

La Cantina

Wood Fired Grill



www.lacantinabbq.com



@LaCantinaMA



@cantinabbq



(506) 2777 0384

APPETIZERS / APERITIVOS

French Onion Soup / <i>Sopa de Cebolla</i>	¢ 3,861	¢ 4,750
Caramelized onions, rich beef broth, topped. Served w/ garlic toasted bread & melted cheese. <i>Cebolla caramelizada en caldo res. Servido con pan de ajo y queso mozzarella gratinado.</i>		
Hoisin Fried Calamari Rings / <i>Aros de Calamar Fritos Hoisin</i>	¢ 5,894	¢ 7,250
Lightly breaded & flash-fried calamari rings in a mild spicy ginger sauce garnished w/ fresh diced tomato & scallion. <i>Aros de calamar fritos con salsa de gengibre ligeramente picante, tomate fresco en trozos y cebollinos.</i>		
Plant Based Nachos / <i>Nacho Vegano</i>	¢ 5,975	¢ 7,350
Guacamole, chickpeas, mango, nacho tortilla chips, refried beans, pico de gallo & jalapeños. <i>Guacamole, garbanzos, mango, tortillas fritas, frijoles molidos, pico de gallo y jalapeños.</i>		
Beef Nachos / <i>Nachos de Carne</i>	¢ 6,423	¢ 7,900
w/ shredded beef, sour cream, nacho tortilla chips, guacamole, cheese, beans, jalapeños & pico de gallo. <i>Con carne desmechada, natilla, tortillas fritas, guacamole, queso, frijoles molidos, jalapeños y pico de gallo.</i>		
Butter Milk Breaded Fried Mushroom	¢ 6,911	¢ 8,500
Hongos Empanizados Fritos Served w/ New Orleans style remoulade. <i>Servido con mayonesa estilo New Orleans.</i>		
Poke Bowl / <i>Tazón de Poke</i>	¢ 7,723	¢ 9,500
4 oz yellowfin tuna sashimi, seasoned rice, cherry tomato, diced mango, guacamole, sesame seeds, seaweed & Asian dressing. <i>120g atún aleta amarilla, arroz sazonado, tomate cherry, mango, guacamole, algas tostadas, ajonjolí y aderezo Asiático.</i>		
Tropical Octopus / <i>Pulpo Tropical</i>	¢ 8,537	¢ 10,500
Octopus topped w/ pineapple chimichurri, mango, guacamole, fresh herbs & garlic crustini. <i>Pulpo acompañado de chichurri de piña, mango, guacamole, hierbas frescas y crustini de ajo.</i>		



SALADS / ENSALADAS

House Salad / Ensalada de la Casa ¢ 5,345 ¢ 6,575
 w/ lettuce, tomato, cucumber, chickpeas, sweet corn, green olives, almonds, hard-boiled egg, carrot & balsamic dressing.

Con lechuga, tomate, pepino, garbanzos, maíz dulce, aceituna verde, almendras, huevo hervido, zanahoria rallada, acompañada de aderezo balsámico.

Cantina's High Protein Salad / Ensalada Alta en Proteína la Cantina ... ¢ 6,910 ¢ 8,500
 Mixed lettuce, chickpeas, fresh diced mango, avocado, cherry tomatoes, cucumber, roasted zucchini & sweet potato. Choose either: ranch dressing or lemon.

Lechugas mixtas, garbanzos, mango fresco cortado en trozos, aguacate, tomates cherry, pepino, zuquini y camote rostizado. A su elección: aderezo ranch o limón.

Steak Salad / Ensalada con Carne ¢ 8,130 ¢ 10,000
 5oz grilled sirloin steak strips w/ lettuce, tomato, almonds, cucumber, hard-boiled egg, green olives & balsamic dressing.

150g de fajitas de solomillo a la parrilla con lechuga, tomate, almendras, pepino, huevo hervido, aceitunas verdes y aderezo balsámico.

PASTAS

Spaghetti a la Bolognese ¢ 7,683 ¢ 9,450
 w/ ground beef, bell pepper & onion w/ tomato sauce. Parmesan cheese & garlic bread.

