

## DRINKS

<b>Stormy waters</b>	\$5
<i>tamarind, lemon and ginger</i>	
<b>Passion mint</b>	\$5
<i>passion fruit, mint and soda water</i>	
<b>Iguana lemonade</b>	\$5
<i>lemon juice with mint or ginger</i>	
<b>Iguana Ginger</b>	\$5
<i>ginger, lemon, and soda water</i>	
<b>Iguana iced tea</b>	\$5
<i>house black tea with natural lemon</i>	
<b>Tropical punch ice tea</b>	\$5
<i>natural and sugar free</i>	
<b>Black mango punch ice tea</b>	\$5
<i>natural and sugar free</i>	
<b>Orange juice</b>	\$3
<b>Sodas</b> <i>Coca-Cola, Coca-Cola light, Coca-Cola Zero, Fresca, Ginger Ale and Soda water</i>	\$4
<b>Bottled water</b> <i>750 ml (Cristal)</i>	\$4
<b>Agua Font Dor</b> <i>500 ml</i>	\$5
<b>Agua Vichy Catalan Tonic</b>	\$5
<b>Agua Vichy Catalan con gas</b> <i>500ml</i>	\$5
<b>San Pellegrino sparkling</b> <i>750ml</i>	\$6
<b>Ginger beer</b>	\$5

Prices do not include 10% service and 13% sales taxes

## SMOOTHIES \$7

### Tropical Sunrise

*banana, strawberry, chia and almond milk*

### Green Goddess

*pineapple, kale, banana and orange juice*

### Magic Morning

*banana, mango, turmeric, ginger, chia and orange juice*

### Midnight Moon

*spinach, banana, cacao, vanilla, chia and almond milk*

### Purple Rain

*blueberries, mango, banana, chia and orange juice*

### Power shake

*banana, pineapple, spinach, chia, almond milk and shredded coconut*

### Chunky monkey

*banana, chocolate, milk and whipped cream. \*add strawberry*

### Beach break

*mango, banana, almond butter and almond milk*

**\*\*Add peanut butter for \$2**

**What is the 13% Sales Tax?** The 13% Sales tax is a tax added to anything consumed in Costa Rica. As of July 1 2019, this tax is applicable to all goods and services and is a standard of taxes in this country. It is added to the final amount of your bill and itemized clearly in the invoice for your meal.

**What is the 10% Service Tax?** In Costa Rica, the law states that for all food and beverage items, there is a standard 10% Service Tax that is billed and collected, and this Service Tax is divided up among the restaurant staff including waiters, cooks, and everyone in between. This is a guaranteed "tip" for them all, but we encourage you to add extra tips as you see fit for great service delivered by our team. This tax is added to the final amount of your bill and itemized separately from the 13% sales tax.



## COFFEE

Americano	\$3
Cortado	\$3
Macchiato	\$3
Espresso	\$3
Double espresso	\$5
Cappuccino <i>(Regular or iced)</i>	\$4
Cappuccino <i>(Flavored)</i>	\$5
Latte <i>(Regular or iced)</i>	\$5
Matcha latte <i>(Almond or soy milk, regular or iced)</i>	\$5
Mocca <i>(Regular or iced)</i>	\$4
Chocolate <i>(Hot or iced)</i>	\$5

## TEA \$5

Sencha kyoto
Imperial gunpowder
Moroccan mint
Pu erh
English breakfast
Earl grey
Masala chai
Rooibos choco-orange
Rooibos chai
Rooibos coffee chai
Berry delight
Manzanilla pura
Manzanilla primavera
Menta pura
Good night
Matcha

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## CRAFT BEERS \$6

Pilsener	Pale Ale	Porter
Lager	Amber Ale	American
Summer Ale	IPA	Barley wine
Tropical ale	Stout	Organic
Wheat beer		

## INTERNATIONAL BEERS \$5

Heineken	Corona
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## NATIONAL BEERS \$4

