

Welcome to **HAVANA BLUE**, where the cool vibes of Cuba shaken with the refreshing energy of the tropics unite to create what we like to call “Experiential Dining.” Our restaurant combines the warm, rustic culture and robust flavors of Latin America with the exotic spices and tangy sauces of the Pacific Rim. Brace your senses as you prepare to indulge in aromas and flavors like never before. “You only live once, but if you dine well, once is all you need.”<sup>®</sup>

 **SIGNATURE CUBAN MOJITOS / 12**

Cruzan tropical light rum or vodka flavors\* / muddled with fresh mint, lime, & fruit / 12 Classic or Mango Pitcher / 42  
 Classic ≈ **BLUE**berry\* ≈ Black Cherry ≈ Raspberry  
 Coco–Piña ≈ Passion Fruit ≈ Strawberry\* ≈ Mango  
 Cucumber–Lemongrass ≈ Asian Lychee

 **BRAZILIAN CAIPIRINHAS / 10**

Authentic Brazilian Cachaça / fresh lime / raw sugar  
 Classic ≈ Pineapple–Ginger ≈ Strawberry–Passion Fruit

 **TRADICIONAL CUBAN DAIQUIRIS / 10**

Cruzan light or flavored rums / fresh lime / fresh fruit / exotic spices / shaken hard and served up  
 Classic ≈ Mango–Strawberry ≈ Black–Cherry Limeade  
 Passion Fruit–Vanilla Bean ≈ Pineapple–Cardamom


 **MOUTHWATERING MARGARITAS**

**Sauza / 10**      **Patron / 14**

**Mambo Margarita** Tequila/orange liqueur / orange, mango, & lime juice / smoked salt rim  
**La Piñela** Tequila / triple sec / grilled pineapple / fresh grated cinnamon / lime juice / cinnamon–sugar rim  
**Passionate Pamarita** Tequila / Pama pomegranate liqueur / passion fruit juice / sweet ‘n sour sparkle / smoked salt rim  
**CocoRita** Coconut Infused Tequila / sweet ‘n sour sparkle / toasted coconut rim

 **FROZEN LATIN HORCHATA**

Captain Morgan’s Spiced Rum / Liquor 43 / house–made arroz con leche infusion / cinnamon / nutmeg / lime zest / 12

 **SAPPHIRE BLINGTINI** Make it a **HAVANA** night to remember / exquisite Ultimat vodka martini / any style she likes / stunning GIA certified loose 1ct **sapphire** stone / edible silver–flake rim / 175

 **PREMIUM SPIRITS**

**Rhum** Cruzan / Bacardi / Captain Morgan / Gosling’s Black Seal / Cruzan Single Barrel / Pyrat XO Reserve / 10 Cane / Clement XO  
**Tequila** Sauza / Jose Cuervo ‘1800’ / Patron / Patron Gran Platinum  
**Vodka** Grey Goose / Belvedere / Chopin / Idol / Ultimat / Absolut / Stolichnaya / Ketel One / Hangar One

 **LATIN LIBATIONS & PACIFIC TWISTS**

**Sunset Sangria** Red or white wine / orange liqueur / fresh citrus juices / ginger ale / fresh local island fruit  
 Glass / 10 Pitcher / 36

