

Upstairs @ RipJack Inn

Breakfast Menu

ON THE LIGHTER SIDE

V GF Acai Bowl

Acai frooty blended with bananas then topped fresh fruit & granola 4000

V Granola Parfait

Layers of yogurt, granola & fresh fruit, topped with toasted coconut flakes 3500

V GF Tropical Fruit Plate 3000

V Artisan Bagel

Your choice of plain, Everything (poppy, sesame, garlic & salt) or Muesli (sunflower, chia, flax rolled into the bagel & topped with oatmeal) 3900

V Stack of Banana Pancakes 3500

V Avocado Toast

Homemade multigrain bread topped with creamy avocado & a poached egg 3500

BEVERAGES

Costa Rican Coffee

Capuccino

Espresso

Iced coffee

Fresh Fruit Smoothies

Bloody Mary's

Moringa

Mimosas

EGG DISHES

V Grilled Breakfast Wrap

Gallo pinto, scrambled eggs, pico de gallo, cheese and cilantro wrapped in a wheat tortilla and served with fresh fruit 5000

American Breakfast

2 eggs any style, multigrain toast, bacon, breakfast potatoes & fresh fruit 5500

V Desayuno Típico

Gallo pinto, 2 eggs any style, sweet plantains, pico de gallo, fried local farmers cheese & fresh fruit 5500

V GF Huevos Rancheros

Two corn tortillas topped with black beans, fried eggs, sour cream, cheese and pico de gallo, served with a side of gallo pinto & fruit 5000

V GF Yucca Hash & Eggs

Crispy yucca topped with two eggs any style, served with fresh fruit 4500

V The Bagel

Your choice of bagel, fried egg, bacon, red onion, tomato, cheddar cheese & guacamole 5000

V Eggs and Cakes

A stack of Buttermilk pancakes served with fruit & two eggs any style 4500

Add to any dish

Bacon +1200

Avocado +500

One egg +500, two eggs +1000

Multigrain toast +800