

# La Cantina

Wood Fired Grill




## Appetizers & Salads / **Aperitivos y Ensaladas**

|   |                |                 |
|---|----------------|-----------------|
| <b>Fried Calamari / <b>Aros de Calamar Fritos</b></b> -----   | <b>¢ 5.894</b> | <b>¢ 7.250</b>  |
| Tender rings of calamari tossed in a hoisin sauce, garnished w/ fresh diced tomato & scallions. / <b>Aros de calamar fritos o bañados en salsa hoisin, tomate fresco y cebollinos.</b>  |                |                 |
| <b>Plant Based Cauliflower Wings / <b>Alitas de Coliflor Veganas.</b></b>  -----   | <b>¢ 5.122</b> | <b>¢ 6.300</b>  |
| Breaded cauliflower florets coated w/ mild buffalo sauce, carrots & celery sticks. <b>Coliflor empanizada bañada en salsa búfalo, acompañada con bastones de apio y zanahoria.</b>  |                |                 |
| <b>Fajita Salad / <b>Ensalada con Fajitas de Carne</b></b> -----  | <b>¢ 8.130</b> | <b>¢ 10.000</b> |
| 5 oz grilled sirloin steak strips w/ lettuce, tomato, almonds, cucumber, hard boiled egg, green olives & balsamic dressing. / <b>150 g de fajitas de solomillo a la parrilla con lechuga, tomate, almendras, pepino, huevo hervido, aceitunas verdes y aderezo balsámico.</b>       |                |                 |
| <b>Cantina Salad / <b>Ensalada la Cantina.</b></b>  -----  | <b>¢ 5.346</b> | <b>¢ 6.575</b>  |
| w/ lettuce, tomato, cucumber, chickpeas, sweet corn, green olives, almonds, hard boiled egg, carrot & balsamic dressing. / <b>Con lechuga, tomate, pepino, garbanzos, maíz dulce, aceituna verde, almendras, huevo hervido, zanahoria rallada, acompañada de aderezo balsámico.</b> |                |                 |
| <b>Chicken Fajitas / <b>Fajitas de Pollo</b></b> -----  | <b>¢ 8.557</b> | <b>¢ 10.525</b> |
| 5 oz chicken fajitas w/ sautéed mushrooms, onions, bell peppers, diced tomato, corn tortillas, pico de gallo salsa, guacamole & sour cream. <b>150 g fajitas de pollo con hongos salteados, cebolla, chile dulce, tomate, tortillas, pico de gallo, guacamole y natilla.</b>        |                |                 |
| <b>Grilled Portobello Mushroom / <b>Hongos Portobello a la Parrilla</b></b> -----   | <b>¢ 6.911</b> | <b>¢ 8.500</b>  |
| Steffed w/ surimi, artichokes heart & gratinated cream cheese. <b>Rellenos con surimi, alcachofa y queso crema gratinado.</b>   |                |                 |



|  | w/o Taxes | w/ 13% Tax &<br>10% Service |
|--|-----------|-----------------------------|
| <b>Tropical Octopus / Pulpo Tropical</b> -----   | ¢ 8.537   | ¢ 10.500                    |
| Octopus topped w/ pineapple chimichurri, mango, guacamole, fresh herbs & garlic crustini. / Acompañado de chimichurri de piña, mango, guacamole, hierbas frescas y crustini de ajo.  |           |                             |
| <b>Poke Bowl / Tazón de Poke</b> -----   | ¢ 7.703   | ¢ 9.475                     |
| 4 oz yellowfin tuna sashimi, seasoned rice, cherry tomato, diced mango, guacamole, sesame seeds, seaweed & Asian dressing.<br>120 g atún aleta amarilla, arroz sazonado, tomate cherry, mango, guacamole, algas tostadas, ajonjolí y aderezo Asiático. |           |                             |

## Nachos

|  |         |         |
|--|---------|---------|
| <b>Beef Nachos / Nachos de Carne</b> -----   | ¢ 6.423 | ¢ 7.900 |
| w/ shredded beef, sour cream, nacho tortilla chips, guacamole, cheese, refried beans, jalapeños & pico de gallo salsa. / Con carne desmechada, natilla, tortillas fritas, guacamole, queso, frijoles molidos, jalapeños y pico de gallo. |         |         |
| <b>Plant Based Nachos / Nachos Vegano</b>  -----  | ¢ 5.976 | ¢ 7.350 |
| Guacamole, chickpeas, mango, nacho tortilla chips, refried beans, pico de gallo, broccoli & jalapeños. / Guacamole, garbanzos, mango, tortillas fritas, frijoles molidos, pico de gallo, brocoli y jalapeños.                            |         |         |



## Pastas

**Seafood Curry, Lightly Spiced w/ Rice / Cazuela de Mariscos con Arroz** ----- ¢ 11.545 ¢ 14.200  
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.

