LA LUNA

RESTAURANT BY GAIA HOTEL AND NATURE RESERVE

BREAKFAST

Breakfast is served daily from 6:00am – 10:00am

Breakfast Choices Included – Including a selection of fresh fruits, tropical juices, breads, coffee & tea.

Costa Rican Breakfast

A delicious "dome" of local, caramelized plantain strips, stuffed with steaming Costa Rican "Gallo Pinto" (black beans & rice in a blend of sautéed onions, sweet peppers & cilantro). Includes 2 eggs any style served with sour cream & corn tortilla wedges

Breakfast Americano

Eggs prepared any style served with crisp bacon or ham, wild mushroom and onion potato hash and homemade toast

Granola & Yogurt Parfait

Homemade Granola gently tossed with a special selection of local fruits, served with your choice of Natural or Strawberry Yogurt

Kellogg's Komplete Cereal (Apple)

Vegan Breakfast

Gallo Pinto wrap (black beans & rice in a blend of sautéed onions, sweet peppers & cilantro) served with picadillo & wild mushroom & onion hash

$10 (plus taxes) Breakfast Choices - Including a selection of fresh fruits, tropical juices, breads, coffee & tea.

Eggs Benedict

Gently poached eggs served with ham on a toasted croissant with classic hollandaise sauce

Eggs Benedict Florentine

Gently poached eggs served over sautéed spinach on a toasted croissant with classic hollandaise sauce

Fruit & Nuts Pancakes

A fresh stack of pancakes topped with fresh fruits & nuts

French Toast & Bacon

Croissants served French toast style with crispy bacon on the side

Quiche Lorraine

Creamy quiche made with ham, mushrooms & cheese

Italian Frittata

A delicious & healthy dish with eggs, onion, spinach, Portobello mushrooms & Parmesan cheese

Huevos Rancheros

Prepared with poached eggs served on corn tortillas filled with beans, skinless tomatoes, chili, onions & topped with cheese

$15 (plus taxes) Breakfast Choices - Including a selection of fresh fruits, tropical juices, breads, coffee & tea.

Eggs Benedict with Smoked Salmon

Gently poached eggs served over smoked salmon on a toasted croissant with classic hollandaise sauce

"Champion" Breakfast

3 eggs any style served with a 6 oz. grilled beef tenderloin, bacon & ham & wild mushroom & onion potato hash

LUNCH

Lunch is served from 10:00am until 4:00pm

SOUPS, APPETIZERS & SALADS

Mixed Green Salad Costa Rican Style*

Red-leaf & frisee greens with tomatoes, cucumber, fresh local Turrialba cheese, avocado, raisins, accompanied by homemade croutons and a vinaigrette of extra virgin olive oil, onions, garlic, honey and balsamic vinegar - $9

Gaia Salad*

Red-leaf & frisee greens showered with roasted diced beets, parmesan cheese shavings, papaya, almonds & homemade plantain "croutons" presented with rolled sliced cucumbers & accompanied by a fine vinaigrette composed with rosemary, mint and basil notes - $9

Apple Salad with Spinach & Blackberry Vinaigrette

Lettuce, fried spinach, basil, apple, caramelized almonds, cherry tomatoes and cucumber with apple with blackberry vinaigrette - $9

Costa Rican Vegetable Soup*

A preparation from the area of Volcano Irazu, this soup is a delicious blend of vegetables & pasta simmered slowly in a hearty chicken stock broth - $9

Chilled Cucumber Soup

This refreshing cold soup is made of a cucumber reduction, cream, milk and fine local herbs, accompanied by homemade croutons - $7

Caribbean Mahi-Mahi Ceviche*

Local Mahi-Mahi served Costa Rica style marinated (lemon juice, ginger, onion, garlic & celery) in an avocado half, accompanied with fried yucca and a chili pepper Caribbean aioli - $13

Vegetarian Ceviche*

Costa Rica style marinated lentils (lemon juice, ginger, onion, garlic & celery) in an avocado half, accompanied with fried yucca, a chili pepper Caribbean aioli - $11

Tico Sweet Potato Cannelloni

Rice paper stuffed with sweet potato on a bed of antipasto of vegetables accompanied by a soy sauce with ginger and herbs - $13

Vegetable Pasta with Fresh Mushrooms and Portobello

This recipe has a lot of influence from different cultures, is prepared with Portobello and fresh mushrooms, peas, carrots, broccoli, sweet pepper and red onion in a soy sauce - $13

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SANDWICHES

All Sandwiches are accompanied with chips, French Fries or side salad, and are served on your choice of white or multi-grain bread.

