

# Breakfast Menu



## Choice of

### HOMEMADE BREAD BASKET

Banana bread, corn bread, squash bread, and *pañuelo*

### PLATO DE FRUTAS

Local tropical and seasonal fresh fruits

---

### HOMEMADE GRANOLA

Tasty and healthy home-made mix of wholegrain oats and nuts, served with natural yogurt and fresh fruits

### BREAKFAST WRAP

Mushrooms, spinach, Turrialba cheese, ripe bananas and scrambled egg whites wrapped in a flour tortilla, served with guacamole and pico de gallo

### EGGS AND BACON

Two eggs cooked to order, crispy bacon, and homemade white or wholewheat toast, served with our seasonal fruit jelly. Extras: gallo pinto or Turrialba cheese

### TICO BREAKFAST

Gallo pinto, eggs cooked to order, Turrialba cheese, caramelized ripe banana, avocado, and homemade corn tortillas

### PANCAKES

Choose your topping between blackberry-macadamia, banana-cashew or mango-coconut, with homemade coconut-orange or guava-cinnamon syrup. Extras: eggs to order, bacon

### FRENCH TOAST

Thick homemade French toast served with passionfruit syrup and fresh fruit

### GARDEN OMELETTE

Caramelized onions, bell peppers, mushrooms, spinach and local goat cheese, served with crispy potato croquettes. Upon request: egg whites only

### LAPA STYLE EGGS BENEDICT

Two poached eggs with roast beef, spinach, and onions, served on homemade corn muffins, topped with our chipotle sauce and clarified butter

---

## Chef's Specialties

# Lunch Menu



## Salads & Starters

### SUMMER SALAD

Colorful combination of cherry tomatoes, avocado, oven-baked tiquisque, white beans and goat cheese, on a bed of mixed lettuce. Served with basil vinaigrette

### CRISPY CHICKEN SALAD

Grilled or breaded free-range chicken breast, with quinoa, avocado, cherry tomatoes and zucchini, on a bed of basil, mint and arugula. Served with balsamic vinegar dressing

### GREEN GAZPACHO

Chilled soup with basil, kale, avocado, spinach and citrus flavors, served with crispy croutons

### TROPICAL FISH SALAD

Catch of the day, grilled or breaded, with mango, house cabbage relish, sliced radish, carrot and hearts of palm on a bed of mixed greens, served with tropical fruit dressing

## Main Courses

### PORK RIBS

Oven-baked pork ribs in a demi-glace jus, served with rustic potatoes

### COSTA RICAN CASADO

Choose between grass-fed rib eye, catch of the day or chicken breast, each accompanied with rice, black beans, ripe banana and salsa criolla

### LEMONGRASS CHICKEN

Grilled free-range chicken breast, served with a peanut and lemongrass sauce, accompanied with sautéed vegetables and white rice

### MACADAMIA-CRUSTED CATCH OF THE DAY

Served with caramelized sweet potatoes and a mango-jalapeño relish

### LAPA RÍOS BURGER

170 grams of premium beef, with cheddar, caramelized mushrooms and sautéed onions. Accompanied with fried sweet potato sticks and herb aioli

### GARDEN PENNE PASTA

Tossed with basil pesto and served with roasted zucchini and sautéed mushrooms

# Lunch Menu



## Salads & Starters

### MANGO GAZPACHO

Chilled soup with mango and a hint of ginger, served with grilled pineapple, watermelon and radish slices

### FRESH HOUSE SALAD

Hearts of palm, mango, pejibaye and beets, on a bed of mixed greens, served with balsamic glaze, olive oil and honey

### BEET SALAD

Chef's favorite! Beet slices, sautéed spinach and cashews, with a touch of natural yogurt and cardamom. Served with passionfruit dressing

### COSTA RICAN CEVICHE

Fresh seabass pieces, bell peppers, red onions, hearts of palm and mango, marinated in lime juice and served with patacones

---

## Main Courses

### PORK SUB

Smoked pork loin served on toasted homemade bread with tamarind sauce, fresh tomato, and purple cabbage-arugula relish. Chips of the day with fresh herb aioli and chile panameño aioli

