



# Welcome to RipJack Inn

serving Playa Grande since 2004

## Allergens

**Please alert the waitstaff of any serious food allergies!!!**

We have gluten free tortillas, bread & pasta options as well as a separate fryer for gluten free 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 Sunday NFL games this year. We have every college game available on Saturday 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](http://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](http://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** Topped with fresh fruit & granola. \$14

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

**Avocado Toast** Multigrain bread with creamy avocado. \$10

**Bagel with Cream Cheese** \$9

**Playa Grande Bagel** Cream cheese, basil pesto, avocado & tomato \$12

**Tropical Fruit Plate** Fresh seasonal fruit. \$10

**Banana Pancakes** The perfect beach breakfast. \$12

**Breakfast Bowl** Black beans, brown rice, cheesy scrambled eggs, avocado, cilantro & pico de gallo. \$11

### Specialty Smoothies

#### **Go Green**

Spinach, cucumber, pineapple, flax seeds, moringa. High in fiber & omega 3's \$8

#### **Peanut Butter & Chocolate** ♥

Peanut butter, chocolate, banana & oat milk. \$9

#### **Moringa Magic**

Made with banana & mango. Moringa is a plant rich in antioxidants & anti-inflammatory properties. \$8

#### **Cucumber Cleanse**

A refreshing mix of cucumber, mint & beets - super hydrating! \$7

#### **Banana & Ginger**

Blended with a touch of honey & your choice of cow, soy, oat, coconut or almond milk. \$7

#### **Beet Blast**

Beets, celery, pineapple ginger & lime. Great for heart and brain function! \$7

### Egg Dishes

#### **Desayuno Tipico**

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

#### **American Breakfast**

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

#### **Breakfast Nachos** <sup>NEW</sup>

Homemade chips with melted cheese, your choice of scrambled or fried eggs, salsa fresca & chunks of avocado.....oh yes we did! \$11

#### **Eggs Benedict** ♥

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

#### **Yucca Hash**

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

#### **Rum-Poached French Toast**

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**

Scrambled eggs, rice & beans, pico de gallo, cheese & cilantro in a whole wheat tortilla. Gluten free spinach tortilla option \$15

#### **Breakfast Sandwich**

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

#### **Huevos Rancheros**

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

### Coffee & Tea

**Black Coffee, Ristretto, Tea** \$3

**Iced Coffee or Cafe Latte** \$4

**Capuccinno, Espresso, Hot Chocolate** \$6

**Milk Shake** \$8

**Fresh Fruit Smoothies** water \$6 milk \$7



## Lunch

Also available is our flatbread, small plates & salad menu!

### Lunch Time Classics

with your choice of fries, salad or gallo pinto

#### **Cheeseburger in Paradise!**

The classic toppings - lettuce, tomato & mayo. Keto style is available (no bun) \$15

#### **Pesto Chicken Sandwich** NEW

A flavorful grilled chicken sandwich on toasted ciabatta with melted mozzarella, arugula, red onion, and house pesto aioli \$18

#### **Spicy Crispy Chicken Sandwich** NEW

You will not be disappointed with this fried chicken sandwich smothered in Franks RedHot sauce with dill pickles and tangy coleslaw. \$18

#### **Fish or Shrimp Tacos**

Grilled dorado or grilled shrimp served on flour tortillas with chipotle ranch dressing & fresh cabbage salad. Fish \$18 - Shrimp \$16

#### **Birria Tacos** NEW

Crispy tacos filled with juicy shredded beef and melted cheese, topped with fresh onion and cilantro. Served with extra consommé for dipping—perfect with an ice-cold beer. \$11

#### **Ahi Tuna Sandwich - Sooooo good!** ♥

Perfectly seared ahi tuna on ciabatta bread with arugula, sundried tomatoes and a refreshing herb yogurt sauce. \$19

### Costa Rican Dishes

#### **Plantain Chips** GF V

Made fresh & served with wasabi mayo \$6

#### **Patacones** GF V

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

#### **Chifrijo** GF

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

#### **Casado** GF

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 \$15 Dorado \$18 Shrimp \$16 Vegetarian \$10

### Bowls, Wraps & Grains

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

#### **Luli's Wrap**

Grilled chicken, lettuce, beets, avocado & mayo wrapped in a flour tortilla. \$18

#### **Chicken Caesar Salad Wrap**

Our classic Caesar salad all wrapped up in a flour tortilla. \$16

#### **Classic Poke Bowl** GF

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

#### **Spicy Tuna Poke Bowl** GF ♥

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

#### **Super Bowl** GF V ♥

Quinoa, black beans, feta cheese, grilled chicken, cherry tomatoes & lettuce topped with a chipotle yogurt dressing. chicken \$18 vegetarian \$12

#### **Indonesian Rice Bowl** GF

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** V

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** GF

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

#### **Bananas Foster** GF

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

#### **Key Lime Pie**

Tangy & refreshing with a graham cracker crust \$11

#### **Haagen-Daz Ice Cream Cups** GF

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

#### **Haagen-Daz Ice Cream Bars** GF

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



Available all day - Lunch, Dinner & In Between!

