



@LATROPICALMIAMI

CERVEZA BITES

☼ HUMMUS DE FRIJOLES NEGRO

charred corn black bean salsa,
cilantro crema, plantain chips

11 • 🌱 • 🍷 • 🌾

PLANTAIN CHIPS

chipotle aioli

6 • 🌱 • 🍷 • 🌾

BAVARIAN STYLE PRETZEL

La Original Lager beer cheese

10 • 🌱 • 🍷 • 🌾

☼ CRISPY MOJO YUCA FRIES

cilantro aioli & lime

7 • 🌱 • 🍷 • 🌾

BEER CAN BREAD

made in a beer can with La Tropical spent grain,
served with whipped guava butter

8 • 🌱 • 🍷 • 🌾

CHICHARRÓN

crispy pork belly & smoked sea salt

12 • 🌱 • 🍷 • 🌾

CRAFT PIZZA

CRUST MADE OF BREWER'S MALT BARLEY

🍷 CLASSIC MARGHERITA 🌱 • 17

crushed tomato, basil, fresh mozzarella, garlic, EVOO

CHORIZO LOVERS 🌱 • 18

chorizo, citrus mojo onions

☼ TAMARIND BBQ **NEW!**

SMOKED JERK CHICKEN 🌱 • 18

jerk candied bacon & creamy white sauce

SEASONAL DIPS & SALSAS **NEW!**

served with plantain chips • ask your server for details

☼ FAN FAVORITE 🌾 GLUTEN FREE 🍷 VEGETARIAN 🌱 CONTAINS NUTS



HAND HELDS

STREET CORN TORTILLA TACOS • 17

SEASONAL FISH
black bean corn salsa

MARINATED FLAP **NEW!**
SIRLOIN STEAK
pickled cucumber &
onion chiptle slaw

SHRIMP **NEW!**
caribbean slaw
w. coconut sweet
chili sauce

TACO SIDES: GUACAMOLE \$3 • PICO DE GALLO \$2
CILANTRO LIME CREMA \$2 • BLACK BEAN CORN SALSA \$2

CRISPY TROPIC HEAT CHICKEN • 19 **NEW!**

hot honey glaze, pickled cucumber & red onion slaw,
chipotle aioli on buttered brioche bun


NEW! (V) CHICKPEA SALAD TOMATO HERB WRAP • 16

housemade vegan mayo, cucumber, tomato, romaine hearts

CUBAN MEDIANOCHE • 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*

½ LB CERTIFIED ANGUS BEEF TRIFECTA BURGER • 21

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

NEW! ESCOVITCH FISH • 22

Florida fresh catch w. escovitch sauce*

*ON BRIOCHE BUN. ADD SWISS OR CHEDDAR CHEESE • 1.50

SALADS

ALL NEW!

LA TROPICAL CAESAR • 13

citrus sizzled tortilla strips, roasted garlic, EVOO

TAPROOM GARDEN • 14

avocado, cherry tomatoes, red onion, chickpeas, cucumber,
arugula, local greens & roasted tomato balsamic vinaigrette

CHICKPEA SALAD BOWL • 14

butter lettuce, vegan mayo, tomato, cucumber

LA TROPICAL HOUSE SALAD • 14

local greens, romaine, pepita seeds, mango salsa,
feta cheese, passion fruit mint vinaigrette

ADD:

5oz  CHURRASCO • 15 // 6oz CHICKEN • 8
6oz SALMON • 14 // 5oz JERK TUNA • 15 // 5 SHRIMP • 12

SIDES

CARIBBEAN SLAW • 8

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

MAC 'N' CHEESE • 8 // (V) SEASONED FRIES // YUCA FRIES • 8

BLACK BEANS • 5 // SEASONED JASMINE RICE • 5 // // STREET CORN SKILLET • 10

(V) (GF) FRIED SWEET PLANTAINS • 7

(V) CHEF'S AGAVE CHARRED MARKET VEGETABLES w.
TOASTED PEPITA SEEDS & TART CHERRIES • 9

TAPAS

SEA SALT TOSTONES • 12

garlic herb chimichurri

ADD: 5oz PULLED PORK • 9 // 5 SHRIMP • 12 // CEVICHE • 15

TEQUENOS • 14

guava coulis

LOADED ALL BEEF HOT DOG SLIDERS (2) • 17

beef & baked bean chili, beer cheese, shoe string papas

JAMON CROQUETAS • 14

La Original Lager beer cheese

EMPAÑADAS • 15

BAKED CUBAN SANDWICH

served with yellow mustard aioli

ROPA VIEJA

served with chipotle aioli

COCONUT SHRIMP • 18

orange coconut sweet chili glaze, side caribbean slaw

CEVICHE OF THE DAY • MP

ask your server for details

NEW!

FRIED OR BAKED JERK CURRY CHICKEN WINGS • 16

MILD OR SPICY • pink peppercorn ranch

NEW!

LA TROPICAL SEARED SPICED TUNA TATAKI • 21

w/ Mango Sweet Pepper Salsa & Wasabi Crema

(V) (GF)

STUFFED CHARRED POBLANO • 17 **NEW!**

red quinoa, chickpeas, charred corn, smoked corn
coulis, salsa roja, vegan Mexican cheese

JERK CHICKEN PASTA • 21 **NEW!**

Sundried Tomatoes, Cremini Mushrooms,
Roasted Garlic, Light Cream Sauce

5oz GRILLED CHURRASCO • 23

mushroom roasted red pepper chimichuri,
side of yuca fries

BAKED SALMON • 20 **NEW!**

pico de gallo, cilantro lime crema, served w. jasmine rice

SMOKED JERKED BONELESS CHICKEN THIGHS • 20

Caribbean slaw **NEW!**

WEEKLY SPECIALS

new every week! ask your server for details

KIDS MENU

12 & UNDER

CHICKEN NUGGETS

w. FRIES • 8

Honey Mustard

MINI HOT DOG

w. FRIES • 7

PASTA • 8

Pink Sauce

MAC 'N' CHEESE • 8

MINI CAESAR SALAD • 8

CHEESE OR PEPPERONI
JR. PIZZA • 10 // 12

PASSIONATELY HANDCRAFTED CRAFT WITH HERITAGE

TROPIWEIZEN HEFEWEIZEN • 5.2%

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

LA REINA BELGIAN BLONDE ALE • 7.5%

Regal golden brew with notes of honey, mango & banana. Made with Keez Beez honey from the Florida Keys and 100% natural mango puree.
IBU: 20 • 13oz. 9

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

TROPICAL 50 LA NEGRA* STOUT • 5% ***ON NITRO**

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

LA CHELADA PILSNER CON LIMÓN • 5.2%

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

LA PÁLIDA INDIAN PALE LAGER • 6.1%

A crisp, refreshing Indian Pale Lager with hoppy notes & herbal character, finishing clean & easy.
IBU: 25 • 16oz. 9

DULCE SOUR FRUITED SOUR • 5.5%


**2 FLAVORS AVAILABLE:
KIWI MANGO, PASSION FRUIT GUAVA**

Burst of citrus rounded with juicy notes & hints of bready graham cracker. Finishes with a residual sweetness.
IBU: 35 • 16oz. 8

LA HAZY HAZY IPA • 7%

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

QUEEN ANNE'S REVENGE WHEAT WINE • 13.7%

A rich, full-bodied Wheat Wine brewed with Demerara sugar and aged in Caribbean rum barrels, with notes of vanilla, white raisin and sweet fruit for a smooth, warming finish.
IBU: 15 • 8oz. 8 


BEER FLIGHT
15 • 5OZ EA.

