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**Cuba Libre Honors Hemingway's July Birthday
With Fresh from the Sea Fish Specials and 31 Decadent Daiquiris**

*A special Hemingway Happy Hour will also be held on July 21st
showcasing the "Papa Doble" daiquiri for \$5.*

Washington, D.C. (June 7, 2011)– This July, Cuba Libre Restaurant & Rum Bar will celebrate Ernest Hemingway's 112th birthday with special fanfare highlighting two of his favorite things, fresh fish and daiquiris. Hemingway was so fond of Cuba that he kept a home there during the 1940s and '50s, during which time he developed a reputation as an avid deep sea fisherman and for his penchant for strong daiquiris. To honor Hemingway and to celebrate National Daiquiri Day Cuba Libre has created 31 daiquiris, featuring one each day during July, including the ***Papa Doble*** to recognize Hemingway's July 21st birthday and the Captain's Daiquiri on National Daiquiri Day, July 19th. Additionally, each week Cuba Libre will offer a different fish special during dinner service, along with its a la carte menu. Then on July 21st, from 4:30 PM to 6:30 PM, this lively oasis will celebrate the Nobel Prize winning author's birthday with a special happy hour offer of \$5 ***Papa Doble*** daiquiris in addition to its ongoing popular *Caippy Hour* menu.

The Old Man and the Sea is a classic novel by Ernest Hemingway written in 1951, which tells the story of Santiago, an aging Cuban fisherman who struggles with a giant marlin far out in the Gulf Stream. To honor this famous tale, Chef-Partner Guillermo Pernot and Executive Chef Jason Kaufman are creating four new fish specials, one per week, during the July run. Priced at \$25 each, these include the ***Aguja a la Plancha***: Chile and herb marinated Blue Marlin steak "on the griddle" served with plantain fufú and parsley-roasted garlic sauce; ***Atún Señor Lopez***: Pan roasted bluefin tuna, Coco Lopez-spiced Cuba Libre Rum–glazed, served with malanga-truffle puree and a cucumber roasted peanut salsa; ***Serrucho al Escabeche***: Grilled swordfish filet, red pepper and black olive

*escabeche served with crispy tostones and cilantro-caper allioli; as well as the **Mero Empanisado**: Malanga and sweet onion crusted Caribbean grouper filet served with asabi Tobiko (flying fish caviar) culantro buerre blanc.*

Behind Cuba Libre's expansive bar, Beverage Director McGarrit Franco is crafting variations of the classic daiquiri, which is said to have originated in Cuba at the end of the nineteenth century. During the entire month of July, guests can sample 31 unique daiquiri flavors such as *Apricot, Mango, Melon, Guava and Kiwi*, as well as more obscure creations such as the **Guarana**, *made with Cuba Libre Dark Rum, banana liqueur, lime juice and topped with guarana juice*, **Captain's Daiquiri** incorporating *Cuba Libre White Rum, Falernum, muddled limes, simple syrup, bitters*, or the **Havanas Foster** of *Cuba Libre Spiced Rum, guarapo, fresh lime juice, cream, banana peel puree with banana garnish*. The complete list of daiquiris is listed below, and each is priced at \$10.

On Thursday, July 21st Hemingway fans will gather to celebrate his birthday with the \$5 **Papa Doble** daiquiris along with Cuba Libre's traditional **Caipyy Hour** specials from 4:30 PM to 6:30 PM. The perfect way to end the work day, Caipyy Hour showcases delicious *Caipirinhas, Caipiorskas*, made with vodka instead of cachaça, and *Sakerinhas*, where Brazil meets Japan in a glass. Each of these specialty cocktails is priced at \$5 during Caipyy Hour. Additionally, glasses of house wine and bottles of Estrella Damm, a Spanish pilsener brewed in Barcelona since 1876, are also available for \$4 to complement the \$4 "small bites" menu with dishes such as *Albondigas Camagüey: chino glazed beef, pork and pine nut meatballs with pickled carrot-cilantro slaw; Frituras de Bacalao: salted cod fritters with homemade lemon mayonnaise; as well as Guacamole Cubano: avocado, golden pineapple, fresh lime juice and extra virgin olive oil with crispy plantain chips*.

