



LUNCH / ALMUERZO

PRICES INCLUDE 13% SALES TAX AND 10% GRATUITY / PRECIOS INCLUYEN 15% IVA Y 10% PROPINA

- SAUTEÉD BEEF TENDERLOIN WITH PAPRIKA AND MUSHROOM /
LOMITO SALTEADO CON PIMENTÓN Y SALSA DE HONGOS \$11,000
- CHICKEN STIR FRY WITH GREEN AND RED PEPPERS /
POLLO SALTEADO CON CHILES DULCES \$6,800
- BEEF STIR FRY WITH GREEN AND RED PEPPERS /
LOMITO SALTEADO CON CHILES DULCES \$11,000
- MEDALLIONS OF PORK TENDERLOIN WITH TROPICAL FRUIT SAUCE /
MEDALLONES DE CERDO CON SALSA DE FRUTAS TROPICALES \$9,200
- MAHI MAHI / DORADO \$8,700
*SAUTEÉD WITH GARLIC BUTTER OR BREADED WITH LEMON BUTTER
SALTEADO CON AJO O EMPANIZADO CON MANTEQUILLA Y LIMON*
- FISH NUGGETS WITH TARTAR SAUCE / TROZOS DE PESCADO CON SALSA
TARTAR \$8,700
- FRIED CHICKEN / POLLO FRITO \$6,000
- CHICKEN AND RICE / ARROZ CON POLLO \$6,500
- SHRIMP AND RICE / ARROZ CON CAMARONES \$8,500
- FRESH WHOLE RED SNAPPER / PARGO ENTERO FRESCO \$10,000
- JUMBO SHRIMP / CAMARONES JUMBO \$12,800

BEVERAGES / BEBIDAS

- SOFT DRINKS / GASEOSAS \$1,600
- COFFEE OR TEA / CAFÉ O TÉ / CALIENTE O FRÍO \$1,230
- BEER / CERVEZA / PILSEN, IMPERIAL, CORONA, HEINEKEN \$2,000
- FRUIT DRINKS / REFRESCOS \$2,500
BLENDED WITH WATER OR MILK / BATIDO CON AGUA O LECHE
- MILK SHAKE / MALTEADAS \$3,500
CHOCOLATE, VANILLA, FRUITS / CHOCOLATE, VAINILLA, FRUTAS

DESSERTS / POSTRES

- CHOCOLATE SUNDAE OR BANANA SPLIT \$3,000
- TROPICAL FRUIT CUP / COPA DE FRUTAS TROPICALES \$2,500
- TROPICAL FRUIT CUP WITH ICE CREAM / COPA DE FRUTAS TROPICALES CON
HELADO \$3,650
- WARM APPLE STRUDEL WITH ICE CREAM / PASTEL DE MANZANA CON HELADO \$3,650
- TRES LECHEs CAKE / PASTEL DE TRES LECHEs \$3,650
- WARM BROWNIE WITH ICE CREAM / BROWNIE CALIENTE CON HELADO \$3,650





LUNCH / ALMUERZO

PRICES INCLUDE 13% SALES TAX AND 10% GRATUITY / PRECIOS INCLUYEN 15% IVA Y 10% PROPINA

APPETIZERS / ENTRADAS

- CHICKEN SOUP / *SOPA DE POLLO* \$4,500
- SEAFOOD SOUP / *SOPA DE POLLO* \$6,500
- FISH CEVICHE / *CEVICHE DE PESCADO* \$6,800
- SHRIMP CEVICHE / *CEVICHE DE CAMARÓN* \$7,500
- CHICKEN WINGS, MILD OR SPICY (6) / *ALAS DE POLLO CON O SIN PICANTE (6)* \$4,200
- CHICKEN WINGS, MILD OR SPICY (12) / *ALAS DE POLLO CON O SIN PICANTE (12)* \$6,800
- NACHOS \$6,200
- NACHOS WITH CHICKEN OR BEEF / *NACHOS CON POLLO O LOMITO* \$7,500
- FRIED BREADED CALAMARI / *CALAMARES EMPANIZADOS Y FRITOS* \$8,500

