

## Martinis

### Mocha Latté

Chocolate Vodka, Starbucks Coffee and Cream Liqueur

### Candied Orange

Vodka, Triple Sec, Gran Marnier, OJ, Rimmed with Orange Sugar

### Espresso Tequini

Patron XO Café, Coffee Infused Tequila shaken with a Cream Liqueur

### Tropical Kiss

Vodka, Pineapple Coconut Liqueur, splash of Coconut Monin and Grenadine, Rimmed with Tangerine Sugar

### Chocolate Raspberry

Three Olives Chocolate Vodka, Raspberry Liqueur, Topped with Shaved Chocolate

### Watermelon

Vodka, Triple Sec, Watermelon Juice, Rimmed with Watermelon Sugar

### Caramel

Vodka, Butterscotch Schnapps, Monin Caramel Syrup

### Very Berry

Vodka, Blueberry Juice, Raspberry Monin, Rimmed with a Berry Sugar

### Brandy Alexander Martini

Brandy, Crème de Cacao, Heavy Cream

## Specialty Cocktails

### Multa

Cruzan Dark Rum and Crème de Cacao with fresh squeezed lime juice

### Caipirinha

Cachaca muddled with mint leaves, limes and a splash of simple syrup

*Try the Mint Honey Caipirinha*

### Grapina

Light Rum shaken with pineapple and orange juices, with a hint of mint and ginger

### Café Contento

Two shots of espresso, Starbucks Cream and Coffee Liqueur with a Splash of Frangelico, finished with steamed evaporated milk

### Mojito (Cuba's Favorite)

Light Cruzan Rum, muddled mint leaves, lime, sugar poured into a sugar rimmed glass and topped with soda

*Try the Pomegranate Mojito*

### Michelada

Your favorite beer served in a salted rimmed glass, with a dash of Worcestershire sauce, tapatio, fresh lime and tomato juice

### Tehachapi Lemonade

Jim Beam Whiskey with sweet and sour, topped with a splash of soda

### Don Juan de Marco

Dark Rum, Tequila, grapefruit and pineapple juice

## *Tapas Menu*

Scallops drenched with chimichurri - 6.99

Shrimp Ceviche Ecuatoriano - 7.99

Ahi steak tuna, seared and sliced thin served with pineapple soy sauce, wasabi or mango mojo- 9.99

Bacon Wrapped Shrimp w/ Ranch Chipotle - 9.99

Chilean Shrimp Chimichurri sautéed in olive oil, butter fresh garlic, salt and pepper glazed with fresh orange juice and chimichurri - 9.99

Cured Salmon sliced thin served with grapes, capers and chimichurri - 8.99

Jamon Serrano con queso manchego - 5.99

Jamon Serrano con cantaloupe - 5.99

Steamed mussels in white wine and pineapple, ginger - 9.99

Grilled Chilean salmon with orange glaze sauce - 9.99

Baked Snapper with mint tomato relish - 8.99

Bread Basket - 1.99

Cuban or Spanish Rice - 1.99

Black Beans - 1.99

Yukon Gold Roasted Potatoes - 1.99

## *Tapas Menu*

Seasonal Grilled or Steamed Vegetables - 3.99

Plantains with pineapple BBQ Sauce - 6.99

Watermelon Relish on top of Romaine leaves - 1.99

Mango Salsa served on top of Romaine leaves - 2.99

Roasted Corn Salad on top of Romaine leaves - 2.99

Yucca Frita with ranch chipotle and pineapple BBQ sauce - 3.99

Cheese plates served with seasonal fruit and dulce de guayava or membrillo (quince) - 8.99

Tomatoes and Cheese with chimichurri and basil leaves - 4.99

Sweet Potato Fries - 4.99

Flat Iron Steak cooked medium rare - 7.99

Rib-Eye Argentine Style 6 ounces fresh cut Black Angus rib-eye - 7.99

Tropical Sunrise kabobs drizzled with pineapple molasses - 6.99

Orange chicken kabobs drizzled with orange chili glaze - 5.99

Pork panama, carnitas served on top of steam cabbage drizzled with pineapple BBQ sauce - 6.99