### STUFFED CHICKEN BREAST

Chicken breast stuffed with zucchini, red onion, fried ripe plantain, bacon and a pinch of jalapeño chili, served with sweet potato

### FISH TACOS

Grilled fish filet, avocado and red cabbage salad, served on homemade corn tortillas with pineapple and passionfruit dressing

### CATCH OF THE DAY WITH CRUDITÉS

Grilled and served on a bed of julienne zucchini, carrots and mango, with a clarified butter sauce

### VEGETABLE SPAGHETTI PASTA

Spaghetti with seasonal sautéed vegetables and pomodoro sauce. Add: grilled chicken or sliced beef

### COSTA RICAN CASADO

Choose between grass-fed rib eye, fish filet or chicken breast, each served with rice, black beans, ripe plantain and criolla salad

---

## About Sustainability

Clear blue oceans, lush rainforest, abundant wildlife, pristine beaches - this is Costa Rica! Here at Lapa Rios, we know that our greatest resource is the bounty of Costa Rica and that this is also our greatest responsibility.

All of our produce is fresh and locally grown. The chicken we serve is hormone-free, the beef is grass-fed and the seafood is sustainably caught. We know that what makes our food and beverage program sustainable is also what makes it delicious.

We believe it is our responsibility to preserve Costa Rica. Look around and you won't see plastic bottles or disposable straws. 'Pura vida' is not just lip service here- it's our way of life. We hope that you will embrace this philosophy of ours during your stay at Lapa Rios.

## Our Involvement

We are pioneers in the implementation of the Dock-to-Dish program in Central America, the original Community Supported Fishery program.

Dock-to-Dish directly connects our chefs to artisanal fishermen through a unique cooperative program. Dock-to-Dish fishermen provide us with only the most local, abundant and sustainable seafood, delivered directly from their boats.



## Acerca de la Sostenibilidad

Oceáno azul, exuberantes bosques y vida salvaje, playas hermosas - esto es Costa Rica. Aquí en Lapa Rios sabemos que nuestro más grande recurso es la biodiversidad, pero también representa nuestra más grande responsabilidad.

Trabajamos únicamente con ingredientes frescos y locales. El pollo que servimos es libre de hormonas, la carne es de pastoreo, y los pescados y mariscos son responsablemente capturados. Sabemos que lo que hace a nuestro programa de alimentos y bebidas sostenible, es también lo que hace que nuestros productos sean deliciosos.

Es nuestra responsabilidad conservar a Costa Rica pristina. Si observa a su alrededor no encontrará botellas de plástico o pajillas desechables. 'Pura Vida' no es solo una frase, sino un estilo de vida. Esperamos que usted abrace nuestra filosofía durante su estadía en Lapa Rios.

## Nuestro Compromiso

Somos pioneros en la implementación del programa Dock to Dish en América Central, un sistema de pesca responsable operado por las comunidades locales. Dock to Dish conecta a nuestros Chefs directamente con los pescadores artesanales, a través de un programa cooperativo único. Así mismo, nos provee los productos pesqueros más locales, abundantes y sostenibles, de los botes directamente a nuestras cocinas.



# Dinner Menu

## Menú de Cena

## Salads

### ARUGULA SALAD

Arugula, red onion, orange wedges, mango slices and grilled zucchini dressed with balsamic vinegar. Add: catch of the day or grilled chicken

### GARDEN SALAD

Mixed greens, avocado, cherry tomatoes, roasted sweet corn and pejibaye, served with tropical fruit or basil dressing

---

## Soups & Starters

### OSA STYLE ROASTED VEGETABLE SOUP

Locally inspired soup made from oven-roasted vegetables, served with croutons and a touch of dill oil

### SOPA NEGRA

Our traditional black bean soup, served with a poached egg, local sour cream and cilantro

### EGGPLANT PARMESAN

Eggplant slices breaded with parmesan cheese, deep fried and served with a fresh tomato sauce

### TEXTURES OF MUSHROOM

Grilled portobello, crispy porcini and breaded champignon in a porcini sauce, accompanied with grilled vegetables

---

## Main Courses

### LAPA RIOS GNOCCHI

Homemade yucca gnocchi with pejibaye sauce, grilled vegetables and parmesan cheese

