



Enjoy a culinary journey through  
**COSTA RICAN FLAVORS**  
in the heart of the rainforest



TO SHARE!

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### Falafel Platter

Falafel, fried broccoli, chickpea hummus, fresh radish, smoked bell pepper, tzatziki, fresh cilantro, pickled red onion \$17.07 *(\$21 taxes included)*

### Tuna Nachos

Tuna tartare, wonton chips, seaweed salad, sriracha mayonnaise, sesame seeds, avocado sauce \$20.33 *(\$25 taxes included)*

### Patty Party

Beef empanadas, ripe plantain empanadas, mint blackberry sauce, habanero mayonnaise \$17.07 *(\$21 taxes included)*

### Cauliflower Poppers

Breaded cauliflower, beet romesco sauce, aioli, mixed greens \$15.45 *(\$19 taxes included)*

### Angus Caribbean Meatball

Beef meatballs with coconut, Caribbean tomato sauce, cassava bread, and ripe plantain \$17.07 *(\$21 taxes included)*

 Gluten Friendly

 Vegetarian

 Vegan

All prices are in US Dollars

## CEVICHE

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### El Beton 🌾

Sea bass marinated in citrus, onion, bell pepper, cilantro, avocado \$17.07 (\$21 taxes included)

### Vuelve a la Vida 🌾

Seasonal seafood, Bloody Mary mix, onion, celery, cucumber, cilantro, cassava chips \$20.33 (\$25 taxes included)

### Fried Ceviche 🌾

Pacific sea bass, sweet potato, onion, cilantro, EVOO, lime juice, Peruvian chili \$17.07 (\$21 taxes included)

### The Vegan 🌾🌱

Water squash, peach palm fruit, fried onion, pineapple, chives, julienned onion, lime juice \$15.45 (\$19 taxes included)

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## SALADS

### House Salad 🌾🌱

Mixed greens, avocado, red onion, cherry tomato, beet, heart of palm \$17.07 (\$21 taxes included)

### Thai Salad 🌾🌱

Purple cabbage, mango, carrot, green papaya, green beans, cherry tomato, cashews, peanut vinaigrette \$18.70 (\$23 taxes included)

### Lentil Tabbouleh 🌾🌱

Lentils, quinoa, onion, sweet potato, green pepper, lime juice, olive oil \$17.07 (\$21 taxes included)

### Roasted Eggplant 🌾🌱

Roasted eggplant, Greek yogurt, beet hummus, cucumber slices, ground cumin, mint \$17.07 (\$21 taxes included)

## SOUPS

### Mango Gazpacho

Mango gazpacho, toasted seeds, serrano ham, fresh cilantro, green oil \$12.20 (\$15 taxes included)

### Caribbean Rundown

Bisque, coconut milk & curry, seasonal seafood, carrot, yam, fresh cilantro, shrimp "popcorn"  
\$21.95 (\$27 taxes included)

## SANDWICHES & BURGERS

### Angus Burger

House brioche bun, Angus beef patty, cheddar & mozzarella, pickles, caramelized onion, arugula, tomato, BBQ mayonnaise \$25.20 (\$31 taxes included)

### Chicken Sando

Brioche bun, breaded chicken, black garlic mayonnaise, pickles, coleslaw, sriracha mayonnaise \$20.33 (\$25 taxes included)

### Portobello Burger

Oat bread, lettuce, pesto, portobello, sun-dried tomatoes, caramelized onion \$18.70 (\$23 taxes included)

### Vegan Sandwich

Ciabatta, beet hummus, roasted eggplant, roasted carrot, vegan almond cheese, sun-dried tomato pesto  
\$15.45 (\$19 taxes included)

*\*Choose between fries, mini hash browns, plantain chips, country potatoes or organic salad*

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## Beef Gallo

Corn tortilla, shredded beef with cheese, guacamole, creole salad, and pico de gallo \$17.07 (\$21 taxes included)

## Chorizo Gallo

Corn tortilla, mozzarella cheese, fried chorizo, chimichurri, toasted potato crisps \$17.07 (\$21 taxes included)

## Picadillos 🌿

Green plantain picadillo (hash), arracacha with spicy chorizo, green bean picadillo (hash) with ground beef, fresh tacacos, chirmol, cilantro, tortillas \$17.07 (\$21 taxes included)

## Chicken with Rice 🌿

Rice, chicken broth, shredded chicken, annatto, sofrito, peas \$18.70 (\$23 taxes included)

## Shrimp with Rice 🌿

Rice, bisque, shrimp, annatto, celery, sofrito, peas \$21.95 (\$27 taxes included)

## Casado | Traditional Costa Rican Plate 🌿

White rice, refried beans, ripe plantain, creole salad, traditional Costa Rican hash (picadillo), tortillas, fried egg  
Choice of: fish, pork chop, beef, or chicken  
\$25.20 (\$31 taxes included)

## Patacón Pisao 🌿

Smashed plantains (2), shredded beef, refried beans, guacamole, Bagaces cheese, cilantro mayonnaise, tomato \$18.70 (\$23 taxes included)

