



Appetizers

Sea bass ceviche \$13 Gf

Sea bass, sweet corn, purple onion, ají, cilantro

Aztec soup \$10 Gf

Chicken, fresh cheese, avocado, tortilla, homemade tomato broth

Cream of pumpkin \$9 V

Grilled pumpkin, pistachios, croutons, crème fraîche

Roasted garlic hummus \$10 V

Homemade hummus, fresh pita bread, carrot and cucumber sticks

House salad \$10 V

Lettuce, tomato, onion, corn, cucumber, cheese, croutons, egg

Cesar salad \$9 V add chicken (+\$2) or shrimp (+\$5)

Lettuce, croutons, cesar dressing, parmesan cheese

Main Courses

Ragú and mozzarella \$11

Penne, ragú, mozzarella, bread crumbs, parsley

Gnocchi primavera \$12 V

Gnocchi, pomodoro, seasonal vegetables

Mushroom and heart of palm risotto \$15 V Gf

Risotto, cremini and portobello mushrooms, heart of palm

Shrimp and clam fettuccine \$16

Fettuccine, clams, shrimp, white wine and fish sauce

Eggplant parmesan \$10 V

Eggplant, pomodoro, mozzarella, parmesan, basil, bread crumbs, parsley

Chicken gorgonzola \$16 Gf

Grilled chicken, honey-gorgonzola cream sauce, seasonal vegetables, mashed potatoes

Sea bass Arenal \$23 Gf

Costa Rican sea bass, shrimp, white wine and fish sauce, mashed potatoes, seasonal vegetables

Salmon in red sauce \$21 Gf

Salmon, bell pepper sauce, broccoli, tomato, capers, garlic

St. Louis ribs \$26 Gf

Slow-baked pork ribs, cassava croquette, seasonal vegetables

Porcini tenderloin \$26 Gf

USDA Choice tenderloin, porcini mushrooms, baby potatoes, bacon, seasonal vegetables

Grilled ribeye \$26 Gf

USDA Choice ribeye, seasonal vegetables, mashed potatoes

All prices include 13% tax and 10% service charge

V = Vegetarian

Gf = Gluten-free

Cerro Chato Bar

Natural Drinks

Soursop, blackberry, mango, passion fruit, cas,
fruit punch \$3

Iced Tea \$3

Milkshakes

Papaya, blackberry, banana, vanilla,
chocolate, strawberry \$4

Sodas

Coca Cola, Diet Coca Cola, grapefruit soda,
ginger ale, orange soda, 7UP, root beer \$3

Beer

Imperial, Imperial Light,
Imperial Silver, Pilsen \$4

Bavaria Gold, Bavaria Dark \$5

Imperial Zero (non-alcoholic) \$5

Corona, Heineken \$5

Ask to see our selection of local microbrews
\$6 per bottle

Cocktails

Cuba libre, Daiquiri,
Gin & Tonic, Martini,
Screwdriver \$7

Bloody Mary,
Mojito, Caipirinha,
Sangria,
Cosmopolitan
\$7

Passion Fruit
Margarita,
Whisky Sour,
Mai Tai, Pisco Sour,
Piña Colada \$8

Long Island Iced Tea
\$9

Liquors

Rum

Captain Morgan,
Centenario, Bacardi
\$4

Flor de Caña 7
\$5

Flor de Caña 12
\$6

Zacapa \$7

Flor de Caña 18
\$8

Flor de Caña 25
\$15

Tequila

Jose Cuervo Blanco,
Jose Cuervo
Reposado \$4

Don Julio Blanco,
Don Julio Reposado
\$8

Patrón Reposado
\$10

Gin

Bombay \$4

Tanqueray \$6

Hendrick's \$8

Whisky

Johnnie Walker
Red, Dewar's White
Label \$4

Old Grand Dad,
Crown Royal, Jim
Beam, Fireball
\$6

Johnnie Walker
Black, Jack Daniel's,
Chivas Regal,
Glenfiddich 12 years,
Old Parr \$7

Glenfiddich 18 years
\$10

Johnnie Walker Blue
\$21

Vodka

Smirnoff \$4

Stolichnaya,
Absolut \$5

Grey Goose, Tito's
\$7

Cognac

Hennessy, Rémy
Martin \$10

Guaro

Guaro \$3

Cocktails in Flight

BAY-HEADED TANAGER \$8

Our classic mojito infused with fresh
strawberry and mandarin orange

GREAT CURASSOW \$6

This cocktail combines fruit from the local
tamarind tree, locally distilled guaro, and
rosemary creating a sophisticated
balance of flavors

MONTEZUMA OROPENDOLA \$7

Our take on the gin and tonic utilizes seasonal
teas and fruits to infuse the tonic water
prior to serving

LOVELY COTINGA \$7

Welcome to the tropics; Bacardi golden rum,
blue curacao, coconut cream, egg white,
and lemon juice

WHITE-COLLARED MANAKIN \$10

Like the manakin, with its elaborate courtship
behaviour, this cocktail has a seductive
texture and flavor utilizing Baileys, whisky,
and creme de cacao

HONEYCREEPER \$8

Whisky, locally produced honey, fresh orange,
and lemon takes this whisky sour
to the next level

CLAY-COLORED THRUSH \$7

The national bird of Costa Rica; Bacardi
golden rum, banana, orange juice,
and lemon juice

THE OBSERVATORY \$6

Our namesake, this stimulating cocktail
combines gin, vodka, and lemon juice infused
with pomegranate tea

Mocktails

Locally-sourced ingredients, alcohol-free recipes

LA FLOR DE JAMAICA \$3

Fresh lemon juice, club soda, and hibiscus tea
made from blossoms picked from the garden

LEMON BLOSSOM \$3

Homemade lemon concentrate, club soda,
and homegrown lemon grass

GINGER SHOOT \$4

Peach tea, cinnamon-orange tea, lemon juice,
ginger beer, and simple syrup

PINEAPPLE SOUR \$3

Homemade pineapple concentrate, lemon
juice, and club soda