



# PASSIONATELY HANDCRAFTED • CRAFT WITH HERITAGE

## OUR STORY

### 1888: LA HABANA

The Blanco-Herrera family establishes Cerveceria La Tropical on lands once owned by Federico Kohly. By 1958 La Tropical accounts for over 60% of beer production in Cuba.

### 1904: JARDINES LA TROPICAL

Jardines La Tropical are opened. Spanning 100+ acres of land near the banks of the Almendares River. Designed by Cuban architect Ramon Magriñá, the gardens were inspired by Gaudi's gardens in Spain.

### 1960: THE EXILES

The Cuban revolution begins and La Tropical is seized. The Blanco-Herrera and Kohly families flee to Miami.

### 1960-2020: THE DISAPPEARANCE

Inside Cuba La Tropical is now run by the revolution. La Tropical is eventually lost, but never forgotten.

### 1998: THE COMEBACK BEGINS

Manny Portuondo, great-great grandson of Federico Kohly makes it his passion project in life to bring La Tropical back. He fights to secure control of the La Tropical brand in key markets throughout the world.

### 2016: MIAMI TEASER

La Tropical hosts a teaser beer launch in the heart of Miami under a license agreement with the Boston Beer Company.

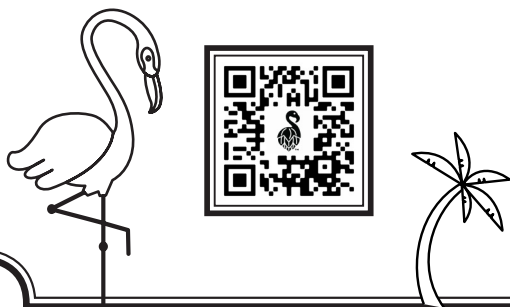
### 2017: HEINEKEN JV & INVESTMENT

After two decades of fighting for the brand, Three Palms Holdings completes the majority sale of La Tropical to Heineken NV. Heineken invests to secure a Miami home for Cerveceria La Tropical.

### 2021: A DREAM COMES TRUE

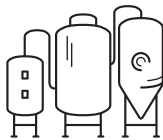
Cerveceria La Tropical has a new Miami home. Over a century in the making and inspired by the tropics, Cuba's oldest brewery is now one of Miami's youngest.

SCAN FOR FULL STORY W. PHOTOS



ORIGINAL RECIPE SINCE 1888

## CERVEZA TANK•TO•GLASS



### LA ORIGINAL

#### ÁMBAR LAGER • 4.5%

A refreshing Vienna Style Ámbar Lager with underlying notes of honey perfectly balanced with noble hops for a very clean finish. 16oz

7.5 • 6.5

### NATIVO KEY

#### SUAVE IPA 4.5%

An all day Suave IPA with exotic notes of mango, passion fruit, pineapple, lemon and lime that drinks refreshingly easy. 16oz

7.5 • 6.5

### GASOLINA

#### DOUBLE IPA • 9%

A high octane tropical Double IPA with sweet hints of citrus, pineapple, guava and grapefruit notes. Caramel and Munich malts dance to create the perfect balance. 13oz

8.5 • 7.5



TANK TO GLASS • SKIP THE KEG

ULTRA FRESH BEER STRAIGHT FROM OUR BREWERY TANKS TO YOUR GLASS



## BEER FLIGHT • 14

5oz ea.

### GUEST BEERS:

LAGUNITAS IPA, 6.2% • 7 | HEINEKEN 0.0 ALCOHOL FREE, 0% • 6

## BEER COCKTAILS

### TIKI TIKI • 12

Nativo Key IPA, Don Juilo Blanco, Avuá Cachaça, Campari, citrus

### LA NEBLINA • 12

La Original Ámbar Lager, Del Maguey Vida Mezcal, Aperol, citrus, Fever Tree sparkling grapefruit

### GOLDEN MOMENT • 12

Gasolina Double IPA, Golden Falernum, sweet vermouth, grapefruit, rosemary

### RICO SUAVE • 12

Nativo Key IPA, Bacardi Ocho, Orgeat, lime, bitters

### BOILERMAKERS

### SHOTS FIRED • 11

Nativo Key IPA with Bulliet bourbon

### IPAx3 • 12

Gasolina Double IPA with Jameson Caskmates IPA

### EXCLUSIVA ORIGINAL • 11

La Original Ámbar Lager with Diplomatico Reserva Exclusiva

## SPECIALTY COCKTAILS

### MAMEYCITA • 15

Appleton Signature, coconut, Mamey, nutmeg, painkiller style

### FIELDS FOREVER • 16

Beluga Noble, guava, strawberry, basil, St. Germain

### CAFE HAVANA • 15

Havana Club Añejo, cold brew, vermouth, Demerara

### PEACH PLAYA • 15

peach tea infused 4 Roses Bourbon, sherry, lemon, vinegar, Fever Tree Indian tonic water

