El Meson De Pepe Menu

BEVERAGES

Cocktail Specialties - $14

Meson Mojito
Our signature Cuban cocktail made with fresh mint and lime, a double shot of Bacardi Light Rum, bitters, simple syrup, and soda water. Souvenir Meson Mojito Glasses available inside at Abuela's Gift Store.

Caipirinha
A Brazilian Favorite - Fresh lime and simple syrup mixed with Cachaça (a distilled spirit made from sugarcane juice.)

Piña Colada
Flor de Cana Rum with coconut and pineapple topped with a dark rum floater.

Rum Runner
A blend of dark & light rums, Crème de Banana, Blackberry Brandy, grenadine, orange and pineapple juice.

Daiquiri
Flor de Cana Rum mixed with either Lime, Strawberry or Mango.

Banana Bash
A frozen delight mixed with Cruzan Banana rum and Creme de Banana.

The Boat Lift
Bacardi 8, Cuban Coffee and Cream. The perfect frozen "pick me up."

Cuba Libre
Bacardi and Mexican Coca-Cola (made with caned sugar) on the rocks with lime.

Agent Orange
Equal parts Jose Cuervo Gold Tequila and Grand Marnier served chilled.

Tangerine Dream
Tito's Vodka, Cointreau Orange Liqueur and Peach Schnapps mixed with orange and cranberry juice.

Margaritas

Meson Margarita
Jose Cuervo Gold Tequila, Triple Sec, sour mix, lime and orange juice. With or without salt - Frozen or on the Rocks - *$10*

Gold Margarita
Made with Don Julio Tequila and Cointreau Orange Liqueur - *$12*

Grand Gold Margarita
Made with Don Julio Tequila, Cointreau Orange Liqueur and Grand Marnier - *$14*

Watermelon Margarita
A refreshing Margarita Made with Don Julio Tequila, Melon Liquor and Melon Juice - *$12*

Beer Selections

Domestic
Budweiser, Bud Light, Miller Light, O'Douls - *$6*

Premium
Hatuey, Corona, Presidente, Negra Modelo, Heineken - *$7.50*

Beer on Tap

Bud Light, Coors Light - *$6*

Michelob AmberBock - *$7*

Shipyard I.P.A. - *$8*

Pepe's Homemade Sangria

Glass - *$7*

1/2 Carafe - *$12*

Carafe - *$21*

Soft Drinks

Cuban Sodas
Matelva, Iron Beer, Jupina, Malta - *$4*

Fountain Sodas
Pepsi, Diet Pepsi, Sierra Mist, Pink Lemonade, Dr. Pepper, Ginger Ale, Mountain Dew - *$3.50*

TAPAS - SALADITOS

1. Frituras de Cobo
Conch fritters: Corn meal fritters w/ cracked conch - *$12*

2. Tamal Cubano en Hoja
Corn based appetizer wrapped in corn husk, and filled with roast pork, on a bed of plantain chips - *$9*

3. Alitas de Pollo
Marinated fried chicken wings in garlic mojo sauce - *$12*

4. Vieiras al Ajillo
Scallops sautéed in garlic, olive oil, lemon and white wine - *$15*

5. Calamares Empanizados con Salsa de Sofrito
Crunchy fried squid served with tangy Creole sauce - *$11*

6. Combinacion de Croquetas Croquette Sampler
Ham, Chicken & Cheese served with our chipotle key lime sauce - *$9*

7. Antojitos
Fried Cheese and Chorizo sautéed in fresh garlic, red wine, bell peppers and mojo on a bed of plantain chips - *$14*

8. Pepe's Cuban Nachos
Homemade plantain chips topped w/ Ropa Vieja, Picadillo, Guacamole, cheese, tomatoes, and onions - *$16*

9. Camarones al Ajillo
Shrimp sautéed in garlic, olive oil, lemon, and white wine - *$15*

10. Guacamole Cubano
Served with homemade plantain chips - *$11*

11. Tostones Rellenos
Four stuffed green plantains, filled with Roast Pork, Picadillo, Ropa Vieja, and Yellow Rice and Black Beans - *$14*

