

# Breakfast

## MENU

For us, breakfast is the most important meal of the day and we have always included a special, *à la carte*, fresh-cooked meal for our guests.

We source high-altitude, specialty coffees. Less than 1% of the world's coffee beans are organic; we strive to give you access to Costa Rica's best and most natural harvests.

As for our infusions we have options from the organic garden, where we cultivate herbs that taste different from anything store-bought. We also offer an assortment of local Blue Zone infusions and only import classic Asian teas, from *Camelia sinensis* plants.

Breakfast is served between 7 and 10 am and includes high altitude organic brewed coffee or tea infusions, our juice of the day, a small plate of locally-grown fruit and one option from the menu below. Additional items and sides are subject to an extra charge.

## Our classics

### SAN BERNARDO \$19

bacon, rosemary potatoes, one egg sunny side up, grilled tomato, and mushrooms

### NICOYA \$18 | upon request

gallo pinto, scrambled or fried eggs, local cuajada cheese, ripe plantain, fresh homemade tortillas, and avocado

### SKILLET RANCH EGGS \$11

avocado, salsa ranchera, eggs, "ahoga pollo" - a ricotta style local cheese -, and fresh hand-made tortillas

### PORTOBELLO MUSHROOM EMPAREDADO \$11

artisan bread, rocket, avocado, locally produced bufala cheese, portobello mushrooms, and tomato salad

### RIPE PLANTAIN WITH LOCAL CHEESE \$14

ripe plantain, filled with locally produced bufala cheese, baked in a plantain leaf, served with sour cream

### OMELET \$14

locally produced mozzarella, sauteed mushrooms, tomato, ham, onion, bell peppers, and spicy peppers from our garden with your choice of:

whole eggs or egg whites

### BREAKFAST SALAD \$9

a lettuce selection from our garden, roasted sweet potatoes, eggs, bacon, mixed seeds, and tomatoes

### MORNING TART \$19

homemade puff pastry tart, baked with eggs, fresh bacon, spinach, and rocket salad

## On the lighter side

### RISE & SHINE \$14

homemade natural yogurt with local seasonal fruit and berries

### HOMEMADE GRANOLA PANCAKES \$11 | upon request

served with local artisan butter and homemade spiced sugar cane syrup or wild honey

### FRUIT BOWL \$14

a selection of local, seasonal, fresh fruit topped with macadamia nuts and chia seeds












### HOUSE GRANOLA \$14 | upon request

whole oats, coconut, raisins, tapa de dulce, sesame seeds, cashew nuts, almonds, and pecans. Served over artisan yogurt with diced seasonal fruit, chia, and honey

## Oven to table

Combine your favorite tortilla or bread with the topping of your choice. Our tortillas are fresh-made each morning from 100% corn flour, and all of our bread is also fresh-made, in our kitchen. You can opt for a classic whole wheat or white sourdough bread or you can ask for our gluten-free options. It is a permanent effort to source special flours locally, made from tubers (including yucca or different types of sweet potato) or from organic rice.

### OUR SELECTION OF FRESHLY PREPARED TOPPINGS FOR YOU TO CHOOSE FROM:

- rocket salad, tomato, avocado, egg \$16   |  upon request
- smoked river trout, rocket, and cream cheese \$18  upon request
- avocado and scrambled eggs \$14   |  upon request
- poached egg, rocket, and hollandaise-style sauce \$16  |  upon request
- spinach, roasted Bagaces ham, and fried egg \$16
- cherry tomato salad, mixed greens, and locally produced mozzarella \$19  |  upon request

### SIDES

We invite you to make your choice of ingredients from the following options:

avocado, gallo pinto, eggs, sour cream, baby rosemary potatoes, fresh local cheese, pico de gallo, white toast, whole wheat toast, tortillas \$4 each

ham, natural yogurt, granola, cuajada cheese \$5 each

locally sourced bacon \$11



Gluten Free



Vegetarian



Dairy Free



Vegan

Most dishes can be modified to meet your dietary preferences.

Prices do not include 13% sales tax or 10% service charge.



# Snacks

Most dishes can be modified to meet your dietary preferences.



