



Welcome to RipJack Inn

serving Playa Grande since 2004

Allergens

After each menu item you will find numbers corresponding to allergens in the dishes

1 Dairy, 2 Eggs, 3 Gluten, 4 Peanuts, 5 Tree Nuts, 6 Fish, 7 Shell fish, 8 Soy, 9 Sesame, 11 Vegetarian

Please alert your waiter to any serious food allergies & let us know if you have any questions. We have gluten free tortillas, bread & pasta options

What's Happening at RipJack?

Join us for happy hour daily from 4:00 - 6:00

2 for 1 cocktails and \$3 domestic beers. We also have a boca's menu that is small on the price but huge on the flavor!

We are Playa Grande's only sports bar!

We offer our happy hour prices & bocas menu during all NFL games this year. We have every college game available on Saturdays so let us know who your team is. We can get any sporting event in the world so just ask!

Live Music

Join us every Tuesday & Friday from 6:00 - 8:00 pm for the best music in town.

Beach Volleyball

We have balls available at the bar, if the court is open you can jump on. To reserve the court please visit our website www.ripjackinn.com in the Activities tab.

Tours & Activities

If you are staying offsite and need assistance booking the best activities in the area or local surf lessons please visit hotel reception.

Yoga & Pilates

We offer daily classes in one of our 2 yoga studios. Check the online calendar at www.ripjackinn.com or look at the flyer posted at the entrance to the restaurant.

WiFi & SocialMedia

Network = ripjackinn guest

Password = RJNN0481

Instagram = ripjackinncr / Facebook = RipJackInn

RipJack Inn

The name RipJack comes from 2 beloved dogs. Ripley was a blue dobermin & Jack Brown was a german shorthair pointer. The two dogs accompanied Dave & Annie on their drive from California to Costa Rica 22 years ago. You will see their likeness in the logo.



Casual Fine Dining at the Beach!

Breakfast is served from 8:00 - 11ish

On the Lighter Side

Acai Bowl (3,11)

Acai Frooty blended with bananas & topped with fresh fruit & granola. \$12

Granola Parfait (1,3,11)

Layers of natural yogurt, granola & fresh fruit, topped with toasted coconut flakes. \$9

Avocado Toast (3,11)

Multigrain bread with creamy avocado. \$9

Bagel with Cream Cheese (1,3)

Super simple! \$7

Playa Grande Bagel (1,3, 11)

Topped with cream cheese, basil pesto, avocado & tomato.....yum! \$10

Tropical Fruit Plate (11)

Fresh seasonal fruit. \$10

Banana Pancakes (1,2,3,11)

The perfect beach breakfast. \$11

Breakfast Bowl (1, 2) ^{NEW}

Gallo pinto (black beans & brown rice) served with cheesy scrambled eggs, avocado, cilantro & pico de gallo. \$11

Coffee & Tea

Bottomless Cup of Coffee \$3

Cafe Frio or Cafe Latte (1) \$4

Capuccino or Espresso (1) \$6

Ristretto \$3

Matcha Latte (1) \$5

Hot or Cold Tea \$3

Hot Chocolate (1) \$6

Milk Shake (1) \$8

Fresh FruitSmoothies

\$6 with water, \$7 with milk

Check out our full menu of specialty smoothies!

Egg Dishes

All egg dishes come with fresh fruit

Desayuno Tipico (1,2)

Gallo pinto, eggs any style, sweet plantains, pico de gallo & farmers cheese. \$12

American Breakfast (1,2,3)

Eggs any style, multigrain toast, bacon & breakfast potatoes. \$15

Eggs Benedict (1,2,3)

Poached eggs, homemade Hollandaise sauce & bacon served on an English muffin, with a side of breakfast potatoes. Or try Dave's **gluten free** option & switch the English muffin out for gallo pinto (brown rice & black beans) \$17

Rum-Poached French Toast (1,3)

2 Slices of french toast filled with cream cheese & topped with Flor de Caña rum-poached mango. Go ahead and treat yourself! \$14