GUEST BEERS:

LAGUNITAS IPA, 6.2% • 9

HEINEKEN SILVER, 4% • 8

HEINEKEN 0.0, ALCOHOL FREE, 0% • 8

GUEST CIDER

STRONGBOW CIDER • 4.5%

GLUTEN FREE

A crisp, refreshing hard cider with bright apple notes & a clean, slightly tart finish. 16oz. 9

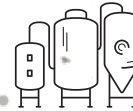
CERVEZAS



TANK TO GLASS

DRINK LIKE A BREWER • SKIP THE KEG

ULTRA FRESH BEER STRAIGHT FROM
OUR BREWERY TANKS TO YOUR GLASS



AVAILABLE IN:



LA ORIGINAL

LAGER 

ORIGINAL RECIPE SINCE 1888

4.5% • IBU: 20

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

 **TANK TO GLASS 16oz • 9**

DRAFT 16oz • 8 

22oz MUG • 11



**TROPI
CRYSTAL**

PILSNER

PILSNER 

4.9% • IBU: 23

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



TANK TO GLASS 16oz • 9

DRAFT 16oz • 8 

22oz MUG • 11



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



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

BEER TO GO:



LA ORIGINAL LAGER
12oz 6PACK & 16oz
4PACK • 11.49



NATIVO KEY TROPICAL IPA
12oz 6PACK • 11.49



TROPI FLACA LIGHT LAGER
12oz 6PACK • 11.49



TROPI CRYSTAL PILSNER
12oz 6PACK • 10.49
(4+ 6PACKS • 9.49ea.)

MIX & MATCH
4+ 6PACKS • 10.49 ea.

32oz CROWLER
TAKE ANY BEER HOME.
POURED FRESH TO ORDER
\$15-18



WINE

BUBBLES

Zardetto Prosecco Extra Dry • 13 • 46
Laurent-Perrier Brut La Cuvee • 97

WHITE & ROSE

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

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 MR. WORLDWIDE for \$6

NOOJITO • 9

Heineken 0.0 Zero Zero, cold pressed lime, mint

100% JUGOS
NATURALES
COCONUT WATER

DESSERTS

CHURROS • 10

dulce de leche

BAKED APPLE PIE CRUMBLE • 10

KEY LIME BREAD PUDDING • 10

BASQUE CHEESECAKE w. GUAVA COULIS • 10

HÄAGEN-DAZS VANILLA ICE CREAM • 6

enjoy on its own or add to any dessert

ADD SCOOP OF ICE CREAM TO ANY DESSERT \$3

COCKTAILS

MIXOLOGÍA™

WORLD'S FIRST DISTILLED BEER COCKTAILS • \$8

PASIÓNTINI

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

READY-TO-DRINK CAN • 8

HAVANITO

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

MAKE IT SKINNY (sugar free mint syrup)

READY-TO-DRINK CAN • 8

CRAFTED COCKTAILS • \$14

ESPRESSO MARTINI

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

MIAMIRITA

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

LA NEBLINA

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

CUBANA FLAQUITA

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

SPECIALTY COCKTAILS • \$18

FIELDS FOREVER

basil infused Ketel One, guava, strawberry, St. Germain

MOJITO

Bacardi Superior, Brugal 1888, mint, lime, Fever Tree soda water

MALECON MULE

Havana Club Añejo, lime, guava nectar, ginger beer

PLAYA TROPICAL

Ketel One Botanicals Peach & Orange Blossom, orange, cranberry, guava nectar

PURPLE RAIN

Grey Goose vodka, pineapple juice, lemon juice, Sea Blue Juneberry Redbull

JARDINES G&T

Hendricks Gin, rosewater, cilantro lime syrup, celery bitters, Fever Tree Indian tonic water

HERBED HONEY SMASH

Aberfeldy 12, lemon, grapefruit juice, local honey syrup, sage & honey

LA TROPICAL SPRITZ

Ketel One Cucumber & Mint Botanical, Aperol, mint syrup, lemon, club soda

BERRY NICE

Grey Goose Berry Rouge, muddled strawberries, lemonade
a splash of your choice beer SABROCITA or TROPIC FLACA

BOILERMAKERS

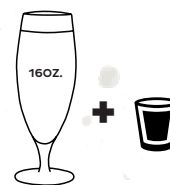
SHOTS FIRED • 17
Nativo Key Tropical IPA & Bulleit Bourbon