SALADS / ENSALADAS

- CHEF SALAD / *ENSALADA DE CHEF* \$6,000
LETTUCE, ONION, TOMATO, CUCUMBER, CARROT, SWEET PEPPER, HAM, EGG, AVOCADO /
LECHUGA, CEBOLLA, TOMATE, PEPINO, ZANAHORIA, CHILE DULCE, JAMÓN, HUEVO Y AGUACATE
- FRESH YELLOW FIN TUNA SALAD / *ENSALADA DE ATÚN COLA AMARILLA FRESCO* \$6,000
- CAESAR SALAD / *ENSALADA CÉSAR* \$5,000
- CAESAR SALAD WITH CHICKEN / *ENSALADA CÉSAR CON POLLO* \$6,200
- TOMATO, MOZZARELLA AND BASIL SALAD WITH VINAIGRETTE / *ENSALADA DE TOMATE, MOZZARELLA Y ALBAHACA CON VINAGRETA* \$3,900

SANDWICHES & FAST FOOD / EMPAREADOS Y COMIDA RÁPIDA

CHOICE OF RICE, FRENCH FRIES OR SMALL SALAD / *OPCION DE ARROZ, PAPAS FRITAS O ENSALADA PEQUEÑA*

- TROPICAL SANDWICH WITH HAM, CHEESE AND TROPICAL FRUITS / *EMPAREADO TROPICAL A LA PARRILLA CON JAMÓN, QUESO Y FRUTAS TROPICALES* \$4,500
- BLT SANDWICH / *EMPAREADO DE TOCINO, LECHUGA Y TOMATE* \$5,000
- OPEN FACE BEEF TENDERLOIN SANDWICH / *EMPAREADO DE LOMITO* \$6,000
- GRILLED CHICKEN BREAST SANDWICH / *EMPAREADO DE POLLO A LA PARRILLA* \$4,500
- MAHI MAHI SANDWICH / *EMPAREADO DE DORADO* \$5,550
- CLUB SANDWICH / *EMPAREADO CLUB* \$6,000
- HAMBURGER / *HAMBURGUESA* \$4,800
- CHEESEBURGER / *QUESOBURGUESA* \$5,200
- SR. VELERO WITH CHEESE, HAM AND BACON / *SR. VELERO CON QUESO, JAMÓN Y TOCINO* \$5,800
- FRESH YELLOW FIN TUNA BURGER WITH CHEESE / *HAMBURGUESA DE ATÚN COLA AMARILLA FRESCO CON QUESO* \$5,400
- GRILLED 1/4 POUND HOT DOG / *PERRO CALIENTE A LA PARRILLA, 1/4 DE LIBRA* \$3,600





BREAKFAST / DESAYUNO

PRICES INCLUDE 13% SALES TAX AND 10% GRATUITY / PRECIOS INCLUYEN 15% IVA Y 10% PROPINA

COSTA RICAN BREAKFAST / DESAYUNOS TICOS

- TWO EGGS, FRIED, SCRAMBLED OR POACHED, LOCALLY PRODUCED CHEESE, BLACK BEANS AND RICE, SOUR CREAM AND A WARM TORTILLA / *DOS HUEVOS, FRITOS, REVUELTOS O ESCALFADOS, CON QUESO TÍPICO, GALLO PINTO, NATILLA Y UNA TORTILLA CALIENTE* \$4,500
- RANCH STYLE EGGS / *HUEVOS RANCHEROS* \$5,500
TWO FRIED EGGS WITH RANCHERO SAUCE, HAM AND A WARM TORTILLA / *DOS HUEVOS FRITOS CON SALSA RANCHERA, JAMÓN Y UNA TORTILLA CALIENTE*

AMERICAN BREAKFAST / DESAYUNOS AMERICANOS

- TWO EGGS, FRIED, SCRAMBLED OR POACHED, HAM OR BACON, FRIED POTATOES AND TOAST WITH JAM / *DOS HUEVOS, FRITOS, REVUELTOS O ESCALFADOS, CON JAMÓN O TOCINO, PAPAS FRITAS Y TOSTADAS CON MERMELADA* \$6,000
- EGGS BENEDICT / *HUEVOS A LA BENEDICT* \$6,000
TWO POACHED EGGS ON TOAST WITH HAM AND BÉARNAISE SAUCE / *DOS HUEVOS ESCALFADOS SOBRE TOSTADAS CON JAMON Y SALSA BEARNESA*
- GRILLED STEAK TOPPED WITH TWO FRIED EGGS, FRIED POTATOES AND TOAST / *LOMITO A LA PARRILLA CON DOS HUEVOS FRITOS, PAPAS FRITAS Y TOSTADA* \$7,500