### GRASS-FED TENDERLOIN OR FLANK STEAK

Free-range beef cuts, grilled and accompanied with fried yucca sticks, grilled vegetables, and a garlic and parsley dressing

### CARIBBEAN CHICKEN BREAST

Juicy grilled chicken breast served in a fresh tomato and coconut milk sauce, accompanied with mashed yucca and sautéed mini-vegetables

### CATCH OF THE DAY

Prepared to your taste. Sides: baked potato, white rice, sweet potatoes or grilled vegetables. Sauces: White wine, coconut-curry, garlic-parsley or rustic tomato

---

## Ensaladas

### ENSALADA DE ARÚGULA

Mezcla fresca de hojas de arúgula con gajos de naranja, láminas de mango, cebolla morada, zuquini a la parrilla, y servido con pintura de aderezo balsámico. Extras: pesca del día o pollo a la parrilla

### ENSALADA DE LA HUERTA

Combinación de lechugas mixtas, aguacate, tomate cherry, maíz rostizado, pejibaye y aderezo de frutas tropicales ó de albahaca

---

## Sopas y Entradas

### SOPA DE LA OSA

Deliciosa sopa de vegetales rostizados, inspirada en la Península de Osa. De textura cremosa y sabores mágicos, servida con crotones y toques de aceite de eneldo

### SOPA NEGRA

Tradicional sopa costarricense de frijoles negros, servida con huevo escalfado y tintes de natilla y culantro coyote

### BERENJENA A LA PARMESANA

Rodajas de berenjena arrebozadas con queso parmesano y servida sobre una salsa de tomates frescos y aderezo de yogurt con limón

### TEXTURAS DE HONGOS

Portobello grillado, porcini crujiente y champiñón empanizado en salsa de hongo porcini, acompañado de vegetales grillados

---

## Platos Fuertes

### ÑOQUIS DE LA CASA

Pasta de yuca preparada en nuestras cocinas, y presentada en salsa de pejibaye, vegetales grillados y queso parmesano

### LOMITO O ENTRAÑA

Elegantes cortes de carne de res, 100% de libre pastoreo, preparados a la parrilla y acompañados de bastones de yuca frita y vegetales a la parrilla, servido con aderezo de ajo y perejil

### POLLO DEL CARIBE

Jugosas pechugas de pollo terminadas en parrilla, bañadas en salsa de tomates frescos y leche de coco, acompañadas de puré de yuca y mini-vainicas salteadas

### PESCA DEL DÍA

Servido a su gusto. Guarniciones: papa al horno, arroz blanco, bastones de camote o vegetales a la parrilla. Salsas: salsa de vino blanco, coco-curry, ajo-perejil o tomate rústico

---

## About Sustainability

Clear blue oceans, lush rainforest, abundant wildlife, pristine beaches - this is Costa Rica! Here at Lapa Rios, we know that our greatest resource is the bounty of Costa Rica and that this is also our greatest responsibility.

All of our produce is fresh and locally grown. The chicken we serve is hormone-free, the beef is grass-fed and the seafood is sustainably caught. We know that what makes our food and beverage program sustainable is also what makes it delicious.

We believe it is our responsibility to preserve Costa Rica. Look around and you won't see plastic bottles or disposable straws. 'Pura vida' is not just lip service here- it's our way of life. We hope that you will embrace this philosophy of ours during your stay at Lapa Rios.

## Our Involvement

We are pioneers in the implementation of the Dock-to-Dish program in Central America, the original Community Supported Fishery program.

Dock-to-Dish directly connects our chefs to artisanal fishermen through a unique cooperative program. Dock-to-Dish fishermen provide us with only the most local, abundant and sustainable seafood, delivered directly from their boats.



## Acerca de la Sostenibilidad

Oceáno azul, exuberantes bosques y vida salvaje, playas hermosas - esto es Costa Rica. Aquí en Lapa Rios sabemos que nuestro más grande recurso es la biodiversidad, pero también representa nuestra más grande responsabilidad.

Trabajamos únicamente con ingredientes frescos y locales. El pollo que servimos es libre de hormonas, la carne es de pastoreo, y los pescados y mariscos son responsablemente capturados. Sabemos que lo que hace a nuestro programa de alimentos y bebidas sostenible, es también lo que hace que nuestros productos sean deliciosos.

