



Appetizers

Sea bass ceviche \$13 *Gf*

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

Chicken soup \$11 *Gf*

Chicken, seasonal vegetables, homemade chicken stock

Cream of pumpkin \$9 *V*

Grilled pumpkin, pistachios, croutons, parmesan, oranges, crème fraîche

House salad \$10 *V*

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

Heart of palm salad \$11 *V Gf*

Lettuce, heart of palm, grilled vegetables, parmesan

Main Courses

Chicken with rice \$12 *Gf*

Seasoned rice, shredded chicken, mixed vegetables, garden salad, french fries

Shrimp with rice \$15 *Gf*

Seasoned rice, grilled shrimp, mixed vegetables, garden salad, french fries

Casado Arenal \$12 *Gf*

Choice of beef, tilapia, or chicken with rices, beans, fired plantain, fresh cheese, salad

Chicken and potatoes \$12 *Gf*

Slow-cooked chicken, potatoes, pico de gallo, tortilla

Penne alla checca \$10 *V*

Penne, pomodo, fresh mozzarella, basil

Eggplant parmesan \$10 *V*

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

Club sandwich \$13

Grilled chicken, bacon, lettuce, tomato, fired egg, avacado

Vegetarian sandwich \$13 *V*

Carrot, eggplant, squash, hummus, mozzarella, lettuce, tomato, ciabatta

Lava burger \$13

Beef patty, mozzarella, lettuce, purple onion, pickles

Chicken fajitas \$13 *Gf*

Chicken fajitas, garden salad, french fries, tortilla

Hanger steak \$21 *Gf*

USDA Choice hanger steak, cassava croquette, seasonal vegetables

Taste of Costa Rica \$27 *Gf*

Beef and chicken fajitas, plantain, beans, guacamole, tortillas, salad, french fries, cheese

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

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

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

Cocktails in Flight

BAY-HEADED TANGER \$8

Our mojito infused
with fresh strawberry
and mandarin orange

GREAT CURASSOW \$6

Tamarind fruit,
locally distilled guaro,
rosemary

MONTUZUMA OROPENDOLA \$7

Gin and tonic infused
with seasonal teas and
fruits

LOVELY COTINGA \$7

Bacardi golden rum,
blue curacao, coconut
cream, egg white,
lemon juice

WHITE-COLLARED MANAKIN \$10

Baileys, whisky, and
creme de cacao

HONEYCREEPER \$8

Whisky, honey, fresh
orange, and lemon

CLAY-COLORED THRUSH \$7

Bacardi golden rum,
banana, orange juice,
lemon juice

THE OBSERVATORY \$6

Gin, vodka, lemon
juice, pomegranate tea

Mocktails

Ingredientes locales, recetas sin alcohol

LA FLOR DE JAMAICA \$3

Lemon juice, club soda,
hibiscus tea

LEMON BLOSSOM \$3

Homemade lemon
concentrate, club soda,
lemon grass

GINGER SHOOT \$4

Peach tea, cinnamon-
orange tea, lemon
juice, ginger beer

PINEAPPLE SOUR \$3

Homemade pineapple
concentrate, lemon
juice, club soda