



ESTD 1888



OFFICIAL CRAFT BEER
OF INTERMIAAMI CF



BRUNCH WITH US!

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



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

FRITA CUBANA • 18

certified angus beef, chorizo, ground pork,
shoestring papas, tomato marmalade, brioche bun
ADD SWISS CHEESE • 1.50

CUBAN MEDIANOCHE SANDWICH • 16

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

FISH TACOS • 17

SEASONAL FISH

black bean corn salsa, pico de gallo, guacamole, cilantro
crema (plantain chips excluded from this item. add for \$2)

1/2 LB CERTIFIED ANGUS BEEF

TRIFECTA BURGER • 19

ground brisket, chuck, short rib,
tamarind bbq ketchup, brioche bun
ADD CHEDDAR CHEESE • 1.50

BLACK BEAN BURGER • 16

black bean puree, avocado, pico de gallo, pretzel bun

CRISPY FRIED FISH SANDWICH • 19

chipotle aioli, escovitch, brioche bun, plantain chips



SALADS

AVOCADO SALAD • 15

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

CARIBBEAN SLAW • 10

jicama, seasoning peppers, shredded
carrots, red & green cabbage,
maracuya mint vinaigrette

ADD:

5oz CHURRASCO • 14

5 SHRIMP • 13

6oz CHICKEN • 8

5oz PULLED PORK • 9

5oz FISH FILLET • 12

FLATBREAD PIZZA

CLASSIC MARGARITA • 15

tomato, basil,
fresh mozzarella

CHORIZO LOVERS • 16

chorizo, citrus mojo onions

TRES QUESOS • 16

fresh mozzarella, cotija,
queso Oaxaca, arugula,
mushrooms

DESSERT

ADD ICE CREAM SCOOP • 3

LA NEGRA CHOCOLATE BEER CAKE • 10

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

KEY LIME BREAD PUDDING • 8

key lime curd, graham cracker
crust, whipped cream

COCONUT FLAN • 7

CHURROS & CHOCOLATE DIP • 8



CERVEZA PAIRINGS & ETC.

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.

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

NOW OPEN FOR LUNCH
TUES - FRI @ 12PM

NEW
HOURS



EVERY LITTLE ECO ACT COUNTS
ASK FOR A DIGITAL RECEIPT :)

PASSIONATELY HANDCRAFTED

CERVEZA BITES

BEER CAN BREAD

served out of a beer can with
whipped guava butter

7 • GF • V

PLANTAIN CHIPS

served with chipotle aioli

5 • GF • V

BAVARIAN STYLE PRETZEL

served with Nativo Key
Suave IPA beer cheese

8 • GF • V

CRISPY MOJO YUCCA FRIES

cilantro aioli

7 • GF • V

HUMMUS DE FRIJOLES NEGRO

charred corn black bean salsa,
cilantro crema, plantain chips

11 • GF • V

TAPAS

SMALL

SEA SALT TOSTONES • 10

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

STREET CORN SKILLET • 9

chipotle aioli, shredded chihuahua cheese

CHIPOTLE AGAVE

CHARRED BRUSSELS • 10

toasted pepita seeds, tart dark cherries

SKIN ROASTED MADUROS • 9

mojo onions, chipotle glaze

ADD 5oz PULLED PORK • 9

PUMPKIN BISQUE • 6

ginger spiced crema

MEDIUM

CUBAN SANDWICH EMPANADAS • 13

yellow mustard aioli

CUBO DE COJONES • 14

BACALAO FRITTERS

woo aioli

JAMON CROQUETAS • 14

Nativo Key Suave IPA beer cheese

*CEVICHE OF THE DAY • 17

leche de tigre

COCONUT SHRIMP • 18

orange coconut sweet chili glaze,
sugar cane sticks

CURRY JERK CHICKEN WINGS • 15

MILD OR SPICY

pink peppercorn ranch

CHARRED SHISHITO PEPPERS • 16

bacon lardons, grated parmesan,
chipotle aioli

TEQUEÑOS • 12

guava coulis

LARGE

GRILLED CHURRASCO • 38

mango passion fruit chimichurri
comes with Crispy Yucca Fries

JERK SMOKED 1/2 CHICKEN • 25

tamarind jerk bbq sauce, Caribbean Slaw

CUBAN PULLED PORK PENNE PASTA • 24

sundried tomatoes, cremini mushrooms,
roasted garlic, light cream ragu sauce

PESCADO ENCOCADO • 32

roasted fresh fish, calabaza, malanga,
tomato, lime juice, coconut broth,
served with Malanga Potato Mash

SIDES

FRIED SWEET PLANTAIN • 7

MALANGA POTATO MASH • 6

CRISPY MOJO YUCCA FRIES • 7

cilantro aioli

STREET CORN SKILLET • 9

chipotle aioli,
queso blanco, parmesan

CRISPY SHOESTRING FRIES • 6

MOROS Y CRISTIANOS • 6

(black beans & rice)

TO GO: MERCH

GLASSWARE:

13oz 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

BASIC TEE • 20

GRAPHIC TEE • 22

HATS • 20

SOFT KOOZIE • 3

METAL KOOZIE: 9

BEER SOAP • 12

MASK • 10

CHEF CINDY'S COOK

BOOK • 35

"FROM THE TIP
OF MY TONGUE"



OUR STORY

1888: LA HABANA

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

1896: THE ORIGINAL TASTE OF FLORIDA

Florida's first brewery is founded in Ybor City by Cuban cigar industrialist family: Martinez-Ybor. In 1897, La Tropical beer is produced & distributed in Florida. The Florida brand has an affiliation 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 Magriña, 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 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 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 Cerveceria La Tropical.

2021: A DREAM COMES TRUE

Cerveceria 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.

