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.

La Original Ámbar Lager • 4.5%
A refreshing Vienna Style Amber Lager with underlying notes of honey perfectly balanced with noble hops for a very clean finish. 16oz

Nativo Key IPA • 6.5%
An all day Suave IPA with exotic notes of mango, passion fruit, pineapple, lemon and lime that drinks refreshing easy. 16oz

La India Pale Ale • 6.5%
An India Pale Ale brewed with a hoppy tropical cocktail that reveals notes of papaya, guava, melon and hints of alyssum. 13oz

BEER COCKTAILS

Tiki Tiki • 12
Nativo Key IPA, Don Julio Blanco, Avúa Cachaça, Campari, citrus

Pero Like Passion • 12
La Original Ámbar Lager, Ketel One, Chinola passion fruit liquor, citrus, orange blossom water

Rico Suave • 12
Nativo Key IPA, Bacardi Ocho, Orange, lime, bitters

La Neblina • 12
La Original Ámbar Lager, Del Maguey Vida Mezcal, Aperol, citrus, Fever Tree sparkling grapefruit

Boilermakers

Shots Fired • 11
Nativo Key IPA with Bulliet bourbon

IPA x 5 • 12
La India IPA with Jameson Caskmates IPA

EXCLUSIVA ORIGINAL • 11
La Original Ámbar Lager with Diplomatico Reserva Exclusiva

TO GO: CERVEZA & MERCH

La Original Ámbar Lager
12oz 6PACK • 9.99

Nativo Key Suave IPA
12oz 6PACK • 9.99

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

SHOP:
BASIC TEE • 17
GRAPHIC TEE • 20
HATS • 20
TIN TACKER • 22
KOOKIE • 3
MASK • 10

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BEER FLIGHT • 14
5oz ea.

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

GUEST BEERS

LA ORIGINAL AMBAR LAGER

TANK TO GLASS

ULTRA FRESH BEER STRAIGHT FROM OUR BREWERY TANKS TO YOUR GLASS

TANK TO GLASS • SKIP THE KEG

ASK OUR SERVERS ABOUT LIMITED RELEASES

OUR STORY

1888: LA HABANA
The Blanco-Herrera family establishes Cervecería 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 TESAR
La Tropical hosts a teaser beer launch in the heart of Miami under a license agreement with the Boston Beer Company.

2019: 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 Cervecería La Tropical.

2021: A DREAM COMES TRUE
Cervecería 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

WINE

BUBBLES
Torresella, Prosecco Extra Dry • 9 10 • 40
Pommery Brut Royale, France • 85
Taittinger Rose, France • 96

WHITE & ROSE
Whispering Angel, Provence, FR • 9 12 • 50
Kettmier Pinot Grigio, Alto Ridge, IT • 9 11 • 38
Pali Wine Co. Chardonnay, Sanoma Coast • 9 11 • 42
Kim Crawford Sauvignon Blanc, Marlborough, NZ • 9 11 • 39
Pazo San Mauro Albarino, Rias Baixas, 2019, ES • 9 6 • 46
Louis Jadot Pouilly Fuisse, Burgundy, 2019, FR • 9 66
Fantesca Chardonnay by Heidi Barret, Russian River Valley, 2018 • 11 15

RED
Trivento Malbec, Mendoza, AR • 9 11 • 40
Evolution Pinot Noir, Willamette, Oregon • 9 12 • 42
Tribute Cabernet Sauvignon, California, 2017 • 9 12 • 42
Cosme Palacios Crianza Telgrapntillo, Rioja, 2016, ES • 9 48
Siduri pinot Noir, Sta. Rita Hills, 2018 • 6 9
Mad Hatter Red Blend, Napa Valley, 2018 • 8 5
Jordan Cabernet Sauvignon, Alexander Valley, 2016 • 12 125

MOCKTAILS

AGUAMELON • 8
honeydew, watermelon, cantaloupe, cane sugar, mint

LOCO COCO • 8
coconut water, passion fruit, guava, pineapple, Fever Tree soda water

DOUBLE ZERO • 8
Heineken 0.0 Zero Zero, blood orange, rosemary, hibiscus

100% JUGOS NATURALES • 6
FRESH GUARAPO JUICE
COCONUT WATER

PASSIONATELY HANDCRAFTED • CRAFT WITH HERITAGE
**EXECUTIVE CHEF: CINDY HUTSON**

**ENRÉS**
- JAMAICAN JERK 1/2 CHICKEN • 20
tamarind jerk bbq sauce
- FRIED WHOLE FISH • MP
sofrito sauce
- CARIBBEAN FISH ESCABECH • 25
La Original Ámbar Lager sweet onion, red & yellow pepper
- 10oz. GRILLED CHURRASCO • 27
tropical chimichurri
- MASITAS DE PUERCO • 22
citrus braised mojo onions

**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 • 12
tomato, basil, fresh mozzarella
- LATIN LOVERS • 14
pulled pork, chorizo, churrasco, citrus onions
- TREES QUESOS • 13
fresh mozzarella, cotija, queso Oaxaca, arugula, mushrooms

**SANDWICHES**
- Served with Plantain Chips
- SUB PLANTAIN CHIPS FOR CRISPY SHOESTRING FRIES • 4
ADD CHEDDAR • 1.5

**BEER CAN BREAD**
served out of a beer can with whipped guava buttfer
- 6 • 6

**CRISPY MOJO YUCCA FRIES**
cilantro aioli
- 6 • 6 • GF

**WARM CHICHARRONES**
dusted with citrus coffee salt, served with Chef’s woo aioli
- 7 • 7

**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

**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 LECHE • 10
drugressed mango, coconut, caramel
- KEY LIME BREAD PUDDING • 7
key lime curd, Graham cracker crust, whipped cream
- ICE CREAM • 5
- VANILLA • RUM RAISIN • MANGO SORBET

**CERVEZA BITES**
- BLUE RIBBON BEER CAN BREAD
- 5 • 5

**CERVEZA BITE**
- 5 • 5

**CERVEZA PAIRINGS & ETC.**
- LA ORIGINAL ÁMBAR LAGER • 4.5%
a refreshing Vienna Style Amber Lager with underlying notes of honey perfectly balanced with a very clean finish.
- NATIVO KEY DOUBLE IPA • 6.5%
An all Day Sour IPA with notes of mango, passion fruit, pineapples, lemon for a very balanced flavor.
- LA INDIA DOUBLE IPA • 6.5%
An India Pale Ale brewed with a hoppy tropical cocktail that reveals notes of papaya, guava, mizuna and hints of adagio.

**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
ADD 5 SHRIMP • 12
- CRISPY SEASONAL FISH
 certifications by Chef’s woo aioli
- 6 • 6 • GF
- 10oz PULLED PORK • 9
- 12 • 12
- 14 • 14
- 16 • 16
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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