Breakfast Wrap (1,2,3)

Scrambled eggs, rice & beans, pico de gallo, cheese & cilantro in a whole wheat tortilla. Gluten free spinach tortilla option \$13

Breakfast Sandwich (1,2,3)

Scrambled eggs with cheese, tomato & avocado on brioche bun. \$13

Huevos Rancheros (1,2)

Our tropical version is served on corn tortillas with refried beans, fried eggs, sour cream, cheese & pico de gallo. Comes with gallo pinto. \$12

Yucca Hash (1,2)

Fried Yucca, with 2 fried eggs, cheese, sour cream & pico de gallo, \$10

Sides

Bacon \$2.5

Avocado \$1.5

Multigrain Toast (3) \$1.5

Egg \$1.5

*Gluten-free bread & spinach tortilla are available



Casual Fine Dining at the Beach!

Lunch is served from 11:00 - 3:00

Lunch Time Classics

with your choice of fries, salad or gallo pinto

Cheeseburger in Paradise! (1,2,3)

The classic toppings - lettuce, tomato & mayo. Keto style is available (no bun) \$14

Fish or Shrimp Tacos (1,3,6,7,)

Grilled dorado or grilled shrimp served on flour tortillas with chipotle ranch dressing & fresh cabbage salad. \$14 fish \$15 shrimp

Ahi Tuna Sandwich - Sooooo good! (3,8)

Perfectly seared ahi tuna on ciabatta bread with arugula, sundried tomatoes and a refreshing herb yogurt sauce. \$17

Spicy Crispy Chicken Sandwich (3) ^{NEW}

You will not be disappointed with this fried chicken sandwich smothered in Franks RedHot sauce with dill pickles and tangy coleslaw. \$16

Pulled Pork Sliders (3)

3 delicious smoked BBQ pork sliders served with a haystack of sweet potato fries. \$16

Costa Rican Dishes

Plantain Chips (1,11)

Made fresh & served with wasabi mayo \$6

Patacones (11)

4 smashed plantains fried to perfection & topped with fresh salsa, crispy cabbage & refried beans - chicken or vegetarian. \$10 vegetarian \$6

Chifrijo ^{NEW}

Crispy pork bites served over a bowl of rice & beans with pico de gallo (tomato, onion, cilantro) and avocado \$10

Casado (11)

Casado means "married" and is the traditional dish of Costa Rica. The plate consists of rice, beans, sweet plantains, garden salad and your choice of protein. chicken \$13 dorado \$14 shrimp \$15 vegetarian \$10

Bowls, Wraps & Grains

Wraps come with fries, salad or gallo pinto and have a gluten free spinach tortilla option

Luli's Wrap (1,3)

Grilled chicken, lettuce, beets, avocado & mayo wrapped in a flour tortilla. \$16

Chicken Caesar Salad Wrap (1,2,3)

Our classic Caesar salad all wrapped up in a flour tortilla. \$15

Classic Poke Bowl (6,8,9)

Raw tuna served over sushi rice and drizzled with soy, sesame and lime. \$13

Spicy Tuna Poke Bowl (6,8,9)

The classic bowl with spicy tuna, palmito, carrots and avocado - good clean fun! \$13

Super Bowl (1,11) ^{NEW}

A crowd favorite! This bowl has quinoa, black beans, feta cheese, grilled chicken, cherry tomatoes & lettuce topped with a yummy chipotle yogurt dressing. Option with no chicken for vegetarians chicken \$18 vegetarian \$12

Indonesian Rice Bowl (7,8,9)

Packed with flavor! Grilled chicken & grilled shrimp served over brown rice with a blend of Thai spices, lemon grass & soy sauce. \$14

Mediterranean Farro Bowl (1,3,11)

Farro is a nutrition-packed ancient grain. This bowl comes with Kalamata olives, sundried tomatoes, feta cheese, cucumber & lime juice. \$14

Sweet Treats

Flourless Chocolate Cake (1,2)