Gluten Free



Vegetarian



Dairy Free



Vegan

## GUACAMOLE & CHIPS \$18 | upon request

freshly made guacamole served with homemade mixed root vegetable chips and pico de gallo

## YUCA AL MOJO \$8 | upon request

cassava fries with mixed lettuce, tico style onion mojo, aji dressing and lemon juice

## HOUSE CEVICHE

red onion, avocado, bell pepper, sofrito, and leche de tigre served with homemade mixed root vegetable chips with your choice of:

sea bass \$23

octopus \$24

seafood mix \$24

## CARIBBEAN CEVICHE \$23 | upon request

fresh sea bass & shrimp, lemon juice, coconut milk, coconut cream, red onion, bell peppers, cilantro, aji chili paste, served with crispy tortilla chips and homemade mixed root vegetable chips

## SEAFOOD CEVICHE \$24 upon request

fresh seasonal fish, lemon juice, red onion, bell pepper, garden cilantro, shrimp, octopus, Panamanian chili sauce

## FISH FINGERS \$23

fried Mahi-Mahi fish fingers with homemade tartar sauce, and house fries or garden salad

## CHICKEN FINGERS \$17

with house fries or garden salad

## PATACONES \$17 | upon request

traditional snack from the Caribbean coast of Costa Rica, served with refried beans, fresh cheese, pico de gallo, guacamole and fresh lime wedges

## MEDITERRANEAN CHICKEN WRAP \$17 upon request

flour and tomato tortilla, grilled chicken, lettuce, cherry tomato confit, ricotta style Guayabo cheese, cucumber, pickled onions and Caesar dressing

## QUESADILLAS upon request

fresh tortillas, refried beans, mozzarella cheese, guacamole, pico de gallo and the house hot sauce with your choice of:

free-range chicken breast \$21

mixed chicken and beef \$25

grilled grass-fed beef \$24

fresh cheese \$17

## NACHOS | upon request

homemade corn tortilla chips, jalapeño peppers, refried beans, mozzarella cheese, guacamole, pico de gallo and sour cream with your choice of:

free-range chicken breast \$20

mixed chicken and beef \$25

grilled grass-fed beef \$30

## CLASSIC ANGUS BURGER \$28 upon request

100% angus patty, locally produced mozzarella cheese, lettuce, tomatoes, caramelized onion and pickles, served with house fries

## CHICKEN BURGER \$21 upon request

grilled chicken breast, homemade brioche bread, locally produced mozzarella cheese, avocado, lettuce, tomato, caramelized onion and pickles, served with house fries

## PORTOBELLO MUSHROOM BURGER \$21 upon request

marinated portobello mushroom, locally produced bufala cheese, avocado, lettuce, tomato, red onion, pickles, house fries and ranch dressing

## VEGETARIAN ARTISAN SANDWICH \$18

Homemade bread, grilled vegetables with pesto, local mozzarella cheese, tomato, garden arugula, pickles and avocado, served with house fries

## ARTISANAL CHICKEN SANDWICH \$21

homemade bread, chicken filet, caramelized onion, sautéed mushrooms, organic lettuce from our garden, tomato and avocado, served with house fries

## TUNA BOWL \$21 | upon request

chunks of tuna served with mango, fresh green beans, cucumber, carrot, avocado, tangerine and a passion fruit dressing

## TOSTADITAS DE MAÍZ

crispy corn tortillas, red onions, bell peppers, cilantro, avocado, cucumber, jalapeño marinated in lemon juice with your choice of:

seabass \$14




octopus \$18



shrimp \$16

seafood mix \$19

# Lunch MENU

## Appetizers

**GUACAMOLE & CHIPS \$15**    |  upon request  
freshly made guacamole served with homemade mixed root vegetable chips, and *pico de gallo*

**PATACONES \$17**  |  upon request  
traditional snack from Caribbean coast of Costa Rica, served with refried beans, fresh cheese, *pico de gallo*, guacamole, and fresh lime wedges


**YUCA AL MOJO \$8**    |  upon request  
cassava fries with mixed lettuce, tico style onion mojo, aji dressing, and lemon juice





**FRIED LOCAL CHEESE BITES \$14**    
served with a fresh yogurt, dill and cucumber dip

**COSTA RICAN CASSEROLE**    
white beans, *sofrito*, garden vegetables, and pickled onions with your choice of:





- grilled grass-fed beef \$ 14
- slow cooked octopus \$ 16
- roasted pork \$ 11
- free-range chicken breast \$9


## Starters

**COBB SALAD \$14**    
grilled chicken - diced, lettuce, cherry tomatoes, hard-boiled egg, bacon bits, homemade root vegetable croutons, and homemade ranch dressing



