



SATURDAY & SUNDAY
11:30 AM - 3:30 PM

BRUNCH

= SUGGESTED BEER PAIRINGS.
SEE REVERSE FOR COLOR CODING.

EXECUTIVE CHEF: CINDY HUTSON

BRUNCH EXCLUSIVES

HAVANA BREAKFAST

BURRITO • 16

3 scrambled eggs, chorizo hash, black bean roasted corn salsa, chihuahua cheese, pico de gallo, cilantro crema

CUBANO EGG SANDWICH • 17

pulled pork, Swiss cheese, roasted tomato concasse, crispy chicharrones, cuban bread

CARIBBEAN AVOCADO TOAST • 15

toasted pepita seeds, charred shishito peppers, tomato marmalade, cotija cheese

ADD EGG OR CRUMBLed APPLEWOOD BACON • 1.50

HUEVOS CERCEROS • 16

enchilada sauce, corn tortilla, moros y cristianos, 2 fried eggs, beer cheese, pico de gallo, cilantro crema

ADD PULLED PORK • 4

HARINA DE MAÍZ

CON QUESO • 17

chorizo sausage, onions, peppers, cuban toast

ADD FRIED EGG • 1.50

GUAVA FRENCH TOAST • 16

vanilla bean cream cheese drizzle, blood orange maple syrup

SPICY PESCADO WINGS • 24

snapper fish, sofrito, Caribbean slaw woo aioli (while supplies last)

JERK SMOKED 1/2

CHICKEN • 25

tamarind jerk bbq, Caribbean slaw

STEAK 'N' EGGS • 28

certified angus beef churrasco, 2 fried eggs, fire roasted red pepper & mushroom chimichurri, potato hash

DRINK SPECIALS

BEERMOSA, BEER SANGRIA

SINGLE • 12 | BOTTOMLESS • 35 (2 HOURS)

CRAFTED BEER COCKTAILS

BOTTOMLESS • 40 (2 HOURS)

FRESHLY BAKED CHOCOLATE CROISSANT

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4.50

FLATBREADS

CLASSIC MARGARITA • 15

tomato, basil, fresh mozzarella

TRES QUESOS • 16

fresh mozzarella, cotija, queso Oaxaca, arugula, mushrooms

CHORIZO LOVERS • 16

chorizo, citrus mojo onions

SALAD & SANDWICHES

AVOCADO SALAD • 15

sweet vine tomato, red onion, cucumber, arugula, cotija, balsamic dressing

CUBAN MEDIANOCHE SANDWICH • 15

bolo ham, roasted pork, Swiss cheese, pickles, yellow mustard aioli, pressed sweet panini

FRITA CUBANA • 18

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

1/2 LB CERTIFIED ANGUS BEEF TRIFECTA BURGER • 19

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

CRISPY FRIED FISH SANDWICH • 19

chipotle aioli, escovitch, brioche bun, plantain chips

TAPAS

BEER CAN BREAD • 7

whipped guava butter

PLANTAIN CHIPS • 5

chipotle aioli

JAMON CROQUETAS • 14

Nativo Key Suave IPA beer cheese

TEQUEÑOS • 12

guava coulis

PORK RINDS • 7

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

SEA SALT

TOSTONES • 10

garlic herb chimichurri

ADD 5oz PULLED PORK • 9

ADD 5 SHRIMP • 12

CUBAN SANDWICH EMPANADAS • 13

yellow mustard aioli

SIDES

TOSTONES • 6

CHEESY GRITS • 6

FRIED SWEET PLANTAINS • 5

CRISPY MOJO YUCCA FRIES • 7

cilantro aioli

CHORIZO POTATO HASH • 6

APPLEWOOD SMOKED BACON • 5

FRIED OR POACHED EGG(S)

1 for 3 • 2 for 5

SHRIMP • 10

DESSERTS

ADD ICE CREAM SCOOP • 3

KEY LIME BREAD PUDDING • 10

key lime curd, graham cracker crust, whipped cream

LA NEGRA CHOCOLATE BEER CAKE • 10

whiskey butter cream, chocolate ganache (made with Tropical 50, La Negra Stout)

CHURROS &

CHOCOLATE DIP • 8

COCONUT FLAN • 7

OUR STORY

1888: LA HABANA

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

1904: JARDINES LA TROPICAL

Jardines La Tropical are opened. 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.

2016: MIAMI TEASER

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

2021: A DREAM COMES TRUE

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

SCAN FOR FULL STORY W. PHOTOS





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

8.50 • 7.50

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

8.50 • 7.50

TROPIFLACA

LIGHT LAGER • 3.9% • IBU: 12 • 33 CAL
3.2 CARBS • CRAFTED TO REDUCE GLUTEN • BREWED WITH 100% PURE MALT

A refreshing Light Lager brewed using all natural ingredients with hints of lemon & citrus for a thirst quenching crisp finish. 16oz

8.50 • 7.50



DRINK LIKE A BREWER • TANK TO GLASS • SKIP THE KEG

ULTRA FRESH BEER STRAIGHT FROM OUR BREWERY TANKS TO YOUR GLASS



TROPICRYSTAL

GERMAN PILS • 5.2%

Crisply refreshing with light honey and cracker notes. Finishes with a firm bitterness.

