

All of our food is made to order, homemade with the freshest ingredients.
 All of our sauces are made from scratch and many items can be prepared Gluten-Free or Vegetarian.
 All homemade sauces are available to purchase ~ please ask your server for pricing.

~ Appetizers ~

Fresh Guacamole (V)

Choice of Classic or Cuban Habanero (with Mango) (MP)
 Avocado, Onion, Tomato, Cilantro, & Lime

Trio (3) Empanadas

Cuban Baked Empanadas (Beef, Chicken, or Spinach)
 Served with Chipotle Aioli (\$11.95)

Dos Havana Chicken Egg Rolls

Served with Jalapeño Ranch (\$11.95)

Mesa or Grilled Chicken Wings

Tossed in Chili Honey BBQ Sauce (\$11.95)
 Grilled with Chorizo & Peppers (\$14.95) (GF)

Chicken Bites

Served with Chipotle Ranch Sauce (\$9.95)

Crispy Eggplant Frites (V)

Fresh Eggplant, Rolled in Crispy Bread Crumbs, Jalapeño Ranch
 Sauce (\$9.95)

Quesadillas

Pulled Pork with Caramelized Onions, Jack Cheese, & Red
 Peppers (\$11.95)

Shrimp with Baby Spinach, & Jack Cheese (\$12.95)

Chicken with Jack Cheese (\$11.95)

Spinach with Jack Cheese (\$8.95)

Mussels Mexi-Cuban

Saffron Infused Broth, Garbanzos, & Chorizo
 Served with Cuban Bread (\$14.95)

Cancun Crusted Calamari

Lightly Dusted and Fried
 Served with Fire Habanero Diablo Sauce (\$12.95)

Ham & Cheese Croquettes

Served with Chipotle Chili Aioli Sauce (\$9.95)

Mucho Combo Platter

Dos Havana Chicken Egg Rolls, Mesa Chicken Wings, Pulled Pork
 Quesadillas, Eggplant Frites (V), Ham & Cheese Croquettes
(\$29.95)

Add Calamari (+\$5.95) or Coco Loco Shrimp (+\$5.95)

Hand Crafted Taco's (GF)

3 Per Order (Corn, Flour, or Bib Lettuce)
 Served with Rice & Beans

El Cubanito

Slow Braised Pulled Pork, Sweet Plantains, Onion & Sweet Cheese, Served with
 Mango Pineapple Salsa (\$17.95)

Ropa Vieja

Braised Beef, Queso Fresco & Guacamole (\$16.95)

Chicken Tinga

Braised Chicken, Queso Fresco, Red Onion, Cilantro, Chipotle Ranch (\$14.95)

Carne

Grilled Hanger Steak, Red Pepper, Queso Fresco, Red Onions, Cilantro, Served
 with Chipotle Aioli (\$17.95)

Veracruz Fish or Tuna

Fried Australian Grouper or Tuna (Rare) with Red Cabbage, Served with
 Jalapeño Ranch (\$17.95)

Surf & Turf

Grilled Shrimp, Steak, Cheese, & Crispy Onions, Chipotle Aioli Mayo (\$19.95)

~ Salads ~

Stuffed Chicken Avocado

Grilled Chicken, Dried Cranberries, Celery, Scallions, Red
 Peppers. Tossed in Light Mayo & Lemon Juice (\$16.95)

Steak Salad

Chopped Grilled Steak, Avocado, Black Beans, Eggs, Tomatoes
 & Mixed Greens. Tossed in Jalapeño Ranch (\$18.95)

Calamari & Avocado (Grilled or Fried)

Greens, Tomatoes & Avocado
 Tossed in Mandarin Orange Sesame Ginger Dressing (\$17.95)

Grilled BBQ Chicken

Grilled Chicken, Tomatoes, Cucumbers, Roasted Corn,
 Scallions, Jack Cheese, & Mixed Greens, Served with Chipotle
 Ranch Dressing (\$15.95)

Roasted Veggie Quinoa (V & GF)

Romaine Lettuce, Avocado, Roasted Red Peppers, Artichoke,
 Mushrooms, Red Quinoa, & Corn. Tossed in our Caribbean
 Vinaigrette (\$13.95)

