

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) 8/28

La Crema Sanoma Coast Chardonnay CA (2018) 44

Nobilissima Pinot Grigio Italy (2019) 8/28

Santa Margherita Pinot Grigio Alto Adige Italy (2017) 48

Cono Sur Sauvignon Blanc Chile (2020) 9/28

Red Wine

Arco Nuevo Merlot Chile (2019) 8/28

Kenwood Pinot Noir CA (2017) 8/28

Pascual Tosso Malbec Argentina (2017) 9/31

Kaiken Ultra Premium Malbec Argentina (2017) 38

Baron De Lay Tempranillo Rioja Spain (2018) 8/28

Campo Viejo Gran Reserva Rioja Spain (2013) 39

Clayhouse Cabernet Sauvignon CA (2017) 9/28

Noble Vines 337 Cabernet Sauvignon CA (2018) 34

Rosé Wine

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

Sparkling Wine

Korbel Brut CA 36

Jaume Serra Cristalino Cava Spain 8/28

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 by the Glass
\$4 Beer 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 11

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

Caipirinha 11

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

Margarita, Mojito, Daiquiri & Caipirinha 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 13

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

Piña Colada 12

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

Mango Colada 12

Bacardi Mango Rum, mango, pineapple and coconut.

Corazón De Agave 12

Banhez Mezcal, Aperol, Ancho Reyes, pineapple, lime and simple syrup.

New Milford Hotel 11

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

Paloma 11

Lebelula 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

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

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, homemade chipotle sauce & Cuban mojo. In a Tajin rimmed pint glass

FEATURED TIKI COCKTAIL

Ask your server about our current Tiki offering

Like us on Facebook & Instagram!

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

Beer, Wine & Sangria on the other side