**GARDEN SALAD**   |   upon request  
garbanzos, green beans, cured vegetables, cherry tomato confit, avocado, fresh cheese cuts, and organic herb dressing with your choice of:

- free-range chicken breast \$21
- grilled grass-fed beef \$24
- grilled fish \$20


**SUMMER QUINOA SALAD \$17**       
slow-cooked quinoa mixed with fresh vegetables, avocado, roasted corn and citrus dressing



**HOUSE CEVICHE**    
red onion, avocado, bell pepper, *sofrito*, and *leche de tigre* served with homemade mixed root vegetable chips with your choice of:

- sea bass \$23 / octopus \$24 / seafood mix \$24

**CARIBBEAN CEVICHE \$23**  |  upon request  
fresh sea bass & shrimp, lemon juice, coconut milk, coconut cream, red onion, bell peppers, cilantro, aji chili paste, served with crispy tortilla chips and homemade mixed root vegetable chips


**COLD CUCUMBER AND AVOCADO SOUP \$18**       
cold blend of cucumber, avocado, dill, parsley, and red onion


**VEGETABLE CREAM SOUP \$16**     
cream of oven roasted seasonal vegetables


**COLD WATERMELON, ORANGE, AND MINT SOUP \$17**       
cold blend of watermelon, orange, fresh garden mint, and olive oil

## Main Courses

### Hand-helds

**CLASSIC ANGUS BURGER \$28**  upon request  
100% angus patty, locally produced mozzarella cheese, lettuce, tomatoes, caramelized onion, and pickles, served with house fries

**CHICKEN BURGER \$21**  upon request  
grilled chicken breast, homemade brioche bread, locally produced mozzarella cheese, avocado, lettuce, tomato, caramelized onion, and pickles, served with house fries

**PORTOBELLO MUSHROOM BURGER \$21**  upon request  
marinated portobello mushroom, locally produced buffalo cheese, avocado, lettuce, tomato, red onion, pickles, house fries and ranch dressing

**ARTISAN STEAK SANDWICH \$29**  upon request  
homemade bread, beef fajitas, melted mozzarella cheese, bell peppers, pickled onion, *pico de gallo*, guacamole, and house chili

**FRESH HANDMADE GALLOS**      
Costa Rica's original version of the taco, served with cured cabbage salad, guacamole, and house chili with your choice of:

- grilled fish \$16
- chicharrón \$16
- Pacific shrimp \$19
- garden vegetables \$16
- grilled chicken breast \$15



Most dishes can be modified to meet your dietary preferences.

Prices do not include 13% sales tax or 10% service charge.



## Fish & Seafood

### SEASONAL FISH

seasonal catch with creamy green basil rice with your choice of:

sea bass \$31  
mahi mahi \$29  
fresh trout \$26

### MARINATED TUNA SLICES \$30 | upon request

toasted corn tortilla, fresh tuna slices cured with sesame oil, soy sauce, and lemon juice, red chili emulsion, pickled onions, and avocado

### SEAFOOD CAZUELA \$29 | upon request

local mix of seafood, fumet, and oven-roasted tomatoes

### DEVIL'S SHRIMP \$24 | upon request

sautéed shrimp, served with fried yuca, chili ají sauce, and lemon wedges

## Meats

### TENDERLOIN MEDALLION \$29

grass-fed beef tenderloin with glazed seasonal vegetables, and mushroom sauce

### GRILLED CHICKEN BREAST \$21 | upon request

served with oven roasted potatoes, broccoli, tomato, and garden fennel sauce

### CHIF-RIO \$18 | upon request

white rice, cubaces beans, pico de gallo, crispy pork belly, avocado, tortilla chips, and roasted jalapeño  
vegetarian option: diced fried cheese

### SMOKED PORK RIBS \$24

bean stew and grilled plantain

## Vegan-Vegetarian

### MUSHROOM MILANESA \$18

pan-roasted portobello mushrooms, breaded with locally grown tuber flour and classic marinara sauce

### VEGETABLE CAZUELA \$17 | upon request

selection of sautéed vegetables, mushrooms, cherry tomatoes, kalamata olives, and fried garbanzos





### TORTILLAS WITH VEGAN ENFRIJOLADAS \$17

homemade corn tortillas, steamed and sautéed vegetables, avocado, cabbage salad and lemon