Add Chicken (+\$6.95) Add Shrimp or Beef (\$+7.95)

~Sandwiches~

Includes Choice of Fries or Small Salad

Sweet Potato Fries (+ \$2.00)

Dos Classic Pork Cubano

Roasted Pork, Ham, Swiss Cheese, Pickles, Mustard, & Mayo
 (\$15.95)

Mexi-Cuban

Roasted Pork, Chorizo, Ham, Swiss Cheese, Pickles, Jalapeño
 Peppers, Mustard, & Mayo (\$15.95)

Chicken Avocado

Blackened Chicken with Avocado, Tomatoes
 Herb Mayo & Jack Cheese (\$16.95)

Steak Sandwich

Thinly Sliced Steak with Caramelized Onions (\$16.95)

Ropa Vieja

Shredded Steak, Caramelized Onions, Roasted Red Peppers, &
 Swiss Cheese (\$14.95)

Burritos, Bowls & Burgers

Includes Choice of Fries or Small Salad

Sweet Potato Fries (+\$2.00)

Steak or Smoked Chicken

Cajun Spice, Mixed Greens, Mango-Pineapple Salsa, Cheese, Crispy
 Onions, Roasted Red Peppers, Rice & Beans, Chipotle Ranch (\$15.95)
 Add Enchiladas Style (+\$2.95)

Grilled Shrimp & Veggie

Shrimp & Grilled Vegetables, Rice, Cheese, Tomatoes, & Roasted
 Pepper Sauce (\$18.95)

Salmon Avocado Burger

Fresh Salmon, Avocado, Lettuce, Tomatoes. Chipotle Aioli Sauce,
 Mango Pineapple Salsa (\$18.95). Add Enchiladas Style: (+\$2.95)

Havana Cajun Burger

Blackened Burger with Jack Cheese, Chopped Jalapenos,
 Carmelized Onions, Lettuce & Tomatoes (\$15.95)

Veggie Avocado Burger (V)

Avocado Burger & Aioli Mayo (\$13.95)

No substitutions or additions.

Consumer advisory: Consumption of undercooked meat, eggs, poultry, or seafood may increase the risk of foodborne illness

GF = Gluten Free

V = Vegetarian

MP = Market Price

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~ Entrées ~

Seafood Paella

Shrimp, Mussels, Clams, Calamari, Striped Bass, & Saffron Sauce (\$29.95) ~ no sides
Add Lobster (MP)

Fajitas

Choice of Corn or Flour (GF)

Tender Seared Chicken, Shrimp, Steak, Vegetables with Grilled Peppers, & Onions

(Sides: Cheese, Rice, Beans, Sour Cream, Guacamole & Pico De Gallo)

Chicken (\$18.95), Steak (\$21.95), Shrimp (\$21.95), Vegetables (\$15.95)

Any Combo of Two (2) Choices (\$25.95)

Please choose **Two (2) Sides:**

Veggie of the Week, Moros (Mixed Rice & Beans), Homemade Mashed Potatoes, or Elote Corn

Bourbon Skirt Steak & Mushrooms

Grilled Skirt Steak & Portobello Mushrooms, Glazed with our Bourbon Sauce (\$28.95)

Trio (3) Pinchos (GF) ~ Mixed Marinated Skewers (Beef, Chicken, or Shrimp) (\$27.95)

Antonio's Lemon Chicken

Breaded Chicken Breasts, Sautéed in a White Wine Lemon Sauce, Served with Capers & Red Peppers (\$22.95)

Chicken Loco

Sautéed Chicken Breasts Topped with Baby Spinach, Melted Jack Cheese and Topped with Mushroom Wine Sauce (\$21.95)

Pork Chop Jalisco

Pork Chop Stuffed with Chorizo & Spinach, Topped with Mango Pineapple Salsa (\$25.95)

Enchiladas Mixtas

Stuffed with Steak & Chicken, Chorizo, Sweet Plantains, Queso Fresco in a Smoky Tomato Sauce (\$20.95)

Ropa Vieja (GF) ~ Slow Braised and Pulled Steak in Garlic, Tomato, & Onions with Pepper Sauce (\$21.95)