Es nuestra responsabilidad conservar a Costa Rica pristina. Si observa a su alrededor no encontrará botellas de plástico o pajillas desechables. 'Pura Vida' no es solo una frase, sino un estilo de vida. Esperamos que usted abrace nuestra filosofía durante su estadía en Lapa Rios.

## Nuestro Compromiso

Somos pioneros en la implementación del programa Dock to Dish en América Central, un sistema de pesca responsable operado por las comunidades locales. Dock to Dish conecta a nuestros Chefs directamente con los pescadores artesanales, a través de un programa cooperativo único. Así mismo, nos provee los productos pesqueros más locales, abundantes y sostenibles, de los botes directamente a nuestras cocinas.



# Dinner Menu

## Menú de Cena

## Salads

### BLACK BEANS & SWEET POTATO SALAD

Black beans, baked sweet potato cubes, red onion, sweet peppers and cilantro with a lightly spicy dressing

### RED QUINOA SALAD

Quinoa with mango, peppermint, kalamata olives, onion and microgreens. Crisp & fresh

---

## Soups & Starters

### GREEN PLANTAIN CEVICHE

Fresh recipe from the coasts of the Golfo Dulce. Green plantain pieces, marinated in lemon juice and spices

### CORN & MUSHROOM SOUP

Delicious white and porcini mushroom soup, served with dill oil and topped with corn

### CAULIFLOWER SOUP

Creamy and smooth cauliflower soup, seasoned with curry

### OVEN-BAKED TOMATO

Pear tomato stuffed with tiquisque and shredded beef, baked with mozzarella cheese au gratin and served with a fresh tomato sauce

---

## Main Courses

### RIB EYE OR FLANK STEAK

Free-range grilled beef cuts served with fried yucca, grilled vegetables, and topped with a garlic and parsley dressing

### TAMARIND GRILLED CHICKEN BREAST

Juicy grilled chicken breast, served with mixed greens, mashed potatoes and tamarind sauce

### EGGPLANT LASAGNA

Freshly baked eggplant slices in white sauce and fresh tomatoes, with parmesan cheese au gratin

### CATCH OF THE DAY

Served to your taste. Sides: baked potato, white rice, sweet potatoes or grilled vegetables. Sauces: white wine, coconut-curry, garlic-parsley or rustic tomato

---

## Ensaladas

### ENSALADA DE FRIJOLES NEGROS Y CAMOTE

Frijoles negros, cubos de camote al horno, cebolla morada, chile dulce y culantro y aderezo de ají con punto ideal de picante

### ENSALADA DE QUINOA ROJA

Semillas de quinoa con mango, aceitunas kalamata, hierbabuena, cebolla, chile dulce y microgreens

---

## Sopas y Entradas

### CEVICHE DE PLÁTANO VERDE

Fresca receta de las costas del Golfo Dulce, a base de plátano verde marinado en jugo de limón y especias

### SOPA DE MAÍZ Y HONGOS

Sopa caliente a base de hongos blancos y porcini procesados, servido con una corona de maíz rostizado, hongo blanco en dados y toques aromáticos de aceite de eneldo

### SOPA DE COLIFLOR

Creмосa sopa de coliflor sazonado con curry

### TOMATE RELLENO

Tomate relleno de picadillo de tiquizque y carne mechada, cubierto de queso mozzarella y gratinado al horno, servido sobre una salsa de tomates frescos

---

## Platos Fuertes

### DELMÓNICO O ENTRAÑA

Elegantes cortes de carne de res a la parrilla, 100% de libre pastoreo, acompañados de bastones de yuca frita y vegetales a la parrilla, servido con aderezo de ajo y perejil

### POLLO AL TAMARINDO

Jugosa pechuga de pollo a la parrilla, servida con lechugas mixtas, puré de camote y bañada con salsa de tamarindo

### LASAÑA DE BERENJENA

Frescas láminas de berenjena horneadas bañadas con salsa blanca y de tomates frescos, gratinada con queso parmesano

