

# Tropical Life



PEOPLE  
JANEL JACKSON  
CANCELS CONCERT  
AGAIN, 3C



CHARLES TRAINOR JR. ctrainor@miamiherald.com

Owner Carlos Padron, 50, left-center, and Matthew Weintraub, 27, right-center, with their crew at The Tank Brewing Company. The company was founded by cigar aficionado Padron and young head brewer Weintraub, formerly of FIU's brewing program.

## A FORK ON THE ROAD

### Spanish restaurant, market, bakery and deli — all in one



BY LINDA BLADHOLM  
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You'll feel like you're in a Spanish market at Brisa de España (breeze of Spain). On one side, there's a restaurant, with a decorative wrought iron archway and scrolled iron wall panels hung with ceramic plates glazed with cathedrals, windmills and Don Quixote characters.

On the other side there is a market. In between are deli cases filled with grouper ceviche, prepared salads and olive oil and vinegar marinated olives, *boquerones* (white anchovies), octopus, artichoke hearts and roasted red pepper strips. Whole cured Serrano ham legs dangle above the cases.

Another holds cakes, mousses, flan cheesecake, rice pudding and fruit tarts.

There's fresh baked *pan con chorizo* with bits of spicy sausage and the house *campesino*, a crusty country loaf.

Spanish imports in the market range from paella pans and

SEE BRISA DE ESPAÑA, 8C



LINDA BLADHOLM

Breaded and fried baby squid, Spanish charcuterie and Manchego cheese and garlic.

# Wynwood West?

Three new craft-beer breweries are opening in western Miami-Dade

An upcoming brew pub is visible from the Palmetto Expressway

Doral will have three neighboring breweries to sample craft beer.

BY CARLOS FRIAS  
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An orange Abraham Lincoln riding an old-timey bicycle peeks over rush-hour traffic on Bird Road and catches your eye from the east side of the Palmetto Expressway with one bold, mouth-watering word against the jet-black building: "Brewery."

Down there, at the entrance to the Bird Road City District on South West 1st Street, the small, dark owners of Lincoln's Beard Brewery sweat

through their T-shirts amid wet paint and polyurethane vapors wafting through the open doors as they put the finishing touches on their shared dream.

"Miami's neighborhood brew pub. That's what we want to be," said head brewer John Falco, one of six owners — most of them ex-military at Doral's U.S. Southern Command — who are betting on beer. "This is my dream."

Like Lincoln's Beard, whose orange-and-yellow logo is newly visible above western Miami-Dade, lovers of craft beer — the buzzword for artisanal beer brewed locally in small batches — are moving west to chase that dream.

Three new breweries will come online west of Miami International Airport this year to brew beer in the communities where more Miamians are moving. They will join two in Doral, the third-fastest growing U.S. city: firmly established MIA Beer Company and Biscayne Bay Brewing, whose

long-awaited tasting room where beers can be sampled as you would in a bar is set to open in east Doral in early May.

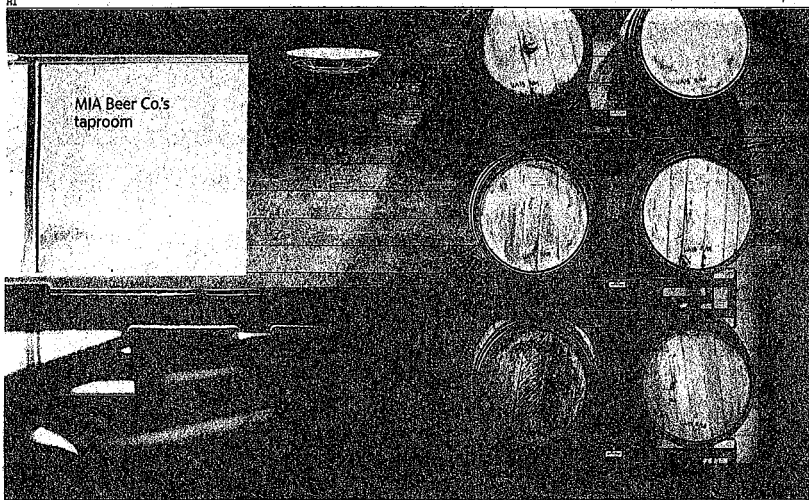
"The market is ready, and it's growing," said Jose Mallea, founder of Biscayne Bay, which has been brewing and distributing beer in Miami-Dade and Broward counties since setting up in Doral in September 2014.