IBU: 23 • 16oz. 7.50

TROPICAL 50

LA NEGRA

STOUT • 5.5% *NITRO

A velvety smooth medium bodied stout with roasted coffee notes & hints of creamy chocolate.

IBU: 28 • 16oz. 7.50

SABROCITA

HAZY PALE ALE • 6.2%

Tropical, with creamy characteristics and notes of papaya, guava, pomelo & mamoncillo. A slightly tart finish with Sabro & Citra hops. IBU: 40 • 16oz. 7.50

TROPICALISTA

TROPICAL IPA • 6.9%

A tropical IPA with candied notes of mango, cantaloupe & pineapple. Finishes with a lingering sweetness balanced with Cashmere hops.

IBU: 35 • 16oz. 7.50

MIAMI MAMI

COCKTAIL INSPIRED ALE • 7.5%

Matured over oak chips soaked in Bacardi Limón and Bacardi Coconut. Savor notes of coconut, grenadine, fruit punch and tropical aromatics. Served over ice.

IBU: 8 • 13oz. 10

DULCE SOUR

BERLINER WEISSE • 5%

An effervescent burst of sharp citrus rounded with juicy notes and delicate hints of breadly graham cracker traces. Finishes with an ever so slight sense of residual sweetness. Add natural syrup to Dulce up your Sour!

IBU: 8. 13oz. 8.50

NATURAL SYRUPS
• PICK UP TO 2 •

GUAVA • PASSION FRUIT
BLOOD ORANGE • GRENADINE

TROPILINA

DOUBLE IPA • 8%

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

IBU: 50 • 13oz. 9

LA HAZY

HAZY IPA • 6.3%

A Hazy IPA with light notes of apricot, sweet orange and subtle hints of passionfruit with a firm hoppy bitterness.

IBU: 60 • 16oz. 7.50

LA ORIGINAL

RESERVA

IMPERIAL ÁMBAR LAGER • 10%

Aged up to four months in Bacardi Ocho rum barrels. Rich notes of oak, vanilla, & aged Caribbean rum combine with malty sweetness for a complex, yet mellow taste.

IBU: 35 • 13oz. 14



GUEST BEERS:

LAGUNITAS IPA, 6.2% • 8
HEINEKEN 0.0, ALCOHOL FREE, 0% • 7

LA CHELADA

PILSENER CON LIMÓN • 5.2%

Notes of lemon, lime, light honey & cracker. Served with a Tajín rim.

IBU: 23 • 16oz. 7.50

CRAFTED BEER COCKTAILS

RICO SUAVE • 14

Nativo Key IPA, Bacardi Ocho, Orgeat, lime bitters

THE BROKER • 14

TropiFlaca light lager, JW Black, blood orange, sweet vermouth, pineapple, lemon juice

TIKI TIKI • 14

Nativo Key IPA, Don Julio Blanco, Leblon Cachaça, Campari, citrus

MOJITO • 14

TropiFlaca Light Lager, Brugal 1888, lime juice, mint simple syrup

• MAKE IT SKINNY •
sugar free mint syrup

LA NEBLINA • 14

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

MARGARITA • 14

Nativo Key Suave IPA, Maestro Dobel, Triple Sec, simple syrup, lime juice

PERO LIKE PASSION • 14

La Original Ámbar Lager, Ketel One Vodka, Chinola passion fruit liqueur, citrus, orange blossom water

ESPRESSO MARTINI • 14

Tropical 50 La Negra Nitro Stout, Tito's, cold brew, simple syrup

MIMOSA



SINGLE • 12
BOTTOMLESS • 35
(2 HOURS)

WINE

BUBBLES

Torresella, Prosecco Extra Dry • 13 • 46
Pommery Brut Royale, France • 97
Taittinger Rose, France • 99

WHITE & ROSE

Kettmier Pinot Grigio, Alto Ridge, IT • 13 • 48
Whispering Angel, Provence, FR • 14 • 58
Kim Crawford Sauvignon Blanc, Marlborough, NZ • 13 • 50
Chalk Hill Chardonnay, Sonoma Coast • 13 • 52
Pazo San Mauro Albarino, Rias Baixas, 2019, ES • 51

Louis Jadot Pouilly Fuisse, Burgundy, 2019, FR • 71

Fantesca Chardonnay by Heidi Barret,
Russian River Valley, 2018 • 125

RED

Trivento Malbec, Mendoza, AR • 13 • 50
Evolution Pinot Noir, Willamette, Oregon • 14 • 54
Tribute Cabernet Sauvignon, California • 14 • 54
Viña Pomal Crianza, Tempranillo, Rioja, 2017, ES • 56
Siduri Pinot Noir, Sta. Rita Hills, 2018 • 75
Mad Hatter Red Blend, Napa Valley, 2018 • 91
Jordan Cabernet Sauvignon, Alexander Valley, 2016 • 138