\$10 Daiquiris for the Month of July:

July 1 Classic Daiquiri

July 2 Coconut & Basil: Malibu Coconut Rum, muddled limes, sugar, basil, lemongrass infused guarapo

July 3 Mango

July 4 Havanas Foster: Cuba Libre Spiced Rum, guarapo, fresh lime juice, cream, banana peel puree, banana garnish

July 5 Pineapple
July 6 Orange: Parrot Bay Orange, sugar, muddled limes, splash of orange juice
July 7 Watermelon
July 8 Grape: Bacardi Arctic Grape, sugar, muddled limes, splash of Razzmatazz
July 9 Guava
July 10 Elderflower: Cuba Libre White Rum, St-Germain Elderflower Liqueur, sugar, muddled limes
July 11 Kiwi
July 12 Black Cranberry: White Cuba Libre Rum, sugar, muddled limes, blackberries, splash of cranberry
July 13 Pomegranate
July 14 Guarana: Cuba Libre Dark Rum, Banana Liqueur, lime juice, topped with Guarana juice
July 15 Raspberry
July 16 Apricot
July 17 Pear
July 18 Strawberry: Yuzo, Mount Gay Sugarcane Rum, guarapo, muddled limes, sugar, strawberries
July 19 National Daiquiri Day. Captain's Daiquiri: Cuba Libre White Rum, Falernum, muddled limes, simple syrup, bitters
July 20 Blueberry
July 21 Hemingway's 112th birthday. Papa Doble
July 22 Melon (Honeydew): Malibu Melon Rum, muddled limes, sugar
July 23 Black Cherry
July 24 Lemon-grass: 10 Cane Rum, lemongrass infused guarapo, muddled limes, sugar
July 25 Cucumber
July 26 Vanilla Tea: Bacardi Vanilla Rum, fresh brewed iced tea, guarapo, sugar, muddled lemons
July 27 Rhubarb
July 28 Lychee: Cuba Libre White Rum, Soho Lychee Liqueur, sugar, muddled limes, splash of cava
July 29 Grilled Pineapple
July 30 Energy: Cuba Libre White Rum, sugar, muddled limes, splash of Acai puree
July 31 Passion Fruit

Cuba Libre Restaurant & Rum Bar is located at 801 9th Street (corner of H Street), NW Suite A in Washington, D.C. Cuba Libre Restaurant & Rum Bar serves lunch weekdays, brunch on Saturdays and Sundays and dinner nightly. For more information please call (202) 408-1600 or visit www.CubaLibreRestaurant.com.

About Cuba Libre Restaurant & Rum Bar:

Cuba Libre Restaurant & Rum Bar opened in Philadelphia in 2000, Atlantic City in 2004 and Orlando in January, 2009 to much acclaim, giving guests a passport to Cuba's intriguing flavors and culture. The restaurant's name, which translates to "a free Cuba,"

signifies a hope for the future of the treasured island nation. Two-time James Beard Award-winning Chef-Partner Guillermo Pernot's menus feature tantalizing tastes that are derived from the exotic island's culinary traditions, which include Spanish, African, Creole and Asian influences. Cuba Libre Restaurant & Rum Bar is poised for expansion into other new markets. The restaurant is an affiliate of GuestCounts Hospitality, LLC, which operates a diverse portfolio of restaurant, catering, and nightlife concepts in Philadelphia, Atlantic City and Orlando including 32° Luxe Lounge, Missile Bar, Max & Me Catering, Gourmetro Catering and Culinary Concepts Catering. Principals Barry Gutin and Lawrence Cohen bring a unique combination of expertise to each of their projects and have been partners in the hospitality business since 1994. For more information about Cuba Libre, please visit www.CubaLibreRestaurant.com. For more information on GuestCounts Hospitality please visit www.GuestCounts.com or call 215.922.3200 x132

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