Con carne molida, chile dulce, cebolla y salsa de tomate. Queso parmesano y pan de ajo.

Seafood Linguine / Linguine con Mariscos ¢ 11,098 ¢ 13,650
 w/ fresh local shellfish, shrimp, calamari, & octopus, sautéed w/ onion, tomato, white wine, heavy cream & grated parmesan cheese.

w/ camarones, almejas, calamares y pulpo salteados con cebolla, tomate, vino blanco, crema dulce y queso parmesano.



w/o Taxes

w/ 13% Tax &
10% Service**SEAFOOD / MARISCOS**

Seafood Curry, Lightly Spiced w/ Rice ¢ 11,545 ¢ 14,200

Cazuela de Mariscos con Arroz

w/ shrimp, calamari, clams & octopus, sautéed w/ fresh vegetables, cilantro, mild curry, coconut milk & heavy cream, served w/ rice & slices of toasted plantain.

Con camarones, calamares, almejas y pulpo, salteado con vegetales, culantro, curry amarillo, leche de coco y crema dulce, servida con arroz y patacones.

Yellowfin Tuna Steak / Atún a la Parrilla ¢ 12,805 ¢ 15,750

Grilled 10oz tuna steak served w/ vegetables, rice & chimichurri sauce.

300g de Filete atún aleta amarilla, servido con vegetales, arroz y salsa chimichurri.

Filet Catch-of-the-Day / Filete de Pescado del día la Parrilla ¢ 12,805 ¢ 15,750

Grilled 10oz catch-of-the-day filet, served w/ vegetables & rice. Choose either: chimichurri sauce or mushroom sauce.

300g de Filete de pescado del día a la parrilla, servido con vegetales y arroz. A su elección: chimichurri o salsa de hongos.

Cantina Shrimp / Camarones La Cantina ¢ 15,854 ¢ 19,500

Sautéed shrimp, butter & garlic, served w/ vegetables & rice.

Camarones salteados, mantequilla, ajo, servido con vegetales y arroz.

Whole Fish Catch-of-the-Day / Pescado Entero del día Cantina ¢ 17,114 ¢ 21,050

21 oz choose either: grilled or crispy fried catch-of-the-day, served w/ rice, vegetables & chimichurri sauce.

600 g de pescado entero a su elección: a la parrilla o frito, servido con arroz, vegetales y salsa chimichurri.

Cantina Octopus / Pulpo Cantina ¢ 18,821 ¢ 23,150


Grilled 11oz octopus, butter, garlic & chimichurri sauce. Served w/ rice & vegetables.


300g de pulpo a la parrilla, mantequilla, ajo, salsa chimichurri. Servido con vegetales y arroz



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10% Service**PLANT BASED OPTIONS / OPCIONES VEGANAS**

Vegetarian Kebabs / Brocheta Vegetariana  ¢ 6,910 ¢ 8,500
Grilled mixed vegetables (onion, bell pepper, white mushroom, pineapple, zucchini) & roasted potatoes.
Vegetales mixtos a la parrilla (cebolla, chile dulce, hongo blanco, piña, zuquini) y papas rostizadas.

Plant Based Fajitas / Fajitas Vegetarianas  ¢ 6,910 ¢ 8,500
Sautéed-mushrooms, zucchini, onions, bell peppers, diced tomato, w/ corn tortillas, pico de gallo salsa, guacamole & sour cream.
Hongos salteados, zuquini, cebolla, chile dulce, tomate, con tortillas, pico de gallo, guacamole y natilla.

Veggie Falafel Burger w/ green salad & French fries  ¢ 7,723 ¢ 9,500
Hamburguesa Vegetariana Falafel con ensalada y Papas Fritas
Homemade chickpeas & parsley pattie w/ garlic tahini mayonnaise dressing, lettuce, tomato, red onion, pickles.
Torta falafel de garbanzos y perejil con mayonesa de tahini y ajo, lechuga, tomate, cebolla morada, pepinillos.

OUR GRILL / NUESTRA PARRILLA

Cheese Burger / Queso Burguesa ¢ 6,423 ¢ 7,900
9 oz Black Angus ground beef w/ melted sharp cheddar cheese, red onion, tomato, lettuce, pickles & French fries.
250 g de torta de carne molida Angus con cebolla morada, tomate, lechuga, pepinillos, queso cheddar y papas fritas.

Boneless Pork Ribs Sandwich ¢ 8,537 ¢ 10,500
Sándwich de Costillas de Cerdo sin Hueso
1/2 pound smoked pork rib w/ homemade BBQ sauce served w/ lettuce, tomato, ranch dressing, crispy onions & French fries.
Costilla de cerdo sin hueso ahumada con salsa BBQ casera, con lechuga, tomate, aderezo ranch, crujientes aros de cebolla y papas fritas.



	w/o Taxes	w/ 13% Tax & 10% Service
Chicken Fajitas / Fajitas de Pollo	¢ 8,557	¢ 10,525
5 oz chicken fajitas w/ sautéed mushrooms, onions, bell peppers, diced tomato, corn tortillas, pico de gallo salsa, guacamole & sour cream. 150 g fajitas de pollo con hongos salteados, cebolla, chile dulce, tomate, tortillas, pico de gallo, guacamole y natilla.		
Smoked Half Chicken / Medio Pollo Ahumado	¢ 10,691	¢ 13,150
Half chicken w/ BBQ sauce, served w/ vegetables & roasted potatoes. Choose either: chimichurri or mushroom sauce. 1/2 pollo con salsa BBQ, servido con vegetales y papas rostizadas. A su elección: salsa chimichurri o salsa de hongos.		
Half Rack of Pork Ribs / Medio Costillar de Costillas Cerdo BBQ	¢ 16,382	¢ 20,150
Half rack of pork ribs w/ homemade BBQ sauce, served w/ vegetables & roasted potatoes. Media costilla de cerdo con salsa barbacoa de la casa, servido con vegetales y papas rostizadas.		
La Cantina Sampler Plate / Plato Mixto La Cantina	¢ 16,389	¢ 20,150
Grilled 5oz tenderloin, 5oz juicy chicken breast, 3oz sausage, 7oz smoked pork ribs & roasted potatoes. Served w/ vegetables & chimichurri sauce. 150g de lomo de res, 150g de pechuga de pollo, 90g de chorizo, 200g de costilla de cerdo ahumada y papas rostizadas. Servido con vegetales y chimichurri.		
Imported US Beef: Tenderloin Steak	¢ 15,147	¢ 18,950
Lomito Importado a la Parrilla 10oz grilled tenderloin w/ vegetables & roasted potatoes. Choose either: chimichurri sauce or mushroom sauce. 280g de lomo de res con vegetales y papas rostizadas. A su elección: salsa chimichurri o salsa de hongos.		



	w/o Taxes	w/ 13% Tax & 10% Service
Imported US Beef: Sirloin Steak	¢ 16,626	¢ 20,450
Solomillo Importado a la Parrilla		
10oz grilled sirloin steak served w/ vegetables, roasted potatoes & chimichurri sauce. 300g de solomillo a la parrilla servido con vegetales, papas rostizadas y chimichurri.		
Imported US Beef: New York Strip	¢ 19,227	¢ 23,650
New York Importado a la Parrilla		
11oz grilled New York Steak, served w/ roasted potatoes & vegetables. Choose either: chimichurri or mushroom sauce. 325g de New York a la parrilla, servido con vegetales y papas rostizadas. A su elección salsa chimichurri o salsa de hongos.		
Imported US Beef: Ribeye Steak	¢ 20,447	¢ 25,150
Ribeye Importado a la Parrilla		
Grilled 14oz Ribeye steak served w/ roasted potatoes & vegetables. Choose either: chimichurri sauce or mushroom sauce. 400g de Ribeye a la parrilla, servido con vegetales y papa rostizada. A su elección: salsa chimichurri o salsa de hongos.		

BOTTLED SOFT DRINKS 12 OZ / GASEOSAS EN VIDRIO 354 ML

7 Up	¢ 1,059	¢ 1,300
Coca-Cola Regular or Zero	¢ 1,059	¢ 1,300
Canada Dry Ginger Ale	¢ 1,059	¢ 1,300
Fresca	¢ 1,059	¢ 1,300



	w/o Taxes	w/ 13% Tax & 10% Service
Canada Dry Ginger Ale / Ginger Ale	¢ 1.057	¢ 1.300
Tonic Water / Agua Tónica	¢ 1.301	¢ 1.600
Red Bull 8 oz / 250 ml	¢ 2.500	¢ 2.700
Club Soda Carbonated / Soda Burbujas	¢ 1.057	¢ 1.300

REFRESHING DRINKS / AGUAS Y JUGOS

Bottled Water 60 oz / Agua Embotellada 1.75 Litros	¢ 1.626	¢ 2.000
Bottled Water 20 oz / Agua Embotellada 600 ml	¢ 1.057	¢ 1.300
San Pellegrino Water 25 oz / Agua San Pellegrino 750 ml	¢ 3.171	¢ 3.900
Crushed Ice Lemonade Frappé 12 oz / Limonada Frappé 354 ml	¢ 1.789	¢ 2.200
Milkshake / Batido en Leche con Helado	¢ 2.927	¢ 3.600
Homemade Iced Tea 12 oz / Té frío hecho en casa 354 ml	¢ 1.057	¢ 1.300
Tropical Brand, Bottled Iced Tea, Peach Flavor 12 oz	¢ 1.057	¢ 1.300
Tropical, Té Frío de Melocotón 354 ml		
Orange Juice 8 oz / Jugo de Naranja 235 ml	¢ 1.829	¢ 2.250
Fruit Slushy Frappé 12 oz / Batido de Frutas Frappé 354ml	¢ 1.789	¢ 2.200

w/choose between water or milk w/ one of the following fruits: banana, papaya, strawberry or pineapple

Batido en agua o en leche con una de las siguientes frutas: banano, papaya, fresa o piña.

w/o Taxes	w/ 13% Tax & 10% Service	w/o Taxes	w/ 13% Tax & 10% Service
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COFFEE CHOICES (ONE SHOT) / BEBIDAS DE CAFÉ

COLD 100Z / FRIOS 300 ML

Cappuccino	¢ 2,113	¢ 2,600
Iced Coffee	¢ 1,626	¢ 2,000
Latte	¢ 2,601	¢ 3,200
Mocha.....	¢ 2,764	¢ 3,400
Mocha Latte	¢ 2,926	¢ 3,600
Black Coffee or Tea 5 oz / Taza de Té o Café Negro 150 ml		
Coffee w/ Milk / Taza de Café con Leche 150 ml		

HOT 20Z / CALIENTES 60 ML

Cappuccino	¢ 1,951	¢ 2,400
Espresso	¢ 1,626	¢ 2,000
Latte	¢ 2,439	¢ 3,000
Mocha	¢ 2,601	¢ 3,200
Mocha Latte	¢ 2,764	¢ 3,400
Black Coffee or Tea 5 oz / Taza de Té o Café Negro 150 ml	¢ 1,059	¢ 1,300
Coffee w/ Milk / Taza de Café con Leche 150 ml	¢ 1,463	¢ 1,800



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DESSERTS / POSTRES		
Chocolate Brownie & Vanilla Ice Cream	¢ 3,496	¢ 4,300
Brownie de Chocolate con Helado de Vainilla		
Vanilla Ice Cream Sundae / Helado de Vainilla Sundae	¢ 2,033	¢ 2,500
Coconut Flan / Flan de Coco	¢ 3,496	¢ 4,300
Chocolate Ice Cream on a Stick, Chocolate Dipped	¢ 1,463	¢ 1,800
Paleta de Helado de Chocolate, Bañado con Chocolate		
Vanilla Ice Cream on a Stick, Chocolate Dipped	¢ 1,463	¢ 1,800
Paleta de Helado de Vainilla Bañado con Chocolate		
Chocolate Cake / Queque de Chocolate	¢ 3,496	¢ 4,300
Costa Rica's Traditional Three Milk Cake / Tres Leches	¢ 3,496	¢ 4,300
Apple Pie à la mode / Pie de Manzana con Helado	¢ 3,496	¢ 4,300
Apple pie w/ dried raisins & vanilla ice cream.		
Pie de Manzana con pasas y helado de vainilla.		

BEER 12OZ / CERVEZAS 354ML

Pilsen Standard 4.5% or Dark 6%	¢ 1,544	¢ 1,900
Imperial Standard, Silver or Light	¢ 1,544	¢ 1,900
Bavaria Standard, Light or Master	¢ 2,113	¢ 2,600
Modelo (México) Gold or Dark	¢ 1,544	¢ 1,900
Corona or Sol (México) 11oz/330 ml	¢ 2,276	¢ 2,800



w/o Taxes w/ 13% Tax & 10% Service

MARGARITA BAR

JARANA HOUSE TEQUILA

2oz Margarita w/ Triple Sec	¢ 5,040	¢ 6,200
2oz Margarita w/ Grand Marnier	¢ 6,585	¢ 8,100
2oz Jarana Tequila Shot / Shot Tequila de la Casa 60ml	¢ 2,032	¢ 2,500

PREMIUM TEQUILA

1800 TEQUILA

2oz 1800 Margarita w/ Triple Sec	¢ 8,089	¢ 9,950
2oz 1800 Margarita w/ Grand Marnier	¢ 9,593	¢ 11,800
2oz 1800 Shot / Shot 1800 60ml	¢ 5,040	¢ 6,200

DON JULIO

2oz Don Julio Margarita w/ Triple Sec	¢ 11,483	¢ 14,125
2oz Don Julio Margarita w/ Grand Marnier	¢ 13,008	¢ 16,000
2oz Don Julio Shot / Shot Don Julio 60ml	¢ 8,455	¢ 10,400

PATRÓN

2oz Patrón Margarita w/ Triple Sec	¢ 11,483	¢ 14,125
2oz Patrón Margarita w/ Grand Marnier	¢ 13,008	¢ 16,000
2oz Patrón Shot / Shot Patrón 60ml	¢ 8,455	¢ 10,400

HERRADURA

2oz Herradura Margarita w/ Triple Sec	¢ 11,483	¢ 14,125
2oz Herradura Margarita w/ Grand Marnier	¢ 13,008	¢ 16,000
2oz Herradura Shot / Shot Herradura 60ml	¢ 8,455	¢ 10,400

MEZCAL

2oz Mezcal Margarita w/ Triple Sec	¢ 9,918	¢ 12,200
2oz Mezcal Margarita w/ Grand Marnier	¢ 11,463	¢ 14,100
2oz Mezcal Shot / Shot Mezcal 60ml	¢ 6,910	¢ 8,500