### PESCA DEL DÍA

Servido a su gusto. Guarniciones: papa al horno, arroz blanco, bastones de camote o vegetales a la parrilla. Salsas: salsa de vino blanco, coco-curry, ajo-perejil o tomate rústico

---

# Wine List



**By the Glass**

## White

CALLIA ALTA PINOT GRIGIO	\$ 8
LAPOSTOLLE CASA SAUVIGNON BLANC	\$ 9
D'ALAMEL LAPOSTOLLE CHARDONNAY	\$10

## Red

TOMERO MALBEC	\$ 9
PORTILLO MERLOT	\$ 9
LAPOSTOLLE CASA CABERNET SAUVIGNON	\$11

## Rosé

CRIOS DE SUSANA BALBO MALBEC	\$ 8
------------------------------	------

## Sparkling

FIN DEL MUNDO ESPUMANTE	\$12
-------------------------	------

---

FIN DEL MUNDO CHARDONNAY	\$40
--------------------------	------

Patagonia – Argentina

Fresh Chardonnay of intense yellow color and greenish tones, fruity and tasteful, balanced acidity and long finish

SALENTEIN CHARDONNAY	\$44
----------------------	------

Valle de Uco, Mendoza - Argentina

Bright yellow, notes of white flowers, tropical and citrus fruits, long end and natural acidity, the barrel gives it creamy touches

LOS VASCOS SAUVIGNON BLANC	\$35
----------------------------	------

Valle de Casablanca – Chile

Pale yellow color with greenish reflections, aromas of melon, green apple, herbs. Good structure and citrus finish

WILLIAM COLE SAUVIGNON BLANC	\$32
------------------------------	------

Valle de Casablanca – Chile

Variety of aromas such as peach, asparagus and green pepper. Persistent, medium bodied and refreshing. On the palate the juicy and mineral acidity intermingles with the fruit and the herbaceous touches

**White**

CALLIA ALTA PINOT GRIGIO	\$28
--------------------------	------

Valle de Tulum – Argentina

Intense aromas of white flowers and peaches, balanced and smooth palate with notes of tropical fruits and jasmine

---



**Red**

LAPOSTOLLE GRAND SELECTION MERLOT Valle de Colchagua - Chile Intense ruby red color, with aromas of red and black fruits, notes of fresh herbs, and touches of pepper. Medium to full bodied	\$42
WILLIAM COLE PINOT NOIR Valle de Casablanca - Chile Red, translucent and shiny. Aromas with notes of blackberry, cherries and some spices. Round with very soft tannins, rich acidity, juicy and fresh	\$42
CASA LAPOSTOLLE CARMENERE Valle del Rapel - Chile 88% Carmenere, 12% Syrah Intense violet color, notes to black fruits, cranberries and fresh rosemary, ripe tannins and fresh acidity. Medium to full bodied	\$40
RAYUN CABERNET SAUVIGNON Valle del Rapel – Chile Aroma of cloves and moss, with elegant tannins and persistent finish	\$45
FIN DEL MUNDO MALBEC Patagonia - Argentina Deep red color with violet reflections. Floral aromas with notes of plum, chocolate, tobacco and vanilla. In the mouth it is balanced, and of good volume, rich acidity and long finish	\$45
LOS VASCOS GRAND RESERVE CABERNET SAUVIGNON Valle de Casablanca - Chile Assamblage: 85% Cabernet Sauvignon, 5% Carmenere, 5% Syrah, 5% Malbec A testament to the elegance and subtlety of Chilean wines. Great complexity and persistence of aromas, black and red fruit, bay leaves and pepper. Dense, harmonious and full bodied	\$56

---

**Sparkling**

BOLLINGER SPECIAL CUVEÉ Champagne – Francia Elegant, golden colors and fine bubbles. Aromas of sweet ripe fruit and spices with touches of almond	\$142
FIN DEL MUNDO Patagonia – Argentina From the southernmost city in the world. Salmon colored with copper reflections. Fine, abundant bubbles with a white, persistent crown	\$52

---

**Dessert Wine**

CASA SILVA LATE HARVEST GEWURZTRAMINER 375ml Colchagua Valley – Chile This late-harvest wine offers floral aromas combined with notes of grapefruit and candied oranges, in the mouth it is round, of great body, good acidity and notes in orange peel, pleasant and very long finish	\$28
--	------