## Sides

**OVEN-BAKED CAMOTE OR POTATOES \$8**      
with fresh yogurt, dill, and cucumber sauce

**MASHED CAMOTE OR POTATOES \$8**   |   upon request

**HUERTA SALAD \$8**      
with our homegrown greens

**BAKED GARDEN VEGETABLES \$8**    

**ROASTED HERB POTATOES \$8**  

**WHITE RICE \$8**

**HOMEMADE MIXED ROOT VEGETABLE CHIPS \$8**

## Desserts

### Local

**RICE PUDDING \$8**   
Costa Rica's famous pudding

**PRESTIÑOS \$8**  
a childhood favorite for most locals

**COCONUT FLAN \$8**  |  upon request  
our version of the most popular Latin American dessert

### Traditional

**TICO BROWNIE \$8**  upon request  
organic cacao from nearby Upala

**CHOCOLATE MOUSSE \$8**  upon request  
with locally churned butter

**VANILLA PANNA COTTA \$8**  |  upon request  
with pure Costa Rican vanilla

**PASSION FRUIT CHEESECAKE \$8**

**GELATI \$5**   
traditionally made here in Guanacaste  
Vanilla, chocolate or coconut

**HOMEMADE SORBETS \$6**      
ask about our flavors of the day



Most dishes can be modified to meet your dietary preferences.

Prices do not include 13% sales tax or 10% service charge.



# Coffee & Tea



Gluten Free



Vegetarian



Dairy Free



Vegan

Most of our drinks can be modified to suit your dietary preferences.

In Costa Rica, drinking coffee is an important part of our culture. Over the past 250 years, we have learned various methods that have allowed us to produce some of the best coffee in the world. At Rio Perdido, we offer an exquisite organic coffee that is grown in the highlands of Costa Rica's Tarrazú region.

## Traditional Beverages

Please ask about our dairy-free options

Espresso \$3  
Affogato \$4  
Flat white \$5  
Cappuccino \$4 regular / \$5 large

Mochaccino \$5  
Lattè \$5  
Hot chocolate \$5

Optional liqueurs are available upon request, at an additional cost. These include Guaro, Frangelico, Baileys, Bourbon, and Rum

## Cold Coffees upon request

**LATTE \$5**  
Espresso and milk

**ALTO SUELO \$5**  
A fusion of surprisingly delicious flavors made with cold brew, honey, orange infusion, and fresh squeezed lime. Add our Rio Perdido house rum, carefully crafted by our own mixologists for an additional cost

**BRUNCA \$6**  
Espresso, milk and your choice of vanilla or orange bitters

**TARRAZÚ TONIC \$10**  
Cold brew, citrus extract, and tonic water. Add your choice of gin for an additional cost.

**Frappés   upon request**  
Please ask about our non-dairy options.

**RÍO PERDIDO SPECIAL \$8**  
Inspired by the fertile lands of Costa Rica, we create a balanced drink made of espresso, milk, bananas, almonds, oatmeal, and banana liqueur.

**CHERENGA \$8**  
An excellent combination of espresso, milk, ice cream, and your choice of homemade cookies (macadamia, chocolate chip, or oatmeal raisin).

## HOWLER \$8

A delicious dessert in frappé form made of espresso, milk, ice cream, and brownie.

## WHITE-FACED \$10

Espresso, milk and coconut ice cream.

## GUARITO \$10

The best of Costa Rica in a single drink consisting of espresso, milk, ice cream, traditional Café Rica, Guaro, with our special house coffee and cinnamon infused sugar.

Additional liqueurs available upon request, at an additional cost. These include Guaro, Frangelico, Baileys, Bourbon, and Rum.

## Brewed Coffee

With pride, we prepare our coffee in a Vandola that is designed and made in Costa Rica, as well as other more classic methods from around the world, that highlight our amazing local coffee and tradition. \$13

- Vandola (Costa Rican)
- Costa Rican style drip coffee
- Chemex
- French press

## Teas and Infusions





These exquisite teas and infusions are made from organic gluten free products, perfect for enjoying a peaceful moment among the natural beauty of Rio Perdido. \$6





- English Breakfast
- Chamomile citron
- Earl Gray







# Dinner MENU

## Appetizers

**TROPICAL PEJIBAYE HUMMUS \$14**      
fresh palm fruit dip, made with an olive oil and garbanzo base with a selection of vegetable crisps

**ROASTED WILD MUSHROOMS \$13**    |  upon request  
*ahoga pollo -a ricotta style local cheese-, oven-baked onion, and bell pepper dressing*


