



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

BRUNCH

= SUGGESTED BEER PAIRINGS.
SEE REVERSE FOR COLOR CODING.

BRUNCH EXCLUSIVES

HAVANA BREAKFAST

BURRITO • 18

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

CUBANO EGG SANDWICH • 18

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

HUEVOS CERVECEROS • 17

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

ADD PULLED PORK • 4

STEAK 'N' EGGS • 30

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

GUAVA FRENCH TOAST • 16

vanilla bean cream cheese drizzle, blood orange maple syrup

BEER BATTERED FISH WINGS • 28

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

JERK SMOKED 1/2 CHICKEN • 28

tamarind jerk bbq, Caribbean tropical salad

CARIBBEAN AVOCADO TOAST • 15

toasted pepita seeds, charred shishito peppers, tomato marmalade, cotija cheese
ADD EGG OR CRUMBLED APPLEWOOD BACON • 1.50

DRINK SPECIALS

BEERMOSA, BEER SANGRIA

SINGLE • 12 | BOTTOMLESS • 35 (2 HOURS)

CRAFTED BEER COCKTAILS

BOTTOMLESS • 40 (2 HOURS)

FLATBREADS

CLASSIC MARGARITA • 17
tomato, basil, fresh mozzarella

TRES QUESOS • 17
fresh mozzarella, cotija, queso Oaxaca, arugula, mushrooms

CHORIZO LOVERS • 18
chorizo, citrus mojo onions

SALAD & SANDWICHES

AVOCADO SALAD • 15
sweet vine tomato, red onion, cucumber, arugula, feta, balsamic dressing

CUBAN MEDIANOCHE SANDWICH • 18
bolo ham, roasted pork, Swiss cheese, pickles, yellow mustard aioli, pressed sweet panini

FRITA CUBANA • 19
certified angus beef, chorizo, ground pork, shoestring papas, tomato marmalade, brioche bun

1/2 LB CERTIFIED ANGUS BEEF TRIFECTA BURGER • 20
ground brisket, chuck, short rib, tamarind bbq ketchup, brioche bun

CRISPY FRIED FISH SANDWICH • 19
chipotle aioli, escovitch, brioche bun, plantain chips

TAPAS

PLANTAIN CHIPS • 5
chipotle aioli

JAMON CROQUETAS • 15
Nativo Key Suave IPA beer cheese

TEQUEÑOS • 13
guava coulis

PORK RINDS • 8
dusted with citrus coffee salt, served with Chef's woo aioli

SEA SALT TOSTONES • 11
garlic herb chimichurri
ADD 5oz PULLED PORK • 9
ADD 5 SHRIMP • 12
ADD CECICHE • 15

BEER CAN BREAD • 7
made in a beer can with La Tropical spent grain, served with whipped guava butter

CUBAN SANDWICH EMPANADAS • 14
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.

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. 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.

2021: A DREAM COMES TRUE

Over a century in the making and inspired by the tropics, Cuba's oldest brewery is now remixed in Miami.

SIDES

CHEESY GRITS • 6

FRIED SWEET PLANTAINS • 7

CRISPY MOJO YUCA FRIES • 7
cilantro aioli

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 • 12
key lime curd, graham cracker crust, whipped cream

CHURROS & CHOCOLATE DIP • 10

COCONUT FLAN • 10



SCAN FOR FULL STORY W. PHOTOS





CERVEZA

TANK • TO • GLASS



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.

9 • 8
22oz. mug • 11

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 clean finish.

9 • 8
22oz. mug • 11



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

ULTRA FRESH BEER STRAIGHT FROM OUR BREWERY TANKS TO YOUR GLASS



NATIVO KEY TROPICAL IPA • 6.1%

An all day Tropical IPA with exotic notes of mango, passion fruit, pineapple, lemon & lime that drinks refreshingly easy. IBU: 42 • 16oz. 9

TROPICAL 50 LA NEGRA* STOUT • 5.5% *NITRO

A velvety smooth, medium-bodied stout with notes of roasted coffee & creamy chocolate. IBU: 28 • 16oz. 9

LA HAZY HAZY IPA • 6.3%

Light notes of apricot, sweet orange and passionfruit, with a firm, hoppy bitterness. IBU: 60 • 16oz. 9

TROPICALISTA TROPICAL IPA • 6.9%

Tropical, with candied notes of mango, cantaloupe & pineapple. Finishes with a lingering sweetness balanced with Cashmere hops. IBU: 35 • 16oz. 9