OMELETS / TORTILLAS DE HUEVO

- HAM AND CHEDDAR CHEESE / *JAMÓN Y QUESO CHEDAR* \$5,500
- CHEDDAR CHEESE / *QUESO CHEDDAR* \$5,500
- SPANISH / *ESPAÑOLA* \$5,500
- FARMER'S DELIGHT / *DELEITE DEL GRANJERO* \$6,500
HAM, PEPPERS AND POTATOES / *JAMÓN, CHILE DULCE Y PAPAS*

SWEETS / LOS DULCES

- PANCAKES WITH MAPPLE SYRUP / *PANQUEQUES CON SIROPE DE MAPLE* \$3,500
- PINEAPPLE OR BANANA PANCAKES WITH MAPPLE SYRUP / *PANQUEQUES DE PIÑA O BANANO CON SIROPE DE MAPLE* \$4,000
- FRENCH TOAST WITH MAPPLE SYRUP OR POWDERED SUGAR / *TOSTADAS FRANCESAS CON SIROPE DE MAPLE O AZUCAR MOLIDA* \$3,500





BREAKFAST / DESAYUNO

PRICES INCLUDE 13% SALES TAX AND 10% GRATUITY / PRECIOS INCLUYEN 15% IVA Y 10% PROPINA

TROPICAL SELECTIONS / SELECCIONES TROPICALES

- CONTINENTAL BREAKFAST / *DESAYUNO CONTINENTAL* \$5,000
FRUIT PLATE, CROISSANT WITH JAM OR HONEY, ORANGE JUICE AND COFFEE / *PLATO DE FRUTAS, CROISSANT CON MERMELADA O MIEL, JUGO DE NARANJA Y CAFÉ*
- FRESH FRUIT PLATE / *PLATO DE FRUTAS FRESCAS* \$4,500
- CROISSANT WITH JAM / *CROISSANT CON MERMELADA* \$2,500

CEREAL / CEREAL

- CORNFLAKES OR GRANOLA WITH SLICED BANANAS OR STRAWBERRIES / *HOJUELAS DE MAIZ O GRANOLA CON REBANADAS DE BANANA O FRESA* \$3,200
- OATMEAL WITH MILK AND BROWN SUGAR / *AVENA CON LECHE Y AZUCAR MORENO* \$2,700

FRESH JUICES / JUGOS FRESCOS

- ORANGE, SOURSOP, PAPAYA, PINEAPPLE, MANGO, BLACKBERRY, PASSION FRUIT, WATERMELON OR MIXED FRUIT PUNCH / *NARANJA, GUANÁBANA, PAPAYA, PIÑA, MANGO, MORA, MARACUYÁ, SANDÍA O PONCHE DE FRUTAS* \$2,500

OTHER BEVERAGES / OTRAS BEBIDAS

- COFFEE OR TEA, HOT OR ICED / *CAFÉ O TÉ, CALIENTE O FRÍO* \$1,250
- MILK / *LECHE* \$1,200
- HOT CHOCOLATE / *CHOCOLATE CALIENTE* \$1,200

SIDE ORDERS / ORDENES EXTRAS

- HAM / *JAMÓN* \$2,000
- CHEESE / *QUESO* \$2,000
- BACON / *TOCINO* \$3,500
- FRIED BREAKFAST POTATOES / *PAPAS FRITAS DE DESAYUNO* \$1,800
- TOAST / *TOSTADAS* \$2,030





DINNER / CENA

PRICES INCLUDE 13% SALES TAX AND 10% GRATUITY / PRECIOS INCLUYEN 15% IVA Y 10% PROPINA

CHOICE OF RICE, MASHED POTATOES OR FRIES / OPCIÓN DE ARROZ, PURE DE PAPA O PAPAS FRITAS
INCLUDES VEGETABLES AND HOT FRESH ROLL / INCLUYE VEGETALES Y PAN FRESCO Y CALIENTE

FISH / PESCADO

- GRILLED MAHI-MAHI PROVENÇAL / DORADO A LA PARRILLA PROVENÇAL \$10,000
- MAHI-MAHI WITH SPANISH WINE SAUCE / DORADO CON SALSA DE VINO ESPAÑOL \$10,000
- BREADED MAHI-MAHI / DORADO EMPANIZADO \$10,000

SHRIMP / CAMARONES

- GRILLED WITH DILL SAUCE / A LA PARRILLA CON SALSA ENELDO \$13,000
- SAUTEÉD WITH GARLIC HERB SAUCE / SALTEADOS CON SALSA DE AJO Y HIERBAS \$13,000
- BREADED WITH TARTAR SAUCE / EMPANIZADOS CON SALSA TARTAR \$13,000

CHICKEN / POLLO

- SAUTEÉD CHICKENJULIENNE WITH HERBS AND MUSHROOMS / REBANADOS DE POLLO \$7,200
- SAUTEADO CON HIERBAS Y HONGOS \$7,500
- GRILLED CHICKEN BREAST WITH TROPICAL FRUIT / POLLO A LA PARRILLA CON \$7,500
- FRUTAS TROPICALES
- CHICKEN KIEV OR CORDON BLEU / POLLO RUSO O CORDON BLEU \$8,500
- CHICKEN PARMESAN WITH PASTA / POLLO PARMIGIANA CON PASTAS \$8,500

BEEF OR PORK / CARNE Y CERDO

- SAUTEÉD PORK TENDERLOIN WITH GRAVY / LOMITO DE CERDO SALTEADO CON SALSA \$9,000
- DE CARNE
- PEPPER STEAK / LOMITO PIMIENTA \$11,000

RICE AND PASTA / ARROZ Y PASTAS

- RICE AND CHICKEN / ARROZ CON POLLO \$7,200
- RICE AND SHRIMP / ARROZ CON CAMARONES \$10,000
- SPAGHETTI NAPOLI / ESPAGUETI NAPOLITANO \$6,500
- WITH TOMATO SAUCE / CON SALSA DE TOMATE
- SPAGHETTI BOLOGNESA / ESPAGUETI BOLOÑESA \$6,500
- WITH TOMATO SAUCE AND MEAT / CON SALSA DE TOMATE Y CARNE
- SPAGHETTI CARBONARA / ESPAGUETI CARBONARA \$8,500
- WITH WHITE SAUCE, BACON, MUSHROOMS AND ONIONS / CON SALSA CREMA, TOCINO, \$8,500
- HONGOS Y CEBOLLA





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DESSERTS / POSTRES

- CHOCOLATE SUNDAY OR BANANA SPLIT \$3,200
- TROPICAL FRUIT CUP / *COPA DE FRUTAS TROPICALES* \$2,800
- TROPICAL FRUIT CUP WITH ICE CREAM / *COPA DE FRUTAS TROPICALES CON HELADO* \$3,200
- WARM APPLE STRUDEL WITH ICE CREAM / *PASTEL DE MANZANA CON HELADO* \$3,800
- TRES LECHES CAKE / *TRES LECHES* \$3,800
- WARM BROWNIE WITH ICE CREAM / *BROWNIE CALIENTE CON HELADO* \$3,800
- EL VELERO COFFEE / *CAFÉ EL VELERO* \$3,500
COFFEE WITH ICE CREAM, CHOCOLATE SYRUP AND COFFEE LIQUOR / *CAFÉ CON HELADO, SIROPE DE CHOCOLATE Y LICOR DE CAFÉ*
- COCONUT OR CARAMEL CUSTARD / *FLAN DE COCO O CAMELO* \$3,300
- FRIED BANANA WITH RUM SAUCE / *BANANO FRITO CON SALSA DE RON* \$3,500





DINNER / CENA

PRICES INCLUDE 13% SALES TAX AND 10% GRATUITY / PRECIOS INCLUYEN 15% IVA Y 10% PROPINA

APPETIZERS / ENTRADAS

- GAZPACHO / GAZPACHO \$3,400
- CHICKEN SOUP / SOPA DE POLLO \$4,500
- SEAFOOD SOUP / SOPA DE MARISCOS \$6,000
- FRENCH ONION SOUP / SOPA DE CEBOLLA GRATINADA \$3,500
- FISH CEVICHE / CEVICHE DE PESCADO \$6,800
- SHRIMP CEVICHE / CEVICHE DE CAMARÓN \$7,500
- FRIED BREADED CALAMARI / CALAMAR EMPANIZADO Y FRITO \$8,000