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

## Seafood / Mariscos

**Yellowfin Tuna Steak / Atún a la Parrilla** ----- ¢ 12.805 ¢ 15.750  
Grilled 10 oz tuna steak served w/ vegetables, rice & chimichurri sauce.  
300 g 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 10 oz catch-of-the-day filet, served w/ vegetables & rice. Choose either: chimichurri sauce or mushroom sauce/ 300 g de Filete de pescado del día a la parrilla, servido con vegetales y arroz. A su elección: chimichurri o salsa de hongos.



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

**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 eleccion: a la parrilla o frito, servido con arroz, vegetales y salsa chimichurri.

**Cantina Octopus / Pulpo Cantina** ----- ¢ 18.821 ¢ 23.150  
Grilled 11 oz octopus, butter, garlic & chimichurri sauce, served w/ rice & vegetables. / 300 g de pulpo a la parrilla, mantequilla, ajo, salsa chimichurri, servido con vegetales y arroz.

### Our Grill / Nuestra Parrilla

**Plant Based Burger w/ Cauliflower Wings & French Fries**  ----- ¢ 7.703 ¢ 9.475  
**Hamburguesa Vegana con Alitas de Coliflor y Papas Fritas**  
Homemade plant based burger w/ lettuce, tomato, red onion, pickles & guacamole w/ French fries & cauliflower wings. / Hamburguesa vegana de la casa con lechuga, tomate, cebolla, pepinillos y guacamole. Acompañada de papas fritas y alitas de coliflor.



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|--|-----------|-----------------------------|
| <b>Plant Based Fajitas / Fajitas Vegetarianas</b> -----<br>Sautéed-mushrooms, zucchini, broccoli, onions, bell peppers, diced tomato, w/<br>corn tortillas, pico de gallo salsa, guacamole & sour cream.<br>Hongos salteados, zuquini, brocolí, cebolla, chile dulce, tomate, con tortillas, pico<br>de gallo, guacamole y natilla.  | ¢ 6.870   | ¢ 8.450                     |
| <b>Boneless Pork Ribs Sandwich / Sandwich de Costillas de Cerdo sin Hueso</b> -----<br>1/2 pound smoked pork rib homemade BBQ sauce. Served w/ lettuce, tomato,<br>crispy onions, ranch dressing on a bun & French fries.<br>Costilla de cerdo sin hueso ahumada con salsa BBQ casera, lechuga, tomate,<br>crujientes aros de cebolla aderezo ranch en pan casero, y papas fritas. | ¢ 8.537   | ¢ 10.500                    |
| <b>Half Rack of Pork Ribs / Medio Costillar de Cerdo BBQ</b> -----<br>Half rack of pork ribs w/ homemade BBQ sauce, served w/ vegetables & roasted<br>potatoes. / Media costilla de cerdo con salsa barbacoa de la casa, servido con<br>vegetales y papas rostizadas.  | ¢ 16.382  | ¢ 20.150                    |
| <b>Smoked Half Chicken / Medio Pollo Ahumado</b> -----<br>Half chicken w/ BBQ sauce, served w/ vegetables & roasted potatoes. Choose<br>either: chimichurri or mushroom sauce. / 1/2 pollo con salsa BBQ, servido con<br>vegetales y papas rostizadas. A su elección: salsa chimichurri o salsa de hongos.   | ¢ 10.691  | ¢ 13.150                    |



