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# RESTAURANT

M E N U

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# COMPLIMENTARY BREAKFASTS



## Traditional Gallo Pinto

Eggs cooked to order, seasoned rice & beans, Costa Rican pupusa flatbread, guacamole, sour cream, pico de gallo, and fried plantains marinated in tarragon and honey syrup

## Avocado Toast

Mashed avocados, salted cherry tomatoes with fresh pesto, eggs cooked to order, water crest and parmesan cheese on brioche toast

## Gallo Ranchero

Fresh corn and cheese tortilla topped with eggs cooked to order, refried beans, spicy tomato sauce; served with guacamole, sour cream, and pico de gallo

## Caribbean French Toast

Brioche bread dipped in our signature coconut milk and vanilla mix then seared with butter, with fresh fruit on the side, cinnamon syrup, and our homemade marmalade of the day

## Quinoa Waffles

Our signature waffle mix with black quinoa, fruit, and crumbled cookies. Served with cinnamon syrup and our homemade marmalade of the day

## Granola Bowl

A fresh mixed bowl of yogurt, granola, and seasonal fruit, served with our homemade marmalade of the day

## Breakfast Pita

Pita bread stuffed with eggs cooked to order, chive cream cheese sauteed cherry tomatoes, mushrooms and bacon bits. Served with guacamole, sour cream, and pico de gallo

## Breakfast Sandwich

Eggs cooked to order, savory morron chili, avocado, arugula, pesto, and parmesan cheese, served on a ciabatta

ADD A BREAKFAST SIDE  
TO ANY ORDER

- Bacon
- Grilled Chorizo
- Smoked chicken sausage
- Eggs cooked to order
- Brioche Toast
- Fruit plate

\$6

# PREMIUM BREAKFAST BEVERAGES



## Special Hot Coffees

..... \$6

## Iced Coffees

..... \$8

## Frozen Coffees

..... \$10

### Options to choose:

- Latte
- Mochaccino
- Espresso
- Cappuccino
- American
- Cappuccino Mochaccino

### Flavors to choose:

- Vanilla
- Amareto
- Coconut
- Caramel
- Mint
- Chocolate

Juice and regular  
coffee or tea  
are included with all  
breakfast entrees

## Breakfast Cocktails

..... \$12

Mimosa

Screwdriver

Bloody Mary

# LUNCH

## SELECTIONS



### SANDWICHES ..... \$24

#### A Cachete

Grilled beef tenderloin on brioche bread, topped with arugula, roasted garlic mayo, and herb chimichurri

#### Gollo

Hearty panini with grilled chicken, aged Swiss cheese, red lettuce, basil, fresh organic tomato, and garlic, finished with a smoked chipotle sauce

#### Morete

Sea bass tempura on herb and parmesan bread, with red lettuce, avocado, and roasted chives mayo

#### La Feria

Hummus, grilled vegetables, pesto, and roasted peppers on a vegan baguette

All sandwiches served with your choice of one side

#### Additional side dish:

- Green salad ..... \$6
- Potato wedges ..... \$6
- Yucca fries ..... \$6

### SALADS ..... \$16

#### La Huerta

Tossed greens, organic cherry tomatoes, cucumber, pickled heart of palm, sauteed baby carrots, toasted almonds, and aged parmesan cheese. Served with a dijon mustard, rosemary, and honey dressing

#### Tropical

Tossed greens, fresh sweet tangerine segments, goat cheese, golden berries, beetroot, organic cherry tomatoes, and toasted macadamia nuts. Served with a rich balsamic dressing

#### ADD A PROTEIN OF YOUR CHOICE

- Falafel ..... \$4
- Grilled Chicken ..... \$4
- Shrimp ..... \$6
- Smoked Trout ..... \$6

## CEVICHEs

### Isla del Caño

Tuna, red onion, cilantro, chipotle, crushed garlic and ginger, tangy mandarin orange, and corn chips, served in coconut milk marinade

### Mulato

Seabass, red onion, cilantro, and sweet corn, in leche de tigre with aji amarillo

### Cauliflower

Poached cauliflower, strawberries, basil, golden berries, lemon, avocado and corn chips, served in coconut milk marinade

\$18

# LUNCH

## SELECTIONS



## COSTA RICAN

### The Classic Casado

White rice, homemade picadillo, sweet plantain, green salad, red beans, pico de gallo and your choice of protein (grilled chicken, sea bass, or falafel)

### The Gallo

Our Tico take on the taco. Corn and cheese tortilla, guacamole, roasted pico de gallo, tossed lettuce, herb chimichurri, and your choice of protein (grilled chicken, shrimp, or pickled and fried heart of palm)

### Chicken & Pineapple Fried Rice

Chicken prepared with our special Thai marinade; fried with rice, cashew nuts, pineapple, chives, red onion, and a splash of soy sauce and sesame oil. Served with a green salad

\$22

## GLOBALLY INSPIRED

### The Brasserie

Protein of your choice (beef tenderloin, grilled chicken, catch of the day, or shrimp) and a side of herb chimichurri.