---



# Dessert Menu

## MANGO MOUSSE

Delicious mango cream served with dried mango flakes

## FRUIT SALAD

Mix of fresh tropical and seasonal fruits

## GRANITA

Tropical fruits frozen and blended to an almost slushie consistency

## ICE CREAM CAKE

Traditional roll of spongy muffin and vanilla ice cream with mango and passionfruit

## FLIPPED PINEAPPLE CAKE

Spongy baked vanilla cake, prepared with brown sugar, rum and pineapple, “flipped” over on the plate and served with vanilla ice cream

---



# Dessert Menu

## FRUIT TART

Glazed fruits served on served in a flour and butter tart base

## PINEAPPLE AND CARROT CAKE

Fresh pineapple and grated carrot cake, served with vanilla ice cream

## VANILLA 'NATILLA'

A creamy vanilla dessert made with egg yolk, milk and sugar, served with mango chips

## COCONUT FLAN

Traditional creamy coconut dessert served chilled

## CHOCOLATE BROWNIE

Rich chocolate brownie with crunchy macadamia nuts, served with vanilla ice cream

## PASSIONFRUIT CHEESECAKE

Our favorite! Creamy and tropical with a sweet cookie base

---

# Bocas Menu (Snacks)



'Bocas' is the Spanish word for a snack or little portion of food you can get in bars to accompany your drink.

## TICO TASTING PLATTER (to share)

Homemade corn tortillas accompanied with green plantain and heart of palm picadillo, guacamole, pico de gallo and ground black beans. Choose between pork loin or chicken breast

## TRIO OF EMPANADAS

Cheese, beans, and green plantain-heart of palm picadillo, served with a herb sauce and a spicy house sauce

## CHIFRI-LAPAS

Typical Costa Rican dish with crispy pork pieces, white rice, ripe beans, pico de gallo and avocado

## VEGGIE CEVICHE

Squash, hearts of palm, pejibaye, red onion and avocado, marinated in lime juice and soy sauce, served with patacones

## COSTA RICAN CEVICHE

Too good to miss! Fresh seabass pieces marinated in lime juice, served with avocado, hearts of palm and mango, with a green plantain patacón

## SOPA NEGRA DE LA OSA

Our traditional black bean soup, served with a poached egg, local sour cream and cilantro. Add pulled pork

## LAPA RÍOS CHIPS

Chips of the day, served with guacamole and pico de gallo

Available from 11:30 am to 6:00 pm



# Kid's Menu



## PB&J HOMEMADE SANDWICH

Homemade fruit jelly and peanut butter sandwich, served with green salad, grilled veggies or tropical fruit cubes

## CRISPY TOFU

Deep fried tofu with white rice and steamed broccoli

## OSA BURRITO

Wheat flour tortilla filled with grilled free-range chicken breast or fresh fish filet, mashed black beans and cheddar cheese, served with guacamole, pico de gallo, and a choice of green salad or fresh fruits

## MATAPALO'S FISH OR CHICKEN FINGERS

Breaded fish or chicken sticks, served with sweet potato fries or fruits

## HOWLER QUESADILLA

Flour tortilla with grilled free range chicken breast or fresh fish filet, cheddar cheese and black beans, accompanied with guacamole and pico de gallo, and a choice of green salad or fresh fruits

## LAPA'S MINI BURGER

100% ground beef mini-burger or cheeseburger served with sweet potato fries and a choice of grilled veggies or fresh fruits

## LAPASTA RIOS

Penne pasta tossed in fresh tomato sauce or butter, served with parmesan cheese. Add: chicken or fish filet

## GRILLED FISH OR CHICKEN FILET

Served with white rice and green salad or grilled vegetables

### Main Courses

---

## TROPICAL FRUIT CUP

Refreshing assortment of local seasonal fruits

## CHOCOLATE BROWNIE

Rich chocolate with crunchy macadamia nuts, served with vanilla ice cream

## COCONUT FLAN

Traditional creamy coconut dessert served chilled

## PASSIONFRUIT CHEESECAKE

Our favorite! Creamy and tropical with a sweet cookie base

---

### Desserts

## Cocktails

### GINGER TINI \$9

Zingy concoction of lemongrass, ginger, lemon juice and syrup with gin

### MOJITO TICO \$8

Traditional Cuban-style with a Costa Rican twist. Guaro Cacique sugar cane liquor and spearmint leaves

