



Costa Rican owned, operated, and inspired!

APPETIZERS

Ceviche Tico - \$12

White Fish, Jalapeño, Onions, Red Peppers, Cilantro, Roasted Corn, Tomatoes, and Citrus juice served with Rosa Sauce, Pickled Trio, and Saltine Crackers

Patacones Trio

Fried Green Plantains topped with Guacamole, Pico, Lime and Roasted Tomato/Jalapeno Crema

Chicken - \$10 (GF)

Carnitas - \$11 (GF)

Shrimp - \$12 (GF)

Arroz con

Huevo - \$10

Creamy Habanero Coconut Rice Topped with Guacamole, Scrambled Eggs, and Pico (GF)

Fried Sweet

Plantains - \$7

Served with Cotija Cheese, Lizano Sauce, and Chipotle Crema (GF)

Guacamole - \$10

Fresh Guacamole Served with Tortilla Chips and Yuca Frita (GF)

Yuca Frita - \$6

Crispy Yuca Served with Rosa Sauce and Jalapeno Citrus Crema (GF)

Chifrijo - \$9

Costa Rican Classic! Rice, Beans, Crispy Chicharrones, Pico, Guacamole, and Tortilla Chips (GF)

Chicharrones - \$9

Pork Belly Nuggets with Lime, Plantain Patacones served with La Cholita Sauce and Jalapeno Citrus Crema (GF)

Grilled Octopus - \$13

Grilled Marinated Octopus, Cabbage Slaw, Pineapple Mango Salsa, Patacones and Lemon (GF)

Causa Tartar - \$14

Jalapeño citrus crema, Yukon gold mashed potatoes with Aji Amarillo peppers, guacamole, fresh tuna tartar and micro greens (GF)

KIDS

Cheeseburger with French Fries - \$9

Arroz con Pollo

with Potato Chips - \$9

DESSERTS

Tres Leches Cake - \$10

Marna's Cornbread with Honey Butter - \$6

Bread Pudding - \$6

Coconut Flan - \$10

ENTREÉS

Casado - \$13 (GF)

White Rice, Black Beans, Tomato-Pepper Sauce, Fried Sweet Plantains, Cabbage Slaw, and Pico (*Carnitas, Chicken, or Vegetarian*)

Arroz con

Pollo - \$12 (GF)

Rice with Aromatics, Vegetable Blend, and Pulled Chicken Served with Black Beans and Homemade Potato Chips

Marna's Burger

- \$13

Chipotle Infused Beef Patty, Caramelized Onions, Bacon, Grilled Pineapple, Swiss Cheese, and Curry Sauce on a Brioche Bun

Cubano - \$13

Hot Sandwich with Carnitas, Ham, Pickles, Ground Mustard, and Swiss Cheese

Arepa - \$13 (GF)

Filled with Fried Sweet Plantains, Cabbage Slaw Served with Yuca Frita (*Choose from Carnitas, Chicken, or Vegetarian*)

Fish Tacos - \$12

Jerk Seasoned White Fish, Chipotle Crema, Cabbage Slaw, Pineapple-Mango Salsa, Cotija, Jalapenño, Lime (*Corn GF or Flour*)

Tacos - \$10

Choice of Carnitas or Chicken Topped with Chipotle Crema, Cabbage Slaw, Pico, Cotija, Jalapeño, and Lime (*Corn GF or Flour*)

Tortilla Aliñada -

\$13 (GF)

Stuffed Cheese Masa Tortilla, Slow Roasted Pork, Tomato-Pepper Sauce, and a Sunny-Side-Up Egg

Vegan Bowl - \$12

(GF)

Quinoa, Garbanzo Beans, Green Kale, Edamame with Chili Lime, Pineapple Mango Cabbage Slaw, served with Sweet Plantains and Guacamole

Arroz con

Camarones - \$14

(GF)

Rice Cooked in Coconut Milk, Lime, Diced Ham, Jalapeños, Aromatics, Shrimp, Fried Sweet Plantains Served with Pineapple-Mango Cabbage Slaw

Gallo Pinto - \$12

(GF)

(Add Carnitas or Chicken with Pepper-Tomato - \$5) Rice and Beans Blend with Sweet Plantains, Tortilla Aliñada, Sunny-Side-Up Egg, Sour Cream, and Guacamole