Accompanied by potato wedges, dip of the day, and green salad

### Quinoa Pasta

Black quinoa fusilli with sun-dried cherry tomatoes, shiitake mushrooms, pesto, and crushed cashew nuts. Served in a rich tomato, curry, and coconut sauce

\$24

# COCKTAILS

## MENU



### TRADITIONAL COCKTAILS

#### Creamy Gourmet Coladas

Your choice of banana, mango or traditional piña (pineapple)

#### Mai Tai

White and dark rums, pineapple and orange juice

#### Negroni

Ginebra, Campari and red vermouth

#### Old Fashioned

Bourbon, orange peel, bitters and simple syrup

#### Mojitos

Your choice of traditional, strawberry-basil, mango or passion fruit

#### Margaritas

Traditional and fresh fruits

#### Daiquiris

Choose from fresh pineapple, mango or strawberry

#### Every other cocktail

Just ask!

\$14

Premium liquor \$20

### SIGNATURE COCKTAILS

#### Celery Cilantro Gimlet

Lime and cilantro with vodka or gin

#### Cucumber Lemonade

A refreshing vodka or gin cocktail served on the rocks

#### Prince of Persia

Rum, mango shrub, mint, simple syrup, and fresh lime juice

#### Tico Old Fashioned

25-year-old Costa Rican Ron Centenario, bitters, orange smoke, simple syrup

#### Tropical Wolf

Mezcal, pineapple, chipotle, rosemary, fresh lime juice

\$20

# COCKTAILS

## MENU



### RP SPECIAL MOCKTAILS

#### Watermelon-basil Cooler

Fresh watermelon juice, basil and ginger

#### Coconut and Pineapple Mojito

Fresh pineapple juice, mint, coconut, sparkling water

#### Green Breeze

Green apple, dill, Creole orange and ginger ale

#### Passionate Bee

Passion fruit, mango, mint, honey and soda

#### Red Limo Tea

Green tea, strawberry, lemon juice, simple syrup, mint

#### Green Forest

Kiwi, fresh lime juice, mint, ginger

\$12

### MARTINIS

#### Coconut Martini

Vodka, coconut cream and cinnamon

#### Pear Martini

Pear Vodka, pear and lime

#### Chocolate Mint Martini

Like an after-dinner candy with fresh mint

#### Traditional Martinis

Dirty or clean with your choice of vodka or gin

#### Pineapple Basil Martini

Vodka, fresh pineapple, basil and lime

\$16

Premium liquor \$20

National Beer ..... \$8

- Imperial
- Imperial Light
- Pilsen

Craft Beers ..... \$10

# WINE MENU



## RED

SELECTION	VARIETAL	ORIGIN	GLASS	BOTTLE
LOS VASCOS (LAFITE-ROTHSCHILD)	Cabernet Sauvignon	Tempranillo	\$10	\$39
CRIOS DE SUSANA BALBO	Malbec	Argentina	\$13	\$49
LES JAMELLES	PinotNoir	France	\$13	\$49
LAPOSTOLLE CASA GRAND SELECTION	Merlot	Chile		\$59
CLOUDLINE, WILLAMETTE VALLEY, OREGON	Pinot Noir	USA		\$69
CLOS DE LOS SIETE	Blend	Argentina		\$69
PAUL JABOULET LES JALETS, AOC CROZES-HERMITAGE	Syrah	France		\$69
ARZUAGA CRIANZA RIBERA DEL DUERO	Tempranillo	Spain		\$79

## WHITE

SELECTION	VARIETAL	ORIGIN	GLASS	BOTTLE
CONTE PLACIDO	Pinot Grigio	Italy	\$10	\$39
LA BELLE ANGELE	Sauvignon Blanc	France	\$13	\$49
CASAS DEL BOSQUE, RESERVA, CASA BLANCA	Chardonnay	Chile	\$13	\$49
AS LAXAS	Albariño	Spain		\$59
J LOHR ARROYO VISTA, MONTERREY	Chardonnay	USA		\$69

# WINE MENU



## ROSÉ

SELECTION	VARIETAL	ORIGIN	GLASS	BOTTLE
LES PETITES JAMELLES, VIN DU PAYS D'OC	Grenache	France	\$10	\$39
WHISPERING ANGEL, AOC COTES DE PROVENCE	Blend	France		\$79

## SPARKLING

SELECTION	VARIETAL	ORIGIN	GLASS	BOTTLE
CHARLES ROUX SPARKLING ORGANIC BRUT	Blend	France	\$10	\$39
GEMMA DI LUNA, DOC PROSECCO	Glera	Italy		\$49
RIVAROSE, BRUT PRESTIGE, ROSÉ	Grenache / Syrah	France		\$59

## OWNERS' RESERVE

SELECTION	VARIETAL	ORIGIN	GLASS	BOTTLE
BOLLINGER SPECIAL CUVÉE, CHAMPAGNE	Blend	France		\$199
CHATEAU DE SANCERRE, LOIRE VALLEY	Sauvignon Blanc	France		\$99
SUSANA BALBO BRIOSO	Malbec	Argentina		\$129
CHATEAU LATOUR MARTILLAC, AOC PESSAC-LÉOGNAN, GRAND CRU CLASSÉ	Blend	France		\$179
DOMINUS ESTATE, NAPANOOK, NAPA VALLEY	Cabernet Sauvignon	USA		\$259

CALL OR MESSAGE US  
WITH ANYTHING YOU MAY NEED!



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 **MAIN MENU**