

## Sangria & Handcrafted Cocktails

### Sangria

Glass 9 / Half Pitcher 16 / Pitcher 28

**Roja** (Red) | **Blanca** (White) | **Tropical** (Guava)

### Premium Sangria

Glass 9.50 / Half Pitcher 18 / Pitcher 30

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

### 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\* 11

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

### \* Flavors add \$1ea

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

### 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 11

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

### Piña Colada 12

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

### Mango Colada 12

Bacardi Mango Rum, mango, pineapple and coconut.

### Jose Marti 12

Inspired by the Cuban poet’s love for Gin. Ford’s Gin, muddled lime, mint, cucumber, & black pepper infused simple syrup.

### 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, peychaud bitters and a dash of chili coco powder.

**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 6

### Martinis Tropicales 12

Yuca Vodka, flavored rum, fruit puree or juice and lime

YOUR CHOICE OF:

pineapple • passion fruit • coconut • mango

### Martini de Lichi 13

Finlandia Vodka, St Germain, lychee and lime.

### Guava Martini 13

Guava Rum, 151 rum, St Germain, Guava Puree, and lime

### Corazón De Agave 12

Banhez Mezcal, Aperol, Ancho Reyes, pineapple, & lime.

### Coco y Limón (Coconut & Lime) 10

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

### Caipirinha 11

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

### La Mula de Genaro 11

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

### Mojo Bloody Mary 10

Finlandia Vodka, tomato juice, horseradish, lemon juice, house-made chipotle hot sauce and cuban mojo. Served in a Tajin rimmed pint glass.

**WE SERVE GOSLING’S GINGER BEER**

# VINOS

## Red Wine

- R01 Kenwood Pinot Noir CA (2017) 8/28
- R02 Cono Sur Reserva Pinot Noir Chile (2016) 36
- R07 Arco Nuevo Merlot Chile (2019) 8/28
- R05 Pascual Tosso Malbec Argentina (2017) 9/31
- 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) 39
- R03 Clayhouse Cabernet Sauvignon CA (2017) 9/31
- R17 Noble Vines 337 Cabernet Sauvignon CA (2018) 34
- R04 McManis Petite Sirah CA (2019) 34

## Rosé Wine

- 002 Terre di Talamo Piano Rose Italy (2019) 8/28

## White Wine

- W02 Kenwood Chardonnay CA (2018) 8/28
- W05 La Crema Sanoma Coast Chardonnay CA (2018) 44
- W04 Nobilissima Pinot Grigio Italy (2019) 8/28
- W03 Santa Margherita Alto Adige Pinot Grigio Italy (2017) 48
- W06 Relax Riesling Germany (NV) 9/31
- W01 Cono Sur Sauvignon Blanc Chile (2020) 9/31
- W07 Paco & Lola Albariño Spain (2018) 38

## Sparkling Wine

- S01 Korbelt Brut CA 36
- S03 Veuve Clicquot France 75
- S04 Jaime Serra Cristalino Cava Spain 8/28

# POSTRES

- Flan de la Abuela Caridad 7**  
Traditional Cuban creme caramel abuela's recipe
- Flan con Coco 8**  
Our own creme caramel even better we'll top it w/coconut
- Tres Leches 7**  
Homemade three milk sweetened cake
- Arroz con Leche y Coco 7**  
Cuban coconut rice pudding
- Churros 8**  
Crispy cinnamon-sugar dusted churro serve w/a trio of sauces
- Empanadas de Chocolate 7**  
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 6	Té* 3

\*chamomile, green or Lipton

- Café Español 9**  
w/licor 43, topped w/whipped cream
- Café Irlandes 9**  
w/Irish whiskey, topped w/whipped cream
- Café Italiano 9**  
w/Sambuca, 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

- Patron XO Cafe**
- Hennessy VS**  
cognac brandy
- Glenfiddich 15**  
single malt scotch
- Barcelo Imperial**  
Dominican rum
- Marie Brizard**  
anisette
- Fonseca Bin 27**  
port
- Sambuca Romana**
- Grand Marnier**
- Bailey's**
- Casual Habana Licor de Café**
- Cardenal Mendosa**  
spanish brandy
- Macalan 12**  
single malt scotch
- Papa Pilar 24**  
solera aged rum
- Licor 43**
- Frangelico**
- Amaretto**
- Disaronno**
- St Germain**