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|--|-----------|-----------------------------|
| <b>La Cantina Sampler Plate / Plato Mixto La Cantina</b> -----<br>Grilled 5 oz tenderloin, 5 oz juicy chicken breast, 3 oz sausage, 7 oz smoked pork ribs & roasted potatoes, served w/ vegetables & chimichurry sauce.<br>150 g de lomo de res, 150 g de pechuga de pollo, 90 g de chorizo, 200 g de costilla de cerdo ahumada y papas rostizadas, servido con vegetales y chimichurri. | ¢ 16.382  | ¢ 20.150                    |
| <b>Imported US Beef: Tenderloin Steak / Lomito Importado a la Parrilla</b> -----<br>10 oz grilled tenderloin w/ vegetables & roasted potatoes. Choose either: chimichurry sauce or mushroom sauce.<br>280 g de lomito de res con vegetales y papas rostizadas. A su eleccion: salsa chimichurri o salsa de hongos.   | ¢ 15.407  | ¢ 18.950                    |
| <b>Imported US Beef: Sirloin Steak / Churrasco Importado</b> -----<br>10 oz grilled sirloin steak served w/ vegetables, roasted potatoes & chimichurry sauce. / 300 g de solomillo a la parrilla servido con vegetales, papas rostizadas y chimichurri.  | ¢ 16.626  | ¢ 20.450                    |
| <b>Imported US Beef: Ribeye Steak / Filete de Ribeye Importado a la Parrilla</b> -----<br>Grilled 14 oz Ribeye steak served w/ roasted potatoes & vegetables. Choose either: chimichurry sauce or mushroom sauce.<br>400 g de filete Ribeye a la parrilla, servido con vegetales y papa rostizada, a su eleccion: salsa chimichurri o salsa de hongos.                                   | ¢ 20.447  | ¢ 25.150                    |



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## Bottled Soft Drinks 12 oz / Gaseosas en Vidrio 354 ml

|  |         |         |
|--|---------|---------|
| 7 Up -----                                 | ¢ 1.057 | ¢ 1.300 |
| Coca-Cola (Regular / Zero) -----           | ¢ 1.057 | ¢ 1.300 |
| Fanta Kolita -----                         | ¢ 1.057 | ¢ 1.300 |
| Fanta Orange / Fanta Naranja -----         | ¢ 1.057 | ¢ 1.300 |
| Fanta Grape / Fanta Uva -----              | ¢ 1.057 | ¢ 1.300 |
| Fresca -----                               | ¢ 1.057 | ¢ 1.300 |
| 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 |

## Refresing 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 / Tropical, Té Frío de Melocotón 354 ml ----- | ¢ 1.057 | ¢ 1.300 |





|  | w/o Taxes | w/ 13% Tax & 10% Service |
|--|-----------|--------------------------|
| Orange Juice 8 oz / <b>Jugo de Naranja 235 ml</b> -----  | ¢ 1.829   | ¢ 2.250                  |
| Fruit Slushy Frappé 12 oz / <b>Batido de Frutas Frappé 354 ml</b> -----  | ¢ 1.789   | ¢ 2.200                  |
| w/choose between water or milk w/ one of the following fruits: banana, papaya, strawberry or pineapple. / <b>Batido en agua o en leche con una de las siguientes frutas: banano, papaya, fresa o piña.</b> |           |                          |

## Specialty Coffee / Especialidades de Café

|  |         |         |
|--|---------|---------|
| One Shot Iced Cappuccino 10 oz / <b>Capuchino Frío 300 ml</b> -----    | ¢ 2.114 | ¢ 2.600 |
| One Shot Cappuccino 2 oz / <b>Capuchino 60 ml</b> -----                | ¢ 1.952 | ¢ 2.400 |
| One Shot Espresso 2 oz / <b>Espresso 60 ml</b> -----                   | ¢ 1.626 | ¢ 2.000 |
| Iced Coffee 10 oz / <b>Café Frío 300 ml</b> -----                      | ¢ 1.626 | ¢ 2.000 |
| One Shot Latte 2 oz / <b>Latte 60 ml</b> -----                         | ¢ 2.439 | ¢ 3.000 |
| One Shot Iced Latte 10 oz / <b>Latte Frío 300 ml</b> -----             | ¢ 2.601 | ¢ 3.200 |
| One Shot Iced Mocha 10 oz / <b>Mocca Frío 300 ml</b> -----             | ¢ 2.764 | ¢ 3.400 |
| One Shot Mocha Latte 2 oz / <b>Mocca Latte 60 ml</b> -----             | ¢ 2.764 | ¢ 3.400 |
| One Shot Iced Mocha Latte 10 oz / <b>Mocca Latte Frío 300 ml</b> ----- | ¢ 2.926 | ¢ 3.600 |
| One Shot Mocha 2 oz / <b>Mocca 60 ml</b> -----                         | ¢ 2.764 | ¢ 3.400 |
| Regular Coffee or Tea 5 oz / <b>Taza de Café o Té 147 ml</b> -----     | ¢ 1,057 | ¢ 1.300 |

