

cocktail list

Cocktail Menu Playitas

Playitas, 15

Gin infused with thyme–orange tincture, almond orgeat, lemon, and fresh basil. Sweet, herbal, and bright with a botanical citrus twist.

Rosemary Island, 14

Bourbon shaken with lemon, simple syrup, and a house tincture of rosemary and cardamom. Bitter-citrus, aromatic, and clean.

Manzana Rosa, 16

Gin, elderflower liquor, Aperol, lemon, and a soft egg-white foam. Lightly bitter, sweet, and refreshingly floral.

Ginger Coconut, 16

Extra dry vermouth with coconut rum, house ginger syrup, lemon, and a touch of lemongrass tincture. Sweet, citrusy, and tropical-fresh.

The Green King, 14

Mezcal, ancho reyes, lemon, agave honey, and a jalapeño tincture. Smoky, spicy, citrusy, and vibrant.

Smokey Rosso, 16

Mezcal shaken with vermouth rosso, lemon, basil, and ginger beer. Smoky, herbal, slightly sweet, and dry.

Summer Tanager, 16

Gin blended with Sauvignon Blanc, elderflower liqueur, and lemon. Citrus-forward, crisp, and delicately herbal.

Tico Sour, 14

Classic guaro sour with lemon, simple syrup, and a touch of blue curaçao. Fresh, acidic, and lively.

Gin Fresh Tonic, 14

Gin with fresh cucumber juice, lemon, and tonic water. Botanical, lightly sweet, and incredibly fresh.

Red Berries, 14

Gin shaken with muddled strawberry and blackberry, Licor 43, lemon, and tonic water. Sweet, fruity, and botanically bright

Mogotes, 15

Gin with blackberry cordial and lemon. Fruity, sweet-bitter, and brightly refreshing.

Spicey Pineapple, 16

Tequila with pineapple–ají panameño cordial, lemon, and triple sec. Fruity, lightly spicy, and tropical.

Latina, 16

Mezcal mixed with Nixta corn liqueur, pineapple tepache, triple sec, and lemon. Smoky, fruity, acidic, and deeply tropical.

Green Twist, 16

Tequila with ancho reyes, lemon, cucumber juice, triple sec, and agave. Fresh, vegetal, and crisp with herbal heat.

Arenas Mai Tai, 15

Blend of house rums and spices, fresh lemon juice, and almond syrup. Tropical, balanced, and deeply aromatic.

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

Mocktails

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