Pilsen	Imperial light	Bavaria light
Imperial regular	Imperial silver	Bavaria gold

## SHOTS \$5

### Iguana Chiliguaro

*Guaro Cacique, limes and tabasco sauce*

### Iguana Miguelito

*Kahlua, guaro, crema de coco y leche evaporada*

### Deep Ocean

*Blue Curacao, Hipnotiq y coconut rum*

### Tiquicia

*Blue Curacao, White cream de cacao y granadina*

### Sun Burn

*Fireball, coconut rum and jugo de piña*

### Cariblanco

*Baileys, Amaretto y Malibu. Whipped cream con hojuelas de coco*

## LIQUORS

Cognac \$10	Sambvca \$5
Brandy \$10	Limoncello \$5
Oporto \$ 9	Baileys \$4
Amaretto \$5	Khalua \$3
Grand Marnier \$9	Rangelico \$6

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## COCKTAILS

<b>Mojito</b>	\$7
<i>Bacardi rum, peppermint, brown sugar, lemon juice and soda water</i>	
<b>Passion Fruit Mojito</b>	\$9
<i>Bacardi rum, peppermint, brown sugar, lemon juice and soda water</i>	
<b>Caipiriña</b>	\$7
<i>Cachaça, lemon chunks, brown sugar and soda water</i>	
<b>Piña colada</b>	\$7
<i>Flor de Caña, Malibu, coconut cream, vanilla and pineapple</i>	
<b>Daiquiri</b>	\$8
<i>Bacardi rum, fruit of choice, triple sec and lemon juice</i>	
<b>Iguana Sangria</b>	\$8
<i>Seasonal fruits</i>	
<b>Bloody Mary</b>	\$9
<i>Smirnoff, tomato juice, lemon juice, Worcestershire sauce, salt, pepper and hot sauce</i>	
<b>Guaro sour</b>	\$8
<i>Cacique, lemon chunks, granadine and soda water</i>	
<b>Premium Iguana margarita</b>	\$17
<i>Patron Silver, Grand Marnier and lemon juice</i>	
<b>House margarita</b>	\$8
<i>Jose Cuervo, triple sec, and lemon juice</i>	
<b>Season Margarita</b>	\$16
<i>1800 Reposado, seasonal juice or fruit and Cointreau</i>	
<b>Special Martini</b>	\$17
<i>Grey Goose or Hendrick's, dry vermouth and olives</i>	

<b>Espresso Martini</b>	\$10
<i>Espresso, café rica, Tito's</i>	
<b>Moscow mule</b>	\$14
<i>Titos, ginger beer and lemon juice</i>	
<b>Aperol spritz</b>	\$14
<i>Aperol spritz, Prosecco and soda water</i>	
<b>Negroni</b>	\$12
<i>Hendricks, Campari and Vermouth Rosso</i>	
<b>Old Fashion</b>	\$9
<i>Maker's Mark, bitters and sugar</i>	
<b>Campari spritz</b>	\$10
<i>Campari, Prosecco, soda water and lemon juice</i>	
<b>Ginger spritz</b>	\$15
<i>Tito's infusion, Prosecco, ginger beer and shredded ginger</i>	
<b>Blue spritz</b>	\$9
<i>Blue curacao, Prosecco and soda water</i>	
<b>Blue Thai Gin Tonic</b>	\$22
<i>Hendrick's infusion and tonic water</i>	
<b>Mini Gin and Juice</b>	\$7
<i>Hendrick's infusion and orange juice</i>	
<b>Puerto Indias Gin</b>	\$10
<i>Gin strawberry infusion and tonic water</i>	
<b>Pisco sour</b>	\$9
<i>Pisco Quebranta, lemon juice and sugar</i>	
<b>Dark and stormy</b>	\$21
<i>Centenario 12 rum, ginger beer and lemon juice</i>	
<b>Chilcano</b>	\$9
<i>Pisco quebranta, ginger ale</i>	