**GREEN PLANTAIN PATACON PANCETTA \$16**    |  upon request  
a traditional dish from Costa Rica, with slow cooked pork belly, refried beans, and an avocado emulsion





**TOSTADITAS DE MAÍZ**    
crispy corn tortillas, red onions, bell peppers, cilantro, avocado, cucumber, jalapeño marinated in lemon juice with your choice of:

seabass \$14  
octopus \$18  
shrimp \$16  
seafood mix \$19





**FRIED CALAMARI \$24**  upon request  
served with garden chili aioli and lemon wedges


## Starters

**COBB SALAD \$14**   
grilled chicken - diced, lettuce, cherry tomatoes, hard-boiled egg, bacon bits, homemade root vegetable croutons, and homemade ranch dressing



**GARDEN SALAD**    |  upon request  
garbanzos, green beans, cured vegetables, cherry tomato confit, avocado, fresh cheese cuts, and organic herb dressing with your choice of:



free-range chicken breast \$21  
grilled grass-fed beef \$24  
grilled fish \$20





**SUMMER QUINOA SALAD \$17**      
slow-cooked quinoa mixed with fresh vegetables, avocado, and roasted corn





**HOUSE CEVICHE**   
red onion, avocado, bell pepper sofrito, and *leche de tigre* and homemade mixed root vegetable chips with your choice of:



sea bass \$23 / octopus \$24 / seafood mix \$24




**CARIBBEAN CEVICHE \$23**  |  upon request  
fresh sea bass & shrimp, lemon juice, coconut milk, coconut cream, red onion, bell peppers, cilantro, aji chili paste, served with crispy tortilla chips and homemade mixed root vegetable chips

**SHRIMP COCKTAIL SALAD \$21**    
pacific pinky shrimp prepared with traditional spices, jalapeño peppers, and celery, served in an avocado, with our house chili

**COLD CUCUMBER AND AVOCADO SOUP \$18**      
cold blend of cucumber, avocado, dill, parsley, and red onion

**COLD WATERMELON, ORANGE, AND MINT SOUP \$17**      
cold blend of watermelon, orange, fresh garden mint, and olive oil

**SMOKED CREAM OF TOMATO \$18**  |  upon request  
green and red organic tomatoes, roasted garlic, grilled bread, Grana Padano, and fresh basil from our garden

**ANISE-SCENTED AYOTE CREAM \$18**    upon request  
roasted ayote (a local squash), anise, pumpkin seeds, Grana Padano, and homemade toasted bread

## Main Courses

### Fish & Seafood

**SEASONAL FISH**  
seasonal fish, thin slices of confit vegetables, and herb extract with your choice of:





sea bass \$31  
dorado \$29  
local trout \$26

**GRILLED TUNA \$24**   
grilled tuna cuts, confit vegetables, herb extract, and a creamy lemon sauce

**JUMBO SHRIMP \$29**  |  upon request  
jumbo shrimp, creamy Grana Padano rice, mushrooms, and confit tomatoes

**GRILLED OCTOPUS \$31**  |  upon request  
octopus with roasted broccoli, tomato, and fennel sauce

**SEAFOOD CAZUELA \$29**  |  upon request  
local mix of seafood, fumet, and oven-roasted tomatoes

 Gluten Free  Vegetarian  Dairy Free  Vegan

Most dishes can be modified to meet your dietary preferences.

Prices do not include 13% sales tax or 10% service charge.

## Meats

### BEEF TENDERLOIN \$29

grass-fed beef filet, broccoli, sautéed asparagus, cherry tomato, and *chimichurri*

### SKIRT STEAK \$41

Served with steamed broccoli, oyster mushrooms, sautéed asparagus, and *chimichurri*

### GRILLED CHICKEN BREAST \$21 | upon request

served with oven roasted potatoes, broccoli, tomato, and garden fennel sauce

### GRILLED STRIPLOIN \$44

served with asparagus, confit cherry tomatoes, broccoli in mushroom sauce

### FRESH HANDMADE GALLOS

Costa Rica's original version of the taco, served with cured cabbage salad, guacamole, and house chili with your choice of:

- grilled fish \$16
- chicharrón* \$16
- Pacific shrimp \$19
- garden vegetables \$16
- grilled chicken breast \$15

## Vegan & Vegetarian

### MUSHROOM MILANESA \$18

pan-roasted portobello mushrooms, breaded with locally grown tuber flour, and classic marinara sauce

