

SUMMER of SOCCER

MENU

JUNE / JULY 2026

CERVEZA BITES

HUMMUS DE FRIJOLES NEGRO \$11

Charred Corn & Black Bean Salsa,
Cilantro Crema, Plantain Chips

PLANTAIN CHIPS \$6

Chipotle Aioli

BAVARIAN STYLE PRETZELS

(2pcs) \$10

La Tropical OG Lager Beer Cheese

CRISPY MOJO YUCA FRIES \$7

Cilantro Aioli

CHICHARRON \$12

Smoked Sea Salt & Lime

MANGO SWEET RED

PEPPER SALSA \$14

Red Onion, Citrus Juice,
Cilantro, Plantain Chips

JAMON CROQUETTAS (4pcs) \$14

La Tropical OG Lager Beer Cheese

SIDES

- CARIBBEAN SLAW \$8
- SEASONED FRIES \$6
- YUCA FRIES \$8
- FRIED SWEET PLANTAINS \$7

BREWER'S BARLEY CRUST PIZZA

CLASSIC MARGHERITA \$17

Tomato, Basil, Fresh Mozzarella

**TAMARIND BBQ
SMOKED CHICKEN \$18**

w/ Candied Jerk Bacon,
White Sauce, Jack Cheese



SALADS

CLASSIC CAESAR \$13

Fresh Lemon, Crispy Tajin
Tortilla Strips

LA TROPICAL HOUSE \$14

Local Greens, Romaine,
Mango Salsa, Cucumber,
Feta Cheese, Pepita Seeds,
Dried Cherries, Passionfruit
Mint Vinaigrette

ADD:

- 5oz C.A.B. CHURRASCO \$15
- 6oz SMOKED CHICKEN \$8
- 5 SHRIMP \$12
- 5oz JERK TUNA \$15

DESSERTS

- CHURROS (2pcs) \$10
Dulce De Leche
- GUAVA CHEESECAKE \$10
Guava Coulis
- KEY LIME BREAD PUDDING \$10
Key Lime Curd, White Chocolate,
Graham Cracker Crumble
- VANILLA ICE CREAM \$6
Dulce De Leche

★ HOST NATION FAVORITES ★



USA ★★

All-American Burger

Ground Angus Brisket, Short Rib, and Chuck,
Cheddar Cheese, Applewood Bacon,
Romaine Heart, Local Tomato,
Grilled Red Onion, Seasoned Fries

\$23



MEXICO ★★

Bandera Brewhouse Nachos

Crispy corn tortilla chips, tres quesos blend,
black bean and corn salsa, pickled jalapenos,
guacamole, sour cream, and pico de gallo

\$14

Add Mojo Pulled Pork - \$9 . Add Ropa Vieja - \$11



CANADA ★★

Beer Cheese and Bacon Poutine

Seasoned Fries, OG Lager Beer Sauce,
Applewood Bacon, Roast Beef Au Jus Gravy,
Fresh Green Onion

\$12

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CERVECERÍA

LA TROPICAL
ESTD 1888

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HAND HELDS

CORN TORTILLA STREET TACOS (2PCS) \$17

SIRLOIN STEAK

Chipotle Slaw

FISH

Seasonal

Black Bean Corn Salsa
Caribbean Slaw

PULLED MOJO PORK

Chipotle Slaw

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

BEER-BRAISED AND GRILLED BEEF HOTDOG SLIDERS (2PCS) \$15

Baked Bean and Beef Chili, Add OG Beer Sauce - \$2

CUBAN MEDIANOCHÉ \$18

Bolo Ham, Roasted Pork, Swiss Cheese, Pickles,
Yellow Mustard Aioli, Pressed Sweet Panini, Mariquitas

SMOKED CHICKEN SANDWICH \$19

Tropical Slaw, Chipotle Aioli, Mariquitas

1/2 LB CERTIFIED ANGUS BEEF TRIFECTA BURGER \$21

Ground Angus Brisket, Chuck, Short Rib,
Tamarind BBQ Ketchup, Brioche Bun, Mariquitas

ADD: CHEDDAR or SWISS CHEESE 1.5 • BACON 2.0

TAPAS

SEA SALT TOSTONES \$12

ADD

Shrimp \$12 • Pulled Mojo Pork \$9 • Ropa Vieja \$11 • Ceviche Del Mar \$15

TEQUENOS (5pcs) \$14

Guava Coulis

ROPA VIEJA EMPANADAS (2pcs) \$15

Chipotle Aioli

CEVICHE DEL MAR \$18

Mariquitas

CURRY JERK CHICKEN WINGS (5pcs) \$16 - (15pcs) \$44

Tamarind-Jerk Glaze

Mild or Spicy

LA TROPICAL SEARED TUNA TATAKI \$21

w/ Mango Sweet Pepper Salsa & Wasabi Aioli

YUCA CON QUESO (5 pcs) \$15

Cilantro Aioli

CHIPOTLE-AGAVE GLAZED BRUSSEL SPROUTS \$9

Dried Cherries, Pepitas

SMOKED JERKED BONELESS CHICKEN THIGHS \$20

Caribbean Slaw and Lime

5oz GRILLED CHURRASCO \$23

Mushroom Roasted Red Pepper Chimichurri, Yuca Fries

SIDES

CARIBBEAN SLAW \$8

SEASONED FRIES \$6

YUCA FRIES \$8

FRIED SWEET PLANTAINS \$7



DESSERTS

CHURROS (2pcs) \$10

Dulce De Leche

GUAVA CHEESECAKE \$10

Guava Coulis

KEY LIME BREAD PUDDING \$10

Key Lime Curd, White Chocolate,
Graham Cracker Crumble

VANILLA ICE CREAM \$6

Dulce De Leche

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