Salads & Other

Pacific Ahí tuna sashimi
Soy and mango sauce, red onion and cilantro 12.20 | 15.00

Organic green gazpacho
Jalapeño, onion and lemon 8.13 | 9.50

Mango, pineapple, blackberry, strawberry and salad
Organic mixed greens, candied walnuts, berry dressing 12.20 | 15.00

Tradicional Caesar salad
Grilled chicken breast 13.82 | 17.00
Grilled Jumbo shrimp 14.63 | 18.00

Between Bread

Cheddar and Gouda Angus burger 220 gr
Freshly baked brioche bun, organic arugula, bacon, homemade BBQ mayonnaise 17.07 | 21.00

Pacific jumbo shrimp bun
Freshly baked brioche bun, lemon, homemade chives mayonnaise 16.26 | 20.00

Spicy Pork Vegetarian Nuts Alcohol Gluten
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Costa Rican Flavors

“Montaditas” crispy plantain baskets 🌮 🌼
Black beans, Turrialba cheese, pico de gallo, guacamole, chorizo 11.38 | 14.00

Empanadas sampler 🥟
Hand shaped, traditional corn “masa” treats filled with Shredded beef, Turrialba cheese, potato hash 11.38 | 14.00

Desserts

Costa Rican Crème Brûlée journey 8.94 | 11.00 🌈
Explore three of Costa Rica’s signature flavors infused in these classic, silky creations.
Freshly roasted world class Costa Rican coffee
Organic guava
Vanilla beans from our very own San Carlos region

Artisan blackberry and soursop sorbet 7.32 | 9.00

Spicy Pork Vegetarian Nuts Alcohol Gluten

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Pisco Time
Made with Chilean pisco and tropical fruits that create a perfectly balanced fusion with refreshing flavours
Capel pisco, passion fruit syrup, lemon juice and orange juice

English Tea Time
A gorgeous gin cocktail full of the flavor of an english garden
Greenall’s Gin, lemon juice, mango-strawberry tea and simple syrup

Pineapple Mezcalita
A modern approach on the ancestral Mezcal drink, combined with tropical fruit spicy notes with the unique touch of chile ancho liqueur and a smoky surprise experience
Montelobos Mezcal, pineapple-clove syrup, Ancho Reyes and lemon juice

Japanese Garden
There is a right way to make Japanese Sake a perfect companion to a cocktail, combining it with London Dry Gin creates a refreshing, creamy and citrus drink that you won’t forget
Greenall’s London Dry Gin, Sake, lemon juice and matcha syrup

Little Scotland
A scotch cocktail based on the classic Rob Roy with a couple of interesting twists. Instead of the bittersweet Italian Vermouth, it releases undertones of port
Johnny Walker Gold Label, Porto, Vermouth extra dry, orange bitters and simple syrup

Perfect Love
Feel free to order this drink as a perfect match for any special moment. Irish cream liqueur blends with Marsala and a hint of white chocolate aroma
Baileys, white cacao liqueur and Marsala

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Classics 13.01 | 16.00

Boulevardier
Jefferson’s Very Small Batch, Vermouth rosso and Campari

New York Sour
Teeling Small Batch, lemon juice, simple syrup and Cabernet Sauvignon

Campari Orange Tonic
Campari, Triple sec and tonic water

Le Grand Fizz
Grey Goose Vodka, St. Germain and tonic water

Oaxaca Old Fashioned
Don Julio Reposado Tequila, Montelobos Mezcal, agave honey and Angostura bitters

Gin & Tonics 13.01 | 16.00

Green Tea Gold Mango
Greenall’s Gin, green tea-mango infusion and tonic water

Strawberry & Pink Peppercorn
Bombay Sapphire, muddled strawberries, lemon juice, simple syrup and tonic water

Grapefruit & Thyme
Beefeater, simple syrup, lemon juice, grapefruit juice and tonic water

Cucumber & Basil
Hendrick’s, cucumber, basil, lemon juice and simple syrup

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Infusions 13.01 | 16.00

Cacique Infusion
Traditional Costa Rican liqueur with seasonal fruits, mint, simple syrup, lemon juice and soda. Please ask the bartender which seasonal flavors are available.