### VEGETABLE CAZUELA \$17 | upon request

selection of sauteed vegetables, mushrooms, cherry tomatoes, kalamata olives, and fried garbanzos

### TORTILLAS WITH VEGAN ENFRIJOLADAS \$17

homemade corn tortillas, steamed and sauteed vegetables, avocado, cabbage salad, and lemon

## Pastas

### HOMEMADE RAVIOLI \$26

filled with organic spinach from our garden, mushrooms, local ricotta cheese, and served with garden fennel sauce

### PASTA PESTO \$23 | upon request

oyster mushrooms, onion, cherry tomatoes, pesto, and Grana Padano cheese

### PASTA BOLOGNESE \$25 upon request

homemade tomato soffrito with roasted garlic and ground meat with your choice of:

- penne or linguini

## Sides

### OVEN-BAKED CAMOTE OR POTATOES \$8

with fresh yogurt, dill, and cucumber sauce

### MASHED CAMOTE OR POTATOES \$8 | upon request

### HUERTA SALAD \$8

with our homegrown greens

### BAKED GARDEN VEGETABLES \$8

### ROASTED HERB POTATOES \$8

### WHITE RICE \$8

### HOMEMADE MIXED ROOT VEGETABLE CHIPS \$8

## Desserts

## Local

### RICE PUDDING \$8

Costa Rica's famous pudding

### PRESTIÑOS \$8

a childhood favorite for most locals

### COCONUT FLAN \$8 | upon request

our version of the most popular Latin American desserts

## Traditional

### TICO BROWNIE \$8 upon request

organic cacao from nearby Upala

### CHOCOLATE MOUSSE \$8 upon request

with locally churned butter

### VANILLA PANNA COTTA \$8 | upon request

with pure Costa Rican vanilla

### PASSION FRUIT CHEESECAKE \$8

### GELATI \$5

traditionally made here in Guanacaste  
Vanilla, chocolate or coconut

### HOMEMADE SORBETS \$6

ask about our flavors of the day



Gluten Free



Vegetarian



Dairy Free



Vegan

Most dishes can be modified to meet your dietary preferences.

Prices do not include 13% sales tax or 10% service charge.



# The Bar Upstairs

**LA FORTUNA \$19**

Mezcal Alipús, passion fruit, lemon juice, blackberry syrup, orange bitters

**LA VIEJA \$14**

Whiskey Jim Beam, vermouth rosso Cinzano, lemon juice, blackberry syrup, orange bitters

**GUAYACAN \$13**

Ron Centenario 7, tepache, lemon juice

**AGUAS CLARAS \$15**

Ron Zacapa Ambar, coconut water, cinnamon syrup

**CHOROTEGA MULE \$11**

Guaro Cacique, homemade ginger beer, club soda

**AGUA DE SAPO \$10**

Guaro Cacique, tapa dulce, ginger, lemon juice

**CHOROTEGA \$13**

Ron Centenario 7, blackberry coulis, smoked pineapple, lemon juice, cacao bitters

**NAMBI \$15**

Whiskey Jim Beam, cacao, port wine, cacao bitters

**FIG AND FASHIONED AHUMADO \$15**

Whiskey Jim Beam, figs, brown sugar, cinnamon, orange, cacao bitters

**MEZCALITA \$15**

Mezcal Alipús, passionfruit and chipotle chamoy, lemon juice

**RIO PERDIDO \$20**

Tequila Mijenta Reposado, Campari, grapefruit and rosemary syrup, ginger, cane syrup, lemon juice

**MARGARITA CAS \$19**

Tequila Mijenta Blanco, Mezcal Alipús Tío Felix, cas, honey, lemon juice

**CANYON TONIC \$11**

Gin Xibal Guatemalteco, tonic water, jamaica, lemon juice

**BEETINI \$13**

Gin Xibal Guatemalteco, beetroot, orange bitters, lemon juice, ginger syrup

We love mocktails and we make our own versions of any of the recipes you see here... and many more \$10 Just ask our bar team!



Prices do not include 13% sales tax or 10% service charge.