## PASTA & RICE

### Checça-Style Pasta

Tomato, basil, fresh mozzarella, toasted bread, parmesan  
\$23.58 (\$29 taxes included)

### Pesto Pasta

Choice of sun-dried tomato pesto or basil pesto, toasted bread, parmesan cheese \$23.58 (\$29 taxes included)

### Pesto Pasta with Shrimp

Basil pesto pasta with shrimp wrapped in serrano ham, crispy Parmesan \$26.02 (\$32 taxes included)

### Pumpkin Cream Pasta

Pumpkin cream, grilled chicken breast, fresh mozzarella, sautéed broccoli, fried and fresh sage, truffle oil  
\$26.02 (\$32 taxes included)

### Mushroom Risotto with Chicken

Mushroom risotto with chicken breast, crispy bacon, and Grana Padano \$26.02 (\$32 taxes included)

### Tomato Risotto

Mushrooms, basil, eggplant, and homemade tomato sauce  
\$21.95 (\$27 taxes included)

### Creamy Lobster Rice

Arborio rice, lobster, bisque, black garlic aioli, sautéed green beans, fresh radish, fresh cilantro \$39.84 (\$49 taxes included)

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## MAIN COURSES

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### Caribbean-Style Chicken Breast

Chicken breast, rice & beans, tostones, creole salad, Caribbean sauce \$28.46 *(\$35 taxes included)*

### Beef Tenderloin

Beef tenderloin, white bean purée, sautéed mushrooms, Spanish sauce, sautéed green beans \$36.59 *(\$45 taxes included)*

### Strip Loin 🌿

Arracache picadillo (hash), chorizo, fried broccoli, crispy onion, mushroom sauce \$39.83 *(\$49 taxes included)*

### Pork Chop 🌿

Pork chop, peach palm fruit potato purée, local greens sautéed with butter and bacon, blue cheese or red wine sauce \$28.46 *(\$35 taxes included)*

### Garlic Shrimp Casserole 🌿

Shrimp, garlic, achiote cassava, fresh radish, grilled lemon, green papaya Thai-style salad \$36.59 *(\$45 taxes included)*

### Pacific Sea Bass 🌿

Sea bass, creamy cassava purée, teriyaki bok choy, mango chutney \$31.71 *(\$39 taxes included)*

### Breaded Mahi-Mahi

Clam and tomatillo velouté, roasted sweet potato, tomato, and fresh cheese \$31.71 *(\$39 taxes included)*

## DESSERTS

### Churchill

Flavored ice with kola syrup, vanilla ice cream, marshmallow, chocolate wafers, powdered milk, condensed milk \$12.20 *(\$15 taxes included)*

### Coconut flan 🌱

Coconut flan, dehydrated pineapple, coconut foam  
\$12.20 *(\$15 taxes included)*

### Chocobanano 🌱

Chocolate banana ice cream coated in white chocolate, chocolate crumble, dark chocolate ring, condensed milk mousse, dehydrated banana chips \$12.20 *(\$15 taxes included)*

### Corn cake 🌱

Creamy corn cake, vanilla and strawberry crumble, sour cream and strawberry ice cream, dehydrated strawberry sheet, fresh strawberries \$12.20 *(\$15 taxes included)*

### Chocolate fondant

Chocolate sponge cake, vanilla and chocolate crumble, vanilla ice cream, fresh red berries \$13.82 *(\$17 taxes included)*

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## COSTA RICAN TROPICAL COCKTAILS

\$17.07 (\$21 taxes included)

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### Pura Vida

Rum, gin, spiced rum, Aperol, coconut cream, orange juice, lime juice, aromatic bitters

### Lono

Mezcal, Malibú, spicy mango syrup, Don's Mix, lime juice

### Kanaloa

Rum, hibiscus verolis, fennel, rosemary and passionfruit cordial, pineapple juice, lime juice

### Maui

Rum, falernum, Luxardo liquor, pink grapefruit, lime juice, orange juice, raspberry syrup

### Tiki River

Bourbon, rum infused with roasted pineapple and cocoa, tepache, ginger syrup, cacao bitters, spearmint, lemon juice

## CLASSIC TWIST

\$17.07 (\$21 taxes included)

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### Mezcal Mule

Mezcal, passion fruit cordial, lime juice, ginger beer

### Negro-Ki

Fat wash of Campari with coconut oil, vermouth infused with banana peel, pineapple rum

### Whisky Smash

Whisky, Lillet Blanc, spinach & spearmint syrup, orange bitters

### Smoky Ginger

Mezcal, cassis liqueur, lime juice, ginger beer

### Drambuie Collins

Drambuie, gin, lime juice, simple syrup, sparkling water

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## COSTA RICAN SIGNATURE COCKTAILS