**Cuban Limeade** Absolut Citron Vodka / fresh mint / fresh lime / cherry splash / 10

**Key–Limetini** Cruzan Vanilla Rum / key lime juice / pineapple juice / graham cracker rim / 10

**Latin Spiced Bellini** champagne / fresh peach / Hennessy VS splash / cinnamon / cardamom / 14

**HAVANA BLUE**berry Cruzan Vanilla rum / blueberries / fresh pineapple / graham cracker rim / 12

**Ruby Roja** Absolut Ruby–Red Vodka / fresh ginger / ruby red grapefruit juice / lime juice / 10

**Dirty Chica** Grey Goose Vodka / jalapeño soaked onions / pepper infused olive juice / 14

**Fire & Ice** SKYY Melon Vodka / watermelon spirit / fresh watermelon/ habañoero/ sugar–dusted lime/ 12

**Pacific Pearl** Absolut Raspberri Vodka / champagne sparkle / fresh raspberries / sugar rim / 12

**Lychee Heaven** Cruzan Coconut Rum / lychee juice / lychee fruit / toasted coconut rim / 12

**Espress Yourself** Stoli Vanil Vodka / espresso / Kahlua / Mozart Dark Chocolate Liqueur / 12


**APERITIVOS**

<b>Latin Trio</b>	Black bean hummus / guacamole / pineapple pico de gallo / yucca and bonaito chips / 12
<b>Calamari Tamari</b>	Crispy Calamari / cherry peppers / red onion / cucumber / tomatoes / tamarind lime-zest emulsion / 12
<b>Haute Summer Night</b>	Jumbo Lump Crab / Shrimp / sweet peppers / jicama / baby greens / rice paper summer roll / mango-habañero salguero / 14
<b>Bocadillo Lettuce Wraps</b>	Tempura Sea Bass / applewood smoked bacon crumbles / lettuce cups / sour apple salsita / miso-bacon glaze / 16
<b>Tacos de Filet</b>	Sofrito Marinated Filet Mignon / roasted poblano crema / manchego cheese / chile-toreado salsa / house-made cilantro-corn tortillas / cilantro petals / 14
<b>Cuban Sliders</b>	Slow-Roasted Pulled-Pork / Serrano Ham / manchego cheese / green apple pickles / truffle essence / pressed pan dulce / blueberry mustard "paint" / owner's favorite / 16
<b>Langosta Tacitos</b>	Fresh Caribbean Lobster / Shrimp / sweet & sour habañero aioli / roasted corn salsita / annatto-cilantro essence / cholula foam / crispy wonton shell / minimum order three / 6 dollars each
<b>Ceviche Especial</b>	Fresh Seafood / cooked naturally in citrus juices / special preparations from the Chef changing daily / yucca & bonaito chips / 16
<b>Pizza las Palmas</b>	Thai BBQ Pulled Pork / arugula / mango mojo / spicy ginger drizzle / house-made Latin flatbread / 14
<b>Tuna Pico Poke</b>	Diced Yellowfin Tuna / sesame pico de gallo / black seaweed hijiki / wasabi espuma / lotus root chips / 16
<b>Sopa Del Dia</b>	Chef's daily soup creation highlighting fresh local flavors / MP
<b>Tango Sarada</b>	mixed greens / cucumbers / tomatoes / daikon / pickled ginger / roasted pepitas / creamy sour-orange mojo / 10
<b>Cabana Ensalada</b>	Asian pear / field greens / tomatoes / red onions / queso-blanco croutons / roasted jalapeño aderezo / 12
<b>Thai Terra Sashimi</b>	Thinly Sliced Thai Spiced Beef Tenderloin / shaved manchego / baby greens / crispy shiitakes / ginger coulis / warm Spanish balsamic reduction / 14
<b>Caesar de Camarón</b>	Blackened Shrimp / romaine hearts / spiced cashews / spiral tortilla wontons / fiery manchego Caesar dressing / 16



## ENTRADAS

<b>Miso Sea Bass</b>	Miso-Lemongrass Glazed Sea Bass / garlic spinach / mango mojo / wasabi mash / house favorite / 36
<b>Relleno Snapper</b>	Red Snapper stuffed with Chorizo & Rock Shrimp / grilled asparagus / pigeon pea rice / chimichurri emulsion / 38
<b>Tuna Trinity</b>	Chile Blackened Ahi Tuna / citrus jicama slaw / Thai tomato-Kaffir lime rain / wasabi mash / cilantro effervescence / 34
<b>Sensei Salmon</b>	Pan-Seared Atlantic Salmon / green tomatillo sobrasada / crispy shiitakes / smoked boniato mash / toyo citrette / 32
<b>Coco Camarones</b>	Cruzan Coconut Rum Soaked Shrimp / coconut tempura / fiery tomato sparkle / café black bean risotto / coco whip / 34
<b>Caribbean Lobster</b>	<p>≈ <b>Grilled</b>    garlic spinach / manchego potato foam / vanilla bean-yuzu beurre blanc / MP</p> <p>≈ <b>Tempura</b>    Latin stir fry / spiced cashews / sweet fried plantains / red curry-peppercorn glaze / MP</p>
<b>Ancho Filet</b>	<p>Grilled Organic Australian Filet Mignon / ancho chile &amp; espresso rub / asparagus / cilantro-chorizo mash / tempura leeks / Cuban espresso reduction (as featured in <i>Gourmet Magazine</i>)</p> <p>Pequeño 5 oz / 36                      Grandé 10 oz / 48</p>
<b>HAVANA Pollo</b>	Lightly Breaded Chicken Breast / bursting with manchego cheese, cilantro & garlic / Cuban pigeon pea rice / salsa criollo / crispy mint / 32
<b>Mojito Skirt Steak</b>	Mojito Glazed Tender Skirt Steak / mojito & thajito dipping sauces / cilantro-chorizo mash / crispy tobacco onions / 32
<b>Eggplant Pionono</b>	Asian Mire-Poix Stuffed Eggplant / spicy Cuban black beans / salsa criollo / fiery tomato sparkle / cilantro coulis / batata hay / 28

*20% gratuity will be added to parties of 6 or more*

*Additional Sauces / 2*

*Split Plate Charge / 6*

Our menu is offered using cutting-edge techniques and impeccable presentations. Please immerse yourself in our refreshing atmosphere and oceanfront vista as your meal is prepared to order by our talented team of culinary artisans.