

MAKOKO

COCKTAILS

ADDICTIVE SMOKINESS \$14
Coriander Infused Mezcal,
Grilled Pineapple Juice, Lime Juice,
Angostura Bitters, Rim of Tajin

GUANA'S MULE \$12
Tito's Vodka, Homemade Hibiscus
Ginger Beer, Hibiscus Syrup,
Lime Juice, Mint, Angostura Bitters

WILD FEATHER \$10
Guaro Cacique, Naranjilla,
Rosemary Syrup, Angostura Bitters,
Mandarin Lime Juice

BEET TONIC \$12
Beet Infused Tanqueray Ten Gin,
Indian Tonic Water, Orange Peel,
Rosemary

EL CHIQUILLO \$10
Ketel One, Orange Juice,
Homemade Orange Bitters,
Egg White, Red Label Johnnie
Walker, Hibiscus, Watermelon,
Lime Juice, Lime Syrup

MANGO FASHIONED \$10
Flor de Caña Rum 7 Years Infused
Mango, Cardamom & Tarragon,
Angostura Bitters, Cinnamon Syrup

EL CAMINANTE \$12
Black Label Johnnie Walker,
Drambuie Liqueur, Caramelized
Passion Fruit Infused Angostura
Bitters, Lime juice, Vanilla Syrup

MAKOKO'S SIGNATURE \$10
Ketel One, Plum Dew, Lime Juice,
Mint, Raspberries, Ginger Syrup,
Clove Bitters

MANGROOTINI \$10
José Cuervo Reposado Tequila,
Cherry Tomato, Lime Bitters,
Coriander, Rim of Chipotle Salt

EL GUAYACAN \$10
Guaro Cacique, Star Fruit Juice,
Smoked and Grilled Orange,
Brown Sugar Infused Bitters

SMOKY BAMBOO \$14
Don Julio Silver Tequila, Midori
Grilled Lime Juice

PANAMA JUNGLE \$10
Tanqueray Gin, Blackberry Infused
Cointreau, Egg White, Salvia Syrup,
Homemade Bitters, Lime Juice

COLD BREW \$10
Rhum Centenario 5 Years,
Jeréz Liqueur, Liqueur 43,
Coffee Perfume, Fresh Orange
Juice, Homemade Cacao Bitters

SPICY P&P \$10
José Cuervo Reposado Tequila,
Pomelo, Mandarin Lime,
Black Berry Syrup, Panamanian
Chile Syrup, Tangerine Perfume,
Don Julio Silver Tequila, Midori,
Grilled Lime Juice

JBB&B \$10
Jeam Beam Bourbon,
Blackberry Syrup, Lime Juice,
Egg White, Dried Blackberries

EL ABUELO \$10
Red Label Johnnie Walker,
Hibiscus Orange Juice,
Watermelon, Homemade Orange
Bitters, Lime Juice, Lime Syrup

COSTARICAN TRILOGY CHILIGUARO \$12
Clarified Tomato Chili Guaro, Green Tomato Chili Guaro, Ripe Tomato Chili Guaro

LOCAL BEER

IMPERIAL \$4
IMPERIAL LIGHT \$4
PILSEN \$4

BAVARIA \$5
BAVARIA LIGHT \$5
BAVARIA GOLD \$8

IMPORTED BEER

CORONA \$6
DOS XX \$6
HEINEKEN \$6

COSTARICAN CRAFT BEER

GUANACA HONEY BLONDE
(Blue Zone Water & Honey)

\$8

GUANACA RED IPA
(Blue Zone Water & Honey)

\$8

AMBAR LAGER DRAFT

\$8

AMBAR IPA DRAFT

\$8

NUMU SABANERO LIBERIANA (Liberia)

\$8

NUMU KOLSCH (Liberia)

\$8

NUMU CHOROTEGA IPA (Liberia)

\$8

TRIGUEÑA (Wheat)

\$8

SMOOTHIES

PINEAPPLE COCONUT
Coconut Water, Lime Juice & Honey

\$5

STRAWBERRY BANANA

\$5

TRIPLE BERRY BLEND
Blackberries, Strawberries & Raspberries

\$5

AMERICANA BANANA
Banana, Soy Milk, Peanut Butter & Strawberry Jelly

\$5

JUICES

PURIFIER
Beet, Apple & Mint

\$4

ENERGY EXPLOSION
Parsley, Carrots, Apples & Celery

\$4

CARIBBEAN BREEZE
Pineapple, Kiwi & Ginger

\$4

VITAMIN C BOOST
Star Fruit, Passion Fruit & Orange

\$4

BAMARAN
Banana, Mango, Cranberry

\$4

TO ADD \$2

Spirulina Powder • Chia Seeds • Soy Milk • Almond Milk • Sunflower Seeds

BOCAS

PROVOLETA 
Grilled Provolone Roasted
Cheese with Avocado Sauce

\$14

FONDUE
Costarican Cheese Melted
with Guaro Liquor

\$16

FLANK STEAK PINCHOS  \$10
Grilled Beef Steak in
a Shish Kebab

VEGETABLES  
TEMPURA
Wasabi Mayonnaise

\$7

ATOMIC NACHOS 
Refried Beans, Beef Rib,
Popcorn & Melted Cheese

\$12

SWEET POTATO CHIPS  \$7
Melted Blue Chesse sauce
and Sweet Potato Chips on
top

CHILLI WITH POTATOES  \$8
French Fries Dipped in Meat
Sauce & Cheddar Cheese

TUNA & SALMON 
NIGIRIS
Ponzu Sauce Ginger & Wasabi

\$14

GUACAMOLE   \$12
MAKOKO
Mashed Avocado with Pico de
Gallo and Vegetables Chips



Spicy



Gluten Free



Vegetarian

SALES (13%) AND SERVICE (10%) TAX NOT INCLUDED
RAW PRODUCTS CONSUMPTION IS AT CUSTOMER'S OWN RISK