

Casual Fine Dining at the Beach! Cocktail Menu

The Classics

Mojitos

Flor de Caña rum, soda water & muddled mint leaves. Passionfruit Mojito also available. \$8

Tropical Rum Punch

Exactly what is sounds like and oh so good! \$9

Pina Colada

This traditional drink is made with rum, pineapple & coconut. We think you will love this one which we make from scratch so it's not overly sweet. \$9

Moscow Mule

A perfect hot weather drink! Enjoy vodka mixed with ginger beer (not actually beer!) and lime juice. Served in a copper mug to keep it nice and cold. \$9

Martini

You can choose vodka or gin. Our favorite is to make it "dirty" which means we will add olive juice to the drink....highly recommended! \$10

Porn Star Martini

Vodka, passion fruit liquor, simple syrup & lime juice. Also served with a shot of sparkling white wine which Harry Styles says you do prior to taking the first sip! \$12

Cucumber Cooler

Fresh cucumber, lime juice and mint mixed with a little ginger ale and your choice of vodka, rum, spicy tequila or gin. Honestly, it's best with gin! \$9

Lucky Dog

Named after our beloved boy. Hendrix gin, grapefruit & lime juice with a touch of honey. \$12

Ginger Brewsky

Monkey Shoulder whiskey, lime juice & ginger syrup. \$12

Spritz Menu

Aperol Spritz

Ours is as good as any you will find in Italy! A refreshing combination of Aperol, sparkling white wine, bubbly soda water & fresh orange slices. \$10

Limoncello Spritz

Limocello, sparkling white wine, splash of soda \$10

Gin Spritz

Hendricks Lunar infused with floral & citrus flavors, sparkling white wine & tonic water. \$13

Wild on Spritz

Vodka, orange San Pelligrino & sparkling white wine topped with orange peel \$10

Watermelon Spritz

Made with vodka, watermelon, basil, club soda & lime...yep, it's perfect! \$9



Margarita

We make our mix in house and do not add much sugar! Enjoy this classic tequila cocktail with tons of fresh lime juice. Frozen or on the rocks & you can always add a top shelf tequila. classic \$8 top shelf \$13

Spicy Mango Margarita

Made with jalepeno infused tequlia and blended with natural mango for the perfect blend of sweet & spicy! \$9

Jamaica Mezcal Margarita

Soooo good! We use a homemade jamaica infused syrup, mezcal, triple sec & lime juice. \$9

Oh Boy

Nosotros tequila (made in Costa Rica!) and mixed with cointreau, cognac, mango & lime juice...yep, Oh Boy! \$13

Negroni Made with Compari, gin and sweet vermouth. \$9

Guaro

The national liquor of Costa Rica, made from sugar cane

Guaro Sour

Lime juice, simple syrup & a touch of bitters. \$8

Lazy Lemonade

This simple mix of guaro & fresca will hit the spot! One of the first drinks we ever had on our menu. \$8

Mezcalita

This top seller has mezcal, orange juice, grapefruit juice, strawberries & raspberries. \$12

Good Idea?

Add some spice to your day with mezcal, jalapeno, pineapple & lime juice served with Tajin salt. \$12

Tequila in Red \checkmark^{h} Made with Cascahuin tequila, a french strawberry liquor, lime juice & simple syrup. \$13



Casual Fine Dining at the Beach! Liquor/ Beer / Wine

Liquor

Vodka

Smirnoff, Absolut, Titos, Ketel One, Belvedere, Grey Goose

Rum

Bacardi Blanco, Bacardi 8 años, Flor de Caña 4, Malibu,

Gin

Tanqueray, Tanqueray 10, Greenall's Wild Berry Pink Gin, Greenall's Citric Gin, Bombay Sapphire, Hendricks, Hendricks Lunar

Tequila

Jarana Gold, Jarana Silver, Jose Cuervo, 1800 Silver, 1800 Reposado, 1800 Añejo, Nosotros Reposado, Cascahuin Silver, Cascahuin Reposado, Mezcal Verde Momento

Whiskey / Bourbon

Jack Daniels, Jameson Irish Whiskey, Johnny Walker Black, Monkey Shoulder, Jim Beam (Bourbon), Bullet Bourbon

Apertifs Aperol, Campari, Fernet Branca

Liqours

Amaretto Disarono, Baileys Irish Cream, Guaro, Hennessy Cognac, Grand Marnier, Jägermeister,

Kalua



The Ryeghteous Brother Light pine, floral, soft spiciness \$10

The Belgian Brother

Sweet citrus, orange, coriander \$10

White Wine

Sauvignon Blanc Finca Las Moras (Argentina) glass \$7 bottle \$28

Sauvignon Blanc Luneau (France) glass \$8 bottle \$33

Sauvignon Blanc Joel Gott (California) bottle \$50

Pinot Grigio Tavernello (Italy) glass \$6 bottle \$25

Pinot Grigio Ruffino (Italy) bottle \$45

Chardonnay Trapiche Melodia (Argentina) glass \$6 bottle \$25

Chardonnay Catena (Argentina) glass \$8 bottle \$40

Rose

Domaine Preignes Rosé (France) glass \$10 bottle \$45

Casal Mendes Rosé (Portugal) glass \$8 bottle \$25

Vinho Verde (Portugal) glass \$8 bottle \$25

Red Wine

Cabernet Sauvignon glass \$7 bottle \$28 Finca Las Moras (Argentina)

Cabernet Sauvignon bottle \$33 Finca Martha (Argentina)

Malbec glass \$6 bottle \$25

The Kiwi Brother Lime, sauvignon blanc, stone fruit \$10

The Helles Brother Honey, toasted malt \$10

Beer

National Beers \$5 Pilsen, Imperial, Imperial light, Imperial cero (alcohol free)

Imported Beers \$7 Corona, Heineken, Modelo Finca Las Moras (Argentina)

Malbec glass \$9 bottle \$50 Catena (Argentina)

Pinot Noir bottle \$50 Cloudline (Oregon)

Pinot Noir glass \$11 bottle \$45 Domaine Preignes Le Vieux (France)

Grenache bottle \$30 Les Petites Jammelles (France)