

FROM THE OYSTER BAR

oysters available based on demand

fried oysters \$MP

our very own cocktail cocktail sauce, house remoulade & lemon

fresh oysters on the shells \$MP

our very own cocktail sauce, lemon & saltine crackers

WEEKEND SPECIALS

friday, saturday, sunday

pollo a la brasa familiar \$24 whole rotisserie chicken, hand cut fries, sweet corn ranch salad, mojo aji & onions

pollo a la brasa \$14.75

half rotisserie chicken, hand cut fries, sweet corn ranch salad, mojo aji & onions

BOCADITOS / BITES

avocado salad \$11.95

lettuce, onion, cilantro, avocado, cucumber, tomato, cuban mojo pulled pork, potato sticks, ranch crema

ranch salad \$11.75

lettuce, tomato, onion, cucumber, corn, ranch crema, bacon bits & chicken

black bean soup \$6.25

woth plantain chips, cilantro, onions & crema

empanadas \$7.95

ask your server for today's fried pie choice, served with aji & remoulade sauce

pimento cheese croquettes \$7.75

served with ranch crema

queso frito \$7.25

deep fried queso fresco served with guava sauce

papa rellena \$6.75

stuffed smashed potato fritter filled with picadillo with ranch sauce & sofrito aji

HANDHELDS

el sandwich cubano \$10.75

slow roasted pork, smoked ham, swiss chese, pickles and mustard pressed to perfection served with choice of one side

stacked & jacked burger \$10.25

grilled beef burger, american cheese, lettuce, tomato, onions, pickles, shoestring potatoes & secret sauce on a toasted bun served with hand-cut fries

pan con lechon \$10.75

Cuban pork carnitas, swiss cheese, onions, crispy potato sticks, garlic mayonaise, on pressed bread served with hand-cut fries

chicken sandwich \$11.25

rotisserie chicken sandwich, jalapeño toreado, guacamole, lettuce, tomatos, onions, black bean mayonaise, cilantro ranch crema served with hand-cut fries

four tacos \$12.25

cuban pulled pork, lettuce, crispy potato sticks, sofrito aji sauce & ranch crema

SIGNATURE DISHES

gilled chicken \$12.75

marinated grilled chicken breast, sautéed onions, rice, beans, sweet plantain, & avocado

the hush chicken fried rice \$15.75

chicken fried rice with corn, cilantro, scallions, eggs, sofrito, guava oyster sauce, garlic aioli, chicharrón, bacon, onions, & fried yuca

cajun arroz con pollo \$12.75

cuban chicken & andouille sausage, cajun spices, rice, chicken leg quarter, sweet plantain, avocado, onion & cilantro

the hush pot \$11.95

cuban pulled pork, rice, beans, corn, guacamole, onions, crisy potatoes, aji & cilantro ranch crema

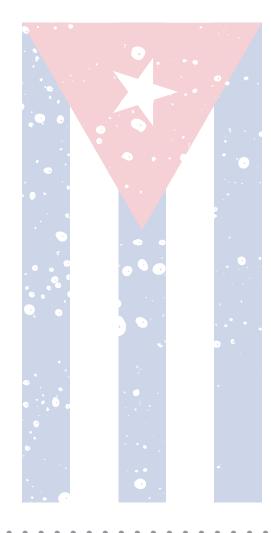
camarones al mojo criollo \$15.25

cuban shrimp creole, served with rice, black beans, sweet plantain, avocado, onion & lime

lechon asado \$12.25

slow roasted cuban mojo pork, onions, rice, beans, sweet plantain, lime, mojo & avocado





BEERS

domestic \$3.50

Blue Moon Budweiser • Bud Light Corona Michelob Ultra Yuengling

crafted \$4.50

Hop Dang (IPA, Alpharetta, GA)

Tam Trum (Juicy IPA, Cleveland, GA)

Green Man (Amber Ale, Ashville, NC)

ACOMPANANTES / SIDES

BEVERAGES

bottomless soft drinks \$2.75

Coke · Diet Coke · Root Beer

Orange Fanta · Sprite · Lemonade

Ice tea (Sweet or Unsweet)

café con leche \$2.95

cuban espresso \$1.75

cuban café colada \$2.50

nectar juice \$2.75

guava or mango

Jupina \$2.25

(cuban soda)

yuca frita al mojo \$3.75

hand cut fries \$3.75

rice & black beans \$4

sweet plantains \$3.50

corn ranch salad \$5

KIDDOS served with fries \$6

quesadilla

cuban bread grilled cheese

PUDDING

kalhua banana pudding \$5.75 cheese flan \$5.25 apple bread pudding \$6.75 served with ice cream

3 scoops of ice cream \$5 ask your server for available flavors