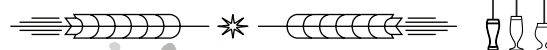
SCAN FOR FULL STORY W. PHOTOS



ORIGINAL RECIPE SINCE 1888

PASSIONATELY HANDCRAFTED • CRAFT WITH HERITAGE

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.

8.50 • 7.50
22oz. mug 11

AVAILABLE IN:



NEW!



TROPI
CRYSTAL

PILSENER
4.9% • IBU: 23

Clara, ligera y sabrosa. A light and crisply refreshing Pilsner brewed in 1928 by Cerveceria La Tropical in Havana and now in Miami by its founders. Enjoy the authentic taste of Miami's preferred cerveza.

8.50 • 7.50
22oz. mug 11

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



NATIVO KEY
SUAVE IPA • 4.5%

An all day Suave IPA with exotic notes of mango, passion fruit, pineapple, lemon & lime that drinks refreshingly easy. IBU: 40 • 16oz. 7.50

LA HAZY
HAZY IPA • 5.3%

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

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

BERRY BLUSH
FRUITED WHEAT ALE • 5%

Refreshingly crisp berrylicious beer brewed with strawberries, raspberries, blackberries, marionberries & a touch of bourbon madagascar vanilla. A tart bouquet of intrigue and wonder. IBU: 18 • 16oz. 7.50



TROPIFLACA
LIGHT LAGER • 3.9%

88 CALS • 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. IBU: 12 • 16oz. 7.50

SABROCITA

HAZY PALE ALE • 6.2%

A tropical hazy pale ale with creamy characteristics & notes of papaya, guava, pomelo & mamoncillo. A slightly tart bright finish with Sabro & Citra hops. IBU: 40 • 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

DULCE SOUR

2 FLAVORS AVAILABLE:
FRUIT PUNCH OR PASSION FRUIT GUAVA
BERLINER WEISSE • 5.5%

An effervescent burst of sharp citrus rounded with juicy notes and delicate hints of breadly graham cracker. Finishes with a slight residual sweetness. IBU: 35 • 16oz. 7.50

WINE

BUBBLES

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

WHITE & ROSE

Whispering Angel, Provence, FR • 14 • 58
Kim Crawford Sauvignon Blanc, Marlborough, NZ • 13 • 50
Kettmiller Pinot Grigio, Alto Ridge, IT • 13 • 48

RED

Trivento Malbec, Mendoza, AR • 13 • 50

Evolution Pinot Noir, Willamette, Oregon • 14 • 54
J. Lohr Cabernet Sauvignon, Paso Robles, CA • 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

CRAFTED BEER COCKTAILS

RICO SUAVE • 14
Nativo Key IPA, Bacardi Ocho, Orgeat, lime, bitters

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

MARGARITA • 14
Nativo Key Suave IPA, Maestro Dobel, Triple Sec, simple syrup, lime juice

LA NEBLINA • 14
La Original Ámbar Lager, Del Maguey Vida Mezcal, Aperol, citrus, Fever Tree sparkling grapefruit

PERO LIKE PASSION • 14
La Original Ámbar Lager, Ketel One Vodka, Chinola passion fruit liquor, citrus, orange blossom water

THE BROKER • 14
TropiFlaca Light Lager, JW Black, blood orange, sweet vermouth, pineapple, lemon juice

ESPRESSO MARTINI • 14
Tropical 50 La Negra Nitro Stout, Ketel One, cold brew, simple syrup

BOILERMAKERS • 16

SHOTS FIRED • 16
Nativo Key Suave IPA with Bulleit bourbon

IPAx3 • 18
Tropilina Double IPA with Jameson Caskmates IPA

EXCLUSIVA ORIGINAL • 16
La Original Ámbar Lager with Diplomático Reserva Exclusiva

SPECIALTY COCKTAILS

FIELDS FOREVER • 16
basil infused Ketel One vodka, guava, strawberry, St. Germain

MALECON MULE • 16
Havana Club Añejo, lime juice, guava nectar, ginger beer

PONTE LAS PILAS • 16
Tito's Handmade Vodka, Mr. Black Coffee Liqueur, Coffee, Simple Syrup

HERBED HONEY SMASH • 16
Aberfeldy 12, lemon juice, grapefruit juice, local honey syrup, sage & honey

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

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

LA TROPICAL SPRITZ • 16
Ketel One Cucumber & Mint Botanical, Aperol, mint syrup, lemon juice, club soda

100% JUGOS NATURALES
FRESH GUARAPO JUICE
COCONUT WATER

BEER FLIGHT • 14
5oz EA.

MOCKTAILS

LOCO COCO • 9
coconut water, passion fruit, guava, pineapple, Fever Tree soda water

DOUBLE ZERO • 9
Heineken 0.0 Zero Zero, blood orange, rosemary, hibiscus

MRS. WORLDWIDE • 9
coconut cream, coconut milk, guarapo, pineapple, lime
add shot of rum to make it MR. WORLDWIDE for \$6

TO GO: CERVEZA

LA ORIGINAL ÁMBAR LAGER
12oz 6PACK & 16oz 4PACK • 10.59
NATIVO KEY SUAVE IPA
12oz 6PACK • 10.59
TROPIFLACA LIGHT LAGER
12oz 6PACK • 10.59
MIX & MATCH
4+ 6PACKS • 9.99ea.

INTER MIAMI CF x LA TROPICAL
LA ORIGINAL ÁMBAR LAGER
LIMITED EDITION 12oz 6PACK • 10.59
TROPI CRYSTAL PILSENER
12oz 6PACK • 9.99
4+ 6PACKS • 8.99ea.
32 OZ CROWLER
\$15-18

ALSO AVAILABLE AT SELECT RETAILERS:

