

Bebidas / Beverages

Gaseosas/Sodas

Pepsi, Pepsi light, Sprite, Ginger Ale, Club Soda

Mirinda naranja (orange soda), Toronja (grapefruit soda)

Tropical té frío (ice tea) \$ 2,00

Gatorade \$ 3,00

Quinada (tonic water) 600 ml \$ 3,00

Té frío casero (sun tea) \$ 2,00

Jugos naturales / tropical fruit smoothie \$ 3,00

con Leche/with milk \$ 4,00

papaya, banano, piña (pineapple), sandía (water melon),

melón (cantaloupe), Limón (Lemon), naranja (orange)

Agua 600ml \$ 2,00

Agua 1750ml \$ 4,00

Leche/Milk \$ 3,00

Espresso, Café \$ 3,00

Capuchino \$ 3,50

Te/ Tea \$ 2,00

Cerveza/ Beer: \$ 3,50

Imperial, Imperial Light, Imperial Silver, Pilsen,

Bavaria gold \$ 4,00

Cerveza Artesanal/ CR Microbrew \$ 5,00

13% de impuestos de venta y 10% servicio no incluido

13% sales tax and 10% service are not included

Cocteles / Cocktails

Guacamaya Colada:	Rum, Papaya, Coconut, OJ	\$ 10,00
Piña Colada	Rum, Pinapple, Coconut	\$ 10,00
Cuba Libre	Rum Centenario & Coca Cola	\$ 9,00
Daiquiri Limón	Rum, Lemon Juice	\$ 9,00
Daiquiri Banana	Rum, Lemon Juice, Banana	\$ 9,00
Daiquiri Strawberry	Rum, Lemon Juice, Strawberry	\$ 9,00
Mojito	Rum, Lemon Juice, Mint	\$ 9,00
Strawberry Mojito	Rum, Lemon Juice, Mint, Strawberry	\$ 9,00
Maracuya Mojito	Rum, Lemon Juice, Passion Fruit, Mint	\$ 9,00
Campari Orange	Campari & OJ	\$ 9,00
Margarita	Tequila, Triple Sec, Lemon	\$ 10,00
Strawberry Margarita	Tequila, Triple Sec, Strawberry	\$ 10,00
Maracuya Margarita	Tequila, Triple Sec, Passion Fruit	\$ 10,00
Tequila Sunrise	Tequila, OJ, Grenadine	\$ 9,00
Screwdriver	Vodka y jugo de naranja	\$ 9,00
Bloody Mary	Vodka, y jugo de tomate picante	\$ 10,00
Black Russian	Vodka y Café Rica	\$ 9,00
White Russian	Vodka, Café Rica y crema dulce	\$ 9,00
Gin Tonic	Gordon Gin con quinada	\$ 9,00
Malibu con OJ	Malibu ron con OJ	\$ 8,00
Caipirinha	Cachaça, Lime	\$ 10,00
Caipiroska	Vodka, Lime	\$ 9,00

13% de impuestos de venta y 10% servicio no incluido

13% sales tax and 10% service are not included

Licores

Guaro	\$ 3,00	Johnnie Walker rojo	\$ 6,00
Ron Centenario 7 años	\$ 5,00	Johnnie Walker negro	\$ 12,00
Ron Centenario XX	\$ 12,00	Glenfiddich	\$ 15,00
Ron Centenario XXV	\$ 14,00	Jim Beam	\$ 8,00
Ron Centenario XXX	\$ 18,00	Jack Daniels	\$ 10,00
Bacardi	\$ 4,00	Maker's Mark	\$ 12,00
Malibu	\$ 5,00	Crown Royal	\$ 9,00
Absolut Vodka	\$ 5,00	Gin Gordon	\$ 5,00
Smirnoff Vodka	\$ 3,00	Gin Tanqueray	\$ 6,00
Titos Vodka	\$ 12,00	Gin Bombay	\$ 8,00
Café Rica	\$ 4,00	Tequila Jose Cuervo	\$ 5,00
Courvoicier	\$ 16,00	Tequila Don Julio claro	\$ 14,00
Baileys	\$ 6,00	Tequila Patron silver	\$ 17,00
Sambuca romana	\$ 7,00	Tequila Cascahuin reposado	
Campari	\$ 7,00		\$ 12,00
Grapa	\$ 8,00	Tequila Cascahuin extra añejo	
Amaretto	\$ 9,00		\$ 18,00
Jägermeister	\$ 7,00		
Martini blanco	\$ 5,00		

13% de impuestos de venta y 10% servicio no incluido

13% sales tax and 10% service are not included

White



House Wine: Sauvignon Blanc, Indómita, Chile

\$9 / \$32

Chardonnay, Agustinos Estate (Bío-Bío Valley, Chile)

\$10 / \$36

Elegant with mouth-filling roundness. Intense flavors of pineapple and plantain banana.

Sauvignon Blanc, Luneau (Loire Valley, France)

\$11 / \$40

Fresh and crispy with nice acidity and a bit of minerality. Herbal notes, white flower and citrus fruit aromas.

Pinot Grigio, Agustinos Estate (Bío Bío Valley, Chile)

\$10 / \$36

Complex bouquet that blends white fruit and honey, beautifully round and extremely fresh.

Pinot Gris, La Provenquière (Pays d'Oc, France) ***Awarded Wine** \$45

Round and aromatic with long and pleasant finish. Fruity aromas with cassis and raspberry notes.

Chardonnay, Louis Fabre (Pays d'Oc, France) ***Organic Wine**

\$46

Notes of flower, citrus, pineapple and apple on the palate, medium body and a long finish reminiscent of almond.

Rosé

Blend, Maison Robert Vic (Pays d'Oc, France)

\$10 / \$36

Round and generous with a great aromatic complexity. Raspberry, blackcurrant and cherry.

*Grenache/Cinsault

AOC Côteaux d'Aix-en-Provence, La Navarre (Provence, Fra.) ***Awarded Wine** \$55

Elegant and fruity with round and mineral mouth-filling. Peach, Passion fruit, flowers and grapefruit aromas.

*Grenache/Tibouren/Mourvèdre

Red



- House Wine: Merlot, Indómita, Chile \$9 / \$32
- Cabernet Sauvignon, Agustinos Estate (Maipo Valley, Chile) \$10 / \$37
Firm and voluminous with velvety tannins. Spices, mint and dry fig aromas.
- Malbec, Joffré Expresiones (Luján de Cuyo, Argentina) \$10 / \$38
Fruity and very well-balanced with soft and sweet tannins. Red fruits and spicy notes.
- Pinot Noir, Agustinos Res. (Bío Bío Valley, Chile) **Awarded Wine* \$11 / \$40
Fine and elegant with oaky and earthy notes. Dry berry fruit aromas with a nice freshness at the end.
- Merlot, Finca Martha (Maipú Valley, Argentina) **Awarded Wine* \$41
Well-balanced, medium bodied and soft tannins. Spicy notes and black fruit.
- Carmenère, Agustinos Res. (Maipo Valley, Chile) **Awarded Wine* \$41
Round with good volume in the mouth and silky tannins. Red fruit, plum, tobacco and spices.
- Malbec, Valbona Varietal (V. Tulum, Argentina) \$42
Silky with long and elegant finish. Raspberry, blackberry, mocha, and vanilla notes.
- Cabernet Sauvignon, Indómita Gran Res. (Maipo, Chile) **Awarded Wine* \$45
Smooth and well-balanced with lively tannins. Ripe red fruit aromas, spices and smoke.
- Cran Cabernet Franc, Raul Joffré (Lujan de Cuyo, Argentina) \$62
Aromas of red fruits, paprika, mint and eucalyptus, with traces of mocha and vanilla. Good body and noble tannins.

Sparkling

- Blanc de Blancs Brut, Cavalier \$11 / \$40
(Alsace, France Fresh with apple and pear flavors with a clean crisp bubbles and persistent finish.