COCKTAILS / COCTÉLES

	w/o Taxes	w/ 13% Tax & 10% Service
Bloody Mary	¢ 4,065	¢ 5,000
2 oz Smirnoff Vodka, tomato juice, Tabasco hot sauce, Lea & Perrins sauce, salt, pepper & lemon. 60 ml de Smirnoff Vodka, jugo de tomate, tabasco, Lea & Perrins, sal, pimienta y limón.		
Caipirinha	¢ 3,252	¢ 4,000
2 oz Brazilian Cachaca 51, lemon juice & sugar. 60 ml de Cachaca 51, jugo de limón y azúcar.		
Strawberry or Pineapple Daiquiri / Daiquiri de Fresa o Piña	¢ 3,252	¢ 4,000
2 oz Flor de Caña Rum, lemon & sugar. Choose either: strawberry or pineapple. 60 ml de Ron Flor de Caña, limón y azúcar. A su elección de fruta: fresa o piña		
Strawberry or Pineapple Colada / Fresa o Piña Colada	¢ 3,252	¢ 4,000
2 oz Flor de Caña Rum, lemon & sugar. Choose either: strawberry or pineapple. 60 ml de Ron Flor de Caña, limón y azúcar. A su elección de fruta: fresa o piña		
Mai Tai	¢ 4,065	¢ 5,000
2 oz Flor de Caña Rum, Almond Liqueur, orange juice & pineapple. 60 ml de Flor de Caña, licor de Almendras, jugo de naranja y piña.		
Mojito Cubano	¢ 4,065	¢ 5,000
2 oz Flor de Caña Rum, mint, lemon juice & soda water. 60 ml de Ron Flor de Caña, hierba buena, jugo de limón y soda.		
Monkey Biz	¢ 3,252	¢ 4,000
2 oz Smirnoff Vodka, Baileys, coconut cream & banana. 60 ml Smirnoff Vodka, Baileys, crema de coco y banano.		
Pain Killer	¢ 3,252	¢ 4,000
2 oz Flor de Caña Rum, coconut cream, pineapple & orange juice. 60 ml de Ron Flor de Caña, crema de coco, piña y jugo de naranja.		
Peachy Mango	¢ 3,252	¢ 4,000
2 oz Flor de Caña Rum, peach liqueur, fresh banana & mango. 60 ml Ron Flor de Caña, licor de melocotón, banano y mango.		
Pura Vida	¢ 3,252	¢ 4,000
2 oz Flor de Caña Rum, Cacique, Triple Sec, frozen mango & orange juice. 60 ml de Ron Flor de Caña, Cacique, Triple Sec, mango y jugo de naranja.		
Sangría Red or White 10oz / Sangría Roja o Blanca 295ml	¢ 3,658	¢ 4,500
Red or white wine, rum, Triple Sec, orange juice, Canada Dry ginger ale & fresh apple chunks. Vino Blanco o Tinto, ron, Triple Sec, jugo de naranja, Canada Dry ginger ale y trozos de manzana.		
CHILI GUARO	¢ 2,276	¢ 2,800
2 oz Costa Rica's Cacique Firewater, pepper, salt, lemon, tomato juice & Tabasco sauce. 60 ml Guaro Cacique, sal, pimienta, limón, jugo de tomate y Tabasco.		

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LIQUEURS 2OZ / LICORES 60ML

Amaretto	¢ 3,333	¢ 4,100	Baileys	¢ 2,845	¢ 3,500
Café Rica	¢ 2,083	¢ 2,500	Cointreau	¢ 4,065	¢ 5,000
Grand Marnier	¢ 4,471	¢ 5,500	Jägermeister	¢ 2,845	¢ 3,500
Sambuca	¢ 3,252	¢ 4,000			

GIN / GINEBRA

Beefeater	¢ 2,926	¢ 3,600	W/ MIXER / CON LIGA	¢ 3,414	¢ 4,200
Bombay	¢ 3,252	¢ 4,000		¢ 3,739	¢ 4,600
D'Argent Bleu London Dry Gin	¢ 1,788	¢ 2,200		¢ 2,276	¢ 2,800
Tanqueray	¢ 2,845	¢ 3,500		¢ 3,333	¢ 4,100

VODKA

Absolut	¢ 2,357	¢ 2,900	W/ MIXER / CON LIGA	¢ 2,845	¢ 3,500
Grey Goose	¢ 4,878	¢ 6,000		¢ 5,365	¢ 6,600
Smirnoff	¢ 1,788	¢ 2,200		¢ 2,276	¢ 2,800
Titos	¢ 3,983	¢ 4,900		¢ 4,471	¢ 5,500

RUM / RONES

Cacique	¢ 1,788	¢ 2,200	W/ MIXER / CON LIGA	¢ 2,276	¢ 2,800
Captain Morgan	¢ 3,658	¢ 4,500		¢ 4,146	¢ 5,100
Centenario 12 años	¢ 3,658	¢ 4,500		¢ 4,146	¢ 5,100
Centenario 7 años	¢ 2,276	¢ 2,800		¢ 2,764	¢ 3,400
Flor de Caña 12 años	¢ 3,658	¢ 4,500		¢ 4,146	¢ 5,100
Flor de Caña Oro	¢ 1,788	¢ 2,200		¢ 2,276	¢ 2,800
Malibú	¢ 2,357	¢ 2,900		¢ 2,845	¢ 3,500



