



DISHES & COCKTAILS

## APPETIZERS

### Ceviche Tropical

Fresh fish cured in lime, cilantro, and tomatoes,  
served with avocado, and crostini bread \$10.50  
Jalapeños Optional

### Shrimp Cocktail

Served with homemade cocktail sauce, avocado  
and crostini bread \$11.99  
Jalapeños Optional

### Tomato Mozzarella Caprese

Tomato and mozzarella with balsamic vinaigrette  
\$7.50

### Meatball Bites

Homemade meatballs (3) in a garlic tomato  
sauce served with crostini bread \$8.50

### STX Mushrooms

Sauteed mushrooms, potatoes, and tomatoes  
served with crostini bread \$8.50

### Hummus

Served with pita bread \$6.99  
Pan fried cauliflower \$1.50

### Queso Frito y Platano Maduro

Fried cheese and sweet plantains \$7.50

### Beef Steak Tomato

Jumbo tomato stuffed with tuna salad \$8.50

### Croquetas

Ham Croquettes \$3.75

### Jalapeños with Bacon

Stuffed with cream cheese and wrapped with  
bacon \$6.99

### Ahi Tuna

Seared on a bed of spinach \$9.95

## SALADS

### House Salad

Spring Mix, tomatoes, red onions and Parmesan  
cheese with house dressing \$5.99  
Grilled chicken \$2.00

### Caesar Salad

Romaine lettuce, croutons, Parmesan cheese with  
Caesar dressing \$6.99  
Grilled Chicken \$2.00

## SANDWICHES

All sandwiches served with french fries

### Croqueta Preparada

Ham croquette on Cuban bread with Swiss  
cheese, pickles, ham, and mustard on Cuban  
bread \$7.95

### Pan con Bistec

Steak, sauteed onions, lettuce, tomatoes and  
potato sticks, and mayo on Cuban bread \$7.95

### Cuban Sandwich

Roasted pork, ham, Swiss cheese, pickles, and  
mustard on Cuban bread \$7.95

### Cali Grilled Chicken

Grilled chicken, Swiss cheese, avocado, and pico  
de gallo \$7.95

### Pan con Lechon

Shredded roasted pork with sauteed onions,  
dressed with mojo sauce on Cuban bread \$7.95

### Beef & Lamb Gyros Pita Sandwich

Lettuce, onions, fresh tomatoes, and tzatziki sauce  
\$11.50

### Philly Cheese Steak Pita Sandwich

Sauteed onions and green bell peppers topped  
with provolone melted cheese \$9.95

## ENTREES

### Pollo Empanizado

Breaded chicken served with yellow rice and sweet plantains \$13.95

Milanese style topped with marinara sauce, ham, and Swiss cheese \$1.50

### Pollo al Ajillo

Cooked in a creamy garlic sauce with white wine, lemon, parsley, white rice or mashed potatoes, and seasonal vegetable \$11.95

### Chicken with a Kick

Grilled with Cajun spice on a bed of rice and seasonal vegetables \$11.95

### Cali Grilled Chicken

Grilled topped with Swiss cheese, pico de gallo, avocado served with yellow rice and sweet plantains \$12.95

### Vaca Frita de Pollo

Cuban-style crispy shredded chicken with onions white rice and black beans and tostones \$12.95

### Italian Chicken

Baked chicken with Italian spices served with white rice or mashed potatoes and seasonal vegetables \$12.95

### Bistec Empanizado

Breaded steak served with moros rice and sweet plantains \$13.95

Milanese style topped with marinara sauce, ham, and Swiss cheese \$1.50

### Carne con Papa

Beef stew with potatoes served with white rice and sweet plantains \$13.95

### Picadillo a la Cubana

Ground beef cooked with onions, tomatoes, olives and a light tomato sauce served with white rice, black beans and sweet plantains \$10.95

### Masitas de Puerco

Fried pork chunks a Cuban classic with sauteed onions served with white rice, black beans and choice of boiled yuca (Cassava) with mojo or sweet plantains \$13.95

### Lechon Asado

Roasted pork with sauteed onions served with white rice, black beans and sweet plantains \$13.95

### Pork Ribs Deep Fried

Breaded individually fried baby back ribs with mashed potatoes and sweet corn \$14.95

### Tri-tip Sirloin with Mushrooms

Sauteed tri-tip sirloin with mushrooms white rice and seasonal vegetables \$14.95

### Bistec de Palomilla

Top sirloin steak served with white rice black beans and tostones \$12.95

### Vaca Frita de Res

Cuban-style crispy shredded beef with onions and Cuban mojo, moros rice, and tostones \$13.95

### Camarones al Ajillo

Sauteed shrimp with a garlic base served with white rice and tostones \$13.95

### Southwestern Catfish

Grilled served with white rice and side of seasonal vegetables \$13.95

### Salmon

Seared over a bed of spinach and balsamic vinaigrette served with white rice and side of seasonal vegetables \$14.95

## SIDES

Arroz Blanco \$2.75

Arroz Moros \$3.50

Frijoles Negros \$2.95

Platano Maduros \$3.75

Tostones \$3.95

Yuca (Cassava) Frita \$3.95

Yuca (Cassava) con Mojo \$3.95

Papas Fritas \$2.95

## DESSERTS

### Ice Cream

One scoop choice of vanilla, chocolate or coffee  
with choice of chocolate, caramel or raspberry  
syrup, rainbow or chocolate sprinkles \$1.00

Add a scoop \$1.50

Strawberry chunks \$1.50

### Ice Cream 3 Scoops 3 Flavors

Vanilla, chocolate and coffee flavors with choice  
of chocolate, caramel or raspberry syrup,  
rainbow or chocolate sprinkles with strawberry  
chunks \$4.50

### Cheesecake

Topped with strawberry, raspberry, or chocolate  
syrup \$4.75

### Italian Ice

Cherry flavored \$4.50

## D R I N K S

Fountain Drinks \$2.00

Mexican Coke 1/2 Litro \$3.25

Topo Chico Mineral Water 3.00

Bottled Water \$2.25

### Batidos

Mamey, Mango, Guayaba or Guanabana \$5.25

### Cuban Sodas

Materva, Jupiña or Ironbeer \$2.75

Malta \$2.75

## **SIGNATURE COCKTAILS**

### **EL SANTO**

Herradura Silver Tequila, Chambord, and pineapple juice

### **MARGARITA**

El Jimador Silver Tequila, Triple Sec, fresh lime juice, and simple syrup

### **LYCHEE MARTINI**

Finlandia Vodka Lychee water, and simple syrup

### **CUBAN OLD FASHION**

Old Forester Bourbon, Cuban coffee, and simple syrup

### **NEGRONI**

Fords Gin, Sweet Vermouth and Campari

### **GIN RICKY**

Fords Gin, fresh lime juice, simple syrup and fresh lemon juice

### **APEROL MARTINI**

Aperol and Prosecco

### **WATERMELON MARTINI**

Tito's Vodka, fresh watermelon juice, simple syrup, and watermelon liqueur



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