Tabla de Lechón -

\$25 (GF)

Shredded Pork or Chicken in Tomato-Pepper sauce served with Warm Tortillas and sides of Patacones, Yuca Frita, Sweet Plantains, Pico, Guacamole, Rosa Sauce & Jalapeno Citrus Crema

NY Strip - \$29 (GF)

13 oz marinated NY Strip topped with fresh chimichurri and served with white rice, black beans and fried sweet plantains

Bistec

Encebollado - \$25

(GF)

Seared Steak, Caramelized Onions, Habanero-Coconut Rice, Black Beans and Pico

El Dorado - \$24

(GF)

Marinated Mahi-Mahi, Habanero-Coconut Rice, Fried Sweet Plantains, and Pineapple-Mango Salsa

Grilled Tuna

Steak - \$25 (GF)

Marinated Grilled Tuna served with Quinoa, Edamame, Garbanzo Beans, Kale, Pineapple Mango Salsa and Micro Greens

Whole Snapper -

\$27

Whole Fried Snapper served with Patacones, Cabbage Slaw and Habanero Vinegar Hot

Sauce (LIMITED QUANTITY)

BEVERAGE MENU

HOUSE COCKTAILS

•Caipi Escuro (Refreshing Brazilian Classic with a Twist) - \$10

Cachaça Organic Sugar Cane Spirit, Fresh Limes Muddled with Coconut Palm Sugar Served Over Ice

•Los Chiles (Spicy Margarita) - \$10

Altos Plata Tequila, Fresh Lime, Huana Mayan Guanabana Liqueur, Honey, and Homemade Chili Tincture

•Passion Gin - \$10

Gin, Fresh Lime Juice, Passion Fruit Puree, Orgeat, and Velvet Falernum

•Marna-Rita - \$10

Campo Bravo Plata Tequila, Tamarindo Juice, Passion Fruit Juice and Passion Fruit Pulp, Orange Juice, Fresh Lime Juice with a Sweet, and Spicy Rim

•Ahumado - \$12

Cognac, Whiskey, Crème de Banane, and Pinot Noir. Nicely Smoked with Cherrywood

•Campesino (Rum Old Fashioned) - \$10

Ron Zacapa 23 Rum, Papaya Infused Plantation OFTD, Coffee Angostura Bitters, and Demerara Sugar. *Smoked Upgrade* - \$2

•El Coco (Piña Colada) - \$10

Light and Dark Rum Blend, Fresh Pineapple and Lime Juice, and Coconut

•Sangría Tica - \$9

•Bloody Mary - \$10

WINE

\$8 Glass | \$28 Bottle

WHITE

•Loscano Chardonnay

•Imagery Sauvignon Blanc

•Ecco Domani Pinot Grigio

BUBBLES

•Ruffino Prosecco

ROSE

•Fleur de Mer

RED

•Velvet Devil Merlot

•Finca Las Moras Cabernet Sauvignon

•Dos Almas Gran Reserva Cabernet Sauvignon

•Piattelli Grand Reserve Malbec

BEER

•OMNI Lager - \$5

ABV 5% | American Lager

•Elm Creek Brewing - Voodoo Vibes - \$6

ABV 7% | Tropical IPA

•Fair State | Roselle - \$6

ABV 5.7% | Hibiscus Kettle Sour

•Excelsior Brewing | Big Island Blonde - \$6

ABV 5.5% | Blonde Ale

•Goose Island 312 Lemon Shandy - \$6

ABV 4.2% | Lemon Shandy

•Deschutes Black Butte Porter - \$6

ABV 5.5% | Porter

•Summit Keller Pils - \$6

ABV 5.1% | Pilsner

•Warpigs Foggy Geezer - \$6

ABV 6.8% | New England IPA

JUICES

•Tamarindo or Pineapple - \$3

SMOOTHIES

•Mango or Strawberry - \$5

COFFEE

•Yodo (Black Coffee) - \$2.50

•Café con Leche - \$3.50

•Cold Brew - \$3.50

•Cold Brew with Tres Leches - \$4

TEA

•Hibiscus Berry Iced Tea - \$3

•Hot Tea - \$2

SODA

•Coke, Diet Coke, Mello Yello, Root Beer, Sprite, Ginger Ale, and Lemonade - \$2.50

•Perrier - \$2.50