## Desserts / Postres

|  |         |         |
|--|---------|---------|
| Chocolate Brownie & Vanilla Ice Cream / <b>Brownie de Chocolate con Helado de Vainilla</b> -----<br>Brownie w/ walnuts & vanilla ice cream.<br><b>Brownie con nueces y helado de vainilla.</b> | ¢ 3.496 | ¢ 4.300 |
| Apple Pie à la mode / <b>Pie de Manzana con Helado</b> -----<br>Apple pie w/ dried raisins & vanilla ice cream.<br><b>Pie de Manzana con pasas y helado de vainilla.</b>                       | ¢ 3.496 | ¢ 4.300 |
| Vanilla Ice Cream Sundae / <b>Helado de Vanilla Sundae</b> -----   | ¢ 2.033 | ¢ 2.500 |
| Coconut Flan / <b>Flan de Coco</b> -----   | ¢ 3.496 | ¢ 4.300 |
| Chocolate Ice Cream on a Stick, Chocolate Dipped / <b>Paleta de Helado de Chocolate, Bañado con Chocolate</b> -----  | ¢ 1.463 | ¢ 1.800 |
| Vanilla Ice Cream on a Stick, Chocolate Dipped / <b>Paleta de Helado de Vainilla, Bañado con Chocolate</b> -----   | ¢ 1.463 | ¢ 1.800 |
| Chocolate Cake / <b>Queque de Chocolate</b> -----  | ¢ 3.496 | ¢ 4.300 |
| Costa Rica's Traditional Three Milk Cake / <b>Tres Leches</b> -----  | ¢ 3.496 | ¢ 4.300 |

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

## Beer / Cervezas

|  |         |         |
|--|---------|---------|
| Bavaria Gold 12 oz / 354 ml -----                              | ¢ 2.114 | ¢ 2.600 |
| Sol (México) 11 oz / 330 ml -----                              | ¢ 2.276 | ¢ 2.800 |
| Modelo Gold or Dark (México) 12 oz / 354 ml -----              | ¢ 1.545 | ¢ 1.900 |
| Corona 12 oz / 354 ml -----                                    | ¢ 2.276 | ¢ 2.800 |
| Heineken 12 oz / 354 ml -----                                  | ¢ 2.276 | ¢ 2.800 |
| Imperial Light 12 oz / 354 ml -----                            | ¢ 1.545 | ¢ 1.900 |
| Imperial Silver 12 oz / 354 ml -----                           | ¢ 1.545 | ¢ 1.900 |
| Imperial 12 oz / 354 ml -----                                  | ¢ 1.545 | ¢ 1.900 |
| Pilsen 12 oz / 354 ml -----                                    | ¢ 1.545 | ¢ 1.900 |
| Pilsen Dark 6% Alcohol 12 oz / Pilsen 6.0 Alcohol 354 ml ----- | ¢ 1.545 | ¢ 1.900 |

## Cocktails / Coctéles

|  |         |         |
|--|---------|---------|
| <b>Bloody Mary</b> -----   | ¢ 4.065 | ¢ 5.000 |
| 2 oz Tomato juice, Tabasco hot sauce, Smirnoff Vodka, Lea & Perrins sauce, salt, pepper, lemon. / Jugo de tomate, tabasco, Smirnoff Vodka, Lea & Perrins, sal, pimienta y limón. |         |         |
| <b>Caipirinha</b> -----  | ¢ 3.252 | ¢ 4.000 |
| 2 oz Brazilian Cachaca 51, lemon juice & sugar.<br>Cachaca 51, jugo de limón y azúcar.   |         |         |