Coconut Striped Bass

Farm Raised Striped Bass Encrusted in Coconut, with a Citrus Glaze Sauce (\$27.95)

Plantain Encrusted Salmon

Broiled Salmon, Lightly Crusted with Plantains with a Caper Sauce (\$27.95)

Camarones Ala Ajillo

Shrimp in a White Wine & Garlic Sauce (\$24.95)

~ Sides ~

- | | |
|------------------------------|----------------------|
| ~ Chicken Tortilla Soup | ~ White Rice |
| ~ Black Bean Soup | ~ Yuca Frita |
| ~ Black Beans | ~ Elote Corn |
| ~ Moros (Mixed Rice & Beans) | ~ Sautéed Spinach |
| ~ Fried or Sweet Plantains | ~ Veggie of the Week |
| ~ Homemade Mashed Potatoes | |

\$5.95 each

~ New Lunch Special ~

One Glass: Beer, Wine, Sangria, or Soda
Choice of: Appetizer or House Salad
Choose One Entrée: Tacos, Sandwiches, Burritos, Bowls,
Burgers, Fajitas, Chicken Loco, & Camarones Ala Ajillo
Mon – Fri: 12-3 p.m.

\$17.95

(Saturday: \$19.95)

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Specialty Cocktails

Sangrias

*Traditional Red or Peach Mango, Passion Fruit
(all Sangrias are Served with Fruit)*

Glass~\$9 Pitcher \$30

Margaritas

Classic Tequila

Glass~\$11 Pitcher \$39

Pomegranate

Patron Silver, Pomegranate Puree,
Agave Nectar & Chili Piquin, Salt Rim

Glass ~ \$12

Jalapeño

Tanteo Jalapeno Infused Tequila, Agave Nectar
Guajillo Chili, & Brown Sugar Rim

Glass ~ \$12

Strawberry Mint Burro

Casa Noble Blanco Tequila, Ginger Beer
Fresh Mint, Strawberry & Lime

Glass ~ \$12

Blueberry Storm

Chambord Liquor Embellished with Tequila
Blue Curacao and Dos' Blue Margarita Mix

Glass ~ \$12

Guayabera

Watermelon, Casa Noble Crystal Tequila & Fresh Agave

Glass ~ \$12

Mojitos

Superior Rum

Choice of Traditional, Passion Fruit, Coconut, Strawberry, or Guava

Glass~\$11, Pitcher \$39

Hand Crafted Cocktails

Cuban Iced Tea

Malibu Coconut Rum, Tequila, Captain Morgan Spiced Rum,
Mango Hiram Walker Triple Sec & Pineapple Infused Juice \$13

The Godfather

Buffalo Trace Bourbon, Champagne, Blackberry Brandy &
Passion Fruit Puree \$13

Mighty Miller Place Mule

Ketel One Vodka, Ginger Beer, Lime & Fresh Ginger \$12

La Diva

Stoli Raspberry Vodka, Midori Melon Liqueur, & Infused
Pineapple Juice \$11

The Cuban Dude

Havana Club Rum, House Ginger Beer, Fresh Lime Juice, Agave
Nectar, Mint, & Angostura Bitters \$12

~ Desserts ~

Traditional Flan

\$7.00

Cuban Vanilla Custard

Doughnuts

\$7.50

Homemade Baked Served with a
Cinnamon Sugar Coating & Raspberry
Sauce

Tres Leches

\$7.50

Sponge Cake Soaked in Three Sweetened
Milks

Brandy Bread Pudding

\$7.50

Served Warm. Homemade Bread Pudding
(Made with Brandy), Topped with a Scoop
of Vanilla Ice Cream, Drizzled with
Caramel Sauce

Passion De Chocolate

\$7.50

Served Warm. Chocolate Brownie with
Walnuts, Topped with Vanilla Ice Cream,
Whipped Cream, Chocolate & Caramel
Syrup, and Powdered Sugar

Churros

\$7.50

Homemade Stuffed with Dulce Leche,
Drenched in Cinnamon Sugar, Drizzled
with Chocolate Syrup, Served with
Nutella Dip

Coffee

Regular Coffee ~ \$2.50

Espresso ~ \$4.00

Cappuccino ~ \$6.50