

cocktail list



MIRADOR

BAR & RESTAURANT

COCKTAIL LIST

Showcasing the flavors of Costa Rica through a refined and contemporary approach. Each cocktail blends local ingredients, modern techniques, and aromatic profiles that highlight the freshness of the Pacific and the country's botanical richness. A curated selection crafted to complement Mirador's dining experience with drinks that are balanced, elegant, and full of character.



COCKTAIL LIST

Pacific Sunset – 16

Smoky mezcal blended with fresh passion fruit, mandarin liqueur, and a touch of jalapeño syrup. Fruity, spicy, and bright—just like a Pacific sunset.

Jungle Fizz – 14

A tropical gin fizz with passion fruit, lemon, agave, orange bitters, and a silky egg-white foam finished with a splash of soda. Light, fresh, and vibrantly acidic.

Seasonal Breeze – 14

Rum, fresh mango, Damiana liqueur, citrus solution, and a hint of simple syrup. Aromatic, sweet, and summery.

Tamarind Tonic – 14

Gin paired with a house-made amaro, tamarind syrup, and tonic water. Bitter, refreshing, and herbal with a tropical crispness.

Coastal Mule – 15

Lavender–rosemary vodka mixed with citrus hints, simple syrup, and house ginger beer. Fresh, lightly spicy, and coastal.

Punta Catedral – 16

Vodka topped with a coconut–berry foam infused with lemongrass and citrus. Sweet-tart, aromatic, and elegantly tropical.

Smokey Honey – 16

Smoky mezcal shaken with honey syrup, lemon, and Angostura bitters. Bright, acidic, and finished with notes of coffee-kissed dried pineapple.

Ocelote – 16

Mezcal fused with green Chartreuse, agave, and lemon. Herbal, smoky, and citrus-forward, finished with the aroma of burnt rosemary.

Tico Negroni – 16

Cocoa–fat-washed gin stirred with Campari, sweet vermouth, and cacao bitters. Bitter, dry, and deep.

Los Santos – 16

Whiskey mixed with a cordial of juanilama and tree tomato, honey and lemon. Fruity, herbal, and refreshingly vibrant.

Club Banana – 16

Banana rum, banana vinegar and orange bitters. Sweet, fruity, and gently acidic—playful and tropical.

El Sukia – 15

Guaro shaken with absinthe, passion fruit, charcoal syrup, and citrus. Acidic, herbal, anisette-forward, and mysteriously dark.

Cosmo Mirador – 14

Vodka with red-berry-infused triple sec, lemon, and hibiscus syrup. Bright pink, fresh, and lightly sweet.

El Caribeño – 14

Spiced rum shaken with espresso, coconut cream and nutmeg. Smooth, sweet, and tropical with coffee depth.

Mae – 14

Rum mixed with fresh pineapple and passion fruit. Sweet, fruity, and unmistakably Costa Rican.

Pisco Espadilla – 14

Pisco with sweet vermouth, tonic water, and a curaçao float. Sweet, dry, and pleasantly bitter. Perfect for relax.

Nahomi – 16

Rum shaken with passion fruit, orange, and hibiscus syrup. Juicy, fruity, and sweet.

Cinammon Canela – 15

Sweet vermouth blended with cinnamon whiskey and lemon. Spiced, sweet, and refreshingly bright.

If you'd like a classic cocktail, we'll gladly prepare it.

M O C K T A I L S

Atardecer – 10

Strawberry–hibiscus syrup with cinnamon, fresh citrus wheels, and tonic.
Fruity, floral, and lightly spiced — a soft sunset in a glass.

Ice Tea – 10

Black tea and red berry infusion shaken with lemon, vanilla essence, and hibiscus syrup. Sweet, slightly bitter, and refreshing.

Papaya Basil Cooler – 10

Fresh papaya cordial with basil, lemon, and soda. Sweet, herbal, and tropical with a soft, fruity finish.

Tiki Tucan – 10

Red berry tea infusion blended with almond orgeat, lemon, and orange juice. Sweet, citrusy, and gently bitter — a playful tropical cooler.

Lapa Verde – 10

Fresh cucumber juice with agave syrup, lemon, and ginger beer. Vegetal, cool, lightly sweet, and crisp.

Selva Tico Mojito – 10

Turmeric syrup with lemon, soda, and fresh hierbabuena. Sweet, acidic, and delicately spiced — a Costa Rican jungle twist on a classic.

Tropical Ginger – 10

Watermelon juice shaken with house ginger syrup, lemon, and fresh mint. Bright, spicy, juicy, and herbal.

CRAFT BEER

Libertas – 11

Golden Ale, 4.7 % ABV

Segua – 11

Red Ale, 5.0 % ABV

Pasión de Maracuyá – 11

Pale Ale, 5.5 % ABV

Indómito – 11

IPA, 7.6 % ABV

LOCAL BEER

Pilsen – 8

Pale Lager, 5.1 % ABV

Imperial – 8

Pale Lager, 4.6 % ABV

Imperial Light – 8

Pale Lager, 3.7 % ABV

Bavaria Gold – 8

Pale Lager, 5.1 % ABV

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