



## SMALL PLATES

**sopa de plantano 7**  
plantain soup

**empanadas de pollo 10**  
pulled chicken, baby tomatoes

**empanadas de res 10**  
picadillo ground beef, baby tomatoes

**envoltura de lechuga con camarones 13**  
grilled shrimp lettuce wraps, baby tomatoes, avocado, black beans

**ensalada cubana típica 8**  
cucumbers, tomatoes, mojo vinaigrette

**alitas de pollo al mojo 15**  
mojo marinated chicken wings, mojito sauce

**yuca frita 8**  
yuca fries, garlic aioli

**croquetas de jamón 9**  
smoked ham croquettes

**mejillones 12**  
pan roasted mussels, chorizo, coconut sofrito broth

**mariquitas 5**  
plantain chips, mojo

**ceviche mixto\* 15**  
gulf shrimp & nc coastal catch marinated in lime juice, cilantro, red onions, avocado

**pulpo 13**  
grilled octopus, black bean puree, crispy chorizo, olive caper vinaigrette

**ensalada de aguacate y piña 11**  
caramelized pineapple, avocado, pickled red onions, red wine vinaigrette

**tostones board 18**  
serves two

**served with the following toppings:**  
picadillo, pulled hickory nut gap pork-mango, heirloom tomatoes-cucumber-lime

## PAELLAS

please allow ample cooking time/available for 2 and for 6

**valenciana 33/80**  
saffron rice, chicken, rabbit, sweet peas, roasted red peppers, herbs

**mariscos 35/86**  
saffron rice, shrimp, mussels, nc coastal catch, clams, roasted red peppers, sweet peas

**vegetariana 25/56**  
roasted red peppers, roasted mushrooms, sweet peas

## SANDWICHES

choice of one side

**vaca frita sliders 12**  
pan seared shredded skirt steak, sofrito aioli

**duane's double burger\* 15**  
american cheese, lettuce, tomato, vidalia onions, sriracha aioli

**veggie burger 14**  
vidalia onions, lettuce, tomato, herbed mayo

**el cubano 14**  
swiss cheese, sweet ham, slow roasted pork, pickles, mustard

**pan con pollo o bistec\* especial 15**  
grilled chicken or sirloin steak, vidalia onions, lime aioli, lettuce, tomato, potato sticks

**media noche 13**  
slow roasted pork, sweet ham, swiss cheese, mustard, pickles, sweet roll

**frita cubana 13**  
seasoned ground beef & pork sliders, onions, shoestring potatoes

## LARGE PLATES

choice of two sides

**bistec de palomilla\* 19**  
sirloin steak, vidalia onions

**camarones al ajillo 26**  
shrimp, garlic, white wine

**chuletas de cerdo 26**  
mojo basted pork chop

**roasted plant based sausage 19**  
garbanzo frito

**pollo a la plancha 19**  
grilled chicken breast, garlic, onions, lime

**arroz con pollo 19**  
yellow rice, roasted chicken, roasted red peppers, sweet peas, (no sides)

**masas de cerdo fritas 19**  
crispy hickory nut gap pork, onions, garlic

**ropa vieja 19**  
slow braised shredded beef stew, roasted red peppers, olives

**vaca frita 19**  
pan fried shredded skirt steak, garlic mojo, fresh lime, onions

## SIDES..5

**white rice, black beans, asparagus a la plancha, conгри**  
(rice & beans), **plain tostones** (smashed & fried plantains), **french fries, maduros** (fried sweet plantains), **chicharrones** (seasoned crispy pork rinds), **mariquitas** (plantain chips)

## DESSERTS 8

**churros**-fried cinnamon sugar dough, dulce de leche, dark chocolate dipping sauce  
**traditional flan**-coconut and pineapple  
**natilla**-cuban coffee pudding, espresso cookie  
**guava style cheesecake**-served with choice of chocolate, or dulce de leche sauce  
**cake de ron 12 for two**  
rum soaked pound cake, blackberry sauce, whipped cream

## COCKTAILS

**Hemingway's Daiquiri**- rum, grapefruit, lime juice, maraschino liqueur, simple syrup 10  
**Cuba Libre**-flor de cana 4 yr rum, coca-cola 8  
**Cuban Sour**-castillo rum, lemon juice, simply syrup, red wine float 9  
**Cuban Fusion**-castillo rum, lime juice, simple syrup, spicy mix 9  
**Strawberry Sangria**-uncle val's gin, lime juice, strawberry puree, rose 13  
**Desayuno Habana**- rum, orange liqueur, ginger syrup, orange marmalade 13  
**OP Cosmo**-grey goose orange, peach puree, lemon 13  
**Grapefruit Spritzer**-aperol, gin, st. germaine, ruby red grapefruit juice, cava 13  
**Chocolate Martini**-vanilla vodka, chocolate liqueur, triple sec  
**Espresso Martini**-vanilla vodka, baileys, espresso

## DRAFT BEERS 6

Foothills Brewing Rotating Taps  
Upcountry Rotating Taps  
Pisgah Pale Ale  
Greenman Trickster IPA  
Highland Gaelic Ale  
Boojum Rotating Taps  
Ginger's Revenge Rotating Taps  
CanArchy Wild Basin Black Raspberry Seltzer

## BOTTLED BEERS

**Local & Regional 5**  
Bold Rock Seasonal Cider, Mills River  
Mother Earth Endless River Kolsch, Kinston  
Foothills 1000 Smiles Golden Ale, Winston-Sale  
Sierra Nevada Pale Ale, Mills River  
Highland IPA, Asheville  
New Belgium Fat Tire, Asheville  
Green Man E.S.B, Asheville

**Foreign & Domestic 4**  
Dos Equis Lager Special, Mexico  
Stella Artois Lager, Belgium  
Blue Moon, CO  
Bud Light, MO  
Coors Light, CO  
Miller Lite, WI  
Michelob Ultra, MO  
St. Pauli NA, Germany

## WINES

### SPARKLING

Santa Julia Brut Rose	10	38
Cordoniu Blanc de Blanc	9	34

### WHITE & ROSE

2017 Castano, Macabeo Chardonnay, Spain	9	34
2018 Primosole, Pinot Grigio, Italy	10	39
2016 Bonny Doon 'Vin Gris de Cigare', Rose, Central Coast, California	12	46
N.V. Octave, Vinho Verde, Portugal	8	30
2016 Naia, Sauvignon Blanc, Rueda, Spain	9	34
2017 Laxas, Albariño, Rias Baixas, Galicia, Spain	11	42
2016 Schug, Chardonnay, Sonoma, California	13	50
2016 Paul Hobbs 'Crossbarn', Chardonnay, Sonoma Coast, California		49
2016 Kistler 'Les Noisetiers, Chardonnay, Sonoma Coast, California		139

### RED

2009 'Viña Ardanza', Rioja, Spain		65
2018 Schug, Pinot Noir, Sonoma, California	13	50
2015 D.V. Catina Zapata Malbec, Argentina	12	46
2015 Calatayud Atteca, Garnacha, Spain	12	46
2016 Orin Swift 'Abstract', Grenache Blend, California		69
2016 Enrique Mendoza, Monastrell, Spain	8	30
2012 'Viña Alberdi', Rioja, Spain	15	58
2011 Marqués de Cáceres Reserva, Rioja, Spain		45
2013 Alion, Ribera del Duero, Spain		169
2007 Marqués de Murrieta Castillo Ygay Gran Reserva, Rioja Alta, Spain		189
2016 Hacienda Cabernet Sauvignon, California	8	50

Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your risk of foodborne illness.

\*Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.