12. Camarones de Coco
Fried coconut shrimp served on a bed of plantain chips with Pepe's homemade pineapple marmalade - *$16*

13. Papas Rellenas
Picadillo & Pork stuffed fried potato balls served with our chipotle key lime sauce - *$10*

14. Mariquitas
Fried thin sliced plantain chips with pico de gallo salsa - *$7*

15. Conga Combo (serves 4)
Sample our most popular appetizers: #1 Frituras de Cobo, #3 Alitas de Pollo, #6 Croquetas, #13 Papas Rellenas, and #44 Yuca Frita - *$26*

SOUPS - SOPAS Y POTAJES

20. Sopa del Dia
Pepe's special soup of the day - *$9*

21. Potaje de Frijoles Negros
Cuban black bean soup topped with onions & parsley - *$7*

22. Sopa de Pollo con Fideos
Homemade chicken noodle soup - *$8*

23. Conch Chowder
Homemade red based conch chowder - *$10*

SALADS - ENSALADAS

31. Ensalada de Casa
Mixed greens, tomatoes, cucumbers and onions - $11
(small side salad - $7)

32. Meson Salad
Romaine lettuce, avocado (in season), tomatoes, cucumbers, shredded cheese and onions - *$14*

33. Caesar Salad
Romaine lettuce, shredded cheese, fresh croutons - *$11*

34. Avocado Salad
Bed of mixed greens garnished with tomatoes, Spanish olives and thinly sliced onions - *$12*

Any Salad:
Add Chicken - *$8*
Add Garlic Shrimp - *$10*
Add Steak - *$11*

SIDE ORDERS - ANTOJITOS

40. Platanos Maduros
Fried ripe, sweet plantains - *$6*

41. Tostones (a la carte)
Refried, flattened green plantains - *$9*

42. Papitas Fritas
French fries - *$4*

43. Arroz Blanco o Amarillo
White or yellow rice - *$4*

44. Yuca Hervida o Frita
Boiled or fried yucca with onion mojo sauce - *$6*

45. Completa
A combination of sides with your choice of: rice, black beans and sweet plantains or yucca - *$9*

46. Aguacate
Fresh avocado slices (in season) - *$10*

TYPICAL CUBAN DISHES - PLATOS TIPICOS CUBANOS

61. Picadillo Habanero
Savory ground beef cooked with tomatoes, onions, garlic, bell peppers, cumin, bay leaves, oregano, olives, capers & raisins - *$16*

62. Ropa Vieja - "Old Clothes"
Marinated shredded skirt steak with red & green peppers, fresh tomatoes, onions and red wine - *$17*

63. Churrasco
Grilled 12oz skirt steak flavored with a tangy onion-garlic sauce - *$25*

64. Bistec Palomilla a la Plancha
10oz thin sliced prime sirloin steak served with chopped onions and parsley - *$20*

65. Bistec Palomilla Empanizado
Seasoned and breaded top 10oz sirloin steak, fried and served with chopped onions and parsley - *$21*

66. Vaca Frita
Simmered and pulled beef marinated overnight in lime, garlic and onions then sautéed until crispy - *$19*

67. Pollo al Ajillo
Half chicken marinated and roasted with garlic mojo glaze and caramelized onions - *$20*

68. Pechuga de Pollo a la Plancha
Breast of chicken grilled with parsley, olive oil and garlic adobo - *$21*

69. Lechon Asado
Traditional Cuban roasted pork marinated in cumin-mojo sauce - *$18*

70. Chuletas de Cerdo
Pork Chops marinated in lime and garlic, grilled to perfection and topped with sautéed onions - *$20*

All dishes include your choice of: Yellow or White Rice, Black Beans, and Sweet Plantains or Yucca

COMBINATION PLATTERS - COMPLETAS

80. Completa de Caballo Grande
Sample our 3 most popular Cuban Dishes: #69 Lechon Asado, #62 Ropa Vieja, and #61 Picadillo Habanero; served with white or yellow rice, black beans, plantains, and yucca - *$24*

