

## LUNCH BBQ MENU



\$18

### MAHI MAHI BURGER

Tico coleslaw + chipotle aioli + lettuce + mango relish

### CERDO PIBIL QUESADILLA

Shredded pork + flour tortilla + smoked mozzarella cheese + coriander – jalapeño sauce

### CHICKEN SKEWER

Watercress salad + coriander Spicy pickled vegetables

### SURF & TURF TACO

Shrimp & skirt steak + corn tortillas + avocado + mozzarella + tomato sauce

### VEGETABLE PARILLA

Grilled zuquini + carrot + eggplant + mushroom + asparagus + balsamic reduction

### CATCH OF THE DAY

Fish recommended by the chef + red onion mole sauce + potato wedges + sautéed zuquini

## POOLSIDE DRINKS



### COCKTAILS

\$12

#### COCOS

Bacardi white rum, Malibu, smoky pineapple, coconut cream, fresh mandarin lime juice, and bitters

#### EL INDIO

Costa Rican Guaro Cacique Superior, Cocoa liquor, tamarind and brown sugar Cordial, fresh lime juice

#### EL APACHE

Tanqueray Ten gin, passion fruit liquor, fresh watermelon juice, ginger ale, mandarin lime juice, and peppermint

#### LIMONCILLO

Vodka, Licor 43, homemade strawberries and rosemary Cordial, fresh mandarin lime juice, bitters

#### EL MACUA

Vodka Stolichnaya, Amaretto liquor, homemade passion fruit and honey Cordial, mandarin lime juice, bitters

#### SENSORIAL

Flor de Caña 7 years rum, fresh pineapple juice, tarragon, blackberries, fresh lime juice, honey and bitters

#### EL BOSQUE

Tanqueray Ten gin, Licor 43, homemade watermelon basil and ginger Cordial, mandarin lime juice, soda water

#### LAS PLUMAS

Costa Rican Guaro Cacique Superior, Triple Sec, fresh mango, tangerine and mandarin lime juice, homemade lemon syrup

#### LA OSTRA

Tequila, homemade soursop juice with cinnamon, cloves, cardamom, pepper, anise, fresh mandarin lime juice, club soda

#### TIKI TUANIS

Flor de Caña 7 years rum, Orgeat syrup, fresh pineapple juice, mandarine lime juice, green tea, ginger syrup falernum and bitters

### BEER

Bavaria Gold \$6  
Bavaria Light \$6  
Bavaria Dark \$6  
Imperial \$6  
Imperial Light \$6  
Imperial Silver \$6  
Imperial Zero \$6  
Pilsen \$6

Heineken – Netherlands \$7

Chorotega Draft Beer \$8  
Liberiana Draft Beer \$8

Guanaca Craft Beer \$12  
Guana Red IPA Craft Beer \$12

### MOCKTAILS

\$7

#### CHOCOLATE SMOOTHIE

Chocolate, vanilla ice cream, whipped cream

#### STRAWBERRY VIRGIN MOJITO

Peppermint, lime, strawberries, lime soft drink

#### ANDAZ LEMONADE

Lemon peel, lemon juice, grapefruit juice, cranberry juice, bitters

#### SHIRLEY TEMPLE

Choose your favorite flavor: strawberry, blackberry, grenadine, green apple or mint

### STILL WATER

Acqua Panna, Italy - \$8

### SANGRIA

10 oz – for you: \$12 / 42 oz – for all of us: \$36

#### SANGRIA TROPICAL

Friday, Saturday & Sunday

White wine, Licor 43, passion fruit, orange, Fanta, vanilla syrup

#### SANGRIA ANDAZ

Monday & Tuesday

Red wine, Licor 43, Vermouth Rosso, orange, cinnamon syrup, cinnamon bitter

#### PAPAGAYO BUBBLE SANGRIA

Wednesday & Thursday

Sparkling wine, Sour apple, Brandy, mandarin orange, Ginger Ale, clove syrup

### COLADAS

\$11

#### PIÑA COLADA

Botran rum, Malibu, pineapple, vanilla ice cream, bitters, coconut milk

#### PASSION FRUIT COLADA

Botran rum, Passoa, passion fruit, vanilla ice cream, coconut milk

#### BANANA COLADA

Stolichnaya vodka, banana liqueur, banana, vanilla ice cream, coconut milk

#### WILDBERRY COLADA

Jarana Tequila, Rose Tequila cream, strawberries, blackberries, vanilla ice cream, coconut milk

### SODA

\$5.5

Sprite

Canada Dry Ginger Ale

Coke / Light Coke / Coke Zero

Fanta Orange

Club Soda

Fresca

### JUICE

\$6

Passion Fruit

Mango

Pineapple

Lemon

Strawberry

### SPARKLING WATER

San Pellegrino, Italy - \$10



gluten



lactose



seeds



wellness



vegetarian



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.