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|---|-----------|-----------------------------|
| <b>Strawberry or Pineapple Daiquiri / Daiquiri de Fresa o Piña</b> -----<br>2 oz Flor de Caña Rum, lemon & sugar. Choose either: strawberry or pineapple.<br>60 ml de Ron Flor de Caña, limón y azúcar. A su elección de fruta: fresa o piña.   | ¢ 3.252   | ¢ 4.000                     |
| <b>Strawberry or Pineapple Colada / Fresa o Piña Colada</b> -----<br>2 oz Flor de Caña Rum, coconut cream. Choose either: strawberry or pineapple.<br>60 ml de Ron Flor de Caña, crema de coco. A su elección de fruta: fresa o piña.   | ¢ 3.252   | ¢ 4.000                     |
| <b>Mai Tai</b> -----<br>2 oz Flor de Caña Rum, Almond Liqueur, orange juice & pineapple.<br>60 ml de Flor de Caña, licor de Almendras, jugo de naranja y piña.  | ¢ 4.065   | ¢ 5.000                     |
| <b>Mojito Cubano</b> -----<br>2 oz Flor de Caña Rum, mint, lemon juice & soda water.<br>60 ml de Ron Flor de Caña, hierba buena, jugo de limón y soda.  | ¢ 4.065   | ¢ 5.000                     |
| <b>Monkey Biz</b> -----<br>Baileys, coconut cream, Smirnoff Vodka & banana.<br>Baileys, crema de coco, Smirnoff Vodka y banano.   | ¢ 3.252   | ¢ 4.000                     |
| <b>Pain Killer</b> -----<br>2 oz Flor de Caña Rum, coconut cream, pineapple & orange juice.<br>60 ml de Ron Flor de Caña, crema de coco, piña y jugo de naranja.  | ¢ 3.252   | ¢ 4.000                     |
| <b>Peachy Mango</b> -----<br>2 oz Flor de Caña Rum, peach liqueur, fresh banana & mango fruit.<br>60 ml Ron Flor de Caña, licor de melocotón, banano y mango.   | ¢ 3.252   | ¢ 4.000                     |
| <b>Pura Vida</b> -----<br>2 oz Flor de Caña Rum, Cacique, Triple Sec, frozen mango & orange juice.<br>60 ml de Ron Flor de Caña, Cacique, Triple Sec, mango y jugo de naranja.  | ¢ 3.252   | ¢ 4.000                     |
| <b>Sangría Red or White / Sangría Roja o Blanca</b> -----<br>Red or white wine, rum, Triple Sec, orange juice, Canada Dry ginger ale & fresh<br>apple chunks. / <b>Vino Blanco o Tinto, ron, Triple Sec, jugo de naranja, Canada Dry<br/>           ginger ale y trozos de manzana.</b> | ¢ 3.659   | ¢ 4.500                     |
| <b>Special Mixed Shots / Shots</b>  |           |                             |
| <b>B 52</b> -----<br>Cafe Rica Coffee Liqueur, Baileys Irish Cream Liqueur & Grand Marnier Orange<br>Liqueur. / <b>Licor de Café Cafe Rica, Baileys Crema Irlandesa y Grand Marnier Licor<br/>           de Naranja.</b>  | ¢ 2.846   | ¢ 3.500                     |

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**CHILI GUARO** -----      **¢ 2.276**      **¢ 2.800**  
Costa Rica's Cacique Firewater, pepper, salt, lemon, tomato juice & Tabasco sauce.  
Guaro Cacique, sal, pimienta, limón, jugo de tomate y Tabasco.

**TURBO** -----      **¢ 2.846**      **¢ 3.500**  
Well Tequila & anise liqueur.  
Tequila y licor de anis.

**Liqueurs/ Licores**

**Amaretto Shot 2 oz / Shot de Amaretto 60 ml** -----      **¢ 3.333**      **¢ 4.100**  
**Baileys Shot 2 oz / Shot de Baileys 60 ml** -----      **¢ 2.846**      **¢ 3.500**  
**Cafe Rica Shot 2 oz / Shot de Cafe Rica 60 ml** -----      **¢ 2.033**      **¢ 2.500**  
**Cointreau Shot 2 oz / Shot de Cointreau 60 ml** -----      **¢ 4.065**      **¢ 5.000**  
**Grand Marnier Shot 2 oz / Shot de Grand Marnier 60 ml** -----      **¢ 4.472**      **¢ 5.500**  
**Jagermeister Shot 2 oz / Shot de Jagermeister 60 ml** -----      **¢ 2.846**      **¢ 3.500**  
**Sambuca Shot 2 oz / Shot de Sambuca 60 ml** -----      **¢ 3.252**      **¢ 4.000**