Seriously delicious fudge like cake and it's gluten free! \$11

Bananas Foster (1)

Sweet bananas poached in Flor de Caña rum, served over vanilla ice cream \$9

Key Lime Pie (1,2,3)

Tangy & refreshing with a graham cracker crust \$11

Creme Brulee (1,2)

Creamy custard with a caramelized sugar crust \$11

Haagen-Daz Ice Cream Cups (1)

Belgium chocolate, vanilla, mango, brownie w/caramel \$6

Haagen-Daz Ice Cream Bars (1,5)

Vanilla & caramel, chocolate almond, strawberry, salted caramel \$8



Casual Fine Dining at the Beach!

Small Plates & Salads served at Lunch & Dinner

Small Plates

Truffle Fries (1,3,11)

These crispy french fries are tossed in truffle oil, topped with parmesan cheese & fresh parsley, served with garlic aioli \$11

Crispy Zucchini Fries (1,2,3,11) ^{NEW}

A healthier version of your favorite snack! Fried to perfection and served with a creamy chipotle dipping sauce. \$8

Mahi Ceviche (6)

Made fresh daily & served with your choice of homemade corn tortilla or plantain chips \$12

Tuna Tower (2,6,8)

This delicious stack of ahi tuna, cucumber, palmito & avocado is served with a wasabi mayo & homemade corn tortilla chips. \$12

Tuna Nori (2,3,6,8)

This sushi grade tuna is wrapped in seaweed & lightly fried. Served with a refreshing Thai cucumber salad \$10

Panko Calamari (3,6)

These calamari rings are dusted in Japanese bread crumbs, served with a basil pesto dipping sauce & pickled onions. \$10

Seafood Sampler for 2 people (1,2,3,6,7)

Your choice of grilled or fried. Comes with shrimp, calamari & dorado. This delicious platter is served with spicy cocktail sauce & refreshing yogurt dip. \$21

Classic Chicken Wings (3)

Your choice of a sweet homemade BBQ sauce or a sauce made with Franks RedHot. Goes great with a cold beer! \$13

Mediterranean Platter (1,3,11)

This feast includes baba ganoush, homemade hummus, tomato, cucumber & feta cheese salad. Served with warm pita bread or gluten free corn tortilla chips. \$14

Chips & Guacamole (11)

Homemade corn tortilla chips served with fresh salsa & guacamole \$9

Chicken Nachos (1)

Because who doesn't love nachos? \$11

Salads

Option to add chicken, fish or shrimp to any salad!

Playa Grande Salad (1,11)

Roasted beets, roasted carrots, avocado & feta cheese on a fresh bed of lettuce with a balsamic-honey dressing \$12

Ahi Tuna Salad (9)

Sesame-crust seared tuna with heart of palm, avocado & a sesame- ginger dressing \$15

Asian Chicken Salad (4,9)

Grilled chicken, carrots, broccoli bites & toasted peanuts served on a blend of lettuce & shredded cabbage in a honey dijon dressing. \$14

Kale Caesar Salad (1,3,11)

A blend of romaine & kale bathed in our homemade Caesar dressing, topped with fresh parmesan & pieces of fried kale \$12

Greek Salad (1,11)

A refreshing blend of diced cucumber, Kalamata olives, red onion, cherry tomato & feta cheese tossed in an herb-infused olive oil dressing. \$12

Mediterranean Garbanzo Bean Salad (1,11) ^{NEW}

A thoughtful blend of garbanzo beans, cucumber, cherry tomato, bell pepper, feta cheese & Kalamata olives, served in a Greek oregano dressing. \$14

Watermelon Salad (1,11)

Perfectly refreshing on a hot day! This blend of watermelon, feta, cucumber, red onion & mint is drizzled with a tangy balsamic reduction. \$10

Pura Vida

[poo-rah bee-dah]

“Pure life”; to live a peaceful, simple, uncluttered life with deep appreciation of nature, family and friends; a real living that reflects happiness, well-being and satisfaction.