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## RED WINE

Clos de los Siete, Argentina, Valle de Uco		\$89
Casas del Bosque Pinot Noir, Chile, Valle de Casa Blanca		\$55
Crios Malbec, Argentina, Mendoza		\$55
D'Alamel Merlot, Chile, Valle del Rapel	\$9	\$39
Les Jamelles Syrah, Francia, Languedoc		\$55
AOC Haut Maginet Bordeaux Tinto, Francia, Bordeaux		\$55
Los Vascos Cabernet Sauvignon, Chile, Valle de Colchagua	\$9	\$39
Pipa Tempranillo, Sur de España	\$11	\$44
Ñok Reserva, España, D.O Rioja Alavesa		\$89
Casa Balseca Roble, España, Ribera del Duero		\$55
Andeluna Altitud, Malbec, Argentina, Valle de Uco		\$89
Wayna Cabernet Sauvignon, Argentina, Maipú		\$55
La Fortuna Estate Merlot, Chile, Valle de Curicó		\$55
Agustinos Pinot Noir, Chile, Valle del Bío Bío	\$9	\$39
Dolcetto D'Alba, Italia, Monforte D'Alba	\$8	\$36
Sir W, Italia, Monforte D'Alba	\$8	\$36
Barbera D'Alba, Italia, Monforte D'Alba		\$39
Nebbiolo D'Alba, Italia, Monforte D'Alba		\$39
Barolo, Italia, Monforte D'Alba		\$55
Morandé one to one Carmenere, Chile, Valle del Maipo	\$11	\$44
Las Perdices Malbec, Argentina, Mendoza	\$11	\$44
Potencial Crianza Tempranillo, España, Ribera del Duero		\$44
Tacama Selección Especial, Tannat y Petit Verdot, Perú, Valle de Ica		\$69

## CHAMPAGNE

Dom Perignon	\$499
Veuve Clicquot	\$140
Moet Chandon	\$140
Moet Chandon Rose	\$140
Les Marquises	\$140

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## WHITE WINE

Crios Torrontés, Argentina, Salta	\$11	\$44
Les Jamelles Chardonnay, Francia, Languedoc		\$55
Los Vascos Chardonnay, Chile, Valle de Colchagua	\$9	\$39
Los Vascos Sauvignon Blanc, Chile, Valle de Colchagua	\$9	\$39
AOC Haut Maginet Bordeaux Blanco, Francia, Bordeaux		\$55
Cloudline Pinot Grigio, USA, Valle de Oregon		\$55
Finca Cayeta Cuvée, Albariño, España, D.O. Rias Baixas		\$55
Finca Cayeta Estío, Albariño, España, D.O. Rias Baixas	\$11	\$44
Agustinos Pinot Grigio, Chile, Valle del Bío Bío	\$9	\$39
AOC Domaine Serge Laporte Sancerre, Francia, Vallée de la Loire		\$89
AOC Chateau Vitallis Pouilly Fuissé, Francia, Bourgogne		\$89
Moscone Roero Arneis, Italia, Río Tanaro	\$8	\$36
Las Perdices Malbec Rosé, Argentina, Luján de Cuyo		\$55
Viognier, Preignes le Vieux, Francia, Languedoc	\$11	\$44
Tacama Blancos de Blancos, Sauvignon, Perú, Valle de Ica		\$69

## ROSE

Los Vascos Rosé, Chile, Valle de Colchagua	\$9	\$39
AOC Coteaux d'aix, Francia, Provence	\$11	\$44

## SPARKLING

Rivarose Brut Prestige, Francia, Salon De Provence		\$55
AOC Crémant de Bourgogne, Francia, Borgoña		\$69
15/02 Rosé Brut Nature, España, D.O. Cava	\$11	\$44
Cavalier, Blanc de Blanc, Brut, Francia, Alsacia	\$11	\$44
Prosecco Extra Dry Doc, Italia, Venecia	\$9	\$36