### JARDINES G&T • 14

The Botanist, rosewater, cilantro lime syrup, celery bitters, Fever Tree Indian tonic water

### GUARAPO MOJITO • 15

Bacardi Superior, Brugal 1888, fresh guarapo juice, mint, lime, Fever Tree soda water

## TO GO: CERVEZA & MERCH



### LA ORIGINAL ÁMBAR LAGER

12oz 6PACK • 10.59



### NATIVO KEY SUAVE IPA

12oz 6PACK • 10.59

MIX&MATCH 4+ 6PACKS: 8.99 ea.



### 32 OZ CROWLER • 15

limited releases + \$2

### GLASSWARE:

13oz SNIFTER • 5

16oz PILSNER GLASS • 10

16oz IPA / LAGER GLASS • 5

5oz TASTER SNIFTER • 5

SET OF 4 WOODEN COASTERS • 16

## WINE

### BUBBLES

Torresella, Prosecco Extra Dry • 10 • 40

Pommery Brut Royale, France • 85

Taittinger Rose, France • 96

### WHITE & ROSE

Whispering Angel, Provence, FR • 12 • 50

Kettmier Pino Grigio, Alto Ridge, IT • 11 • 38

Pali Win Co. Chardonnay, Sanoma Coast • 11 • 42

Kim Crawford Sauvignon Blanc, Marlborough, NZ • 11 • 39

Pazo San Mauro Albarino, Rias Baixias, 2019, ES • 46

Louis Jadot Pouilly Fuisse, Burgundy, 2019, FR • 66

Fantesca Chardonnay by Heidi Barret, Russian River Valley, 2018 • 115

### RED

Trivento Malbec, Mendoza, AR • 11 • 40

Evolution Pinot Noir, Willamette, Oregon • 12 • 42

Tribute Cabernet Sauvignon, California, 2017 • 12 • 42

Cosme Palacios Crianza Tempranillo, Rioja, 2016, ES • 48

Siduri Pinot Noir, Sta. Rita Hills, 2018 • 69

Mad Hatter Red Blend, Napa Valley, 2018 • 85

Jordan Cabernet Sauvignon, Alexander Valley, 2016 • 125

## MOCKTAILS

### AQUAMELON • 8

honeydew, watermelon, cantaloupe, cane sugar, mint

### LOCO COCO • 8

coconut water, passion fruit, guava, pineapple, Fever Tree soda water

### LA FLOWER MARKET • 8

rose water, lavender water, hibiscus, Fever Tree sparkling grapefruit

### DOUBLE ZERO • 8

Heineken 0.0 vZero Zero, blood orange, rosemary, prickly pear

### 100% JUGOS NATURALES • 6

### FRESH GUARAPO JUICE

### COCONUT WATER

### SHOP:

BASIC TEE • 17

GRAPHIC TEE • 20

HATS • 20

TIN TACKER • 22

KOOZIE • 3

MASK • 10





EXECUTIVE CHEF: CINDY HUTSON

## ENTRÉES

**JAMAICAN JERK 1/2 CHICKEN** • 20  
tamarind jerk bbq sauce

**FRIED WHOLE FISH** • MP  
sofrito sauce

**CARIBBEAN FISH ESCABECHE** • 25  
La Original Ámbar Lager sweet onion, red & yellow pepper

**10oz. CERTIFIED ANGUS BEEF GRILLED CHURRASCO** • 27  
tropical chimichurri

**MASITAS DE PUERCO** • 22  
citrus braised mojo onions

## CERVEZA PAIRINGS & ETC.

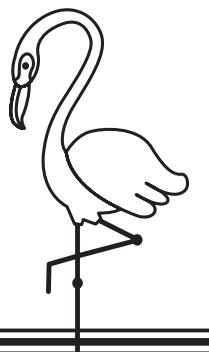
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**NATIVO KEY SUAVE IPA** • 4.5%  
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**GASOLINA DOUBLE IPA** • 9%  
A high octane tropical Double IPA with sweet hints of citrus, pineapple, guava & grapefruit notes. Caramel and Munich malts dance to create the perfect balance.