# Wine

	Glass	Bottle
<b>Sparkling &amp; Champagne</b>		
Canti, Prosecco, D.O.C 2020, Italy	\$15	\$69
Masia Salat Brut D.O. Cava, Penedes, España	\$15	\$75
Veuve Ambal Blanc de Blancs, Brut, France	-	\$91
Ayala, Champagne, Brut Majeur	-	\$288

## White Wine

### SAUVIGNON BLANC

Lapostolle Grand Selection Rapel Valley, Chile	\$16	\$74
Odfjell Armador, Chile	\$16	\$79
Wapisa, Patagonia, Argentina	-	\$84

### CHARDONNAY

Agustinos Estate Bío-Bío Valley, Chile	\$16	\$74
Krontiras Cosmic Amber, Maipu, Mendoza, Argentina	-	\$75
Crios Chardonnay, Uco Valley, Mendoza, Argentina	-	\$86

### PINOT GRIGIO

Callia, San Juan, Argentina	\$11	\$64
Banfi Placido, Toscana, Italia	\$15	\$66

### VERMENTINO

Banfi la Pettegola, Toscana, Italia	-	\$109
-------------------------------------	---	-------

### ALBARIÑO

Los Vascos, Colchagua Valley, Chile	-	\$100
-------------------------------------	---	-------

## Rosé Wine

Honoro Vera, Syrah-Tempranillo Jumilla, España	\$16	\$84
Charles & Charles, Columbia Valley, Washington	\$19	\$93

## Red Wine

### PINOT NOIR

Mosaiko Reserva, Cachapoal Valley, Chile	\$11	\$76
Agustino, Reserva, Bío-Bío Valley, Chile	-	\$76
Wapisa, Río Negro, Patagonia, Argentina	-	\$95

### MALBEC

Chakana, Paraje Altamira Mendoza, Argentina	\$16	\$84
Krontiras Explore, Mendoza Argentina	-	\$108
Joffré e hijas Gran Malbec, Mendoza, Argentina	-	\$120

### MERLOT

Agustinos Estate, Maipo Valley, Chile	\$18	\$80
Odfjell Armador Merlot, Padre Hurtado, Chile	-	\$86

### CABERNET SAUVIGNON

Casa Lapostolle, Grand Selection, Colchagua Valley, Chile	\$19	\$86
Diamandes, Uco Valley, Mendoza, Argentina	-	\$115
Wayna, Viña el Cerno, Mendoza, Argentina	-	\$108

### SYRAH-MALBEC

Callia, San Juan, Argentina	-	\$63
-----------------------------	---	------

### CARMENERE

Casa Lapostolle, Grand Selection, Colchagua Valley, Chile	-	\$84
---	---	------

### TEMPRANILLO

Zinio Gran Reserva	-	\$101
--------------------	---	-------

### RED BLENDS

Clos de los Siete, (Malbec, Merlot, Cabernet Sauvignon, Syrah, Petit Verdot)	-	\$138
Diamandes Gran Reserva, Uco Valley, Mendoza, Argentina	-	\$224



# Wine

## Canyon Bar

### Sparkling

Glass Bottle

Cava Brut Heretat Praduell,  
Penedès, Catalunya, España

\$13 \$68

### White Wine

#### PINOT GRIGIO

Delle Venezie D.O.C. Italy

\$11 \$61

#### SAUVIGNON BLANC

Mosaiko Reserva,  
Alto Valle Cachapoal, Chile

\$16 \$81

#### CHARDONNAY

Nocturno Midnight Reserva,  
Valle Central, Chile

\$14 \$65

#### VERDEJO

Vidilla Verdejo D.O. Rueda,  
España

\$14 \$66

#### TEMPRANILLO

Zinio, Subzona Rioja Alta, España

\$14 \$68

### Rosé Wine

Zinio, Subzona Rioja Alta, España

\$14 \$66

### Red Wine

#### CABERNET SAUVIGNON

Nocturno Midnight, Valle Central, Chile

\$14 \$68

#### MALBEC

Portillo Malbec, Valle de Uco,  
Mendoza, Argentina

\$13 \$60



Prices do not include 13% sales tax or 10% service charge.

