



MIXOLOGIST COLLECTION



C H A O



P E S C A O

T A P A S B A R



Our mixologists use only the finest spirits & exotic Costa Rican ingredients with hand-picked local fruits, herbs, spices freshly squeezed juices.



BAUL DE MATINA

Discover the smokey treasure chest of the legendary pirates of Matina. Rum aged 23 years, orange juice, orange Oleo Saccharum, bitters

SMOKEY PINEAPPLE

Smoked pineapple is a good luck tradition in Costa Rica.....might as well drink two! Tequila Blanco, Blue Curacao, smoked pineapple juice, local lime falernum, bitters

CHAO MARGARITA

A classic margarita with a Costa Rican twist! Tequila Blanco, marrasquino infused with jalapeño, naranjilla vanilla syrup, local lime, homemade blackberry salt

LA MULA DEL CHOROTEGA [*]

Moscow mule Chorotega style. Guaro, homemade ginger beer, bitters

NUMBU

The fusion of the sky and rain into a fruity and oaky experience. Bourbon whisky, passion fruit cordial, local lime, homemade blackberry syrup, bitters

B & B

Our mixologists express their passion by infusing bourbon with bacon - a one of a kind treat. Bourbon whiskey infused with bacon, Punt e Mes, maple syrup, bitters

PIÑA VODKADA

Here in Costa Rica we like to drink piña colodas and dance in the rain. Vodka, rum, pineapple juice, local lime, coconut cream, bitters

FIGS & BUTTER

A melt in your mouth experience of figs, butter & tequila. Tequila, Grand Marnier, local lime juice, orange syrup

WAO WAO

At Chao we encourage everyone to “wao wao” (party) like our Chorotega ancestors did. Local rum, cassis liqueur, blackberry cordial, local lime, grilled pineapple juice, club soda, angostura bitters

AL VACA

Chao Pescao's version of a mojito with a hint of basil, gin, Limoncello, lime juice, cinnamon syrup, basil, tonic water, bitters

ZACATE DE LIMÓN [*]

The grass is always greener on Peninsula Papagayo! Vodka, Cointreau, local lime juice, mandarin juice, orange juice, homemade orange bitters

CHILI CHAO

Chao Pescao's special version of every local's favorite drink - The Chiliguaro. Cacique infused with pepper, naranjilla, local lime, egg white, ginger syrup

PEPPINI

Martini - inspired cucumber cocktail with a kick of jalapeño. Gin, marrasquino, lime juice, cucumber syrup, lime syrup, egg white, lime bitters, jalapeño

GINICA [*]

One of a kind gin & tonic. Gin infused with red berries tea, bitters, orange juice, tonic

MALEKU

Scottish whisky, hibiscus cordial, lime juice, club soda, angostura bitters

[*] Skinny drink - no added sugar

All prices in US-Dollar (USD) exclusive of 13% VAT & 10% service charge.

THE CLASSICS

\$12

GIN & TONIC [*]

Choose one botanic: cinnamon, cardamom, star anise, pepper, clove or local herbs

COSMOPOLITAN [*]

Vodka, Cointreau, cranberry juice and lemon

MAI TAI [*]

Rum, amaretto, pineapple juice, orange juice

MANHATTAN

Bourbon, vermouth rosso, Angostura

MARGARITA [*]

Tequila, Cointreau, lime

MOJITO

Rum, lime, soda, mint

MOCKTAILS

\$12

TIN

Pineapple juice, mint, lime juice, honey

MARIN

Mango, strawberries, local lime juice, vanilla syrup

DO

Watermelon, passion fruit, vanilla syrup, local lime juice

PINGÜE

Grapefruit juice, lime juice, ginger syrup

BEER

LOCAL \$6

Pilsen
Imperial
Imperial Light
Imperial Zero

DRAFT \$10

Liberiana Kölsch (Gluten Free)
Chorotega IPA
Sabanero Saison

SOFT DRINKS

SODAS \$6

Coca Cola / Light
Sprite
Ginger Ale
Club Soda
Tonic Water
Homemade ginger beer (alcohol free)