GLUTEN FREE  
 VEGETARIAN  
 CONTAINS NUTS

PASSIONATELY HANDCRAFTED



## CERVEZA BITES

### BEER CAN BREAD

served out of a beer can with whipped guava butter

6 • •

### PLANTAIN CHIPS

served with chipotle aioli

5 • • •

### CRISPY MOJO YUCCA FRIES

cilantro aioli

6 • • •

### WARM CHICHARRONES

dusted with citrus coffee salt, served with Chef's woo aioli

7 •

## TAPAS

### SMALL

**PUMPKIN BISQUE** • 6  
ginger spiced crema

**CHIPOTLE AGAVE CHARRED SMASHED BRUSSELS** • 10  
toasted pepita seeds, tart dark cherries

**SEA SALT TOSTONES** • 8  
garlic herb chimichurri  
ADD 5oz PULLED PORK • 9  
ADD 5 SHRIMP • 12

**\*CEVICHE OF THE DAY** • 14  
leche de tigre

**CHORIZO SAUSAGE, PEPPERS & ONION** • 14  
La Original Ámbar Lager mostaza

**COCONUT SHRIMP** • 16  
orange coconut sweet chili glaze, sugar cane sticks

**CUBAN SANDWICH EMPANADAS** • 12  
yellow mustard aioli

**CUBO DE COJONES** • 12  
BACALAO FRITTERS  
woo aioli

**MAZORCA DE MAIZ** • 8  
street corn  
cilantro lime aioli, queso blanco, parmesan

**SKIN ROASTED MADUROS** • 8  
chipotle glaze  
ADD 5oz PULLED PORK • 9

**HUMMUS DE FRIJOLES NEGRO** • 10  
charred corn black bean salsa, cilantro crema, plantain chips

**CURRY JERK CHICKEN WINGS** • 12  
pink peppercorn ranch

**LA ORIGINAL ÁMBAR LAGER STEAMED MUSSELS** • 19  
shallots, peppers, chorizo

**CHARRED SHISHITO PEPPERS** • 14  
bacon lardons, grated manchego, miso aioli

**TEQUEÑOS** • 12  
mango mostarda

**JAMON CROQUETAS** • 12  
Nativo Key beer cheese

## SIDES

6

**CRISPY MOJO YUCCA FRIES**  
cilantro aioli

**MOROS Y CRISTIANOS WITH BACON**  
(black beans & rice)

**RICE & PEAS**  
red beans & rice

**FRIED SWEET PLANTAIN**

**MALANGA POTATO MASH**

**CRISPY SHOESTRING FRIES**

## FLATBREAD PIZZA

**CLASSIC MARGARITA** • 14  
tomato, basil, fresh mozzarella

**LATIN LOVERS** • 16  
pulled pork, chorizo, churrasco, citrus onions

**TRES QESOS** • 15  
fresh mozzarella, cotija, queso Oaxaca, arugula, mushrooms

## SANDWICHES

Served with Plantain Chips

SUB PLANTAIN CHIPS FOR CRISPY SHOESTRING FRIES • 4  
ADD CHEESE • 1.5

**FRITA CUBANA** • 15

certified angus beef, chorizo, ground pork, shoestring papas, tomato marmalade, brioche bun

**PAN CON CHURRASCO** • 17

mushroom red pepper chimichurri, crispy shallots, baguette

**BREADFRUIT FISH TACOS** • 15  
(seasonal fish)

black bean corn salsa, pico de gallo, guacamole, cilantro crema

**1/2LB CERTIFIED ANGUS BEEF TRIFECTA BURGER** • 16

ground brisket, chuck, short rib, tamarind bbq ketchup, brioche bun

**CRISPY SEASONAL FISH** • 17  
caramelized onions, chipotle aioli, panini

## SALADS

**AVOCADO SALAD** • 14  
sweet vine tomato, red onion, cucumber, arugula, cotija, balsamic dressing

**CARIBBEAN SLAW** • 10  
jicama, seasoning peppers, shredded carrots, red & green cabbage, maracuya mint vinaigrette

**HOUSE SALAD** • 10  
tri color carrot & cucumber ribbons, tomatoes, mixed greens, cotija cheese, orange-ginger dressing

ADD:  
5oz CHURRASCO • 12  
5 SHRIMP • 12  
5oz CHICKEN • 7  
5oz PULLED PORK • 9

## DESSERT

ADD ICE CREAM SCOOP • 3

**CAKE POP SAMPLER** • 4 PC • 12  
• cafecito, white chocolate  
• guava y queso, ruby cacao  
• passionfruit, dark chocolate  
• cookies & cream, dark & white chocolate

**DRUNKEN BANANA FRITTERS** • 9  
salted rum caramel

**COCONUT FLAN** • 6

**MANGO TRES LECHES** • 10

**KEY LIME BREAD PUDDING** • 7  
key lime curd, graham cracker crust, whipped cream

**ICE CREAM** • 5  
VANILLA • RUM RAISIN • MANGO SORBET