Casual Fine Dining at the Beach!
Dinner is served from 4:00 - 9:00 pm

From the Sea

Whole Fried Snapper for 2! (8)

An all time favorite! Enjoy this whole fried fish served with Indonesian rice & Playa Grande salad \$29

Mahi Mahi (1,6)

Pan fried in butter & curry scents with crispy capers, cherry tomato confit & fennel salad, served over cauliflower puree. One of our favorites! \$22

Grilled Dorado (1,6)

This mahi dish is served over basil pesto parmesan Farro with pineapple pico de gallo \$21

Seared Sesame Crusted Tuna (2,6,8,9)

Seared to perfection, served with crunchy broccoli & a delicious mix of brown rice, asian bean sprouts & truffle oil \$18

Hot Garlic Shrimp - Our signature dish! (1,3,7)

This has been with us since day one. Served with homemade hummus & toasted garlic bread. \$16

Grilled Fish or Shrimp Tacos (1,3,6,7)

Your choice of mahi or shrimp in a flour tortilla with smoky chipotle sauce. Served with fries, salad or rice & beans. Gluten free tortilla option mahi \$14 shrimp \$15

Pasta & Rice

Rigatoni Bolognese (1,3)

Mouth-watering bolognese in a red tomato sauce, tossed with parmesan cheese & fresh basil \$17

Seafood Pasta (1,3,6,7,11)

Linguine with mahi, calamari, shrimp, sundried tomato & homemade basil pesto. \$20 vegetarian \$15

Mushroom Linguine (1,3,11)

Fresh mushrooms with garlic, white wine, butter, cream cheese & arugula. \$15

Veggie Farro Rissotto (1,3,11) NEW

Butternut squash, zucchini, onions & fresh parmesan with a basil pesto sauce \$17

Indonesian Rice Bowl (7,8,9)

Grilled shrimp & grilled chicken over brown rice seasoned with Thai spices, lemongrass & a teriyaki reduction sauce. \$14

From the Land

Garlic Lime Chicken (1,3)

Served with black beans, feta cheese, pico de gallo & sweet plantains. You won't believe how good it is! \$18

The Superbowl (1,2,11)

Grilled chicken, quinoa, lettuce black beans, feta cheese, cherry tomatoes & avocado in a chipotle yogurt dressing. Option with no chicken for vegetarians \$18 vegetarian \$12

Spicy Crispy Chicken Sandwich (1,2,3)

Made with Franks RedHot sauce & topped with dill pickles & tangy coleslaw. So good we had to steal it from the lunch menu! \$16

BBQ Pork Ribs

Served with mashed potato cake and sauteed seasonal veggies. \$21

Argentinian Steak (1,3)

10 oz. Ribeye served just like they do in Buenos Aires with crispy french fries, chimichurri sauce & fried eggs. \$20

Surf & Turf NEW

Our playful twist on this classic dish has a 10 oz. lomoito steak topped with 2 jumbo shrimp taquitos drizzled with avocado cream and chipotle sauce, accompanied by sweet baked plantains. \$30

The Burger

Topped with cheddar cheese, grilled onion and bell peppers, lettuce tomato & a remoulade sauce (mayo, parsley, pickles & capers). \$16 +bacon \$2.5 +fried egg \$1.5

Sweet Treats

Flourless Chocolate Cake (1,2)

Seriously delicious fudge like cake and no gluten! \$11

Bananas Foster (1)

Sweet bananas poached in Flor de Caña rum, served over vanilla ice cream \$9

Key Lime Pie (1,2,3)

This tangy classic is so refreshing you'll want more than one! Served in a graham cracker crust. \$11

Crème Brûlée (1,2)

A decadent French dessert with a creamy custard base & a caramelized sugar crust \$11

Haagen-Daz Ice Cream Cups (1)

Belgium Chocolate, Vanilla, Mango, Brownie with Caramel \$6

Haagen-Daz Ice Cream Bars (1,5)

Vanilla caramel, almond chocolate, creamy strawberry & salted caramel \$8

Sales tax & service not included