SALADS / ENSALADAS

- TOMATO, MOZZARELLA AND BASIL SALAD VINAIGRETTE / ENSALADA DE TOMATE, QUESO MOZZARELLA Y ALBAHACA CON VINAGRETA \$3,900
- CAESAR SALAD / ENSALADA CAESAR \$5,000
- CAESAR SALAD WITH CHICKEN / ENSALADA CAESAR CON POLLO \$6,200
- CHEF SALAD / ENSALADA DEL CHEF \$6,500
LETTUCE, ONION, TOMATO, CUCUMBER, CARROT, SWEET PEPPER, HAM, EGG & AVOCADO / LECHUGA, CEBOLLA, TOMATE, PEPINO, ZANAHORIA, CHILE DULCE, JAMÓN, HUEVO Y AGUACATE





DINNER / CENA

PRICES INCLUDE 13% SALES TAX AND 10% GRATUITY / PRECIOS INCLUYEN 15% IVA Y 10% PROPINA

CHOICE OF RICE, MASHED POTATOES OR FRIES / OPCIÓN DE ARROZ, PURE DE PAPA O PAPAS FRITAS
INCLUDES VEGETABLES AND HOT FRESH ROLL / INCLUYE VEGETALES Y PAN FRESCO Y CALIENTE

CHEF'S SPECIALTIES / ESPECIALES DEL CHEF

- MAHI-MAHI CHORON SAUCE / DORADO CON SALSA CHORON \$10,000
- MAHI-MAHI WITH SEAFOOD SAUCE / DORADO CON SALSA DE MARISCOS \$12,000
- FRESH YELLOW FIN TUNA, EL VELERO STYLE / ATÚN COLA AMARILLA FRESCA, ESTILO EL VELERO \$11,000
- SURF AND TURF / MAR Y TIERRA \$4,500
GRILLED STEAK, SHRIMP AND MAHI-MAHI / LOMITO, CAMARONES Y DORADO A LA PARRILLA
- GRILLED OR POACHED LOBSTER WITH GARLIC BUTTER / LANGOSTA A LA PARRILLA O ESCALFADO CON MANTEQUILLA Y AJO \$ MARKET
- MEDALLIONS OF PORK TENDERLOIN WITH GRAVY / MEDALLONES DE CERDO CON SALSA DE CARNE \$10,000
- GRILLED BEEF TENDERLOIN WITH RED WINE MUSHROOMS SAUCE / LOMITO DE RES A LA PARRILLA CON SALSA DE VINO TINTO Y HONGOS \$12,000
- PRESIDENT'S STEAK / BISTEC DEL PRESIDENTE \$12,000
GRILLED BEEF TENDERLOIN WITH MUSTARD SAUCE / LOMITO DE RES A LA PARRILLA CON SALSA MOSTAZA
- CHATEAUBRIAND FOR TWO / CHATEAUBRIAND PARA DOS \$30,000





BARBECUE NIGHT / NOCHE DE BARBACOA

PRICES INCLUDE 13% SALES TAX AND 10% GRATUITY / PRECIOS INCLUYEN 15% IVA Y 10% PROPINA

EVERY WEDNESDAY AND SATURDAY ONLY / CADA MIÉRCOLES Y SÁBADO SOLAMENTE

CHOICE OF RICE, MASHED POTATOES OR FRIES / OPCIÓN DE ARROZ, PURE DE PAPA O PAPAS FRITAS
INCLUDES VEGETABLES AND HOT FRESH ROLL / INCLUYE VEGETALES Y PAN FRESCO Y CALIENTE

