RESTAURANT

Menu

COMPLIMENTARY BREAKFASTS

TRADITIONAL GALLO PINTO

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

AVOCADO TOAST

Mashed avocados, cherry tomatoes, fresh pesto, eggs cooked to order, watercress, and parmesan cheese on brioche toast.

GALLO RANCHERO

Fresh corn and cheese tortilla topped with eggs cooked to order, refried beans, and 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. Served with fresh fruit, cinnamon syrup and our homemade marmalade.

QUINOA WAFFLES

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

GRANOLA BOWL

A fresh mixed bowl of yogurt, granola, and seasonal fruit. Served with our homemade marmalade and cinnamon syrup.

BREAKFAST BURRITO

Scrambled eggs, bacon, gallo pinto, cheese & guacamole wrapped in a tortilla.

BREAKFAST SANDWICH

Eggs cooked to order, savory morrón 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

MAIN MENU

Any Additional Breakfast $12.
Prices do not include sales tax or 10% service charge.

PREMIUM BREAKFAST

BEVERAGES

SPECIAL HOT COFFEES

$6

ICED COFFEES

$8

FROZEN COFFEES

$10

Options to choose:

- Latte
- Mochaccino
- Expresso
- 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

Prices do not include sales tax or 10% service charge.

LUNCH
SELECTIONS

OUR CHEF'S MAMA'S KITCHEN RECIPES

SALADS

$18

CRISPY RICE SALAD

Mixed greens, crispy rice, pickled carrots and jalapeño, cherry tomatoes, heart of palm, cucumber. Served with citrus and peanut dressing.

QUINOA & SMOKED CORN SALAD

Arugula, black quinoa, sweet smoked corn, cherry tomatoes, red onion, aged goat cheese, toasted almond. Served with lemon and herb vinaigrette.

TROPICAL SALAD

Mixed greens, grilled watermelon, seasonal fruit, cherry tomatoes, cucumber, ricotta, toasted macadamia nuts. Served with balsamic and dill dressing.

ADD A PROTEIN OF YOUR CHOICE

- Grilled Chicken
- Shrimp
- Trout
- Tofu

VEGAN SUSHI ROLLS

GREEN ROLL $12

Sauteed green beans with garlic and toasted almonds, avocado, crispy onions, shari rice, served with Nam Jim Sauce and Cilli Caramel.

NUEVE GRADOS ROLL $12

Charred spring onion, Sauteed shitake mushrooms in soy reduction, tofu, creamy cashew nuts and shari rice. Served with Nam Him and Chilli Caramel.

INSPIRED BY THE OCEAN

$20

CATCH OF THE DAY

Fresh fish served with an avocado, yellow peruvian chilli sauce, red onion, cilantro and orange glazed sweet potatoes. ***Fried cauliflower for vegan option.***

FISH TACOS

Homemade tortillas, butter seared catch of the day, chipotle refried beans, celery mayo, guacamole and an acid tarragon and red cabbage salad. ***Tempura heart of palm for vegan option.***

SHRIMP GUACHO RICE

Fried rice cooked with shrimp, spices and a roasted vegetable sauce, red onion, spring onion, carrot and peppers. Served with french fries.

BETWEEN BREADS

CHICKEN SANDO $20

Panini bread, tempura chicken glazed in sweet chilli sauce, arugula, pickle onion and tzatziki sauce. Served with fries. ***Tempura mushrooms for vegan option.***

VISTA BURGER $24

Beef burger, caramelized onion, bacon jam, wild cilantro mayo, cheddar cheese and fresh lettuce. Served with fries.

All dishes can be modified to meet dietary preferences.
Prices do not include tax and service charge

AFTERNOON SNACKS

HOMEMADE DIPS

HOUSE HUMMUS WITH
FRESH VEGETABLES

GUACAMOLE & CHIPS

HOMEMADE CHIPS WITH
OUR DIP OF THE DAY

$10

SWEET TREATS

SEASONAL
FRUIT PLATE

COOKIE OR BROWNIE
WITH HOMEMADE
ICE CREAM

$8

All dishes can be modified to meet dietary preferences.
Prices do not include tax and service charge

DRINKS MENU

LEMONADES & MOCKTAILS

$10

IMMUNE BOOST LEMONADE
Turmeric, ginger, lime, sparkling water

WATERMELON LEMONADE
Watermelon, strawberry, mint, lime & soda

BAY BREEZE
Blackberry & Cucumber, lime, mint, soda & blackberry

CHILLI ALE
Pineapple, basil, jalapeño & ginger ale

THE BABYSITTER
Mango, passionfruit, orange juice, coconut cream

GOLDENBERRY SPRITZER
Goldenberry, mint, lime & ginger ale

PASSION MOJITO
Virgin Passionfruit Mojito

RED FRUIT TONIC
Blackberry, strawberry, splash of black tea & tonic

Prices do not include sales tax or 10% service charge.

COCKTAILS
MENU

TRADITIONAL COCKTAILS

CREAMY COLADAS
Seasonal fruits available

MOJITO
Seasonal fruits available

MARGARITAS
Seasonal fruits available

PISCO SOUR

OLD FASHIONED

MARTINIS

MAI TAI

APEROL SPRITZ

$14

SIGNATURE COCKTAILS

AGUA DE COCO
Cacique, Malibu, Coconut Water and Dragonfruit

WHISKEY DE LA PASIÓN
Passionfruit, Ginger, Lemongrass, Whiskey

QUERIDA ROSEMARY
Bourbon, Rosemary, Hibiscus, Soda

MARGARITA AHUMADA
Tequila, Mezcal, Chipotle, Sugarcane, Smoky Salt Rim

TAPA DULCE SOUR
Bourbon, Lime, Tapa Dulce

YODITO
Vodka, Espresso, Orange

GOLFITO CLASSIC
Cacique, Lime, Passionfruit, Cilantro, Bitters

CAIPIRINHA ANARANJADA
Achaca, Lime, 43 Licor, Orange Foam

$18

Prices do not include sales tax or 10% service charge.

BEERS

NATIONAL BEER

IMPERIAL

IMPERIAL LIGHT

PILSEN

$8

CRAFT BEER

MARBELLA(WESTCOAST IPA)

INDOMITOS (IPA)

LIBERTAS (GOLDEN ALE)

PASIÓN DE MARACUYÁ (PALE ALE)

$10

Prices do not include sales tax or 10% service charge.

WINE MENU

RED

SELECTION	VARIETAL	ORIGIN	GLASS	BOTTLE
LOS VASCOS (LAFITE-ROTHSCHILD)	Cabernet Sauvignon	Chile	$10	$39
CRIOS DE SUSANA BALBO	Malbec	Argentina	$13	$49
LES JAMELLES	Pinot Noir	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 CROZE S-H ERMITAGE	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

MAIN MENU

Prices do not include sales tax or 10% service charge.

WINE MENU

ROSE

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 ROUXSPARKLING ORGANIC BRUT	Blend	France	$10	$39
GEMMA DI LUNA, DOC PROSECCO	Glera	Italy		$49
RIVAROSE, BRUT PRESTIGE, ROSE	Grenache / Syrah	France		$59

OWNERS' RESERVE

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

MAIN MENU

Prices do not include sales tax or 10% service charge.

BREAKFAST IS SERVED 7:00 AM - 10:00 AM AND IS COMPLIMENTARY.

Complimentary breakfast includes brewed coffee, juice and one made-to-order breakfast dish. Additional breakfast plates are available for $12.

LUNCH IS SERVED 11:30 AM - 2:00 PM

and is $18 - $24 per item.

AFTERNOON SNACKS ARE AVAILABLE 2:00 PM - 5:00 PM

Prices range from $8 - $12.

DINNER IS SERVED 6:30 PM - 9:00 PM AND IS $49 PER PERSON.

Dinner is a Chef's Inspiration 3-course menu with a set appetizer, your choice of 2 or 3 main courses, and a set dessert. Our chefs design the daily menu with the freshest available local ingredients and account for all dietary restrictions.

CALL OR MESSAGE US WITH ANYTHING YOU MAY NEED!

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