

# Casual Habana Cafe

## BEER, WINE, & SANGRIAS

### Sangria

Glass 9 / Half Pitcher 16 / Pitcher 28

**Roja** (Classic Red) | **Blanca** (White)  
**Tropical** (Guava) | **Seasonal** (Ask Your Server)

### Premium Sangria

Glass 9.50 / Half Pitcher 18 / Pitcher 30

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

### White Wine

Kenwood Chardonnay CA (2018 ) 9/31

La Crema Sanoma Coast Chardonnay CA (2018) 44

Nobilissima Pinot Grigio Italy (2019) 9/31

Santa Margherita Pinot Grigio Alto Adige Italy (2017) 48

Man Vintners Sauvignon Blanc S.Africa (2021) 9/31

### Red Wine

Arco Nuevo Merlot Chile (2019) 9/31

Kenwood Pinot Noir CA (2017) 9/31

Padrillos Malbec Argentina (2021) 9/31

Kaiken Ultra Premium Malbec Argentina (2017) 39

Baron De Lay Tempranillo Rioja Spain (2018) 9/31

Campo Viejo Gran Reserva Rioja Spain (2013) 41

Clayhouse Cabernet Sauvignon CA (2017) 9/31

Noble Vines 337 Cabernet Sauvignon CA (2018) 36

### Rosé Wine

Terre di Talamo Piano Rose Italy (2019) 9/31

### Sparkling Wine

Korbel Brut CA 38

Jaume Serra Cristalino Cava Spain 9/31

### Beer

Heineken Holland 7

Stella Artois Belgium 7

Presidente Dominican Republic 7

Dogfish Head 60 Minute IPA USA 7

Modelo Especial Mexico 7

Negra Modelo Mexico 7

Coors Light USA 6

Blue Moon USA 7



**Happy Hour**  
@ The Bar Only

Sunday & Monday - Thursday: all day  
Friday & Saturday 12 - 6  
Friday & Saturday Habana Night Cap 9 - close (Drinks Only)

**\$6 Sangria & Featured Wine** by the Glass  
**\$5 Beer** Featured Bottle  
**\$7 Mojitos & Margaritas** (flavors \$1ea)

**TAPAS SPECIALS**  
(not including holidays)

Handcrafted Cocktails on the other side  
ALL PRICES SUBJECT TO CHANGE

## HANDCRAFTED COCKTAILS

### Mojito Clasico

"Cuba's most famous cocktail" Rum (your choice), fresh mint, lime & sugarcane juice w/a splash of soda.  
w/Bacardi Superior \$11 • w/Havana Club Añejo \$12  
w/Barceló Imperial \$12 • (additional rums on back page)

### Margarita De La Casa

Tequila (your choice) shaken w/triple sec, fresh lime & agave.  
w/Libélula Gold \$11 • w/Herradura Reposado \$13  
w/Patron Silver \$14 • w/Don Julio Añejo \$16  
(additional tequilas on back page)

### Daiquiri 12

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*

### Martinis Tropicales 12

Yuca Vodka, flavored rum, fruit puree or juice, and homemade sour mix.

YOUR CHOICE OF:

pineapple • passion fruit • coconut • mango

### Guava Martini 13

Guava Rum, 151 rum, Saint Germain, lime juice, and guava purée.

### Martini de Lichi 14

Finlandia Vodka, St Germain, lychee, lime and simple syrup

### Piña Colada 13

The Classic Puerto Rican beach cocktail, made with Bacardi Superior Rum, pineapple and coconut.

### Mango Colada 13

Bacardi Mango Rum, mango, pineapple and coconut.

### Corazón De Agave 13

400 Conejos Mezcal, Aperol, Ancho Reyes, pineapple lime and simple syrup.

### New Milford Hotel 13

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

### Paloma 12

Lebelula tequila mixed with grapefruit juice and Sprite.

### Coco y Limón (Coconut & Lime) 11

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

### Habana Spice 11

Captain Morgan rum, Grand Marnier, fresh muddled ginger and lime.

### La Mula de Genaro 12

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

### Mojo Bloody Mary 11

Finlandia Vodka, tomato juice, horseradish, lemon, homemade chipotle sauce & Cuban mojo. In a Tajin rimmed pint glass

Like us on Facebook & Instagram!

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

Beer, Wine & Sangria on the other side