TROPI FLACA LIGHT LAGER • 3.9%

88 CALS • 3.2 CARBS • CRAFTED TO REDUCE GLUTEN • BREWED WITH 100% PURE MALT
Refreshing with hints of lemon & citrus for a thirst quenching finish. Brewed using all natural ingredients. IBU: 12 • 16oz. 8

COCOLLAB BROWN ALE • 5.5%

A COLLABORation with Lagunitas!
A copper-colored brew with notes of medium roast coffee, milk chocolate & toasted coconut. Brewed with toasted coconut. IBU: 35 • 16oz. 8

TROPIWEIZEN HEFEWEIZEN • 5.4%

Creamy yet crisp wheat beer with banana, clove & rustic bread notes. Finishes with a touch of nutmeg spice. IBU: 10 • 16oz. 8

LA GRANDE TRIPLE IPA • 11.2%

Full-bodied IPA with caramelized notes of guava, fig, prunes & honey culminating in a blend of piney hops & sweetness. IBU: 75 • 13oz. 11

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. 10

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. 8

LA NEGRA RESERVA

IMPERIAL STOUT • 11%
Aged for 9 months in High Rye Bourbon American Oak barrels from Kentucky. Rich notes of Bourbon, dark chocolate, plums, & Autumn spices. IBU: 20 • 13oz. 14

SABROCITA HAZY PALE ALE • 6.2%

Tropical, with creamy characteristics & notes of papaya, guava, pomelo & mamoncillo. Slightly tart finish with Sabro & Citra hops. IBU: 40 • 16oz. 9

LA ORIGINAL RESERVA IMPERIAL ÁMBAR LAGER • 11%

Aged up to 4 months in Bacardi Ocho rum barrels. Rich notes of oak, vanilla, & aged Caribbean Rum combine for a complex, yet mellow taste. IBU: 20 • 13oz. 14



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

GUEST BEERS:

LAGUNITAS IPA, 6.2% • 9
HEINEKEN SILVER, 4% • 8
HEINEKEN 0.0, ALCOHOL FREE, 0% • 8

CRAFTED BEER COCKTAILS • 14

RICO SUAVE

Nativo Key IPA, Bacardi Ocho, Orgeat, lemon, bitters

TIKI TIKI

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

THE BROKER

Tropi Flaca Light Lager, JW Black, blood orange, sweet vermouth, pineapple, lemon juice

HAVANITO

Tropi Flaca Light Lager, Brugal 1888, lime juice, mint simple syrup
• MAKE IT SKINNY •
sugar free mint syrup

MIAMIRITA

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

SHANDY

Tropi Crystal Pilsner, Red Bull Tropical, lemon juice, simple syrup

LA NEBLINA

La Original Ámbar Lager, Peloton Mezcal, Aperol, lime, Fever Tree sparkling grapefruit

ESPRESSO MARTINI

Tropical 50 La Negra Nitro Stout, Ketel One, Mr. Blacks Coffee Liqueur, cold brew, simple syrup

CUBANA FLAQUITA

Tropi Flaca Light Lager, Bacardi Ocho, lime, bitters, simple syrup, mint

PASIÓNTINI

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

LA VALENTINA

Berry Blush Fruited Wheat Ale, Milam & Greene Straight Bourbon, G.E. Massenez Strawberry Liqueur, lemon, mint

WINE

BUBBLES

Zardetto Prosecco Extra Dry • 13 • 46
Pommery Brut Royale, France • 14 • 97
Taittinger Rose, France • 14 • 99

WHITE & ROSE

Zenato Pinot Grigio, Veneto, IT • 13 • 48
Mirabeau Rose, Provence, FR • 14 • 58
Villa Maria Sauvignon Blanc, Marlborough, NZ • 13 • 50
Dough Chardonnay, North Coast, CA • 13 • 52
Lagar De Bouza Albarino, Rias Baixas, Spain • 13 • 44

Louis Jadot Pouilly Fuisse, Burgundy, 2019, FR • 13 • 71

Fantesca Chardonnay by Heidi Barret, Russian River Valley, 2018 • 13 • 125

RED

Catena Malbec, Mendoza, AR • 13 • 50
Evolution Pinot Noir, Willamette, Oregon • 14 • 54
J.Lohr Cabernet Sauvignon, Paso Robles, CA • 14 • 54
Conde de Siruela Roble, Tempranillo, Spain • 13 • 40
Siduri Pinot Noir, Sta. Rita Hills, 2018 • 13 • 75
Mad Hatter Red Blend, Napa Valley, 2018 • 13 • 91
Jordan Cabernet Sauvignon, Alexander Valley, 2016 • 13 • 138

MIMOSA

SINGLE • 12
BOTTOMLESS • 35
(2 HOURS)

