



RESTAURANT & CAFÉ

WINE LIST

WHITE

RED

Glass - Bottle
HOUSE WINE ₡4,500 ₡17,300
Sauvignon or Chardonnay or Pinot Grigio

PINOT GRIGIO ₡8,200 ₡31,000
BOTTER - Italy

SAUVIGNON BLANC
MATETIC - Chile (Biodynamic) ₡7,800 ₡30,000
LA LOUVIEVE - France (Biodynamic) ₡8,500 ₡33,000

CHARDONNAY
LA LOUVIEVE - France (Biodynamic) ₡8,600 ₡34,000
MATETIC - Chile (Biodynamic) ₡8,600 ₡34,000
NANA - Israel ₡11,700 ₡45,200

ALBARIÑO
PAZO PEGULLAL - Spain ₡8,400 ₡33,000

CHENIN BLANC
NANA - Israel ₡11,900 ₡46,000

SPARKLING

BRUT - Chile ₡14,000
PROSECCO - Italy ₡27,500
CREMANT DE LIMOUX ROSE - France (Organic) ₡55,000
CHAMPAGNE YVELINE PRAT France - Boutique Vineyard ₡96,000
MOET CHANDON - France ₡92,000

Glass - Bottle
HOUSE WINE ₡4,500 ₡17,600
Cabernet or Merlot -

MERLOT
LA LOUVIEVE - France (Biodynamic) ₡39,000

MALBEC
ESPERANDO LOS BARBAROS - Argentina ₡59,000

CABERNET SAUVIGNON - MIX BLEND
MONTFRIN LA TOUR - France (Vegan) ₡32,000
3 Corners - Israel ₡14,300 ₡56,000

PINOT NOIR
PADRILLOS - Argetina ₡8,200 ₡31,500
COPEY - Costa Rica ₡11,800 ₡46,500

MENCIA
GUIMARO - Spain ₡8,600 ₡34,000

BORDEAUX
Chateau La Mothe - France (Biodynamic) ₡35,000

SYRAH
COPEY - Costa Rica ₡11,600 ₡45,000

ROSÉ

Glass - Bottle
TERRES DU LOOU - France ₡7,600 ₡30,000
LOVE YOU BUNCHES - California ₡7,800 ₡30,500
CHATEAU PILET - France ₡8,700 ₡34,000



RESTAURANT & CAFÉ

COCKTAILS

TICO CAIPIRINHA	€7,500
<i>Local Costa Rican Cacique, fresh lime & simple syrup</i>	
APEROL SPRITZ	€9,900
<i>Aperol, bubbles topped with soda</i>	
FRESH	€11,900
<i>Hendricks served with tonic & cucumber</i>	
MOSCOW MULE	€9,900
<i>Ginger beer, vodka & lime</i>	
DRY MARTINI	€11,900
<i>Gin or Vodka served with olives or a twist</i>	
BEETROOT & GINGER MARTINI	€10,900
<i>Tito's Vodka, beetroot reduction, lime</i>	

LA LUNA TICA	€10,500
<i>Dark rum, fresh tropical fruits & a hint of coconut cream</i>	
MOJITO	€9,900
<i>Dark rum muddled with fresh lime and mint leaves with lime syrup & a splash of soda</i>	
PASSION FRUIT MOJITO	€10,500
<i>Fresh passion fruit, dark rum & mint leaves topped with soda & lime</i>	
ST. GERMAIN SPRITZ	€10,900
<i>Elderflower & citrus served with brut, flowers & gin</i>	

MARGARITAS

Glass or Pitchel

CLASSIC MARGARITA	€7,000/€30,000
<i>Tequila, triple sec, lime</i>	
LUNA PATRON	€11,800/€45,000
<i>Patron silver, Grand Marnier, lime</i>	
SPICY TAMARINDO	€11,900/€49,000
<i>Nosotros Reposado, fresh jalapeño & tamarindo paste, lime juice, Grand Marnier</i>	
BOZAL MEZCAL	€10,500/€48,000
<i>Bozal Mezcal, basil syrup, lime</i>	

PALOMA	€10,500/€39,500
<i>Don Julio Blanco, grapefruit, lime</i>	
WATERMELON MARGARITA	€11,500/€43,500
<i>Nosotros Blanco, triple sec & fresh watermelon served in a sugar rimmed glass</i>	
WILDBERRY	€11,500/€43,500
<i>Don Julio Reposado mixed with wild berries & thyme</i>	
OAXACA OLD FASHIONED	€10,500/€47,000
<i>Madre Mezcal, Nosotros tequila, agave & bitters</i>	

BEERS

IMPERIAL - PILSEN - LIGHT	€3,900
HEINEKEN - CORONA - TOÑA	€4,900
BLUE ZONE CRAFT BEER	
IPA	€6,500
Pelada Blonde ALE	€6,500
Larger	€6,500
Ginger Beer (non alcoholic)	€4,500

BOTTLED WATER

STILL WATER	€4,900
SPARKLING	€5,900

TROPICAL JUICES

Glass... €4,900 / Jug... €12,000

WATERMELON	
<i>Infused with mint</i>	
LEMONADE	
<i>Infused with mint</i>	
PASSION FRUIT	
<i>Mixed with soda & mint</i>	
MIXED FRESH TROPICAL FRUITS	
BEETROOT & GINGER FIZZ	€5,200
WILDBERRY FIZZ	€5,200
HOUSE KOMBUCHA	€6,500

NON-ALCOHOL