

Sangria & Handcrafted Cocktails

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**

Mojito Clasico* 11

“Cuba’s most famous cocktail” Bacardi Rum, fresh mint, lime & sugarcane juice w/a splash of soda.

w/Havana Club Añejo \$12 w/Barceló Imperial \$12

Margarita De La Casa* 11

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

w/Espolòn Blanco \$12 | w/Herradura Reposado \$13

w/Tres Generaciones Añejo \$16 | w/Don Julio Añejo \$16

Daiquiri* 11

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 11

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. 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, peachy 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**