81. Completa Tradicional
A traditional Cuban combination of #69 Lechon Asado & #2 Tamal Cubano en Hoja; served with white or yellow rice, black beans, plantains, and yucca - *$22*

FISH AND SEAFOOD - MARISCOS Y PESCADOS

90. Rabirubia Frita Entera
Fried whole yellowtail, marinated w/ fresh key lime, garlic and onions - *$29*

91. Filete de Cherna Empanizado
Grouper filet breaded and fried to perfection, served on a bed of lettuce and onions - *$25*

92. Mahi Mahi con Salsa de Camarones
Fresh Dolphin Fish topped with a shrimp creole sauce - *$28*

93. Pescado del Dia
Pepe's selection of fresh fish in a new creation each day - *(Market Price)*

94. Zarzuela de Mariscos
A medley of seafood in a homemade Cuban Creole sauce - *$38*

95. Camarones Empanizado
Lightly breaded shrimp fried and served with a great mustard/garlic sauce - *$24*

96. Camarones en Salsa Criolla
Fresh shrimp in a homemade Cuban Creole sauce - *$26*

97. Camarones al Ajillo
Shrimp sautéed in garlic, olive oil, lemon and white wine - *$26*

KIDS' ENTREES - PARA LOS NIÑOS

Kids' Cuban Steak Platter served with rice, beans & plantains - *$14*

Chicken Finger Salad
Chopped chicken tenders on top of mixed greens, tomatoes, cheese, and avocado served with Ranch Dressing - *$12*

Fried Shrimp* - *$12*

Chicken Fingers* - *$11*

Hamburger* - *$11*

Cheeseburger* - *$12*

**Served with choice of French fries or plantain chips.*

SANDWICHES - BOCADITOS

Served daily 11 am - 3 pm only

Cayo Hueso Cuban Mix
(Available All Day) Key West's version of the traditional Cuban sandwich, served with all the trimmings: sugar glazed ham, roast pork, Swiss cheese, pickles, lettuce, mustard, tomatoes and mayonnaise on crispy pressed Cuban bread - *$14*

Pan con Bistec
Top prime sirloin steak sandwich with grilled onions, served with julienne potatoes, lettuce, and tomatoes - *$17*

Emparedado de Pollo
Mojo marinated, grilled chicken sandwich served with lettuce, mayonnaise, tomatoes and caramelized onions - *$15*

Emparedado de Pescado
Breaded and deep fried fish served with lettuce, tomatoes and homemade tartar sauce - *$18*

Pan con Ropa Vieja
Shredded beef in tomato Creole sauce, served on Cuban bread - *$11*

Pan con Lechon
Juicy mojo-marinated roast Cuban pork served on Cuban bread, w/ lettuce, tomatoes, and caramelized onions - *$14*

Jamon Y Queso
Sugar glazed ham and Swiss cheese with lettuce, tomatoes and mayonnaise - *$11*

Hamburguesa
Hamburger American style - *$11*
add cheese - *$12*

All sandwiches are served with your choice of French fries or plantain chips.

DESSERTS - POSTRES

110. Pudin de Guava
Guava bread pudding - *$10*

111. Flan Casero
Caramel custard - *$9*

112. Torta de Limon
Homemade Key Lime Pie - *$9*

113. Pastel de Chocolate
Chocolate cake - *$9*

114. Tres Leches
A three milk cake sensation - *$10*

115. Flan de Coco
Coconut flan - *$10*

116. Pastel de Queso y Mantequilla de Bizcocho
Cookie butter cheesecake - *$10*

18% Service Charge added to parties of 5 or more.

Consumer Advisory
Consuming Raw or Undercooked meats, poultry, seafood, shellfish or eggs may increase a risk of a Foodborne Illness. We recommend ordering your food well done. Order at your own risk.

Aviso Al Consumidor
Consumir alimentos Crudos o Termino Medio como carnes, aves, pescado, mariscos o huevos incrementa el riesgo de adquirir enfermedades por estos alimentos. Le sugerimos los ordene bien cocinado. Ordene a su propio riesgo.

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