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WHISKY & BOURBON				
	20Z BY SHOT / POR SHOT 60ML		W/ MIXER / CON LIGA	
Buchanans	¢ 4,796	¢ 5,900	¢ 5,284	¢ 6,500
Chivas Regal	¢ 4,065	¢ 5,000	¢ 4,552	¢ 5,600
Crown Royal	¢ 4,065	¢ 5,000	¢ 4,552	¢ 5,600
Jack Daniels Tennessee	¢ 4,065	¢ 5,000	¢ 4,552	¢ 5,600
Jim Beam	¢ 3,252	¢ 4,000	¢ 3,739	¢ 4,600
Johnnie Walker Black Label	¢ 4,065	¢ 5,000	¢ 4,552	¢ 5,600
Johnnie Walker Red Label	¢ 2,357	¢ 2,900	¢ 2,845	¢ 3,500
Old Parr	¢ 4,065	¢ 5,000	¢ 4,552	¢ 5,600

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WINE BY THE GLASS 70Z / VINO POR COPA 214ML					
WHITE / BLANCO			RED / TINTO		
Pinot Grigio	¢ 2,601	¢ 3,200	Malbec-Syrah	¢ 2,601	¢ 3,200
Chardonnay	¢ 2,601	¢ 3,200	Merlot	¢ 2,601	¢ 3,200
Sauvignon Blanc	¢ 2,601	¢ 3,200	Cabernet Sauvignon	¢ 2,601	¢ 3,200

	w/o Taxes	w/ 13% Tax & 10% Service
WHITE WINE BY THE BOTTLE 250Z / VINO BLANCO POR BOTELLA 750ML		
Carmen Chardonnay (CHILE)	¢ 10,727	¢ 13,195
Carmen Sauvignon (CHILE)	¢ 10,727	¢ 13,195
Casillero del Diablo Sauvignon Blanc (CHILE)	¢ 11,215	¢ 13,795
Santa Julia Pinot Grigio (ARGENTINA)	¢ 10,321	¢ 12,695
Santa Rita 120 Chardonnay (CHILE)	¢ 9,589	¢ 11,795
Maipo Chardonnay (CHILE)	¢ 6,256	¢ 7,695
Maipo Sauvignon Blanc (CHILE)	¢ 6,256	¢ 7,695



w/o Taxes

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RED WINE BY THE BOTTLE 25OZ / VINO TINTO POR BOTELLA 750ML

Carmen Cabernet Sauvignon (CHILE)	¢ 10,727	¢ 13,195
Carmen Merlot (CHILE)	¢ 10,727	¢ 13,195
Casillero del Diablo Cabernet (CHILE)	¢ 11,215	¢ 13,795
Norton D.O.C. Malbec (ARGENTINA)	¢ 12,028	¢ 14,795
Santa Rita Secret Reserve Red Blend (CHILE)	¢ 11,703	¢ 14,395
Cavit Pinot Noir (ITALIA)	¢ 11,703	¢ 14,395
Maipo Cabernet (CHILE)	¢ 6,256	¢ 7,695
Maipo Merlot (CHILE)	¢ 6,256	¢ 7,695

SPARKLING WINE BY THE BOTTLE 25OZ VINO ESPUMANTE POR BOTELLA 750ML

Blue Nun Sparkling (GERMAN / ALEMANIA)	¢ 12,516	¢ 15,395
Sparkling Concha y Toro Brut (CHILE)	¢ 12,191	¢ 14,995
Abbazia Blendí Extra Dry (ITALIA)	¢ 8,369	¢ 10,295

HOTEL COSTA VERDE



EL AVIÓN



CHIQUITA BAR



ZIP COASTER



**BAGUETTE BAKERY &
CAFÉ**



LA CANTINA



EL WAGON



ANACONDA CAFÉ