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### Pumpkin Flower

Rum, cranberry juice, lime juice, pumpkin spice syrup

### Soy Caribe

Cacique, aguadesapo, ginger's honey, pimiento dram, sparkling water splash

### Volcano Sour

Gin, guava syrup, lime juice, Aperol foam

### Smoky Corn Old Fashioned

Rum, burnt corn syrup, cocoa bitters

## MARGARITAS

\$17.07 (\$21 taxes included)

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### Hibiscus Margarita

Tequila, chia tea, hibiscus syrup, lime juice, hibiscus salt

### Mezcal Margarita

Mezcal, hot chili liqueur, pineapple juice, ginger syrup, lime juice, Tajín

### Spicy Mango

Tequila blanco, mango spiced syrup, lime juice, chipotle salt

### Cadillac Margarita

Tequila reposado, Grand Marnier, lime juice

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## Vodka

Grey Goose \$13.82 (*\$17 taxes included*)

Belvedere \$15.45 (*\$19 taxes included*)

Tito's \$13.82 (*\$17 taxes included*)

Absolut \$10.57 (*\$13 taxes included*)

Ketel One \$12.20 (*\$15 taxes included*)

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## Rum

Centenario 20 years old \$15.45 (*\$19 taxes included*)

Centenario 25 years old \$18.70 (*\$23 taxes included*)

Flor de Caña 18 years old \$13.82 (*\$17 taxes included*)

Zacapa 23 years old \$13.82 (*\$17 taxes included*)

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## Gin

Hendrick's \$12.20 (*\$15 taxes included*)

Nordés \$10.57 (*\$13 taxes included*)

Brockmans \$12.20 (*\$15 taxes included*)

Bombay Sapphire \$10.57 (*\$13 taxes included*)

Tanqueray Dry \$12.20 (*\$15 taxes included*)

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## Bourbon Whisky

Wild Turkey \$10.57 (*\$13 taxes included*)

Bulleit \$12.20 (*\$15 taxes included*)

Jim Beam \$10.57 (*\$13 taxes included*)

Jack Daniel's \$12.20 (*\$15 taxes included*)

Michter's Small Batch \$17.07 (*\$21 taxes included*)

Michter's Straight Rye \$17.07 (*\$21 taxes included*)

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## Tequila

Don Julio Reposado \$15.45 (*\$19 taxes included*)

Don Julio Blanco \$15.45 (*\$19 taxes included*)

Don Julio 70 years old \$23.58 (*\$29 taxes included*)

Herradura Añejo \$18.70 (*\$23 taxes included*)

Herradura Reposado \$15.45 (*\$19 taxes included*)

Herradura Plata \$15.45 (*\$19 taxes included*)

Patron Silver \$15.45 (*\$19 taxes included*)

Xicote Reposado \$13.82 (*\$17 taxes included*)

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## Digestif

Amaretto \$10.57 (*\$13 taxes included*)

Baileys \$10.57 (*\$13 taxes included*)

St. Germain \$12.20 (*\$15 taxes included*)

Sambuca \$7.32 (*\$9 taxes included*)

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## Cognac

Courvoisier VSOP \$26.83 (*\$33 taxes included*)

Hennessey VSOP \$26.83 (*\$33 taxes included*)

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## Scotch Whisky

Monkey Shoulder \$12.20 (*\$15 taxes included*)

Johnnie Walker Black Label \$12.20 (*\$15 taxes included*)

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## Irish Whisky

Jameson \$10.57 (*\$13 taxes included*)

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## BEERS

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### National

- Imperial \$5.69 (*\$7 taxes included*)
- Pilsen \$5.69 (*\$7 taxes included*)
- Heineken \$7.32 (*\$9 taxes included*)
- Ambar Pilsener \$5.69 (*\$7 taxes included*)
- Ambar Light \$5.69 (*\$7 taxes included*)
- Ambar Märzenbier \$7.32 (*\$9 taxes included*)

### Non-Alcoholic \$4.88 (*\$6 taxes included*)

- Free Damm

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### Imported \$7.32 (*\$9 taxes included*)

- Stella Artois
- Modelo Especial
- Modelo Negra
- Daura Damm - Gluten-Free
- Asahi

### Craft Beer \$8.94 (*\$11 taxes included*)

- Ipava by Tabacón - IPA
- Kapi Kapi by Tabacón - Doble IPA
- Costa Rica CRBF Tortuguero - IPA. IBUS 55
- Costa Rica CRBF Dota - FB. IBUS 8
- Costa Rica CRBF Escalante - Irish Red Ale. IBUS 23

## DRINKS

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### Water

- S. Pellegrino (250 ml) \$4.05 (*\$5 taxes included*)
- S. Pellegrino (750 ml) \$7.32 (*\$9 taxes included*)
- Rainforest (500 ml) \$5.69 (*\$7 taxes included*)
- Zentro still (750 ml) \$4.05 (*\$5 taxes included*)
- Jungle Spring Sparkling \$8.94 (*\$11 taxes included*)
- Jungle Spring Still \$8.13 (*\$10 taxes included*)

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### Soft Drinks \$5.69 (*\$7 taxes included*)

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### Natural Juice \$5.69 (*\$7 taxes included*)

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