CERVECERÍA
LA TROPICAL
ESTD 1888

EXECUTIVE CHEF: CINDY HUTSON

= SUGGESTED BEER PAIRINGS. SEE REVERSE FOR COLOR CODING.

SANDWICHES

Served with Plantain Chips
SUB PLANTAIN CHIPS FOR CRISPY SHOESTRING FRIES • 4
ADD CHEESE • 1.5

FRITA CUBANA • 16
certified angus beef, chorizo, ground pork, shoestring papas, tomato marmalade, brioche bun

CUBAN MEDIANOCHE SANDWICH • 13
bolo ham, roasted pork, Swiss cheese, pickles, yellow mustard aioli, pressed sweet panini

FISH TACOS • 15
SEASONAL FISH
black bean corn salsa, pico de gallo, guacamole, cilantro crema
plantain chips excluded from this item. add for $2

CERTIFIED ANGUS BEEF TRIFECTA BURGER • 16
ground brisket, chuck, short rib, tamarind bbq ketchup, brioche bun

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

BLACK BEAN BURGER • 15
black bean puree, avocado, pico de gallo, brioche bun
ADD CHEDDAR

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, tomatoes, mixed greens, cotija cheese, orange-ginger dressing

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

FLATBREAD PIZZA

CLASSIC MARGARITA • 13
tomato, basil, fresh mozzarella

CHORIZO LOVERS • 15
ground chorizo, citrus mojo onions

TRES QUESOS • 14
fresh mozzarella, cotija, queso Oaxaca, arugula, mushrooms

CERVEZA BITES

BEER CAN BREAD
served out of a beer can with whipped guava butter
6 • •

PLANTAIN CHIPS
served with chipotle aioli
5 • •

BAVARIAN STYLE PRETZEL
served with Nativo Key Suave IPA Beer Cheese
6 •

CRISPY MOJO YUCCA FRIES
cilantro aioli
7 • •

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

DESSERT

ADD ICE CREAM SCOOP • 3

NEGRA CHOCOLATE BEER CAKE • 10
whiskey butter cream, chocolate ganache (made with Noche Tropical Schwarzbier)

KEY LIME BREAD PUDDING • 8
key lime curd, graham cracker crust, whipped cream

COCONUT FLAN • 7

MANGO TRES LECHES • 10

PB & GUAVA PARFAIT • 9

ICE CREAM • 5
VANILLA • MANGO SORBET

CERVEZA PAIRINGS & ETC.

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.

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.

TROPIPASSION
PASSION FRUIT WHEAT ALE • 4.6%
A tropical IPA with sweet bursts of citrus, stone fruit and caramelized orange zest. Finishes with a smooth bitterness.

TROPIFLACA
LIGHT LAGER • 3.9% • 88 CAL
CRAFTED TO REDUCE GLUTEN • 3.2 CARBS
A refreshing Light Lager brewed using all natural ingredients with hints of lemon and citrus for a thirst quenching crisp finish.
**BREWED WITH 100% PURE MALT*

GF GLUTEN FREE
V VEGETARIAN
CONTAINS NUTS
TOP SELLER

PASSIONATELY HANDCRAFTED

TAPAS

• SMALL •

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

PORK RINDS • 7
dusted with citrus coffee salt, served with Chef's woo aioli

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

MAZORCA DE MAIZ • 9
street corn
cilantro lime aioli, queso blanco, parmesan

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

PUMPKIN BISQUE • 6
ginger spiced crema

• MEDIUM •

CUBAN SANDWICH EMPANADAS • 12
yellow mustard aioli

CUBO DE COJONES • 13
BACALAO FRITTERS
woo aioli

JAMON CROQUETAS • 12
Nativo Key Suave IPA beer cheese

***CEVICHE OF THE DAY • 16**
leche de tigre

CHORIZO SAUSAGE, PEPPERS & ONION • 15
La Original Ámbar Lager mostaza

COCONUT SHRIMP • 17
orange coconut sweet chili glaze, sugar cane sticks

CURRY JERK CHICKEN WINGS • 13
pink peppercorn ranch

CHARRED SHISHITO PEPPERS • 15
bacon lardons, grated manchego, miso aioli

TEQUEÑOS • 12
guava coulis

• LARGE •

10oz. GRILLED CHURRASCO • 29
mango passion fruit chimichurri

PESCADO ENCOCADO • 25
roasted fresh fish, calabaza, malanga, tomato, lime juice, coconut broth

