

OSTRA

COCKTAILS

LYCHEETINI

Ketel One, vermouth bianco, St-Germain, lychee
\$17

NEGRONI

Tanqueray, Campari, vermouth rosso
\$15

COSMOPOLITAN

Ketel One, Cointreau, cranberry, lime
\$14

MANHATTAN

Wild Turkey Rye, vermouth rosso, Angostura
\$13

OLD FASHIONED

Jim Beam, maraschino, Angostura
\$13

ESPRESSO MARTINI

Ketel One, espresso, Kablúa
\$15

CARACARA

*Tito's, aji peruano-infused maraschino,
pineapple, lime, thyme, ginger*
\$14

TERCIOPELO

*Tyku silver, vermouth bianco, mandarine lime, thyme,
ginger, aquafaba, Angostura*
\$16

QUETZAL

*Flor de Caña 18, mandarine lime, red berries,
ginger, aquafaba, Angostura*
\$15

JABIRU

*Black pepper-infused Tanqueray Ten,
tamarindo, cbile panameño, lime*
\$14

CASCABEL [D]

*Rose pepper-infused Verde Amarás,
Punt e Mes, Ancho Reyes*
\$17

OAXACA RICA

*Verde Amarás, Botran Oro 5, pineapple, lime,
almond, Angostura*
\$15

ZERO PROOF

\$10

PUMILIO

Watermelon, clementine, strawberry, mint

ORIOLE

Orange, maracuya, tangerine, honey, chamomile

GUATUSA

Carrot, ginger, orange, vanilla, basil

MANATEE

Pineapple, cucumber, lime, agave, tonic water

SCARLET MACAW

Apple juice, lime, basil, aquafaba, blackberry

MANTIS

Kiwi, honey, cinnamon, mint, soda water

BEER

LOCAL LAGER

\$7

*Pilsen
Imperial / Light / Zero*

LOCAL CRAFT BEER

\$8

*Liberiana Koelsch
Chorotega IPA*

IMPORTED

\$9

*Heineken
Corona
Peroni*

SOFTS

NATURAL JUICE

\$6

*Orange
Pineapple
Mango
Strawberry
Passionfruit
Grapefruit*

SODAS

\$6

*Coca Cola / Light / Zero
Sprite
Ginger Ale
Club Soda
Tonic Water*

WATER

\$6

NEA Sparkling

\$10

*Acqua Panna
Rain Forest
San Pellegrino*

All our drinks are skinny drinks - no added sugar

All prices in US-Dollars, exclusive of 13% VAT & 10% service charge

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WINE LIST

SPARKLING WINE		PER GLASS	PER BOTTLE
<i>Veuve Ambal Blanc de Blancs</i>	France	\$14	\$60
<i>Veuve Ambal Cremant</i>	France		\$85
<i>Emiliana Amaluna Sparkling Brut Organic</i>	Chile		\$90
<i>Joseph Cattin Cremant d'Alsace</i>	France		\$160
<i>Segura Viudas Reserva Heredad</i>	Spain		\$180
<i>Bollinger Special Cuvée</i>	France		\$255
<i>Veuve Cliquot Brut</i>	France		\$270
<i>Ca del Bosco Prosecco</i>	Italy		\$290
<i>Laurent Perrier La Cuvée Brut</i>	France		\$300
<i>Veuve Cliquot Rich Rosé</i>	France		\$370
<i>Laurent Perrier Cuvée Rosé</i>	France		\$480
<i>2000 Dom Perignon P2</i>	France		\$2,150
WHITE WINE			
<i>Santa Julia, Torrontes (Organic)</i>	Chile		\$54
<i>Gemma di Luna, Pinot Grigio</i>	Italy	\$15	\$60
<i>Wapisa, Sauvignon Blanc</i>	Argentina	\$16	\$64
<i>Marieta, Albariño (Vegan/Organic)</i>	Spain	\$17	\$68
<i>Catena, Chardonnay</i>	Argentina	\$17	\$70
<i>Casal Gracia Vinho Verde, Trajadura</i>	Portugal		\$75
<i>Juan Gil, Moscatel Sec (Vegan)</i>	Spain		\$85
<i>Finca Cayeta, Verdejo</i>	Spain		\$85
<i>Joseph Cattin, Gewürztraminer Alsace Grand Cru</i>	France		\$110
<i>Kung Fu Girl, Riesling</i>	USA		\$112
<i>LoveBlock, Sauvignon Blanc (Organic)</i>	New Zealand		\$128
<i>3 Corner's, Chenin Blanc</i>	Israel		\$130
<i>Georg Müller, Riesling, feinberb</i>	Germany		\$140
<i>Ceretto Blange, Arneis</i>	Italy		\$146
<i>La Roncaia, Pinot Grigio</i>	Italy		\$150
<i>Gautheron, Chablis</i>	France		\$152
<i>LoveBlock, Pinot Grigio (Organic)</i>	Italy		\$165
<i>El Enemigo, Chardonnay</i>	Argentina		\$168
<i>Dauny, Sancerre (Organic)</i>	France		\$160
<i>Luca, Chardonnay</i>	Argentina		\$170
<i>Amplus, Chardonnay</i>	Chile		\$170
<i>Château Vitallis Pouilly-Fuissé Vieilles Vignes</i>	France		\$210
ROSÉ WINE			
<i>The Pale</i>	France	\$15	\$60
<i>Château Barbebel</i>	France		\$104
<i>Gerard Bertrand</i>	France		\$108
<i>Whispering Angel</i>	France		\$120
<i>Chateau Pillet</i>	France		\$134
<i>Garrus France</i>	France		\$410
RED WINE			
<i>Banfi Placido, Chianti</i>	Italy	\$15	\$60
<i>Wapisa, Pinot Noir</i>	Argentina	\$14	\$60
<i>Château Paradis Casseuil, Bordeaux</i>	France	\$16	\$64
<i>Saint Felicien, Malbec</i>	Argentina	\$17	\$68
<i>Entre Suelos, Tempranillo</i>	France		\$88
<i>Salvaje, Syrah-Roussanne Blend (Sulphite Free)</i>	Chile		\$110
<i>Terrrior Hunter, Carignan</i>	Chile		\$122
<i>Clos de Los Siete, Bordeaux Blend</i>	Argentina		\$156
<i>LoveBlock, Pinot Noir (Organic)</i>	New Zealand		\$170
<i>Amplus, Carménère</i>	Chile		\$174
<i>El Enemigo, Cabernet Franc</i>	Argentina		\$180
<i>La Fiole du Pape Châteauneuf-du-Pape</i>	France		\$220
<i>Penfolds Max, Shiraz</i>	Australia		\$260
<i>Vega Sicilia Valbuena, Tinto Fino</i>	Spain		\$800
<i>Opus One, Cabernet Sauvignon</i>	USA		\$1,800

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