

MatisS

beach food & drinks

COCKTAILS

MON-KEY Made from 100% Costa Rican Cold Brew Coffee, Jim Bean, Cinnamon Homemade Syrup, Orange Bitters and Almond Milk Splash	\$8	RONMANGROOVE Centenario Rum infused with Mango and Tarragon, Malibu, Sage Homemade Syrup, and Naranjilla	\$7
TROPICAL CHILI Jarana Tequila infused with Jalapeños, Rosemary Homemade Syrup, Grilled Natural Pineapple Pulp and Triple Sec	\$8	GOLDEN LADY Cacique, Mashed Mango, Caribbean Chili Syrup and local Lime Juice	\$8
MAMITA YUNAI Centenario Rum infused with Dry Banana, Sugar Cane and Local Spices Syrup, Coffee Liqueur, Brandy and Homemade Vermouth Rosso	\$8	CITRO-NILLA Vanilla Absolute Vodka, Starfruit Juice, Sugar Cane Syrup and Caramelized Passion Fruit	\$8
PINK MOON Tanqueray Dry Gin, Peach Liqueur, Ginger and Rosemary Syrup, Brandy, Rose Wine and Sparkling Water	\$14	BERRY-MARY Ketel One infused with Berries, Rosemary Syrup and Grapefruit Juice	\$10
CHERRY-BOMB Old Fashion New Version, Whisky, Jim Bean, Sugar and Homemade Vermouth Rosso	\$12	GRONNI-TICO Campari, Tanqueray Dry and Homemade Vermouth Rosso	\$12
GOOD MULE 5 years Centenario Rum, Ginger Syrup and our Homemade Ginger Beer, local Lime, and Peppermint	\$8	TROPICAL PASSION Centenario Rum, Fresh Passion Fruit, Orange Bitters and Tonic Water	\$10
BERRIE-TINI Patron Silver Tequila, Blackberry Shrub, Rosemary Syrup, Caribbean Chili, local Lime, and Egg White	\$14	BEETAMINA Tanqueray Dry infused with Beet, Rosemary Syrup, Orange Juice and Passio Fruit	\$8
GIN-MAY Gin, Apple juice, Grand Marnier Liqueur, Sugar Cane Syrup, Bitters, White Egg, Basil, local Lime and Prosecco	\$10	MEZCALITO Bloody Mary new version, Mezcal infused with Cilantro, Tomato Juice, local Lime, Bitters, and Caribbean Chili	\$12
GRILL-TICO 5 years Centenario Rum, Amaretto Liqueur, Cointreau, Grilled Natural Pineapple Pulp, White Egg, Vanilla Syrup, and local Lime	\$10	ARIES 5 years Centenario Rum, Aperol, Orange Juice and Ginger Syrup	\$10
		MÉXICO ROJO Jarana Tequila, Ginger Syrup, Watermelon Juice, Peppermint, and local Lime	\$9
		ECHÉLE MIEL Smirnoff Vodka, Lime Juice, Peach Liqueur, Grapefruit Juice and Honey Syrup	\$9

NATIONAL BEERS

IMPERIAL	\$4
IMPERIAL LIGHT	\$4
PILSEN	\$4
BAVARIA	\$5
BAVARIA LIGHT	\$5
CERVEZAS ARTESANALES	\$8

IMPORTED BEERS

CORONA	\$6
DOS XX	\$6
HEINEKEN	\$5
STELLA ARTOIS	\$8

SMOOTHIES

PINEAPPLE & COCONUT Coconut Aloe, Yogurt & Honey	\$6
STRAWBERRY BANANA Plain Yogurt & Honey	\$6
TRIPLE BERRY BLEND Blackberries, Strawberries, Raspberries, Yogurt & Honey	\$6
BANANA AMERICANA Banana, Soy Milk, Peanut Butter & Strawberry Jelly	\$5

JUICES

PURIFIER Beet, Apple & Spearmint	\$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

ADD ON (EACH \$2)

SPIRULINA POWDER • CHIA SEEDS • BEE POLLEN • SUNFLOWER SEEDS

LIGHT BITES

MEDITERRANEAN OLIVES MIX Olives with Mediterranean Fine Herbs	\$12	FRIED PLANTAIN PATACONES Fried Plantain Patacones, Pork Chicharron and Cheese Sauce on Top	\$18
KILLER NUTS Assorted Nuts with Caramel and Jalapeño Pepper	\$7	MATISS PATACONES Patacones with Cheddar Cheese and Chipotle Salt and Cilantro	\$7
SWEET POTATO CHIPS Blue Cheese Dip with Sweet Potato Chips and Chives	\$6	GUACAMOLE MEXICAN STYLE Avocado with Pico de Gallo and Corn Chips	\$12