# Canyon Bar

**EL CHARRO \$19**

Tequila Don Julio Añejo, Cointreau, jalapeños, lemon, tamarind juice

**PACHAMAMA \$14**

Ron Centenario 7, watermelon, lemon juice, cane syrup, basil, ginger beer

**PONDEROSA \$13**

Ron Flor de Caña 12, prosecco, honey water, lemon juice

**HIBISCUS SPRITZER \$19**

Aperol, hibiscus, prosecco, soda water

**CACIQUE EN TAMARINDO \$10**

Guaro Cacique, Grand Marnier, fresh tamarind juice

**SABANERO MEJORADO \$15**

Mezcal Alipús, pineapple juice, chipotle, cilantro, lemon juice

**COCO AND GINGER \$13**

Guaro Cacique, crema de coco, slices of ginger, lemon juice

**AGÜITA DE COCO \$13**

Vodka Sobieski, Licor 43, mandarin orange, coconut water, coconut cream

**TROPICAL GIN \$15**

Gin Xibal, pineapple juice, lemon juice, honey from our bees, prosecco

**FRESH WATERMELON \$15**

Vodka Sobieski, watermelon, jamaica, lemon juice, vanilla syrup

**CABRO MUCO \$15**

Ron Centenario 7, passion fruit juice, basil, lemon juice, cane syrup


We love mocktails and we make our own versions of any of the recipes you see here... and many more \$10 Just ask our bar team!







Prices do not include 13% sales tax or 10% service charge.


# Room Service

## Fast Food Options





**ARTISAN CHEESEBURGER \$28**  *upon request*  
traditional cheeseburger with angus patty, local mozzarella cheese and house fries

**MEDITERRANEAN CHICKEN WRAP \$17**   *upon request*  
flour and tomato tortilla, grilled chicken, lettuce, cherry tomato confit, ricotta style Guayabo cheese, cucumber, pickled onions, and Caesar dressing



**QUESADILLAS**   *upon request*  
fresh tortillas, refried beans, mozzarella cheese, guacamole, pico de gallo and house hot sauce with your choice of:


free-range chicken breast \$21  
mixed chicken and beef \$25  
grilled grass-fed beef \$24  
fresh cheese \$17 

## Starters





**TROPICAL PEJIBAYE HUMMUS \$14**      
fresh palm fruit dip, made with an olive oil and garbanzo base with a selection of vegetable crisps

**FRESHLY MADE TRADITIONAL GUACAMOLE \$11**      
handmade *patacones*, from organic green plantains

**ROASTED WILD MUSHROOMS \$13**    
topped with "ahoga pollo" - a ricotta style local cheese - oven-baked onion, and bell pepper dressing

**HOUSE CEVICHE**   
red onion, avocado, bell pepper sofrito, and leche de tigre and homemade mixed root vegetable chips with your choice of:

sea bass \$23  
octopus \$24  
seafood mix \$24


**GARDEN SALAD**   |   *upon request*  
garbanzos, green beans, cured vegetables, cherry tomato confit, avocado, fresh cheese cuts, and organic herb dressing with your choice of:

free-range chicken breast \$21  
grilled grass-fed beef \$24  
grilled fish \$20





## Mains

**SEASONAL FISH**  
seasonal catch, thin slices of confit vegetables, and herb extract with your choice of:

sea bass \$31  
dorado \$29  
local trout \$26

**BEEF TENDERLOIN \$29**   
grass-fed beef filet, broccoli, sautéed asparagus, cherry tomato, and chimichurri





**GRILLED CHICKEN BREAST \$21**  
served with oven roasted potatoes, broccoli, tomato and garden fennel sauce

**VEGETABLE CAZUELA \$17**    |  *upon request*  
selection of sautéed vegetables, mushrooms, cherry tomatoes, kalamata olives, and fried garbanzos

## Sides

**OVEN-BAKED CAMOTE OR POTATOES \$8**      
with fresh yogurt, dill, and cucumber sauce

**MASHED CAMOTE OR POTATOES \$8**   |   *upon request*

**HUERTA SALAD \$8**      
with our homegrown greens

**BAKED GARDEN VEGETABLES \$8**


**ROASTED HERB POTATOES \$8**

**WHITE RICE \$8**

**HOMEMADE MIXED ROOT VEGETABLE CHIPS \$8**

## Desserts

### Local

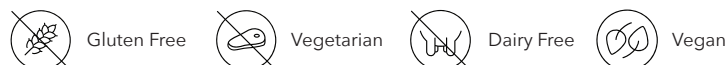
**RICE BUDIN \$8**   
Costa Rica's famous pudding

**COCONUT FLAN \$8**  |  *upon request*  
our version of most popular Latin American dessert

### Traditional

**CHOCOLATE MOUSSE \$8**   
with locally churned butter

**PASSION FRUIT CHEESECAKE \$8**



Most dishes can be modified to meet your dietary preferences.

Prices do not include 13% sales tax or 10% service charge.