Traditional Costa Rica Sandwich*

Grilled chicken, avocado, pureed black beans, fresh tomatoes, crispy bacon, a fried egg and local cheese and lettuce - $15

B.B.Q Burgers

Two 4-oz hamburgers brushed with B.B.Q. sauce, topped with lettuce, tomato, pickles & sweet glazed onion - $11
Add Cheese or Bacon - $1.50 for each item

Spicy or Not BLT

The classic, served with local Turrialba cheese accompanied by homemade chili mayonnaise - $11

Spicy Tuna & Mango Taco*

Local tuna marinated in soy sauce with mango, lettuce, fresh red onion, tomatoes & avocado, wrapped in a flour tortilla. Served with a chili pepper Caribbean aioli - $14

COSTA RICAN "CASADOS"

Chicken accompanied with black beans & basmati rice, mixed green salad, fried plantains and picadillo (chopped, sautéed, mixed vegetables) - $11
(Substitute Fish for an additional $2)
(Substitute Beef for an additional $4)

CHICKEN & PASTA

Palm Fruit Pasta*

A delicious traditional dish from the central region of Costa Rica, made with pasta and a sauce made from palm tree fruit and local cheese - $13
(Chicken can be added for an additional $2)

Caribbean Curried Chicken or Fish*

A typical dish from the Caribbean coast, prepared from chicken breast cubes cooked with fine aromatic herbs, coconut milk and Caribbean curry, all served on basmati rice or pureed yucca with sweet potatoes - $17
(Substitute Fish for an additional $2)

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VEGAN MENU

SOUPS, APPETIZERS & SALADS

Apple Salad with Spinach & Blackberry Vinaigrette

Lettuce, fried spinach, basil, apple, caramelized almonds, cherry tomatoes and cucumber with blackberry dressing - $9

Vegetable Soup with Curry and Ginger

This is the result of a traditional Caribbean recipe, made with curry, ginger, coconut milk and rice noodles - $8

Grilled Vegetables with Chia & Mustard Dressing

A delicious blend of broccoli, eggplant, sweet pepper, onion & potato, prepared with olive oil and served with mustard dressing with chia - $9

Mango Tartar with Avocado

A delicious recipe made with finely chopped ripe mango with avocado, tomato and spices - $8

MAIN COURSES

Pineapple Curry

South Caribbean recipe, made with pineapple & curry, accompanied by beet salad & Basmati Rice $11

Mango Chutney

A delicious ripe mango chutney Prepared with onions and white wine, served over basmati rice and accompanied with fried spinach - $13

Tico Sweet Potato Cannelloni

Rice paper stuffed with sweet potato on a bed of antipasto of vegetables accompanied by a soy sauce with ginger and herbs - $13

Vegetable Pasta with Fresh Mushrooms and Portobello

This recipe has a lot of influence from different cultures, is prepared with Portobello and fresh mushrooms, peas, carrots, broccoli, sweet pepper and red onion in a soy sauce - $13

Vegan Eggplant Lasagna*

This dish from the Cartago Area of Costa Rica is a delicious blend of pasta slices and vegetables; (thinly sliced mushrooms, red onions, zucchini, sweet peppers, eggplant and carrots) composed with a vegan white sauce made with soymilk and our seasoned tomato, garlic and basil sauce - $18

DESSERT

Vegan House Ice Creams

Chocolate or Coconut - $7

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VEGETARIAN MENU

Mixed Green Salad Costa Rican Style*

Red-leaf & frisee greens with tomatoes, cucumber, fresh local Turrialba cheese, avocado, raisins, accompanied by homemade croutons and a vinaigrette of extra virgin olive oil, onions, garlic, honey and balsamic vinegar - $9

Gaia Salad*

Red-leaf & frisee greens showered with roasted diced beets, parmesan cheese shavings, papaya, almonds & homemade plantain "croutons" presented with rolled sliced cucumbers and accompanied by a fine vinaigrette composed with rosemary, mint and basil notes- $9

Costa Rican Caribbean Curry Vegetables*

Our version of this delicious recipe from the southern Caribbean of Costa Rica, includes delicious Portobello mushrooms and mixed vegetables, sautéed with garlic, onions, herbs from our garden and coconut milk, cooked with red curry, and served on a bed of basmati rice or yucca puree - $15

Vegetarian Ceviche*

Our version of this national recipe comes from the Caribbean coast of Costa Rica, made with lentils, marinated in lemon juice and red onions, accompanied with fried yucca & vinaigrette made from cayenne chili - $11

Rice Cake with Heart of Palm*

This traditional recipe from the northern zone of the central plateau, is prepared with basmati rice, peas, hearts of palm, baked and grilled with Turrialba cheese, sweet cream and eggs, accompanied with honey and cinnamon carrots - $11

Gaia Mushroom Risotto (contains lactose products)

Portobello & white mushrooms & rice, prepared with a vegetable consommé with cream and local cheese - $15

Sweet Plantain Pie*

This traditional recipe is prepared with sweet plantain puree, black beans, cilantro and cheese, served over a spinach and cucumber bed, accompanied by garlic cream. - $8

Gorgonzola & Sun-Dried Tomato Tart

Sautéed sun-dried tomatoes and fresh Gorgonzola cheese baked to perfection inside a fresh, house pastry topped off with caramelized red onions, served with a roasted mushroom ragout - $10

Palm Fruit Pasta* (contains lactose products)

A delicious traditional dish from the central region in Costa Rica, made with spaghetti & a sauce made from palm tree fruit and local cheese - $13

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DESSERT

Extravaganza*
A sort of cake or not, with different Costa Rican flavors, a traditional stuffing covered with Nutella and a fondant of marshmallow - $9

Pecan Nut Flan*
This subtle dessert is prepared with a mixture of milk, pecans, cinnamon & caramel, accompanied with sweet figs - $8

Chocolate-Ginger Terrine*
From the Caribbean coast of Costa Rica, this dish is prepared with chocolate, caramelized ginger, coffee sauce and accompanied with vanilla ice cream - $9

Gaia's Secret Sin
Local pineapple sliced paper thin & formed into "raviolis" & stuffed with cream cheese & "dulce de leche", drizzled with a wild berry coulis - $8

Chocolate Lava Flow
Served with homemade vanilla ice cream - $10
(20 Minutes preparation time)

Gaia Lime Pie
Lime pie in a chocolate crust topped with chocolate bits - $8

Gaia Cheesecake
House recipe cheesecake with a Nutella topping - $8

Cinnamon Scented Churros
Filled with blackberry, chocolate & dulce de leche sauces - $7

Sorbet "Martini"
House sorbet available in either Passion Fruit or Blackberry flavors - $6

House Delights
Our homemade ice creams include Chocolate, Vanilla, Pineapple or Mango, 3 scoops - $7

Vegan House Ice Creams
Chocolate or Coconut - $7

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COFFEES & HOT BEVERAGES

Affogato: Cappuccino – Baileys – Amaretto – Vanilla Ice Cream - $8

Caribbean Coffee: Espresso – Malibu – Kahlúa – Whipped Cream - $8

Irish Coffee: Scotch – Cappuccino - $7

Luna's Coffee: Espresso – Sheridan's Liqueur – Whipped Cream - $9

Gaia Coffee: Cappuccino – Amaretto – Cognac – Creme de Cacao - $9.75

Nutty Dream: Espresso – Amaretto – Whipped Cream - $8

DINNER

Dinner is served daily from 4:00pm – 10:00pm

SALADS & SOUPS

Mixed Green Salad Costa Rican Style*

Red-leaf & frisee greens with tomatoes, cucumber, fresh local Turrialba cheese, avocado, raisins, accompanied by homemade croutons and a vinaigrette of extra virgin olive oil, onions, garlic, honey and balsamic vinegar - $9

Gaia Salad*

Red-leaf & frisee greens showered with roasted diced beets, parmesan cheese shavings, papaya, almonds & homemade plantain "croutons" presented with rolled sliced cucumbers and accompanied by a fine vinaigrette composed with rosemary, mint & basil notes - $9

