

AT SERGIO'S, WE'VE SPENT 50 YEARS DOING MORE THAN SERVING CUBAN FOOD

We've been nourishing dreams. Every dish we prepare with love doesn't just feed the body, it touches the soul, keeps families close, reminds us of where we come from, and pushes us forward.

From the first café con leche at dawn to the medianoche after midnight, we've been here for every hustle, every joy, and every triumph. Sergio's is where our culture lives, where traditions grow, and where every plate is a promise: Food is love. And love inspires our dreams.



Thank you for being part of our family.

Let's write the next 50 together



SHARING PLATES

With a Cuban Twist

MAR

★ **CROQUETA DE BACALAO** \$6.99
Set of 3 Croquetas de Bacalao.

FRIED GROUPER BITES \$15.99
Hand breaded, golden fried with our homemade tartar sauce.

★ **JARDÍN**
MALANGA CHIPS WITH ARTICHOKE DIP \$12.99

FRITURA DE MALANGA \$9.99



TIERRA

★ **TABLA ESPAÑOLA** \$14.99
Jamon Serrano, Manchego Cheese, Cantimpalo, Rosemary Olives, Grapes, Bread.

CUBAN SAMPLER \$15.99
Sampler of Cuban Pork Belly, Tamal, Yuca, Mariquitas.



SERGIO'S FAMOUS CROQUETA PLATTER \$9.99
5 Croquetas (Ham, Chicken, or Chorizo)

LOADED TOSTONES TRIO \$14.99
3 Fried Tostones, Pork, Ground Beef, Chicken, Guacamole, Pico de Gallo, Cilantro Sauce.

CUBAN NACHOS \$15.99
Pork Tamarindo BBQ, Plantain Chips, Nachos Sauce.



*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Food-borne Illness, Especially If You Have Certain Medical Conditions. *20% gratuity included in parties of 6 or more. Restaurant policy table seating or reservation time limit shall not exceed 2 hours. We impose a surcharge of 3% on transaction amount (Visa, Mastercard, Amex, etc) credit card products, which is not greater than our cost of acceptance. We DO NOT charge on debit cards or for cash transactions. *



★ Favorites

Happy Hour

4:00PM–7:00PM

**Dine-in only. No substitutions. While supplies last.*

SPIRITS

\$8.00

Mojito, Avorza Vodka, Patron Tequila, Bacardi Rum, Makers Mark Bourbon, Tanqueray Gin.

DRAFT BEER

\$4.99

HAPPY HOUR BITES

\$8.00

Shrimp Tacos, Hawaiian Tacos, Malanga Chips, Queso Frito Bites.

SMOKED OLD
FASHIONED



DRINKS

Signature Cocktails

*Available at locations with a liquor license

★ SMOKED OLD FASHIONED Hickory Smoke, Woodford Reserve, Sugar, Angostura.	\$15.00	LA FLACA MARTINI Premium Vodka or Gin, St Germain Elderflower Liquor, Dry Vermouth, Sauvignon Blanc.	\$14.00
SERGIO'S FAMOUS MOJITO Bacardi Rum, Mint, Sugar or Homemade Puree Flavor. Flavors: Classic, Mango, Passion Fruit, Guava, Lychee, Strawberry, Pineapple, Blueberry.	\$13.50	CUBAN PIÑA COLADA Made with Coconut and Leche Evaporada, Rum, and Pineapple. Non-alcoholic Options of Piña Colada or Strawberry Daiquiri - \$8.	\$13.50
★ LA GUAYABITA Choose either Bacardi Superior Rum or Jarana Tequila, Lime and Guava Marmalade.	\$13.50	TITO'S BLOODY MARY Tito's Vodka, Clamato Juice, Horseradish, Worcester Sauce, Spicy Rim.	\$14.50
HIALEAH GINGER MULE Tito's, Pineapple, Lime, Ginger Beer.	\$14.00	PALOMA Arana Tequila, Lime, Grapefruit Juice, Club Soda.	\$13.50
CARAMEL FLAN OLD FASHION Woodford Reserve Lightly Sweetened with Muddled Orange, Bitters, Maraschino Cherry, Homemade Flan Caramel Syrup.	\$14.50	★ LYCHEE MARTINI Vodka, Lychee, Elderflower Liquor, Dash of Leche Evaporada.	\$14.00
SPICY MARGARITA Patron Silver, Cointreau, Jalapeno Syrup.	\$15.00		
TAMARIND MARGARITA Tamarind Puree, Lime Juice, Jarana Tequila.	\$15.00		

WINES

	GLASS	BOTTLE
RED		
BIN 6410 Pinot Noir, Sonoma	13	46
TAR DEN CUBA Tempranillo, Spain	13	45
JUGGERNAUT Cabernet	12	44
QUEBRADA DE LA FLECHA Malbec, Arg.	13	48
PRISONER Red Blend		58
QUILT Cabernet Sauvignon		60
EL ENEMIGO Malbec 2019		58

	GLASS	BOTTLE
WHITE AND ROSÉ		
ECCO DOMANI Pinot Grigio	10	36
CASALI MANIAGO Sauvignon Blanc, Italy	13	46
VEGA DE CASTILLA Verdejo Vegan Spain	12	42
SANTA MARGARITA Rosé Brut		40
TYLER Chardonnay, St. Barbara, California		50

Buena Vista Pour

MARGARITAS

Table Side XL Pours \$15 All Day Long



FULL SHAKER

Angry Lime
Mango
Pineapple
Strawberry
Dragon Fruit
Passion Fruit +\$2



Using Only Blue Agave Tequila and Natural Squeezed Lemon

MIMOSAS & SANGRIAS

MIMOSA \$13.00

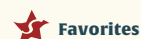
Guava Berry, Mango, Pineapple, Peach, orange juice, Blueberry or Melon

