

SALADS

Grilled Tuna	26
<i>Kale, Romaine, Corn, Hearts of Palm, Carrots Focaccia Croutons, Beet Culis, Raspberry Vinaigrette</i>	
Chopped Super Food & Chicken	22
<i>Broccoli Florets, Kale Lettuce, Spicy Candied Almonds Blueberries, Farro, Avocado, Garlic Creamy Dressing</i>	
Quinoa & Snapper	22
<i>Mix Quinoa, Mango, Cucumber, Basil, Cherry Tomato Red Onion, Passion Fruit Dressing</i>	
Beluga Lentils & Arugula	16
<i>Grilled Baby Corn, Chayote Squash, Goat Cheese Croquets Oregano Vinaigrette</i>	
Watermelon Salad	14
<i>Green Papaya, Lettuce, Cherry Tomato, Avocado Turrialba Cheese, Cilantro Coyote Dressing</i>	
Crispy Chicken Chilaquiles	14
<i>Shredded Lettuce, Turrialba Cheese, Molcajete Sauce</i>	

Add Grilled

Chicken Breast...8	Shrimp...10	Skirt Steak...12
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SANDWICHES

Tico’s “Philly Cheese Steak”	18
<i>Sliced Black Pepper Roast Beef , Caramelized Oyster Mushroom Jalapeño Gouda Sauce, Potato Wedges, Onion Chimichurri</i>	
Cajun Shrimp Flauta	18
<i>Cheddar Cheese , Tropical Chimichurri, House Green Salad Lemon Vinaigrette</i>	
Latin Pita	16
<i>Garlic Achiote Chicken Breast, Black Bean Hummus Chinese Watercress, Kalamata, Corn, Avocado Relish Cucumber-Feta-Cilantro Salad</i>	
Achiote & Pork Crispy Tacos	14
<i>Spicy Garlic Herb Chimichiri</i>	
Tuna Cilantro Burger	23
<i>Avocado, Cabbage, Criolla Salad, Oregano Lime Dressing Parmesan Mozzarella Yuca Sticks</i>	

SOUP

Latin Gazpacho & Shrimp	14
<i>Avocado, Tomato, Cucumber, Cilantro Marinated Shrimp</i>	

SUSHI ROLLS

Spicy Hamachi	19	Crab	19
<i>Bean Sprouts, Avocado, Masago, Cucumber</i>		<i>Crab Tempura, Avocado, Soy Pico de Gallo Cucumber, Crispy Sweet Potatoes</i>	
Red Dragon	19	Crispy Jalapeño	19
<i>Ebi Tempura, Unagi, Masago, Cucumber, Spicy Mayo</i>		<i>Ebi Tempura, Cilantro, Cream Cheese Fried Jalapeño, Avocado</i>	
Tuna	19	Brown Rice & Vegetables	16
<i>Passion Fruit, Mango, Avocado, Chinese Watercress</i>		<i>Carrot, Cucumber, Tamago Shitake Mushrooms Coco With Curry, Avocado Ginger</i>	
Rainbow	19		
<i>Ebi, Tuna, Avocado, Snapper, Cucumber</i>			

SWEETS

Chocolate Candy Bar Bites	10	Crispy Rice & Banana Sushi	8
<i>Passion-Mango / Coffee-Macadamia / Coconut-Piña</i>		<i>Peanut & Chocolate Sauce, Almond Wasabi</i>	
Churros Bucket	9	Monkey Balls	8
<i>Cinnamon Baby Churros, Caramel Drizzle</i>		<i>3 Chocolate Chips Cookie Pops Dipped in Chocolate Mango-Pinneapple Gazpacho</i>	

SPRITZ

Aroma	13
<i>Martini Bianco, Sparkling Wine Edible Flowers Cubes, Soda Water</i>	
Pepino	13
<i>Hendrix Gin, Sparkling Wine Cucumber Ice Cubes, Soda Water</i>	
Romero	13
<i>Homemade Rosemary Infused Rum Sparkling Wine, Soda Water</i>	
Citron	13
<i>Homemade Citrus Infused Guaro Sparkling Wine, Soda Water</i>	



SEASONAL DRAFT BEER

La Pelona

<i>American I.P.A 6% ABV</i>	
12 oz.....	10
16 oz.....	12
64 oz.....	42

Hit Up Your Bartender For More
High Gravity Beer Options

SANGRIA

La Blanca	13
<i>White Wine, Pineapple Green Apple, Passion Fruit</i>	
La Roja	13
<i>Red Wine, Orange, Star Fruit Fresh Rosemary</i>	
La Rosada	13
<i>Rosé Wine, Red Apple Strawberry, Blueberry</i>	
La Vieja	13
<i>Red Wine Infused for 72 Hours With Cinnamon, Cloves, Black Pepper Orange Zest</i>	

SAUVIGNON BLANC

	Glass	Bottle
Casa Lapostolle, Chile, Rapel Valley	16	75
Anakena, Chile, Tama Vineyards	13	60
Montes, Chile, Layda Valley	12	55

SPARKLING

	Glass	Bottle
Undurraga Rosé Royal, Chile	11	55
Prosecco Santa Margherita, Italy	20	90
Moët & Chandon France, Champagne Brut	35	165