Mai Tabacon
Rum infused with grilled pineapple, Aperol, bitters, orgeat syrup, lemon juice, pineapple and ginger

The Refresher
Grey Goose infused with cucumber and cilantro, simple syrup, lemon juice, cucumber and grapefruit soda

Jalapeño Blueberry Margarita
Don Julio Blanco Tequila infused with jalapeño and blueberries, Cointreau, Cassis, blueberries, lemon juice and spicy rim

Mocktails 8.13 | 10.00

Spicy Jungle
Mango, passion fruit, pineapple and spicy honey

Berry Blast
Strawberries, blackberries, blueberries and Ginger Ale

Caña Brava Colada
Coconut, pineapple and banana

Cucumber Mule
Cucumber, ginger beer, mint and lemon

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Wines

Sparkling

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<td>Albariño, Pulpo</td>
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<td>Pinot Noir, Estancia</td>
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<td>Malbec, La Posta</td>
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Imported 6.50 | 8.00

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<td>Daura Damm / Gluten Free</td>
<td>Ambar Marzenbler</td>
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<td>Modelo Especial</td>
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Non-Alcoholic 4.07 | 5.00

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Soft Drinks 4.07 | 5.00

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<td>San Pellegrino (250 ml) 3.25</td>
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<td>San Pellegrino (750 ml) 5.69</td>
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<tr>
<td>Natural (500 ml) 4.07</td>
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<tr>
<td>Natural (1000 ml) 5.69</td>
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Liquors

**Vodka**
- Grey Goose 11.38 | 14.00
- Tito’s 11.38 | 14.00
- Absolut 8.13 | 10.00
- Stolichnaya 8.13 | 10.00

**Gin**
- Beefeater 8.94 | 11.00
- Master’s Dry 8.94 | 11.00
- Martin Miller 8.94 | 11.00
- Tanqueray Dry 9.76 | 12.00
- Bombay Sapphire 9.76 | 12.00
- Bulldog 9.76 | 12.00
- Sloane’s 9.76 | 12.00
- Hendrick’s 10.57 | 13.00
- Tanqueray Ten 10.57 | 13.00

**Tequila**
- Don Julio Reposado 12.20 | 15.00
- Don Julio Blanco 12.20 | 15.00
- Patrón Reposado 12.20 | 15.00
- Patrón Blanco 12.20 | 15.00
- Herradura Reposado 13.82 | 17.00
- Herradura Plata 13.82 | 17.00
- Herradura Añejo 17.07 | 21.00

**Rum**
- Bacardi Superior 6.50 | 8.00
- Captain Morgan White 8.13 | 10.00
- Captain Morgan Spiced 8.13 | 10.00
- Centenario 12 years Gran Legado 8.13 | 10.00
- Centenario Oro 7 years 8.13 | 10.00
- Zacapa 23 years 12.20 | 15.00
- Flor de Caña Centenario Gold 18 years 15.45 | 19.00
- Centenario 20 years Premium Selection 16.26 | 20.00
- Centenario 25 years 16.26 | 20.00

**Whisky**
- Johnnie Walker Black Label 8.94 | 11.00
- Chivas Regal 12 years 8.94 | 11.00

**Whisky Single Malt**
- The Chita 12.20 | 15.00
- Telling Single Malt 14.63 | 18.00

**American Bourbon Whisky**
- Jeffersons 9.76 | 12.00
- Jack Daniels No. 7 8.94 | 11.00
- Maker’s Mark 9.76 | 12.00

**Digestif**
- Amaretto Di Saronno 8.13 | 10.00
- Drambuie 9.76 | 12.00
- Frangelico 10.57 | 13.00
- St. Germain 8.94 | 11.00
- Baileys 8.13 | 10.00
- Cointreau 9.76 | 12.00
- Grand Marnier 11.38 | 14.00
- Romana Sambvca 8.13 | 10.00

**Cognac**
- Courvoisier VSOP 19.51 | 24.00
- Hennessy VSOP 19.51 | 24.00

Coffee & Tea

- Espresso 2.44 | 3.00
- Latte 3.25 | 4.00
- Cappuccino 3.25 | 4.00
- Aromatic Tea 2.44 | 3.00

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