SANGRIA \$12.00 | \$28.00

Red or White (Glass or Pitcher)

BEERS

**MODELO (DARK OR LIGHT) / CORONA / BUDLIGHT
STELLA / HEINEKEN 0.0 ALCOHOL FREE
CRAFT BEERS & MORE**



//////////////////// BURGERS, SANDWICHES & SALADS ////////////////////

<div> <div>MAHI MAHI SANDWICH</div> <div>M/P</div> </div> <div> <div>Blackened Or Garlic Butter Served With Red Onions, Lettuce, Tomato & French Fries.</div> </div>	<div> <div>★</div> <div>SERGIO'S SALAD</div> <div>\$14.99</div> </div> <div> <div>Spring Mix, Feta Cheese, Walnuts, Chicken, Red Onions, Dried Cranberries, Tortilla Strips, Balsamic Vinaigrette. (Substitute Chicken for Steak, Mahi,Salmon, Shrimp: \$4.00)</div> </div>	<div> <div>BACON & AVOCADO</div> <div>\$16.99</div> </div> <div> <div>CHEESE BURGERS</div> <div>Special Blend Short Rib, Brisket, Chuck Burger, Lettuce, Tomato, Avocado, Red Onion with French Fries with Spanish Tapenade Aioli.</div> </div>
<div> <div>★</div> <div>CUBAN SANDWICH</div> <div>\$11.99</div> </div> <div> <div>Ham, Pork, Swiss Cheese, Pickles, Mustard, Cuban Bread.</div> </div>	<div> <div>CUBAN COBB</div> <div>\$14.99</div> </div> <div> <div>Spring Mix, Avocado, Roasted Corn, Chopped Tomatoes, Black Beans, Chicken, Crumbled Bacon, Tortilla Strips, Citrus Dressing (Substitute Chicken for Steak, Mahi, Salmon, Shrimp: \$4.00).</div> </div>	<div> <div>TRUFFLE MUSHROOM +</div> <div>\$17.99</div> </div> <div> <div>STEAK BURGER</div> <div>Rib, Brisket, Chuck Burger Blend, and Sauteed Onions with French Fries with Spanish Tapenade Aioli.</div> </div>
<div> <div>1975 PAN CON BISTEC</div> <div>\$11.99</div> </div> <div> <div>Thin Sliced Grilled Steak, Grilled Onions, Tomatoes, String Potatoes & Cuban Bread. Add Cheese \$0.99.</div> </div>	<div> <div>STEAK AND</div> <div>MANCHEGO SALAD</div> <div>\$19.99</div> </div> <div> <div>Spring Mix, Fire roasted red peppers, avocado, corn and tomato served with balsamic vinaigrette.</div> </div>	<div> <div>MINI FRITAS +</div> <div>\$12.99</div> </div> <div> <div>CHISPA FRIES</div> <div>Spiced mini burgers with crispy potato sticks, onion, and ketchup. Served with garlic mojo fries tossed with red peppers and parmesan.</div> </div>
<div> <div>CLUB SANDWICH</div> <div>\$13.99</div> </div> <div> <div>Ham, Turkey, Bacon, Cheese, Tomatoes, Lettuce, Mayo & French Fries.</div> </div>		

TRUFFLE MUSHROOM + STEAK BURGER



MAIN ENTREES DINNER + LA FLACA

From Abuela's Table to Yours

★ LECHON (LOCAL FAVORITE) \$15.99

5-Hours Roasted Pork, Onions & Mojo with 2 Sides.

★ HALF CHICKEN \$17.99

Citrus Garlic Marinated Chicken topped with Mojo Sauce and served with 2 Sides.

★ FLAT IRON CHICKEN BREAST (TOP SELLER) \$17.49

Flat Iron Grilled Chicken Breast, Onions & Parsley. Make it On the Grill with Chimichurri (+\$1.00).

★ TURKEY PICADILLO (LA FLACA) \$15.49

Cuban Style Ground Turkey.

★ EMPANIZADO

Seasoned and Breaded Fried Steak (18.99) or Chicken (17.99). Make it a la Milanese which tops protein with cheese, ham, tomato sauce for 2.99.



★ MASAS DE PUERCO (FAN FAVORITE) \$16.99

5-Hours Roasted Pork, Onions, Mojo & Two Sides.

★ PALOMILLA \$17.50

Flat Iron Grilled Thin Steak, Onion & Parsley.

★ ARROZ IMPERIAL \$15.99

Baked Yellow Rice and Chicken, Mozzarella Cheese, Mayo, Topped With Peas + Red Peppers, with Maduro on the side.

★ ROPA VIEJA (LA FLACA) \$16.49

Braised shredded beef in creole sauce.



**LA FLACA
FIT MENU**

HIGH PROTEIN,
LOWER CARB MENU

*Premium
Selection*



★ LA PARRILLA \$69.99

Churrasco, Pork Chop, 1/2 Chicken and Chorizo.

★ RIBEYE \$39.99

Tender marbled steak grilled for the best flavors and served with mash potatoes and broccoli. Side of house made Truffle Mushroom aioli.

★ CHURRASCO \$32.00

Grilled Skirt Steak & Chimichurri Sauce.

★ CHULETA PORK CHOPS \$19.99

Two Flat Iron Pork Chops Marinated with Sour Orange, Mojo, Garlic Topped with Grilled Onions.

★ MAHI MAHI (LA FLACA) \$19.99

Mojo Isleño with 2 Sides.

★ ATLANTIC GRILLED SALMON \$19.99

(LA FLACA)
Grilled Salmon with Sergio's Havana Seafood Blend.

★ SIGNATURE MAC AND CHEESE \$12.00

Made with bechamel and bacon.



★ Favorites