

MANNY'S

CUBAN BISTRO | COFFEE | COCKTAILS

COFFEE	4oz	12oz	16oz	Iced 16/20oz
ESPRESSO	\$3.00	--	--	--
CAFECITO	\$3.50	--	--	--
CORTADITO	\$4.00	--	--	--
CAPPUCCINO	--	\$4.75	\$5.25	--
CAFE CON LECHE	--	\$5.00	\$5.50	\$5.50 / \$6.25
MOCHA CALIENTE <i>(House Chocolate Syrup)</i>	--	\$5.50	\$6.00	\$6.00 / \$6.50
AMERICANO	--	\$4.25	\$4.75	\$4.75 / \$5.00
COLD BREW	--	--	--	\$5.50 / \$6.00
DRIP COFFEE <i>(Medium Roast / Decaf)</i>	--	\$3.75	\$4.25	--

HOUSE SYRUPS

Black Sesame Vanilla, Maple Pecan Bourbon, Mocha Caliente, Amber Spiced, Honey Ginger

LATTES	12oz	16oz	Iced 16/20oz
AMBER ISLA LATTE <i>Espresso, cinnamon, baking spices, brown sugar finish</i>	\$5.75	\$6.25	\$6.25 / \$6.75
EL ROBLE LATTE <i>Espresso, maple, toasted pecans, hint of bourbon warmth</i>	\$5.75	\$6.25	\$6.25 / \$6.75
LA BRISA VERDE <i>Matcha with a smokey finish, honey, touch of ginger</i>	\$5.75	\$6.25	\$6.25 / \$6.75

TEAS	12oz	16oz	Iced 16/20oz
MATCHA LATTE	\$6.00	\$6.50	\$6.50 / \$7.00
CHAI LATTE	\$5.50	\$6.00	\$6.00 / \$6.50
LONDON FOG	\$5.50	\$6.00	--
HOT TEA	\$4.75	\$5.25	--
ICED TEA	--	--	\$5.50 / \$6.25

TEA BAG SELECTION:

Earl Grey, English Breakfast, Jasmine Green, Chamomile

BREAKFAST | DAILY 7-11AM

Guava & Cheese Pastelito | \$4

Coconut Dulce Pastelito | \$4

Chia Pudding | \$8

Vanilla, Almond Milk, Coconut, Guava, Greek Yogurt, Pineapple, Pepitas

Overnight Oats | \$8

Coconut, Almond Milk, Banana Dulce de Deche, Cacao Nibs, Bourbon Pecans

Breakfast Empanadas | \$7

Ham, Egg & Swiss, Mojo Verde

Mojo Chicken Biscuit | \$8

Crispy Chicken, Pickled Red Onion, Guava Chili Jam, Buttermilk Biscuit

Breakfast Cubano | \$9

Ham, Egg, Swiss, Dijon, Mayo

STARTERS & SALADS

Ensalada Verde | \$13

Charred Baby Gem Lettuce, Cured Tomato, Cucumber, Green Onion, Crispy Quinoa, Cotija, Citrus-Cilantro Vinaigrette

Add Chicken \$5, Add Flank Steak \$8

Sabor del Caribe | \$13

Mixed Greens, Charred Corn, Grilled Pineapple, Red Onion, Avocado, Pepitas, Cilantro, Queso Fresco, Agave Vinaigrette

Add Chicken \$5, Add Flank Steak \$8

Ceviche | \$15

Market Fish, Pineapple, Tomato, Onion, Leche de Tigre, Cilantro, Tortilla Chips

Yucca Fries | \$10

Cilantro Aioli

Picadillo Croquettes | \$9

Ground Beef, Garlic, Onion, Tomato, Mojo Verde

Ropa Vieja Empanadas | \$10

Braised Short Rib, Mojo Rojo, Chimichurri

Pura Vida Bowl | \$11

Quinoa, Black Beans, Charred Corn, Roasted Peppers, Red Onion, Avocado, Lime Cilantro Vinaigrette, MoJo Rojo

Add Chicken \$5, Add Flank Steak \$8

SANDWICHES

Add House Made Chips \$3, Side Salad \$4

El Pollo Frito | \$11

Fried Chicken, Swiss, Cabbage Slaw, Spicy Mustard,
Cuban Bread

Pan con Lechon | \$12

Braised Pork, Pickled Onion, Garlic-Cilantro Aioli,
Cuban Bread

The OG | \$13

Mojo Pork, Ham, Swiss, Pickle, Dijonnaise, Cuban Bread

Pan con Bistec | \$16

Shaved Flank Steak, Onion, Pepper, Provolone, Mojo Au Jus,
Cuban Bread

COCKTAILS & MOCKTAILS

Toucan Sam Ross | \$14

Pineapple Rum, Lime, Bitter Aperitif blend,
Pineapple, Coconut

Cuba Libre | \$14

White Rum, House Made Cola, Lime

Manny's Mojito | \$14

Cuban Rum, Manny's Mint Syrup, Lime, Soda

Tres Puntos | \$14

3 Tequila Blend, Allspice Dram, Velvet Falernum,
Agave, Lime, Pineapple

Puff Puff Guava | \$14

Mezcal, Pineapple, Calamansi, Guava, Coco Real

Habana Banana | \$14

Aged Rum, Spiced Rum, Allspice Dram, Crème De
Banana, Walnut and Chocolate Bitter, Brown Sugar Syrup

El Turno de Noche | \$14

Aged Rum, Cold Brew Reduction, Miso Cacao Syrup,
Sherry Mandarin Cordial

La Mula | \$14

Mezcal, Aperol, Citrus Fresh, Ginger, Lavender Bitters

Free Bird | \$10

N/A Cane Spirit, N/A Aperitivo, Lime, Pineapple,
Coco Real

Faux-jito | \$10

Manny's Mint Syrup, Lime, Soda

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions