



Appetizers

Chips and Salsa \$5

Handmade spiced tortilla chips and pineapple cilantro salsa

Cheese and Veggie Quesadillas with salsa \$6

Artisan Jack and Cheddar Cheeses, garlic sautéed smoky spiced veggies, melted together between two handmade spiced tortillas

Famous Fresh Nachos \$10

Handmade spiced tortilla smothered in artisan jack and cheddar cheeses, onions, olives, jalapeños, served with fresh pineapple cilantro salsa, and a dollop of sour cream

add local caught tuna, organic free-jungle raised chicken, or local slow cooked pork or beef **\$3 ask for availability**

Salads

Local Mixed Green Salad \$6

Fresh local Asian and Savoy Spinach with crunchy cabbage, shredded juicy carrots, red onions and plum tomatoes tossed with a fresh vinaigrette

Red Quinoa Salad \$6

Roasted imported organic pine nuts, red onion, cucumber, fresh herbs and tomatoes tossed with a fresh vinaigrette

Entrees

Grilled Cheese with Quinoa Salad \$9

Homemade multigrain bread with fresh sautéed veggies, melted artisan cheeses, homemade herbed mayonnaise and a fresh salad on the side.

Tuna Salad Sandwich with tossed Green Salad \$11

Locally caught Yellow Fin tuna lightly tossed in a light homemade yogurt and herbed mayonnaise, gets even better with Italian capers, juicy cucumber chunks, and flavorful celery bits makes this a guest favorite!

Surfers Bowl \$9

hearty bowl full of Mexican rice and beans, sautéed smoky garlic veggies topped with melted artisan cheeses.

Veggie Enchiladas

Melted artisan and cheddar cheese, smoky herbed sautéed garlic veggies, packed into our homemade herbed tortillas then smothered with a traditional slow cooked, roasted red chili enchilada sauce, sprinkled with local queso fresco, drizzled with a light cream sauce and served with Mexican rice and beans \$11

add local caught tuna, organic free-jungle raised chicken, or local slow cooked pork or beef **\$3 ask for availability**

TACOS

For us, life is about a taco. We could live on tacos for every meal and we love to pass on our taco stoke to our guests. With handmade spiced tortillas, and packed with slow-cooked organic jungle-raised meats, or fresh tender tuna, topped with crunchy marinated cabbage then juicy tomatoes and our special sauces, the only thing more you need is our authentic Mexican rice and beans on the side!

Vegetarian \$10 | Chicken, Beef, Pork \$13 | Tuna \$15

Wait! That's not all. We always have an inspiration of the day we can't wait to tell you about.

Desserts

Dreamy, Creamy, Lime Pie \$6

Organically grown hand squeezed fresh limes from our garden, rich and creamy French cream, and locally grown minimally processed sugar over our handmade crust, make this an easy guest favorite and perfect beachy dessert.

Our Great Grandmothers Secret Cookie Recipe Bar A'la mode \$6

Bar Menu

Cold-Cold Beers on TAP! \$6

Beers on Tap Change Regularly, please ask the Bartender for todays cold-cold

Bottle Beers \$2

Balboa, Panama, Atlas Light

Wines

By the Glass \$5 or \$7

Merlot

Cabernet

Malbec

Pinot Grigio

Chardonnay

See bartender for selections

By the Bottle

Cava, Brut, & Champagne

See bartender for our selection

Mixed Drinks

\$5 house or \$7 extra tasty

Rum

Tequila

Vodka

Bourbon

Specialty Beach Cocktails

Margaritas \$6 or \$9

Piña Grande-lada \$9

Michelada \$8

Bloody Mary \$8 or \$10

Mimosas – Sold by the bottle serves 5 ask bartender for our selection

Non-Alcoholic Options

Iced Coffee \$1.50 or Tall \$2.50

Coconut Water Fresh from our property \$1.50

Sodas \$1.50 Coca-Cola, Fresca, Ginger Ale

We accept Visa, MC, and Panama Bank Debit Cards for a 3% fee