## Check out our New Flatbread Menu

### **Italian** <sup>NEW</sup>

A thin layer of tomato sauce, grilled mozzarella, prosciutto, arugula & parmesan cheese \$10

### **Greek** <sup>NEW</sup>

Tzatziki, grilled chicken, thinly sliced red onion & arugula topped with EVOO and sea salt \$9

### **Medditeranean** <sup>NEW</sup>

Hummus & grilled eggplant with feta cheese, tahini dressing & fresh parsley) \$11

### **Capri Classic** <sup>NEW</sup>

Cherry tomato, mozzarella cheese fresh basil leaves and basil pesto drizzle \$13

## Small Plates

### **Truffle Fries** ♥

Tossed in truffle oil, topped with parmesan cheese & fresh parsley, served with garlic aioli \$11

### **Mahi Ceviche** <sup>GF</sup>

Served with homemade corn tortilla or plantain chips \$14

### **Crispy Zucchini Fries**

Served with a creamy chipotle dipping sauce. \$8

### **Tuna Tower** <sup>GF</sup>

A delicious stack of ahi tuna, cucumber, palmito & avocad with a wasabi mayo & homemade corn tortilla chips. \$12

### **Panko Calamari**

Dusted in Japanese bread crumbs, served with a basil pesto dipping sauce & pickled onions. \$10

### **Seafood Sampler for 2 people**

Grilled or fried shrimp, calamari & dorado served with spicy cocktail sauce & refreshing yogurt dip. \$25

### **Classic Chicken Wings**

Sweet BBQ or Buffalo wings made with Franks RedHot. Great with a cold beer! \$13

### **Mediterranean Platter**

Baba ganoush, garlic hummus and a greek salad. Served with homemade pita bread or gluten free corn tortilla chips. \$14

### **Chips & Guacamole** <sup>GF</sup>

100% homemade \$9

### **Chicken Nachos** <sup>GF</sup>

Because who doesn't love nachos? \$11

## Salads

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

### **Playa Grande Salad** <sup>GF</sup>

Roasted beets, roasted carrots, avocado & feta cheese with a balsamic-honey dressing \$12

### **Ahi Tuna Salad** <sup>GF</sup> ♥

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

### **Asian Chicken Salad** <sup>GF</sup>

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

### **Kale Caesar Salad**

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

### **Greek Salad** <sup>GF</sup>

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

### **Garbanzo Bean Super Food Salad** <sup>GF</sup>

Garbanzo beans, cucumber, cherry tomato, bell pepper, feta cheese & Kalamata olives, in an oregano vinagrette. \$14

### **Watermelon Salad** <sup>GF</sup>

So refreshing on a hot day! Watermelon, feta, cucumber, red onion & mint is drizzled with a tangy balsamic reduction. \$10



## Casual Fine Dining at the Beach!

Dinner is served from 4:00 - 9:00 pm

### From the Sea

#### Whole Fried Snapper for 2 ♥

Served with Indonesian rice & Playa Grande salad \$39

#### Mahi Mahi GF

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

This mahi dish is served over basil pesto parmesan Farro with pineapple pico de gallo \$24

#### Seared Sesame Crusted Tuna GF ♥

Served with crunchy broccoli & a delicious mix of brown rice, asian bean sprouts & truffle oil \$20

#### Hot Garlic Shrimp ♥

Our signature dish served with homemade hummus & toasted garlic bread. \$18

#### Grilled Fish or Shrimp Tacos

In a flour tortilla with chipotle sauce. Served with fries, salad or rice & beans. Gluten free tortilla available mahi \$17 shrimp \$16

### Pasta & Grains

#### Farro Risotto v

Butternut squash, zucchini, onions and fresh parmesan with basil pesto sauce \$17  
add protein \$23

#### Rigatoni Bolognese ♥

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

#### Seafood Pasta

Linguine with mahi, calamari, shrimp, sundried tomato & homemade parsley pesto. \$23  
vegetarian \$15

#### Pesto Pappardelle v

Pappardelle tossed in fresh basil pesto with garlic and Parmesan. Finished with a sprinkle of cheese. \$16

#### Indonesian Rice Bowl ♥

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

### From the Land

#### Garlic Lime Chicken

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

#### The Superbowl GF v

Grilled chicken, quinoa, lettuce, black beans, feta cheese, cherry tomatoes & avocado in a chipotle yogurt dressing. \$18 vegetarian \$12

#### Spicy Crispy Chicken Sandwich ♥

Made with Franks RedHot sauce & topped with dill pickles & tangy coleslaw. So good we had to steal it from the lunch menu! \$17

#### BBQ Pork Ribs

Served with mashed potato cake & seasonal veggies. \$24

#### 10oz Ribeye Steak

Argentinian Style with crispy french fries, chimichurri sauce & fried eggs. \$25

California Style with Caesar salad \$25

#### Surf & Turf GF ♥

10 oz. Lomito topped with hot garlic shrimp, accompanied by yucca hash and seasonal veggies. \$39

#### Truffle Cheeseburger <sup>NEW</sup>

Smoked cheddar, Parmesano Reggiano & truffle mayo \$18 +bacon \$2.5 +fried egg \$1.5

#### The Burger

Topped with cheddar cheese, grilled onion, bell peppers & a remoulade sauce (mayo, parsley, pickles & capers). \$16 + Bacon \$2.5 + Fried Egg \$1.5

### Sweet Treats

#### Flourless Chocolate Cake GF

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

#### Bananas Foster GF

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

#### Key Lime Pie

This tangy classic is so refreshing! Served in a graham cracker crust. \$11

#### Haagen-Daz Ice Cream Cups GF

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

#### Haagen-Daz Ice Cream Bars GF

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

#### Affogato

A traditional Italian dessert: smooth vanilla gelato with rich, hot espresso & chocolate drizzle \$8