**Margaritas**

**Margarita Especial 1800 & Cointreau** -----      **¢ 9.757**      **¢ 12.000**  
2 oz 1800 Añejo Tequila & Cointreau, lemon juice & sugar.  
60 ml de Tequila 1800 Añejo y Cointreau, jugo de limón y azucar.

**Margarita Especial 1800 & Grand Marnier** -----      **¢ 10.163**      **¢ 12.500**  
2 oz 1800 Añejo Tequila & Grand Marnier, lemon juice & sugar.  
60 ml de Tequila 1800 Añejo y Grand Marnier, jugo de limón y azucar.



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|--|-----------|--------------------------|
| <b>Margarita</b> -----<br>2 oz well Tequila, Triple sec, fresh lemon & sugar splash.<br>60 ml de Tequila, Triple sec, jugo de limón y azúcar.  | ¢ 4.065   | ¢ 5.000                  |
| <b>Margarita Especial Don Julio &amp; Cointreau</b> -----<br>2 oz Don Julio Reposado Tequila & Cointreau, lemon juice & sugar.<br>60 ml de Tequila Don Julio Reposado y Cointreau, jugo de limón y azúcar.               | ¢ 12.195  | ¢ 15.000                 |
| <b>Margarita Especial Don Julio &amp; Grand Marnier</b> -----<br>2 oz Don Julio Reposado Tequila & Grand Marnier , lemon juice & sugar.<br>60 ml de Tequila Don Julio Reposado y Grand Marnier , jugo de limón y azúcar. | ¢ 12.601  | ¢ 15.500                 |
| <b>Margarita Especial Herradura &amp; Cointreau</b> -----<br>2 oz Herradura Reposado Tequila & Cointreau, lemon juice & sugar.<br>60 ml de Tequila Herradura Reposado y Cointreau, jugo de limón y azúcar.               | ¢ 12.601  | ¢ 15.500                 |
| <b>Margarita Especial Herradura &amp; Grand Marnier</b> -----<br>2 oz Herradura Reposado Tequila & Grand Marnier, lemon juice & sugar.<br>60 ml de Tequila Herradura Reposado y Grand Marnier, jugo de limón y azúcar.   | ¢ 13.008  | ¢ 16.000                 |
| <b>Margarita Especial Patron &amp; Cointreau</b> -----<br>2 oz Patron Tequila & Cointreau, lemon juice & sugar.<br>60 ml de Tequila Patrón y Cointreau, jugo de limón y azúcar.  | ¢ 12.195  | ¢ 15.000                 |
| <b>Margarita Especial Patron &amp; Grand Marnier</b> -----<br>2 oz Patron Tequila & Grand Marnier, lemon juice & sugar.<br>60 ml de Tequila Patrón y Grand Marnier, jugo de limón y azúcar.                              | ¢ 12.601  | ¢ 15.500                 |





|                  | w/o Taxes          | w/ 13% Tax & 10% Service | w/o Taxes           | w/ 13% Tax & 10% Service |
|------------------|--------------------|--------------------------|---------------------|--------------------------|
| <b>Vodka</b>     |                    |                          |                     |                          |
|                  | BY SHOT / POR SHOT |                          | W/ MIXER / CON LIGA |                          |
| Absolut -----    | ¢ 2.358            | ¢ 2.900                  | ¢ 2.846             | ¢ 3.500                  |
| Grey Goose ----- | ¢ 4.878            | ¢ 6.000                  | ¢ 5.366             | ¢ 6.600                  |
| Smirnoff -----   | ¢ 1.789            | ¢ 2.200                  | ¢ 2.276             | ¢ 2.800                  |
| Tito's -----     | ¢ 3.984            | ¢ 4.900                  | ¢ 4.472             | ¢ 5.500                  |