EXCLUSIVA ORIGINAL • 17



La Original Ámbar Lager & Bacardi 8

CRYSTAL CLEAR • 17
Tropi Crystal Pilsner & Cazadores Tequila

IPAX3 • 18
Tropilina Double IPA & Teeling Irish Whiskey



HAPPY HOUR BITES

PLANTAIN CHIPS • 3 •  
chipotle aioli

BBQ PORK TACO // FISH TACO • 4 • 
Caribbean tropical slaw

BAVARIAN STYLE PRETZEL • 6 •   
La Original Lager beer cheese

CRISPY MOJO YUCA FRIES • 5 •   
cilantro aioli

CURRY JERK CHICKEN WINGS (4) • 10 •  
MILD OR SPICY
pink peppercorn ranch



SPECIALTY COCKTAILS

\$18 \$14

FIELDS FOREVER

basil infused Ketel One, guava,
strawberry, St. Germain

MOJITO

Bacardi Superior, Brugal 1888,
mint, lime, Fever Tree soda water

MALECON MULE

Havana Club Añejo, lime,
guava nectar, ginger beer

PLAYA TROPICAL

Ketel One Botanicals Peach & Orange
Blossom, orange, cranberry, guava nectar

PURPLE RAIN

Grey Goose vodka, pineapple
juice, lemon juice, Sea Blue
Juneberry Redbull

JARDINES G&T

Hendricks Gin, rosewater,
cilantro lime syrup, celery bitters,
Fever Tree Indian tonic water

HERBED HONEY SMASH

Aberfeldy 12, lemon,
grapefruit juice, local
honey syrup, sage & honey

LA TROPICAL SPRITZ

Ketel One Cucumber & Mint Botanical,
Aperol, mint syrup, lemon, club soda

BERRY NICE

Grey Goose Berry Rouge, muddled
strawberries, lemonade
a splash of your choice beer
SABROCITA or TROPI FLACA

MIXOLOGÍA

WORLD'S FIRST DISTILLED BEER COCKTAIL COCKTAILS • ~~\$8~~ \$6

PASIÓNTINI

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

READY-TO-DRINK CAN • 8


HAVANITO

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


MAKE IT SKINNY (sugar free mint syrup)


READY-TO-DRINK CAN • 8

BUBBLES

Zardetto Prosecco Extra Dry •  11


RED

Evolution Pinot Noir,
Willamette, Oregon •  11

Catena Malbec, Mendoza, AR •  11

WHITE & ROSÉ

Zenato Pinot Grigio, Veneto, IT •  11

Villa Maria Sauvignon Blanc,
Marlborough, NZ •  11

WINE

HAPPY HOUR



TUESDAY-FRIDAY: 5-7:30PM
SATURDAY: 11PM-1AM

CERVEZAS • \$6 DRAFTS

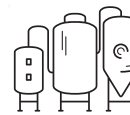
SEE FULL BEER SECTION FOR SELECTION
exclusions may apply to limited releases, reservas and nitro

TANK TO GLASS



DRINK LIKE A BREWER • SKIP THE KEG

ULTRA FRESH BEER STRAIGHT FROM
OUR BREWERY TANKS TO YOUR GLASS



AVAILABLE IN:



LA ORIGINAL

LAGER

ORIGINAL RECIPE SINCE 1888

4.5% • IBU: 20

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

 **TANK TO GLASS: 9**

DRAFT: 8 

22oz MUG: 11



**TROPI
CRYSTAL**

PILSNER

PILSNER

4.9% • IBU: 23

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

 **TANK TO GLASS: 9**

DRAFT: 8 

22oz MUG: 11

ORIGINAL RECIPE SINCE 1888

CRAFTED BEER COCKTAILS

\$14 \$8

ESPRESSO MARTINI

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

LA NEBLINA

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

MIAMIRITA

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

CUBANA FLAQUITA

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



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: Martínez-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 Magriñá, the gardens were inspired by Gaudí'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 Cervecería La Tropical.

2021: A DREAM COMES TRUE

Cervecería La Tropical has a new Miami home. 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

