

COCKTAILS

CUAUHTÉMOC [*]

Don Julio Blanco, Limoncello, mesino lemon, ginger, pineapple juice \$13

MINT COLADA [*]

Centanario Blanco, Limoncello, coconut milk, pineapple juice, mandarin lemon, mint \$13

GURIN [*]

Sake, mesino lemon, green apple juice, ginger, peppermint, soda water \$13

THE FOREST

Ketel One, Limoncello, cinnamon syrup, mint, mango, bitters \$13

NARANJADA

Absolut Mandarin, Triple Sec, mandarin lemon, orange syrup, orange juice \$13

SANGRIA [*]

Cointreau, White Vermouth, Prosecco, mesino lemon, orange and peach juice \$14

BUBBLY VIBES [*]

Cava, lemon juice, basil, peppermint, soda water \$12

WATERMELON JOY [*]

Centenario 12 years, Cointreau, watermelon juice, lemon juice, basil, soda water \$13

SUNDOWNER

Wild Turkey, Passoã, lime, cinnamon syrup, clementine, passion fruit juice \$ 15

GREEN TEA COOLER [*]

Stolichnaya vodka, green tea sorbet, pink ginger, lemon juice \$ 13



MOCKTAILS

HONEY PASSION

Orange & passion fruit juice, mandarin lime, chamomile ice tea, honey
\$9

THE BAY [*]

Naranjilla & apple juice, mandarin lime, ginger, black pepper \$9

BABYLON [*]

Gooseberry, pineapple & strawberry juice, basil, soda water \$9

SUNRISE [*]

Watermelon, clementine & strawberry juice, mint \$9

BEER

OTHER

LOCAL CANNED LAGER

Pilsen Imperial, Imperial Light, Imperial Zero \$7

LOCAL CRAFT BEER

by Numu Brewing Company, Guanacaste

Liberiana — Kölsch (Gluten Free)

Chorotega - IPA

\$8

IMPORTED

Heineken Corona \$9

DRAFT BEER

Lager \$10

NATURAL JUICE

Orange, pineapple, mango, strawberry, passionfruit, grapefruit \$6

SODAS

Coca Cola / Light
Sprite
Ginger Ale
Club Soda
Tonic Water
\$6

STILL WATER

Rainforest – Costa Rica – 750 ml \$10

SPARKLING WATER

Montane – *US* – *355ml* **\$6**

OSTRA

TO SHARE

MARINATED OLIVES, NUTS & DRIED FRUITS [S-V] \$7

GREEN PEA HUMMUS [S-V]

Green pea, tahini, crudites

\$ 9

BABAGANOUSH [G-S-V]
Eggplant, garlic, lime, tahini, grissini
\$9

LABNEH [G-D-V]
Artisan Greek yogurt cheese, ciahatta toast
\$12

SMOKED GUACAMOLE [V]
Avocado, tomato, red onion, lime, tortilla chips
\$11

MEZZE [G-V] Choice of 3 dips, basket of bread \$28

BOWLS

GREEK SALAD [D-V]

Cucumber, feta cheese, Kalamata olives, sweet pepper, red onion Add chicken \$8, beef \$10 or shrimp \$10 \$12

FARM SALAD [D-S-V]

Mixed greens, blue cheese, asparagus, red onion, pumpkin seeds, citrus \$ 12 Add chicken \$8, beef \$10 or shrimp \$10

OCTOPUS SALAD

Heart of palm, pejibaye, orange, citrus sauce, gremolata \$22

SALMON POKE BOWL [G-S]

Sushi rice, soy sauce, mango, edamame, cucumber, avocado, nori, sesame \$22

SHRIMP CEVICHE

Cocktail sauce, sweet pepper, red onion, cilantro \$15

SANDWICHES

BEEF MILANESA [G-D]

Ciabatta bread, breaded beef steak, provolone cheese, red onion, tomato sauce \$22

ROASTED VEGGIE SANDWICH [G-D-V]
Roasted vegetables, musbroom, cream cheese, babaganoush, lettuce
\$18

CHICKEN & BRIE [G-D]
Brie cheese, bacon, tomato jam, kale
\$18

SIDES

TOMATO SALAD WITH BASIL [V] \$7

MIXED GREENS SALAD [V] \$7

POTATO WEDGES [V] \$7



DESSERTS

CHOMPS [D-V]

Vanilla ice cream & raspberry truffles, covered with chocolate and cacao nibs

FRUIT SALAD & CHIA PUDDING [S-V]

Fresh sliced seasonal fruits, chia pudding, coconut cream \$9

ARTISAN ICE CREAM [D]

One scoop - \$3 Two scoops - \$5 Three scoops - \$7