|                                  | BY SHOT / POR SHOT | W/ MIXER / CON LIGA |         |         |
|----------------------------------|--------------------|---------------------|---------|---------|
| <b>Whisky &amp; Bourbon</b>      |                    |                     |         |         |
| Buchanan's -----                 | ¢ 4.797            | ¢ 5.900             | ¢ 5.285 | ¢ 6.500 |
| Chivas Regal -----               | ¢ 4.065            | ¢ 5.000             | ¢ 4.553 | ¢ 5.600 |
| Crown Royal -----                | ¢ 4.065            | ¢ 5.000             | ¢ 4.553 | ¢ 5.600 |
| Jack Daniels Tennessee -----     | ¢ 4.065            | ¢ 5.000             | ¢ 4.553 | ¢ 5.600 |
| Jim Beam -----                   | ¢ 3.252            | ¢ 4.000             | ¢ 3.740 | ¢ 4.600 |
| Johnnie Walker Black Label ----- | ¢ 4.065            | ¢ 5.000             | ¢ 4.553 | ¢ 5.600 |
| Johnnie Walker Red Label -----   | ¢ 2.358            | ¢ 2.900             | ¢ 2.846 | ¢ 3.500 |
| Old Parr -----                   | ¢ 4.065            | ¢ 5.000             | ¢ 4.553 | ¢ 5.600 |

### Red Wine by the glass 7 oz / **Vino Tinto por copa 214 ml**

|                          |         |         |
|--------------------------|---------|---------|
| Cabernet Sauvignon ----- | ¢ 2.602 | ¢ 3.200 |
| Merlot -----             | ¢ 2.602 | ¢ 3.200 |
| Malbec-Syrah -----       | ¢ 2.602 | ¢ 3.200 |

### Wine by the glass 7 oz / **Vino Blanco por copa 214 ml**

|                       |         |         |
|-----------------------|---------|---------|
| Chardonnay -----      | ¢ 2.602 | ¢ 3.200 |
| Pinot Grigio -----    | ¢ 2.602 | ¢ 3.200 |
| Sauvignon Blanc ----- | ¢ 2.602 | ¢ 3.200 |

### Sparkling Wine by the Bottle / **Botella Vino Espumante 750 ml**

|  |          |          |
|--|----------|----------|
| Blue Nun Sparkling (GERMAN / ALEMANIA) ----- | ¢ 12.516 | ¢ 15.395 |
| Sparkling Concha y Toro Brut (CHILE) -----   | ¢ 12.191 | ¢ 14.995 |
| Abbazia Blendí Extra Dry (ITALIA) -----      | ¢ 8.370  | ¢ 10.295 |

### Red Wine by the Bottle / **Botella Vino Tinto 750 ml**

|   |          |          |
|---|----------|----------|
| Carmen Cabernet Sauvignon (CHILE) -----               | ¢ 10.728 | ¢ 13.195 |
| Carmen Merlot (CHILE) -----                           | ¢ 10.728 | ¢ 13.195 |
| Casillero del Diablo Cabernet Sauvignon (CHILE) ----- | ¢ 11.215 | ¢ 13.795 |
| Norton D.O.C. Malbec (ARGENTINA) -----                | ¢ 12.028 | ¢ 14.795 |
| Cavit Pinot Noir (ITALIA) -----                       | ¢ 11.703 | ¢ 14.395 |
| Santa Rita Secret Reserve Red Blend (CHILE) -----     | ¢ 11.703 | ¢ 14.395 |

w/o Taxes    w/ 13% Tax & 10% Service

|                              |         |         |
|------------------------------|---------|---------|
| Maipo Cabernet (CHILE) ----- | ¢ 6.256 | ¢ 7.695 |
| Maipo Merlot (CHILE) -----   | ¢ 6.256 | ¢ 7.695 |

**White Wine by the Bottle / Botella Vino Blanco 750 ml**

|  |          |          |
|--|----------|----------|
| Carmen Chardonnay (CHILE) -----                    | ¢ 10.728 | ¢ 13.195 |
| Carmen Sauvignon (CHILE) -----                     | ¢ 10.728 | ¢ 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  |

**QR CODES**

**Hotel Costa Verde**



**El Avion**



**Chiquita Bar**



**Zip Coaster**



**Baguette Bakery & Cafe**



**La Cantina**



**El Wagon**



**Anaconda Café**

