuba Libre 9

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

Paloma 11

Sauza tequila mixed with grapefruit juice, fresh lime juice, triple sec & soda.

Coco y Limón (Coconut & Lime) 10

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

Habana Spice 10

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

La Mula de Genaro 11

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

Mojo Bloody Mary 11

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

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Ben Rivero (Chef & Owner)

Dorian Alvarez (Mixologist)