APPETIZERS AND SALADS / ENTRADAS Y ENSALADAS

- FISH CEVICHE / *CEVICHE DE PESCADO* \$6,800
- SHRIMP CEVICHE / *CEVICHE DE CAMARÓN* \$7,500
- CAESAR SALAD / *ENSALADA CAESAR* \$5,000
- CAESAR SALAD WITH CHICKEN / *ENSALADA CAESAR CON POLLO* \$6,200
- CHEF SALAD / *ENSALADA DEL CHEF* \$4,800
LETTUCE, TOMATO, BELL PEPPER, CUCUMBER, AND ONION / *LECHUGA, TOMATE, PIMIENTO, PEPINO Y CEBOLLA*
- TOMATO, MOZARELLA AND BASIL SALAD WITH VINAIGRETTE / *ENSALADA DE TOMATE, QUESO MOZARELLA Y ALBAHACA CON VINAIGRETTE* \$3,900

BBQ SPECIALS / ESPECIALES DE BARBACOA

- FILLET MIGNON BROCHETTE / *BROCHETA DE LOMITO MIGNON* \$11,500
- CHICKEN BREAST BROCHETTE / *BROCHETA DE PECHUGA DE POLLO* \$7,500
- SURF AND TURF BROCHETTE / *BROCHETA MAR Y TIERRA* \$14,500
- SHRIMP BROCHETTE / *BROCHETA DE CAMARONES* \$13,500
- GRILLED LOBSTER / *LANGOSTA A LA PARRILLA* \$ MARKET
- MAHI-MAHI FILLET / *FILETE DE DORADO* \$10,000
- GRILLED WHOLE RED SNAPPER / *PARGO ENTERO GRANDE A LA PARRILLA* \$11,000
- FILLET MIGNON WITH MUSHROOMS SAUCE / *LOMITO MIGNON CON SALSA DE HONGOS* \$11,500
- GRILLED CHICKEN BREAST / *PECHUGA DE POLLO A LA PARRILLA* \$7,500
- GRILLED PORK CHOP / *CHULETA DE CERDO A LA PARRILLA* \$10,000
- PORK TENDERLOIN WITH MUSTARD SAUCE / *LOMITO DE CERDO CON SALSA MOSTAZA* \$10,000
- PEPPER STEAK / *LOMITO PIMIENTA* \$11,000
- PORK RIBS WITH BBQ SAUCE / *COSTILLAS DE CERDO CON SALSA BBQ* \$9,500
- FRESH YELLO FIN TUNA / *ATÚN COLA AMARILLA FRESCO* \$10,500





BARBECUE NIGHT / NOCHE DE BARBACOA

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EVERY WEDNESDAY AND SATURDAY ONLY / CADA MIÉRCOLES Y SÁBADO SOLAMENTE

CHOICE OF RICE, MASHED POTATOES OR FRIES / OPCIÓN DE ARROZ, PURE DE PAPA O PAPAS FRITAS
INCLUDES VEGETABLES AND HOT FRESH ROLL / INCLUYE VEGETALES Y PAN FRESCO Y CALIENTE

DESSERTS / POSTRES

- CHOCOLATE SUNDAY OR BANANA SPLIT \$3,200
- TROPICAL FRUIT CUP / COPA DE FRUTAS TROPICALES \$2,800
- TROPICAL FRUIT CUP WITH ICE CREAM / COPA DE FRUTAS TROPICALES CON HELADO \$3,200
- WARM APPLE STRUDEL WITH ICE CREAM / PASTEL DE MANZANA CON HELADO \$3,800
- TRES LECHES CAKE / TRES LECHES \$3,800
- WARM BROWNIE WITH ICE CREAM / BROWNIE CALIENTE CON HELADO \$3,800
- EL VELERO COFFEE / CAFÉ EL VELERO \$3,500
COFFEE WITH ICE CREAM, CHOCOLATE SYRUP AND COOFFEE LIQUOR / CAFÉ CON HELADO,
SIROPE DE CHOCOLATE Y LICOR DE CAFÉ
- COCONUT OR CARAMEL CUSTARD / FLAN DE COCO O CAMELO \$3,300
- FRIED BANANA WITH RUM SAUCE / BANANO FRITO CON SALSA DE RON \$3,500





