

VEZA SUR

BREWING CO

#HechaEnMiami

SPANGLISH LATIN LAGER 4.2% PINT: \$6

Inspired by our Latin roots, crisp and refreshing, perfect for a hot Miami day.

LA YUMA DARK LAGER 4.4% PINT: \$6

Very easy drinking, with a malty finish, you won't have just one!

CHOPP [SCHOH-PEE] 4.2%

A fresh and full bodied Brazilian tradition served ice cold with three fingers of thick foam that you can drink - literally! And the best part: they just keep on comin'. Choose between our Spanglish or La Yuma Chopp style!

CHOPP: \$4 EACH

PIM PAM POM POMEGRANATE SOUR 3.8% SNIFTER: \$7

A delectable treat that balances the sweetness of fresh pomegranate with the tartness of our house sour.

LULO SOUR 3.8% SNIFTER: \$7

A refreshing sour that surprises with a boost of fruity aromas. It starts fruity-sweet and then turns into a slightly tart and sour finish staying true to Lulo: a Colombian original.

LA PICANTE KEY LIME JALAPEÑO 4.9% SNIFTER: \$7

A traditional Gose brewed with sea salts and matured on Key Lime and fresh Jalapeño. It adds a little heat to this refreshingly tart sour.

MANGOLANDIA MANGO BLONDE ALE 4.8% PINT: \$6.50

Did you ever wake up from the sound of ripe mangos falling on your roof? This bright and sessionable Blonde Ale is Miami Summer in a pint.

STAY PEACHY MIAMI HEFEWEIZEN 6.3% PINT: \$6.50

A German classic with a peachy twist. Prost!

BAMBOLEO SANGRIA HIBISCUS MAIBOCK 6.5% PINT: \$6.50

A Maibock tuned up with an infusion of Hibiscus Sangria Tea. The herbal and fruity tea flavors brightly combine with the smooth lager character. An easy drinking summer cerveza. Olé!

MALAYERBA SESSION IPA 5.2% PINT: \$6.50

West Coast meets Latin America in this perfectly balanced IPA. The perfect introduction to the world of India Pale Ales!

TRIGO IPA 6.7% PINT: \$6.50

For IPA lovers: a hoppy and bitter IPA with a prominent aroma from Nugget, Citra and Galaxy hops. We added some wheat for extra mouthfeel and complexity.

NO RESERVATIONS MIAMI IPA 7.5% PINT: \$6.50

Love hop aroma, but not that lingering bitterness? This full bodied Miami IPA is for you! This beer has the brilliantly fresh nose of an IPA and is balanced by a full malt backbone. Yo quiero una ya!

TORONJIPA 7.5% PINT: \$7

Our Miami IPA matures on natural grapefruit picking up the unmistakable flavor of toronja. This refreshing juicy IPA is a must!

PER'LA COFFEE PORTER 5.6% PINT: \$6.50

Our traditional porter, cold-infused with a custom blend of medium and dark roasted Brazilian coffee. Its rich and smooth roast flavor will have you ditching your afternoon cafecito.

BELGIAN GATOR ALE 9.2% SNIFTER: \$7

Handle with care! Don't be fooled by its bright golden color and delicate aromas of fruit and spices. Before you know it, you'll be its prey...

ARROZ CON MANGO 10.8% SNIFTER: \$7

What happens when you brew with rice flakes, mango, ginger and habanero? Our Cuban friends would call that un Arroz con Mango. Try this aromatic Strong Ale with a warming aftertaste.

LA CURITA IMPERIAL STOUT 10.2% 1/2 SNIFTER: \$8 SNIFTER: \$15

This tasty imperial stout was brewed with molasses and dark malts, aged for 10 months in bourbon barrels and finished off with whole madagascar Vanilla beans. Que mas quieres?

TREMENDO ARROZ CON MANGO 11.7% 1/2 SNIFTER: \$8 SNIFTER: \$15

What happens when you brew with rice flakes, mango, ginger, habanero AND age it 12 month in Añejo Tequila Barrels? Se armo un Tremendo Arroz con Mango! Try this complex and fruity Strong Ale.

OTHER LOCAL BEER \$6 - \$9

Rotating guest taps throughout the year.

TASTING FLIGHT \$10

Don't know what you're in the mood for? Sample 4 of our beers and embark on an adventure!

BEER COCKTAILS

MANGOÑO \$9

Arroz con Mango mixed with fresh Florida Citrus, house made Ancho Pepper Reduction, Mango, and Rosemary.

SHOOT THE MOON \$9

Lulo Sour mixed with Fresh Florida Citrus, House Brewed Campari, and Mint.

QUE PIÑA REFAJO \$9

Inca Cola Orgeat, shaken with muddled pineapple, and lime. Topped with No Reservations IPA.

BALSELITO \$11

Ironbeer and Ruby Red Reduction, Aztec Chocolate Bitters, cinnamon, cocoa nips, Topped with La Curita Imperial.

CAFE CON FLAN \$2

Our tasty Coffee Porter combined with our favorite dessert: flan. We top off this 5oz shooter with our flan foam. A shot of deliciousness!

MICHELADAS MADE WITH SPANGLISH

Chelada \$7

House or Seasonal Michelada \$8

NON-ALCOHOLIC DRINKS

House or Oscar's Guava Lemonade \$4

Sodas or Bottled Water \$4