STILL WATER

Acqua Panna - Italy - 750ml \$10
Rainforest - Costa Rica - 750ml \$8

SPARKLING WATER

San Pellegrino - Italy - 750ml \$10

[*] Skinny drink - no added sugar

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WINE

SPARKLING

Glass Bottle

ARGENTINA

Trapiche Extra Brut \$12 \$60

ROSÉ

ARGENTINA

Very, Moscato \$10 \$48

MEXICO

La Cetto, Blanc de Zinfandel \$12 \$60

WHITE

ARGENTINA

Callia, Pinot Grigio \$10 \$45

CHILE

Pionero Reserva, Sauvignon Blanc \$10 \$46

PERU

Intipalka, Chardonnay \$13 \$65

RED

ARGENTINA

Altaland, Pinot Noir \$14 \$65

Portillos, Malbec \$10 \$46

CHILE

Sibaris Reserva Especial, Carménère \$13 \$62

SWEET

COSTA RICA

Passiflora, Honey/Passionfruit \$52

LA CANTINA CHAO

RUM BLANCO

Guaro Cacique Superior – Costa Rica \$7
Flor de Caña 4 yrs Dry – Nicaragua \$7

Bacardi – Cuba \$8
Malibu – Barbados \$9

RUM AÑEJO

Centenario 12 yrs – Costa Rica \$12
Flor de Caña 12yr – Nicaragua \$12
Flor de Caña 18yr – Nicaragua \$14
Centenario 20yr – Costa Rica \$15
Zacapa 23yr – Guatemala \$16

Centenario 25yr – Costa Rica \$17
Flor de Caña 25yr – Nicaragua \$21
Zacapa XO – Guatemala \$25
Centenario 30yr – Costa Rica \$30

RUM OSCURO

Centenario 5 yrs – Costa Rica \$9
Flor de Caña 5 yrs – Nicaragua \$9
Botran 5 yrs – Guatemala \$9

Centenario 7 yrs – Costa Rica \$10
Flor de Caña 7 yrs – Nicaragua \$11

RUM ARRANGÉ \$10

Rum Arrangé is the local spirit infused with fresh fruits, spices & herbs. Please ask your waiter for today's infusion.

VODKA

Absolut – Sweden \$11
Stolichnaya – Russia \$11
Tito's – United States \$12
Ketel One – Holland \$13

Belvedere – Poland \$13
Grey Goose – France \$13
Ciroc – France \$16
Stolichnaya Elit – Russia \$26

GIN

Beefeater – England \$9
Bombay Sapphire – England \$9
Tanqueray – England \$9
Tanqueray Ten – England \$12

Terrier – Argentina \$12
Terrier Hibiscus – Argentina \$12
Xibal – Guatemala \$13
Hendrick's – Scotland \$14

TEQUILA BLANCO

Jarana Blanco \$9
Don Julio Blanco \$14

Patron Silver \$18
Patron Grand Platinum \$40

TEQUILA AÑEJO

Don Julio Añejo \$21
Patron Añejo \$29

Don Julio Real \$50

TEQUILA REPOSADO

Cuervo Black \$11
Cuervo Tradicional \$12

Don Julio Reposado \$17
Patron Reposado \$25

LA CANTINA CHAO

MEZCAL

San Cosme \$13

Mezcal Montelobos \$15

AMERICAN WHISKEY

Jim Beam \$9

Wild Turkey 81 \$13

Jack Daniels \$12

CANADIAN WHISKEY

Canadian Club \$11

Crown Royal \$11

SINGLE MALT

Glenlivet 12 yrs \$19

Glenfiddich 18 yrs \$29

SCOTTISH WHISKEY

Buchanan`s 12yr \$13

Chivas Regal 18yr \$31

Old Parr \$13

Johnnie Walker Blue Label \$48

Johnnie Walker Black Label \$13

Chivas Regal 12yr \$17

IRISH WHISKEY

Jameson \$13

BRANDY

Fundador Domecq \$9

Cardenal Mendoza \$25

COGNAC

Hennessy \$25

Remy Martin \$27

LIQUERS

Aperol \$8

Amaretto Di Sarrono \$12

Kahlua \$8

Cointreau \$12

Campari \$9

Drambuie \$12

Licor 43 \$9

Frangelico \$12

Fernet Branca \$9

Licor de Café Britt \$12

Southern Comfort \$9

Midori \$12

Baileys \$11

Sambuca Romana \$12

Pernod \$11

Passoa \$12

Limoncello il Mallo \$12

Grand Marnier \$15