Until now, Wynwood, where there are three breweries within a mile of one another, has been the place to be for beer. But as real-estate prices soar to more than \$50 and \$60 a square foot in that area, those interested in brewing in large, industrial spaces are looking to Doral, western Miami and Kendall, where rents can be as low as \$8 to \$12 a square foot.

Even Wynwood's best-known breweries are looking to set up full-scale breweries outside of their neighborhood as they are squeezed by rents and space

SEE BREWERIES, 4C





NIKKO AZAN

If You Go

Three new breweries are set to open west of the Miami International Airport this year. A closer look at each one:

LINCOLN'S BEARD BREWING

Who they are: Six partners, most ex-military and Department of Defense contractors who met at Doral's U.S. Southern Command, went in equally to help bring brewer John Falco's beers to the masses. "We don't just love the beer because he's our buddy. It's some of the best beer I've ever had," partner Scott Duarte said.

What's on tap: Falco will offer four flagship beers and rotate a host of varieties. The four staples will be: Nunchuk Skills, an American wheat ale with sweet orange peel; Avenge Me, an easy-drinking Irish red-ale; P. Swayze India Pale Ale with flora hops; Witch King imperial stout, at a strong 9 percent alcohol by volume.

Why it's special: Since they are not going to distribute, Lincoln's Beard can experiment with brewing many varieties and styles of beer, from fruity Belgians to dark, rich stouts and even whiskey-barrel-aged beers they can offer only at the brewery.

Info: 7360 SW 41st St., Miami; lincolnsbeardbrewing.com

THE TANK BREWING

Who they are: Carlos Padron, a University of Miami lawyer who handles the Plasencia Group cigar empire, teamed up with Matt Weintraub, who helped establish a state-of-the-art brewing program at Florida International University. Weintraub brews true-to-style beers that have made him one of the most respected young brewers in Miami.

What's on tap: Tank will start with three flagship beers: La Finca Miami, a Belgian wheat saison with fruity notes and a clean dry finish; Freedom Tower Amber, a malty amber ale with clear caramel and toffee flavors; Tank IPA, their take on a floral, pleasantly bitter India Pale Ale.

Why it's special: When The Tank taproom opens this summer, they will be the first in Miami to offer a cigar bar, redolent in cedar and leather chairs.

Info: 5100 NW 72nd Ave, Bay A1, Miami; thetankbrewing.com

SPANISH MARIE BREWING

Who they are: Alberto Cespedes enlisted two longtime Miami friends, including Jaime Medina, who cut his teeth as an assistant brewer at Coral Gables' Titanic Brewery. Their goal is to make their beer available in local bars and restaurants first before opening a tasting room in the fall.

What's on tap: Spanish Marie isn't afraid of bringing big, different flavors. The beers that put them on the map were the fruity and fragrant King Charlie's passion-fruit Hefeweizen, made with locally grown Marjuca passion fruit; 1929 Coffee Porter; and 3'N'Out American pale ale, a citrusy beer.

Why it's special: Spanish Marie will pair many of its beers at the brewery, with a host of confections, chocolates and candies on-site. The taproom will have a speakeasy vibe harkening back to secret, Prohibition-era drinking rooms.

14241 SW 120th St, #109, Kendall; instagram.com/spanishmarie

for Kendall residents who don't want to travel to Wynwood or even Doral for quality, locally made beer.

"We want to cater to people who don't want to drive an hour when they want to get a beer," he said.