BAR MENU / MENU DE BAR

PRICES INCLUDE 13% SALES TAX AND 10% GRATUITY / PRECIOS INCLUYEN 15% IVA Y 10% PROPINA

SOFT DRINKS / GASEOSOS

- REGULAR OR DIET / REGULAR O DIETA \$1,600

SHRIMP / CAMARONES

BLENDED WITH YOUR CHOICE OF WATER OR MILK / BATIDO CON SU OPCIÓN DE AGUA O LECHE

- ORANGE, SOURSOP, PAPAYA, PINEAPPLE, MANGO, BLACKBERRY, PASSION FRUIT, WATERMELON OR MIXED FRUIT PUNCH / NARANJA, GUANÁBANA, PAPAYA, PIÑA, MANGO, MORA, MARACUYÁ, SANDÍA O PONCHE DE FRUTAS MIXTAS \$2,500

BEER / CERVEZA

- PILSEN, IMPERIAL, ROCH ICE \$2,000
- GBAVARIA, CORONA, HEINEKEN \$2,600
- PILSEN, IMPERIAL, ROCK ICE, BAVARIA... MICHELADA \$2,600
- CORONA MICHELADA \$2,600

WINE BY THE GLASS / COPA DE VINO

- HOUSE WINE GLASS / VINO DE LA CASA POR LA COPA \$3,000

..... WINE BY THE BOTTLE / VINO POR BOTELLA

WHITE WINE / VINO BLANCO

- CONCHA Y TORO \$18,000
- CASILLERO DEL DIABLO \$18,000
- GATO BLANCO \$18,000
- TOCORNAL \$18,000
- VINA SOL \$18,000
- VALFORMOSA \$18,000

RED WINE / VINO ROJO

- CONCHA Y TORO \$18,000
- CASILLERO DEL DIABLO \$18,000
- GATO BLANCO \$18,000
- TOCORNAL \$18,000
- VINA SOL \$18,000
- VALFORMOSA \$18,000





BAR MENU / MENU DE BAR

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COCKTAILS / COCTELES

- | | | | |
|----------------------|------------------------|-------------------|--------|
| • CUBA LIBRE | • KAMIKASE | • GIN & TONIC | ¢3,400 |
| • VODKA & TONIC | | | |
| • AMARETO SOUR | • EL VELERO | • PACHARIA | ¢4,600 |
| • B-52 | • GIN ALEXANDER | • PACITRAN | |
| • BAJA GOLD | • GUARITA | • PIÑA COLADA | |
| • BLACK RUSSIAN | • LEMON DROP MARTINI | • PLANTER'S PUNCH | |
| • BLOODY MARY | • LONG ISLAND ICED TEA | • RUSTY NAIL | |
| • BLUE MORPHO | • MANHATTAN | • SCREWDRIVER | |
| • BRANDY ALEXANDER | • MARGARITA | • TEQUILA SUNSIRE | |
| • CAIPIRINHA | • GIN MARTINI | • TICA LINDA | |
| • CIELO ROJO MARTINI | • NEGRORI | • WHITE RUSSIAN | |
| • DAIQUIRI | • OLD FASHIONED | • VODKA MARTINI | |

LIQUEURS / LICORES

- | | | | |
|-------------------|--------------------------|-------------------------|--------|
| • GUARO, CACIQUE | • EL VELERO | | ¢3,000 |
| • VODKA ROSTOV | | | ¢3,000 |
| • CAFE RICA | • CREME DE MENTHE | • SAMBUCA | ¢4,000 |
| • CAMPARI | • DRY CINZANO | • VODK, SMIRNOFF | |
| • CINZANO ROJO | • PERFECTO AMOR | | |
| • BEEFEATER | • GOLDEN CREAM | • TEQUILA, BLANCO | ¢4,000 |
| • BRANDY NAPOLEÓN | • RUM / RON, BACARDI | • TEQUILA, OSCURO | |
| • CANADIAN CLUB | • RUM / RON, CENTENARIO | • VODKA, ABSOLUT | |
| • CANADIAN WINSOR | • RUM / RON FLOR DE CAÑA | • WHISKEY, J&B OR E.R. | |
| • AMARETTO | • GIN, GORDON | • PERNOT | ¢4,200 |
| • COINTREAU | • GIN, TANQUERAY | | |
| • DRAMBUIE | • GRAND MARNIER | | |
| • MALIBU | | | ¢4,100 |
| • CHIVAS REGAL | • WHISKEY, E.N. | • WHISKEY, JACK DANIELS | ¢4,600 |
| • OLD PARR | • WHISKEY, JIM BEAM | | |