### GUAIPIRIÑA \$8

Guaro Cacique, sugar and a generous squeeze of lime over ice

### MAMALAPA \$10

An original recipe from our founder. Refreshing blend of passion fruit, coconut cream, soda and vodka

### CHIMICAS \$10

Tangy cas juice, orange liqueur and vodka

### COCOBANA \$10

The Caribbean in a cocktail! Coconut cream, banana and dark rum

### COSTAPOLITAN \$10

Orange liqueur, blackberry juice and vodka. One for the señoritas!

### CARATE \$10

Hendrick's gin, fresh cucumber slices, rosemary and a splash of lemon juice

### SCOTTISH JUNGLE \$10

Scotch whiskey, mango juice, coconut cream and Cointreau

### GOLFO DULCE \$10

Blue as our oceans! Curacao liqueur, lemon juice, simple syrup and vodka

### GIN JEFF \$10

Coconut cream, lemon juice and gin

All cocktails are made with our house liquors unless otherwise specified. Let us know if you'd prefer a particular brand.

## Costa Rican Craft Beers

### PELONA: AMERICAN INDIAN PALE \$9

Bitter beer and medium astringency, with citrus and herbaceous aromas, bright gold color and medium body

### TUMBA CALZONES: HIBISCUS ALE \$9

Refreshing light bodied beer with fruity and floral notes from the hibiscus

### MAJADERA: AMERICAN PALE ALE \$9

Fresh and light with intense citrus aromas and notes of tropical fruits. Aromatic hops balance the flavors making this an ideal beer whatever the weather

### SAISON X: ORGÁNICA \$9

Pale yellow with mildly bitter notes and fruity aromas. The perfect accompaniment for white meats and smoked flavors

## Traditional Costa Rican Beers

### BAVARIA GOLD \$7

A premium favorite thanks to its balance of freshness, body and bitterness

### BAVARIA LIGHT \$7

Refreshing and characterized for its low alcohol and calorie content

### BAVARIA DARK \$7

Dark beer with great body and flavor

### IMPERIAL \$5

Our nation's favorite beer! Perfect combination of traditional German lager with Costa Rican flair

### PILSEN \$5

Gold-colored, traditional "blonde" Pilsener type, characterized by an outstanding bitterness and intense flavor

## Liquors

### VODKA

Absolut	\$ 6
Kettle One	8
Grey Goose	10

### GIN

Bombay Sapphire	8
Tanqueray	8
Tanqueray 10	10
Hendrick's	12

### RON

Flor de Caña 4 years	6
Flor de Caña 7 years	8
Flor de Caña 18 years	14
Centenario 12 years	10
Zacapa 23 years	16

### TEQUILA

Patrón Silver	10
Patrón XO Café	12
Patrón Añejo	16
Don Julio Reposado	12
Don Julio Añejo	16

### SCOTCH / IRISH

Jameson	10
Johnnie Walker Black	10
Old Parr	12
Chivas 12	12
Chivas 18	16

### BOURBON / WHISKEY

Jim Beam	6
Jack Daniels	8
Makers Mark	12
Crown Royal	16

### SINGLE MALTS

Glenfiddich 12	14
Glenfiddich 18	18

## Aperitives & Digestives

Campari	\$10
Café Rica	6
Golden Cream	6
Bailey's	8
Oporto Tawny	8
Frangelico	8
Amaretto Di Saronno	10
Cointreau	10
Sambuca Romana	10
Grand Marnier	10

## Non-alcoholic Drinks

Non-alcoholic drinks are included for all of our guests

### Soft drinks \$3

Coca Cola  
Coca Cola Light  
Fanta / Orange soda  
Fresca  
7 Up  
Ginger Ale

### Natural Fruit Juices \$4

Watermelon  
Papaya  
Mango  
Passion fruit  
Sour guava  
Pineapple  
Blackberries

---

prices include 10% service charge & 13% government tax



## Drinks Menu