

# 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 AMBER 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

**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.

**LA SUPER PACHANGA APRICOT BLONDE ALE** 4.8% PINT: \$6.50

Do you remember all of your birthdays? Neither do we. This is a birthday beer to remember! A refreshing one with our favorite fruit: albaricoque. Listo para la pachanga?

**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!

**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 GOSE** 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.

**VEZAYUNO SOURDOUGH BREAKFAST ALE** 5.5% SNIFTER: \$7

Why not bring the bakery and breakfast into the brewery. All good things are fermented anyway. This experimental sourdough brew combines traditional breakfast cereals with a sour. True liquid breakfast in a pint!

**STAY PEACHY MIAMI HEFEWEIZEN** 6.3% PINT: \$6.50

A German classic with a peachy twist. Prost!

**MALA YERBA 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!

**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!

**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?

**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.

**OTHER LOCAL BEER** \$6 - \$9

Rotating guest taps throughout the year.

**TASTING FLIGHT** \$12

Don't know what you're in the mood for? Sample 4 of our beers and embark on an adventure! Barrel-Aged Beers are available for an additional \$4 each. Add our Cafe Con Flan Beer Shooter for \$2.

## BEER COCKTAILS

**REMOLACHA-CHA** \$9

Can you feel the Beet? ToronjIPA shaken with fresh Florida citrus, house made beet reduction and tarragon.

**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.

**VIBRAS** \$10

Kaffir lime reduction shaken with fresh lemon juice and ginger, topped with Stay Peachy Miami.

**CAFE CON FLAN** \$3

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
- Sofrito Michelada \$8
- Faux-Rizo Michelada \$8

*Completa tu Chelada o Michelada con Chorizo y Queso for \$1*

## NON-ALCOHOLIC DRINKS

- House or Oscar's Guava Lemonade \$4
- Sodas or Bottled Water \$4