EXECUTIVE CHEF: Cindy Hutton

CERVEZA BITES

BEER CAN BREAD
served out of a beer can with whipped guava butter
7 • 16
V

PLANTAIN CHIPS
served with chiptole aioli
5 • 8
V

BAVARIAN STYLE PRETZEL
served with Natio Key Sualo IPA
8 • 13

CRISPY MOJO YUCCA FRIES
cilantro aioli
7 • 12
V

HUMMUS DE FRIJOLES NEGRO
charred corn black bean salsa, cilantro crema, plantain chips
7 • 13
V

CERVEZA PAIRINGS & ETC.

LA ORIGINAL ÁMBAR LAGER • 4.5%
A refreshing Vienna Style Amber Lager with underlying notes of honey, toffee, and caramel for a clean finish.

NATIVO KEY SUAVE IPA • 4.5%
An all day Suaive IPA with exotic notes of mango, passion fruit, grapefruit, and lemon for a crisp, refreshing easy-drinker.

TROPIFLACA LIGHT LAGER • 3.2% • 50 CAL
Crafted to reduce gluten - 56 CARBS A refreshing Light Lager brewed to highlight all natural ingredients with hints of lemon and citrus for a light finish. *BEER PAIRING: 100% PURE MALT

GLUTEN FREE
VEGETARIAN
CONTAINS NUTS
TOP SELLER

TAPAS

• SMALL •

SEA SALT TOSTONES • 10
garlic herb chimichurri
ADD S/oz PULLED PORK • 9
ADD S SHRIMP • 12

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

STREET CORN SKILLET • 9
cilantro lime aioli, queso blanco, parmesan

• MEDIUM •

CUBAN SANDWICH EM PANADAS • 13
yellow mustard aioli

BACALAO FRITTERS • 14
wwo aioli

JAMON CROQUETAS • 14
Nativo Key Sualo IPA beer cheese

*CEVICHE DE THE DAY • 17
leche de tigre

• LARGE •

CUBAN PULLED PORK PENNE PASTA • 24
sundried tomatoes, cremini mushrooms, roasted garlic, light cream ragu sauce

SIDES

DESSERT

ADD ICE CREAM SCOOP • 3
LA NEGRA CHOCOLATE BEER CAKE • 10

FRIED SWEET PLANTAIN • 7
cilantro lime aioli, queso blanco, parmesan

CRISPY MOJO YUCCA FRIES • 7
cilantro aioli

STREET CORN SKILLET • 9
cilantro lime aioli, queso blanco, parmesan

TO GO: MERCH

GLASSWARE:
16oz SNIFTER • 5
16oz PILSNER GLASS • 10
16oz IPA / LAGER GLASS • 5
5oz TASTER SNIFTER • 5
SHOP:
SET OF 4 WOODEN COASTERS • 16
TIN TACKER • 22

BOOZE TEE • 20
METAL KOOZIE • 9
BEER SOAP • 12
BASIC TEE • 20
GRAPHIC TEE • 22
HATS • 20
SOFT KOOZIE • 3
METAL KOOZIE • 9
BEER SOAP • 12
MASCOT • 10
CHOFY CINDY’S COOK BOOK • 35
10oz. GRILLED CHURRASCO • 38
mango passion fruit chimichurri comes with Crispy Yuca Fries

JERK SMOKED 1/2 CHICKEN • 25
tamarind jerk bbq sauce, Caribbean Slaw

PESCADO ENCOCADO • 32
roasted fresh fish, calabaza, malanga, tomato, lime juice, coconut broth comes with Malanga Potato Mash

*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.

www.cervecerialatropical.com • @latropicalbeer • #latropicalbeer
1888: LA HABANA
The Blanco-Herrera family establishes Cervecería La Tropical on land once owned by a priest called Jesus de la Cruz. Cervecería La Tropical accounts for over 60% of beer production in Cuba.

1894: THE ORIGIN TASTE OF FLORIDA
Florida's first brewhouse is founded in Ybor City by Cuban industrialist family Martinez-Ybor. In 1897, La Tropical beer is produced and distributed in Florida. The Florida brand has an association with the La Tropical brand from 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 Mañigat, 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 Heineken NV. Heineken invests to secure a Miami home for Cervecería La Tropical.

1997: HEINEKEN JV & AGREEMENT
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 brewery. Over a century in the making and inspired by the tropical beer tradition, the new brewery is now one of Miami’s youngest.