JERK SMOKED 1/2 CHICKEN • 23
tamarind jerk bbq sauce

FRIED WHOLE FISH ESCABECHE • MP
sofrito sauce

LA ORIGINAL ÁMBAR LAGER STEAMED MUSSELS • 24
shallots, peppers, chorizo

CUBAN PULLED PORK PENNE PASTA • 22
sundried tomatoes, cremini mushrooms, roasted garlic, light cream ragu sauce

SIDES

CRISPY MOJO YUCCA FRIES • 7
cilantro aioli

FRIED SWEET PLANTAIN • 6

CRISPY SHOESTRING FRIES • 6

MOROS Y CRISTIANOS WITH BACON • 6
(black beans & rice)

MALANGA POTATO MASH • 6

RICE & PEAS • 6
red beans & rice

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness | To accommodate all of our guests we allow a two hour limit per reservation. We recommend a 20% gratuity for parties of 11 or more.

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PASSIONATELY HANDCRAFTED • CRAFT WITH HERITAGE

CERVECERÍA LA TROPICAL ESTD 1888

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 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

ORIGINAL RECIPE SINCE 1888

CERVEZA
TANK•TO•GLASS

LA ORIGINAL
ÁMBAR LAGER • 4.5% • IBU: 20
A refreshing Vienna Style Ámbar Lager with underlying notes of honey perfectly balanced with noble hops for a very clean finish. 16oz
8 • 7

NATIVO KEY
SUAVE IPA 4.5% • IBU: 40
An all day Suave IPA with exotic notes of mango, passion fruit, pineapple, lemon & lime that drinks refreshingly easy. 16oz
8 • 7

TROPIPASSION
PASSION FRUIT WHEAT ALE
4.6% • IBU: 20
Smooth & tangy fruit wheat beer with bold tropical passion fruit notes & a tart finish. 16oz
8 • 7

TROPIFLACA
LIGHT LAGER • 3.9% • 88 CAL
IBU: 12 • 3.2 CARBS • CRAFTED TO REDUCE GLUTEN
A refreshing Light Lager brewed using all natural ingredients with hints of lemon & citrus for a thirst quenching crisp finish. 16oz
BREWED WITH 100% PURE MALT
8 • 7

DRINK LIKE A BREWER • TANK TO GLASS • SKIP THE KEG
ULTRA FRESH BEER STRAIGHT FROM OUR BREWERY TANKS TO YOUR GLASS

ASK OUR SERVERS ABOUT LIMITED RELEASES

TROPTOBERFEST
LAGER • 5.9%
Golden hue with hints of light bisquit & cracker notes. Finishes dry with a light bitterness.
IBU: 25. 16oz. **7**

OKTOBERFEST
MÄRZEN • 6%
Copper color brew with rich notes of bread crust, sweet maltiness and slight spice. Finishes with clean hop bittnerss.
IBU: 25. 16oz. **7**

LA HAZY
HAZY IPA • 6.8%
A Hazy IPA with light notes of apricot, sweet orange and subtle hints of passionfruit with a firm hoppy bitterness. IBU: 60. 16oz. **7**

TROPICRISTAL
PILSNER • 5.2%
Crisply refreshing with light earthy and sweet cracker notes. Finishes with a firm bitterness.
IBU: 25. 16oz. **7**

TROPIWEIZEN
HEFEWEIZEN • 5.4%
Creamy yet crisp wit beer with hints of banana, clove & rustic breadynotes. Finishes with a touch of nutmeg spice.
IBU: 10. 16oz. **7**

OCCIDENTAL
INDIA PALE ALE • 6.2%
A tropical IPA with sweet bursts of citrus, stone fruit and caramelized orange zest. Finishes with a smooth bitterness. IBU: 52. 16oz. **7**

TROPILINA
DOUBLE IPA • 8.2%
Sweet hints of citrus, guava, papaya & grapefruit notes.
IBU: 50. 13oz. **9**

NOCHE TROPICAL
SCHWARZBIER • 4.6%
Velvety with notes of toasted cocoa, coffee and toasted caramel. IBU: 23. 16oz. **7**
*AVAILABLE IN **NITRO** • 8*

