



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, potato 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 • 9

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 • 30

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 MARGHERITA • 17
tomato, basil, fresh mozzarella

TRES QUESOS • 18
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 • 20

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

1/2 LB CERTIFIED ANGUS BEEF TRIFECTA BURGER • 21

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 • 6
chipotle aioli

JAMON CROQUETAS • 15
Nativo Key Tropical IPA beer cheese

TEQUEÑOS • 14
guava coulis

ROPA VIEJA EMPANADAS • 15
chipotle aioli

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

BEER CAN BREAD • 8
made in a beer can with La Tropical spent grain, served with whipped guava butter

CHICHARRÓN • 12
crispy pork belly served with lime

CUBAN SANDWICH EMPANADAS • 14
yellow mustard aioli

SIDES

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 • 14



DESSERTS

ADD ICE CREAM SCOOP • 3

KEY LIME BREAD PUDDING • 13

key lime curd, graham cracker crust, whipped cream

CHURROS & CHOCOLATE DIP • 10

COCONUT FLAN • 10

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. 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.



SCAN FOR FULL STORY W. PHOTOS





CERVEZA

TANK • TO • GLASS

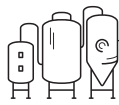


LA ORIGINAL

ÂMBAR LAGER • 4.5% • IBU: 20

A refreshing Vienna Style Âmbar Lager with underlying notes of honey perfectly balanced with noble hops for a clean finish.

9 • 8
22oz. 11



AVAILABLE IN:



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



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. 8

TROPILINA

DOUBLE IPA • 8%

High-octane, tropical, with sweet hints of citrus, pineapple, guava & grapefruit. Balanced with Caramel & Munich malts. IBU: 50 • 13oz. 10

TROPIWEIZEN

HEFEWEIZEN • 5.8%

Creamy yet crisp wheat beer with hints of banana, clove & rustic bread. Finishes with a touch of nutmeg spice. IBU: 19 • 16oz. 8

LA HAZY

HAZY IPA • 7%

Light notes of apricot, sweet orange & passion fruit, with a firm, hoppy bitterness. IBU: 60 • 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

SABROCITA

HAZY PALE ALE • 6%

ORIGINAL OR BLOOD ORANGE

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

LA CHELADA

PILSENER CON LIMÓN • 5.2%

Notes of lemon, lime, light honey & cracker. Choice of Tajín or salt rim. IBU: 23 • 16oz. 8

LA GRANDE

TRIPLE WEST COAST IPA • 10%

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

DULCE SOUR

FRUITED SOUR • 5.5%

4 FLAVORS AVAILABLE:
KIWI MANGO, PASSION FRUIT GUAVA, PINEAPPLE COCONUT, AÇAÍ LYCHEE
A burst of sharp citrus rounded with juicy notes & hints of breadly graham cracker. Finishes with a residual sweetness. IBU: 35 • 13oz. 8

LA SUAVE

GERMAN LAGER • 5.9%

Complex malty notes, delicate floral aroma with subtle spice and a crisp, clean bitterness. IBU: 25 • 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 • 22oz. bottle SERVES 2 • 25

LA ORIGINAL RESERVA

IMPERIAL ÂMBAR 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 • 22oz. bottle SERVES 2 • 25

TROPICAL 50 LA NEGRA

STOUT • 5%

*REGULAR OR ON NITRO

A velvety smooth, medium-bodied stout with notes of roasted coffee & creamy chocolate. IBU: 30 • 16oz. 9

LA INGLESA

ENGLISH ALE (LOW ALC) • 3%

A dark copper, low alcohol brew with balanced malt sweetness and traditional English hop bitterness. IBU: 25 • 16oz. 8

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

MIXOLOGÍA

CRAFTED COCKTAILS • 14

PASIÓN TINI

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

NEW! READY-TO-DRINK CAN • 8

HAVANITO

Tropi Flaca Light Lager, Brugal 1888, lime, mint simple syrup

MAKE IT SKINNY (sugar free mint syrup)

NEW! READY-TO-DRINK CAN • 8

MIAMIRITA

Nativo Key Tropical IPA, Cazadores, Triple Sec, simple syrup, lime

TIKI TIKI

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

SHANDY

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

RICO SUAVE

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

LA NEBLINA

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

CUBANA FLAQUITA

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

ESPRESSO MARTINI

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

THE BROKER

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

WINE

BUBBLES

Zardetto Prosecco Extra Dry • 13 • 46

Laurent Perrier Brut La Cuvee • 100

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

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

RED

Catena Malbec, Mendoza, AR • 13 • 50

Villa Maria Pinot Noir, Marlborough, NZ • 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 • 75

MIMOSA

SINGLE • 12
BOTTOMLESS • 35
(2 HOURS)