Apple Salad with Spinach & Blackberry Vinaigrette

Lettuce, fried spinach, basil, apple, caramelized almonds, cherry tomatoes and cucumber with apple with blackberry vinaigrette - $9

Costa Rican Vegetable Soup*

A delicious blend of vegetables & pasta simmered slowly in a hearty chicken stock broth - $9

Chilled Cucumber Soup

Our Costa Rican version of this refreshing cold soup is made of a cucumber reduction, cream, milk and fine local herbs, accompanied by homemade croutons - $7

Creamed Corn Soup*

Fresh cooked corn creamed & seasoned with aromatic fine herbs and topped with local cheese gratin - $7

Sweet Roasted Squash and Papaya Soup*

Made fresh daily with roasted, local squash, sweet papaya, honey & almonds - $8

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APPETIZERS

Caribbean Mahi-Mahi Ceviche*

Local Mahi-Mahi served Costa Rica style marinated (lemon juice, ginger, onion, garlic & celery) in an avocado half, accompanied with fried yucca, a chili pepper Caribbean aioli - $13

Vegetarian Ceviche*

Costa Rica style marinated lentils (lemon juice, ginger, onion, garlic & celery) in an avocado half, accompanied with fried yucca, a chili pepper Caribbean aioli - $11

Costa Rica Caribbean Honey-Garlic Calamari Salad*

Delicious calamari rings, breaded with aromatic local herbs, butter, lemon & honey, served in a rice paper basket lined with lettuce and tomato - $10

Caribbean Blackened Tuna

Seared, blackened tuna medallions, served with a horseradish, sweet chili and coconut escabeche on a bed of toasted plantains- $11

Gorgonzola & Sun-Dried Tomato Tart*

Sautéed sun-dried tomatoes & fresh gorgonzola cheese baked to perfection in a fresh, house pastry topped with caramelized red onions, & served with a roasted mushroom ragout - $10

Costa Rica Sampler Hash Trio*

Chorizo sausage with potatoes & cabbage; Green plantain with chicken & squash; Vegetable picadillo, all served with house tortillas on the side - $9

Sweet Plantain Pie*

This traditional recipe is prepared with sweet plantain puree, black beans, cilantro and cheese, served over a spinach and cucumber bed, accompanied by garlic cream - $8

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MAIN COURSES

Palm Fruit Pasta*

A delicious traditional dish from the central region in Costa Rica, made with pasta & a sauce made from palm tree fruit and local cheese - $13 (add chicken for $2)

Grilled Ginger Chicken*

Influenced by the long-time Chinese presence in Costa Rica, a chicken breast is prepared with ginger, honey & soy sauce, then cooked to perfection on the grill, accompanied with spinach and a sweet plantain puree - $17

Heart of Palm Chicken Bake*

From North Central Costa Rica, this dish is prepared with basmati rice, sweet peas, hearts of palm & chicken, baked with Turrialba cheese, cream & eggs, served over sweet carrots & potato strings – $17

Caribbean Curried Chicken or Fish*

A typical dish from the Caribbean coast, prepared from chicken breast cubes cooked with fine aromatic herbs, coconut milk and Caribbean curry, all served on basmati rice or pureed yucca and sweet potatoes - $17
(Substitute Fish for an additional $2)

Breaded Chicken Breast

Chicken filet strips tenderized, battered & breaded with parsley & Parmesan cheese then fried to a golden brown and served with our house Pomodoro sauce, accompanied with vegetables, potatoes, sweet potato and yucca purees - $18

Costa Rica Casserole*

This typical Costa Rica casserole is prepared with boneless chicken leg & thigh, with fine aromatic local herbs, cooked in an orange sauce with smoked, hot chili served with vegetables and basmati rice - $20
(20 Minutes preparation time)

Plantain & Coconut Crusted Mahi-Mahi*

Local Mahi-Mahi fried and baked with a crispy fried plantain & coconut crust accompanied with yucca and carrot puree served with an anise mango sauce - $19

Costa Rican Fish Papillote*

Local Mahi-Mahi, baked with a light coating of olive oil, herbs, chopped fresh tomatoes & mushrooms, wrapped in a banana leaf, accompanied by green plantain “patacones”, black bean puree, served with a sauce from chili, tomatoes and coconut milk - $21

