

Lunch Specials

CUBAN

Slow-roasted, pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll. Choice of side. GFO
\$13.9

CHICKEN CAESAR WRAP

Romaine, corn, parmesan, tortilla strips, house-made Caesar dressing. Choice of side. \$15.9

CARIBBEAN CRAB SANDWICH

House-made jumbo lump crab cake, greens, tomato, red onion, pineapple-mango salsa, rémoulade, toasted potato roll. Choice of side. GFO \$16.9

KID'S GRILLED CHEESE

Mozzarella and cheddar cheese. Choice of side. V \$6.9

PUMPKIN PRALINE CHEESECAKE

Brown sugar, toasted walnuts, crushed toffee. V \$11.9

BANANAS FOSTER CHEESECAKE

Creamy NY Cheesecake with a bananas foster "fusion" of ripe banana, banana liqueur and 151 rum served with warm caramel sauce and whipped cream. \$11.9

- Pairs well with Havana Coconut •

APACHE FIRE MARGARITA

Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro, fresh lime juice. \$12

- hot + citrusy •

*Foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or intolerances. **All fried items assume cross-contamination with some or all of the following allergens: sesame, dairy, poultry, fish, and shellfish.