

DRINKS

Fresh, simple, but *creative cocktails* with *high quality liquor* and local non-alcoholic surprises.



COCKTAILS

Signature Drinks

PIÑA RICA

*Verde Amarás, Botran Oro 5,
pineapple, lime, orgeat, bitters*

\$16

GUANA GUARO

*Cacique Superior, guanabana, aji panameño,
mesino lime*

\$16

LYCHEETINI

*Ketel One, vermouth bianco,
St-Germain, lychee*

\$17



FRENCH 75

Bombay Sapphire, sparkling wine, lime

\$15

CARACARA COLLINS

*Tanqueray Ten,
aji peruano-infused maraschino,
pineapple, lime, thyme, ginger*

\$14

SPRITZ

Aperol, sparkling wine, soda water

\$15

MINT JULEP

Wild Turkey, mint, lime, soda

\$15

NEGRONI

*Bombay Sapphire, Campari,
vermouth rosso*

\$15

QUETZAL OLD FASHIONED

*Flor de Caña 18 años, tangerine lime,
red berries, bitters*

\$15

SINGAPORE SLING

*Tanqueray Ten, orange liqueur,
pineapple, cherry brandy, grenadine,
lime*

\$15

JABIRU MARGARITA

*Black pepper-infused Tanqueray Ten,
tamarindo, chile panameño, lime*

\$15

OLD FASHIONED

Wild Turkey, orange cordial, bitters

\$15

CASCABEL NEGRONI

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

\$16

ESPRESSO MARTINI

Ketel One, Kablúa, espresso

\$15

DARK & STORMY

Centenario 20, ginger beer, lime

\$14

WINES



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SPARKLING

		PER GLASS	PER BOTTLE
<i>8 Secco Prosecco</i>	Italy		\$65
<i>8 Secco Prosecco Rosé</i>	Italy		\$65
<i>Veuve Ambal Blanc de Blancs</i>	France	\$15	\$70
<i>Veuve Ambal Cremant</i>	France		\$90
<i>Emiliana Amaluna Sparkling Brut Organic</i>	Chile		\$104
<i>Canard-Duchêne Brut Champagne</i>	France		\$130
<i>Segura Viudas Reserva Heredad</i>	Spain		\$185
<i>Veuve Cliquot Brut</i>	France		\$240
<i>Bollinger Special Cuvée</i>	France		\$260
<i>Ca'del Bosco Prosecco</i>	Italy		\$290
<i>Laurent Perrier La Cuvée Brut</i>	France		\$310
<i>Veuve Cliquot Rich Rosé</i>	France		\$380
<i>Laurent Perrier Cuvée Rosé</i>	France		\$490
<i>2000 Dom Perignon P2</i>	France		\$1,950

White

		PER GLASS	PER BOTTLE
<i>Santa Julia, Torrontes (Organic)</i>	Argentina		\$54
<i>Gemma di Luna, Pinot Grigio</i>	Italy	\$15	\$70
<i>Wapisa, Sauvignon Blanc</i>	Argentina	\$16	\$75
<i>Casal Garacia Vinho Verde, Trajadura</i>	Portugal		\$75
<i>Marieta, Albariño (Vegan/Organic)</i>	Spain	\$17	\$80
<i>Catena, Chardonnay</i>	Argentina	\$17	\$80
<i>Juan Gil, Moscatel Sec (Vegan)</i>	Spain		\$90
<i>Finca Cayeta, Verdejo</i>	Spain		\$95
<i>Joseph Cattin, Gewürztraminer Alsace Grand Cru</i>	France		\$115
<i>Tattoo Girl, Riesling</i>	USA		\$118
<i>LoveBlock, Sauvignon Blanc (Organic)</i>	New Zealand		\$130
<i>Georg Müller, Riesling</i>	Germany		\$138
<i>3 Corner's, Chenin Blanc</i>	Israel		\$145
<i>La Roncaia, Pinot Grigio</i>	Italy		\$155
<i>Ceretto Blange, Arneis</i>	Italy		\$155
<i>Gautberon, Cbabilis</i>	France		\$162
<i>El Enemigo, Chardonnay</i>	Argentina		\$175
<i>LoveBlock, Pinot Grigio (Organic)</i>	New Zealand		\$175
<i>Dauny, Sancerre (Organic)</i>	France		\$178
<i>Luca, Chardonnay</i>	Argentina		\$185
<i>Amplus, Chardonnay</i>	Chile		\$190
<i>Château Vitallis Pouilly-Fuissé Vieilles Vignes</i>	France		\$210

ROSE

		PER GLASS	PER BOTTLE
<i>Château Minuty</i>	France		\$65
<i>The Pale</i>	France	\$15	\$70
<i>Château Barbebel</i>	France		\$95
<i>Whispering Angel</i>	France		\$125
<i>Chateau Pillet</i>	France		\$140

Red

		PER GLASS	PER BOTTLE
<i>Banfi Placido, Chianti</i>	Italy	\$14	\$65
<i>Wapisa, Pinot Noir</i>	Argentina	\$15	\$70
<i>Nexus One, Tempranillo</i>	Spain		\$70
<i>Château Paradis Casseuil, Bordeaux</i>	France	\$16	\$75
<i>Les Jamelles, Cabernet Sauvignon</i>	France		\$75
<i>Les Jamelles, Pinot Noir</i>	France		\$80
<i>Saint Felicien, Malbec</i>	Argentina	\$17	\$80
<i>Villa Antinori, Sangiovese</i>	Italy		\$105
<i>Terrior Hunter, Carignan</i>	Chile		\$130
<i>Joseph Drouhin, Burgundy</i>	France		\$135
<i>Salvaje, Syrah-Roussanne Blend</i>	Chile		\$145
<i>Clos de Los Siete, Bordeaux Blend</i>	Argentina		\$160
<i>El Enemigo, Cabernet Franc</i>	Argentina		\$165
<i>Amplus, Carménère</i>	Chile		\$180
<i>Penfolds Max, Shiraz</i>	Australia		\$205
<i>La Fiole du Pape Châteauneuf-du-Pape</i>	France		\$225
<i>Vega Sicilia Valbuena, Tinto Fino</i>	Spain		\$800



BEER

LOCAL LAGER

Pilsen
Imperial
Imperial Light
Imperial Zero

\$7

LOCAL CRAFT

Numu
Liberiana Kölsch / Chorotega IPA / Lager
Papagayo Brewing Company
Beach Lager / Passionfruit Ale

\$8

IMPORTED

Heineken
Corona
Peroni

\$9

Zero PROOF

\$10

PUMILIO

*Watermelon, clementine,
strawberry, mint*

MANATEE

*Pineapple, cucumber,
lime, agave, tonic water*

ORIOI

*Orange, maracuya, tangerine,
honey, chamomile*

SCARLET MACAW

*Apple, lime, pineapple,
aquafaba, blackberry*

GUATUSA

*Carrot, ginger, orange,
vanilla, basil*

MANTIS

*Kiwi, honey, cinnamon,
mint, soda water*

SOFT

NATURAL JUICE

Orange
Pineapple
Mango
Strawberry
Passionfruit
Grapefruit

\$6

SODAS

Coca Cola / Zero
Sprite
Fresca
Ginger Ale
Club Soda
Tonic Water

\$6

WATER

STILL

Acqua Panna
Rain Forest

\$10

SPARKLING

NEA Sparkling *San Pellegrino*

\$6

\$10

