



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 CRUMBLD APPLEWOOD BACON • 1.50

HUEVOS CERVECEROS • 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)

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

½ 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

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



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



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



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

LA HAZY

HAZY IPA • 6.3%

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

IBU: 60 • 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

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



BERRY BLUSH

FRUITED WHEAT ALE • 5%

Refreshingly crisp berrylicious beer brewed with strawberries, raspberries, blackberries, marionberries & a touch of bourbon madagascar vanilla.

IBU: 18 • 16oz. 7.50

COCOLLAB

BROWN ALE • 5.5%

A COLLABORATION with Lagunitas!

A copper-colored brew with refreshing notes of medium roast coffee, milk chocolate and traces of toasted coconut.

Crisp finish. Brewed with toasted coconut. IBU: 35 • 16oz. 7.50



TROPI CRYSTAL

PILSENER • 4.9%

Clara, ligera y sabrosa. A light and crisply refreshing Pilsner brewed since 1928 in Havana and now Miami's preferred cerveza.

IBU: 23 • 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 a malty sweetness for a complex, yet mellow tasting experience.

IBU: 35 • 13oz. 14



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

TROPILINA

DOUBLE IPA • 8%

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

IBU: 50 • 13oz. 9

GUEST BEERS:

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

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

Kettmiller 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