Lincoln's Beard will brew only for its patrons in-house at its brewery under the bright orange sign visible from Bird

Road. Proprietors envision a relaxed bar environment, with live music in the beer garden out back where locals can duck out of rush hour into happy hour. Kendall's Tacos & Tattoos Mexican restaurant will have a permanent outpost at the brewery.

Florida craft breweries produce more than 35 million gallons of beer a year, according to the Brewers Association — enough to fill Lolita's tank at the Seaquarium 70 times.

And now, craft-beer drinkers will have more options available in their own Miami neighborhoods.

"We want to integrate fully into the community," Falco said.



FROM PAGE 1C BREWERIES

constraints. J. Wakefield Brewing is looking to build a brewery for production only that would make it the largest south of Tampa's Cigar City Brewing and twice as big as Oakland Park's Funky Buddha Brewery — capable of brewing a massive 45,000-50,000 barrels of beer a year, founder Johnathan Wakefield said. And Wynwood's eponymous brewery, Wynwood Brewing, is looking to be brewing in a large-scale brewery by the end of next year. Their breweries in Wynwood will be more like storefronts where they can experiment with smaller

batches of beer. From Wynwood to the west, the golden beer rush is clearly well under way. Each brewery has its own style and character, most with a tasting room that acts as a lounge. Food is often available through food trucks or, increasingly, in-house kitchens. Dropped right between Miami Springs and Doral, The Tank Brewery's beers will be available in local restaurants and bars in less than two weeks, said founder Carlos Padron, 50, whose day job of handling operations for the Plasencia Group's cigar import and sales dovetails

perfectly with his new endeavor. The Tank's tasting room, which is still a study in concrete dust and outlines of future bars on Milam Dairy Road just south of Southwest 58th Street, will have a cigar bar inside when it opens this summer. Wedged between warehouses, The Tank and other breweries work to make their tasting rooms destinations. Padron stole away head brewer Matthew Weintraub, 27, from Florida International University, where he was an adjunct professor in the hospitality school, teaching beer-making at the school's state-of-the-art brew lab. Soon, they'll be able to make more than 9,300 gallons of beer a month at

the Tank. "I just want people to enjoy the beer," said Weintraub, whose first offering will be a saison, a so-called farmhouse style with a floral aroma and crisp finish like brut champagne. Whereas some might see competition, local brewery owners have seen that more craft breweries helps educate non-beer drinkers and those who only know the mass-market, pale, yellow beers such as Budweiser, Heineken and Miller. "I welcome it with open arms," said MIA Beer founder Eddie Leon, whose taproom fills up nightly for happy hour with locals. "No two breweries are going to make the same beer, and each taproom provides a different experience. We all do something unique." Across from the Tamiami Airport in Kendall, Alberto Cespedes teamed up with two longtime friends, including Jaime Medina, an assistant brewer at Miami's long-running Titanic Brewery in Coral Gables, to build Spanish Marie Brewing. The company expects to begin distributing its beers in July. Spanish Marie, whose tasting room is expected to open in the fall, will have the feel of a hidden speakeasy, Cespedes said. He said he hopes it will become a local watering hole

Advertisement for 'ACTIVE IN KOMUNS' featuring a circular logo with 'ACTIVE IN KOMUNS' and 'Mind & Body | Miami'. The main text reads 'ACTIVE IN KOMUNS' and 'PRESENTED BY KOMUNS FamilyMatters'. Below it, it says 'A Unique Family Event to Keep Minds & Bodies Active' and 'Sunday, April 17 - 11am to 3pm'.

Advertisement for 'DRAGON GATE Authentic Chinese Restaurant'. It includes the text: 'We have been in business since 1992. Family owned and operated. Dragon Gate would like to thank all of their existing customers for their support and welcomes those new to the area to see why we were voted Best Chinese Restaurant in Pembroke Pines.' It also lists phone numbers, address, website, and hours of operation.

Advertisement for 'CAFÉ' featuring a stylized logo with the word 'CAFÉ' and a graphic element.