BLACK & TAN
Made with La Original Ámbar Lager OR Tropilina Double IPA & Nitro Noche Tropical. 16oz. **8**

GUEST BEERS:
LAGUNITAS HAZY WONDER IPA, 6.2% • 8
HEINEKEN 0.0, ALCOHOL FREE, 0% • 7

WINE

BUBBLES
Torresella, Prosecco Extra Dry • 12 • 44
Pommery Brut Royale, France • 95
Taittinger Rose, France • 99

WHITE & ROSE
Whispering Angel, Provence, FR • 13 • 55
Kim Crawford Sauvignon Blanc, Marlborough, NZ • 12 • 48
Kettmier Pinot Grigio, Alto Ridge, IT • 12 • 44
Pali Wine Co. Chardonnay, Sanoma Coast • 12 • 48
Pazo San Mauro Albarino, Rias Baixias, 2019, ES • 49
Louis Jadot Poully Fuisse, Burgundy, 2019, FR • 71
Fantesca Chardonnay by Heidi Barret, Russian River Valley, 2018 • 125

RED
Trivento Malbec, Mendoza, AR • 12 • 48
Evolution Pinot Noir, Willamette, Oregon • 13 • 52
Tribute Cabernet Sauvignon, California • 13 • 52
Cosme Palacious Crianza Tempranillo, Rioja, 2016, ES • 54
Siduri Pinot Noir, Sta. Rita Hills, 2018 • 73
Mad Hatter Red Blend, Napa Valley, 2018 • 89
Jordan Cabernet Sauvignon, Alexander Valley, 2016 • 136

BEER COCKTAILS

RICO SUAVE • 13
Nativo Key IPA, Bacardi Ocho, Orgeat, lime, bitters

TIKI TIKI • 13
Nativo Key IPA, Don Juilo Blanco, Avuá Cachaça, Campari, citrus

SKINNY MOJITO • 13
TropiFlaca light lager, Brugal 1888, lime juice, sugar free mint syrup

PERO LIKE PASSION • 13
La Orginal Ámbar Lager, Ketel One, Chinola passion fruit liquor, citrus, orange blossom water

LA NEBLINA • 13
La Orginal Ámbar Lager, Del Maguey Vida Mezcal, Aperol, cirtus, Fever Tree sparkling grapefruit

BOILERMAKERS • 14

SHOTS FIRED
Nativo Key IPA with Bulliet bourbon

EXCLUSIVA ORIGINAL
La Original Ámbar Lager with Diplomatico Reserva Exclusiva

IPAx3
Tropilina Double IPA with Jameson Caskmates IPA

SPECIALTY COCKTAILS

MAMEYCITA • 16
Appleton Signature, coconut, Mamey, nutmeg, painkiller style

CAFE HAVANA • 16
Havana Club Añejo, organic cold brew, vermouth, Demerara

JARDINES G&T • 16
The Botanist, rosewater, cilantro lime syrup, celery bitters, Fever Tree Indian tonic water

FIELDS FOREVER • 16
basil infused Beluga Noble, guava, strawberry, St. Germain

GUARAPO MOJITO • 16
Bacardi Superior, Brugal 1888, fresh guarapo juice, mint, lime, Fever Tree soda water

100% JUGOS NATURALES
FRESH GUARAPO JUICE
COCONUT WATER

BEER FLIGHT • 14
5oz EA.

MOCKTAILS

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

MRS WORLDWIDE • 8
coconut cream, coconut milk, guarapo, pineapple, lime
add shot of rum to make it MR. WORLDWIDE for $5

TO GO: CERVEZA & MERCH

LA ORIGINAL ÁMBAR LAGER
12oz 6PACK & 16oz 4PACK • 9.99

NATIVO KEY SUAVE IPA
12oz 6PACK • 9.99
MIX & MATCH 4+ 6PACKS • 8.99ea.

LIMITED RELEASE **TROPILINA DOUBLE IPA**
16oz 4PACK • 15.99

32 OZ CROWLER • 15
limited releases • 17
Tropilina Double IPA • 18

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 • 20
GRAPHIC TEES • 22
HATS • 20
TIN TACKER • 22
SOFT KOOZIE • 3
METAL KOOZIE: 9
DOG TREATS • 15
MADE WITH OUR SPENT GRAIN
MASK • 10

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