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Tropical Tuna

Filet of local tuna, encrusted with cilantro, dipped in mango sauce with avocado, cherry tomato, onion and pieces of mango, accompanied with mashed potatoes and rolled vegetables - $22

Ginger and Panko Crusted Tuna

Fresh filet of Costa Rican Tuna, pan seared rare, crusted with fresh ginger & panko with a toasted sesame vinaigrette, accompanied with sweet potato puree & vegetables - $22

Seafood Casserole*

This South Caribbean preparation is made with Mussels, local shrimp, clams & calamari cooked in a tomato sauce & fish stock, served with a choice of garlic jalapeño pepper yucca puree or pasta spiced to your taste - $25

Jumbo Shrimp Tagliatelle*

Jumbo Costa Rican shrimp sautéed in garlic with green onions, sun dried tomatoes, capers and tagliatelle pasta tossed with cheese and cream sauce. Your choice to substitute a roasted tomato broth for the Parmesan cream - $26

Barbeque Pork Ribs Tamarindo*

Succulent Costa Rican Baby Back Ribs, cooked to perfection in our secret barbeque made with tamarind sauce, served with mashed potatoes, fried yucca and rolled vegetables - $22

Beef Tenderloin*

Grilled beef tenderloin from the North of Costa Rica served with meat reduction sauce, Lizano sauce, rice and corn, cheese & tortillas - $25

Costa Rican Home Casserole*

A typical Costa Rica Casserole made from beef tenderloin tips prepared with potatoes, onions & carrots, seasoned with garlic and spices, accompanied with a sweet pea rice blend - $28

Surf & Turf*

Grilled beef tenderloin from the North Pacific of Costa Rica served with meat reduction sauce, Lizano sauce, rice and corn, cheese and tortillas and accompanied with 3 sautéed jumbo Pacific shrimp - $39

ADDITIONAL SIDE DISHES

Creamy Mashed Potatoes - $3
Baked Potato served with Butter and Sour Cream -$3
Basmati Rice - $2
Fresh Vegetables with Garlic and Herbs Sautéed - $3
Fresh Vegetable Skewers - $3
Spicy Mushrooms - $7

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TROPICAL COCKTAILS

Pura Vida: Guaro - Triple Sec - Cranberry Juice - $7

Guaro Sour: Guaro Cacique - Lemon Juice – Sugar - $6

Mojito: Ron Blanco – Mint - Lemon Juice - Club Soda – Sugar - $7

Caipirinha: Cachaça 51 - Lemon Juice – Sugar - $6

Punta Catedral: Guaro – Cas Purée – Pineapple - Cilantro - $6

Bahama Mama: Rum - Tropical Fruit Punch - Coconut Cream - $9

Banana Bungee: Rum – Banana Cream - Coconut Cream - Evaporated Milk - $10

Pacific Breeze: Vodka -Triple Sec – Lemonade - Sprite - $8

Bird of Paradise: Vodka - Peach Liqueur – Pineapple - Cranberry Juice - $9

Mai Tai: Rum - Triple Sec – Amaretto – Tropical Fruit Blend - $11

Cosmopolitan: Vodka - Cranberry Juice - Triple Sec - Lime Juice - $7

Cosmopolitan Deluxe: Vodka – Cranberry Juice – Grand Marnier - $9

Luna's Iced Tea: Absolut Vodka – Peach Liqueur – Iced Tea - $9

Gaia Sunset: Guaro – Banana Liqueur – Pineapple & Orange Juice – Grenadine - $11

Guajito: Guaro – Midori – Lemon Juice - Sugar – Mint - $9

BBC: Bailey's & Banana Liqueurs – Fresh Banana – Coconut Cream - $9

Mudslide: Bailey's & Kahlua Liqueurs – Vodka – Vanilla Ice Cream - $9

CASA CLUB SANGRIA

By the Pitcher - Red or White - $25

FROZEN DAIQUIRIS

Your Choice Of:

Lemon – Strawberry – Blackberry - Soursop – Banana – Mango – Pineapple – Papaya – Passion Fruit - $6

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MARGARITAS

Coconut Margarita: Silver Tequila – Triple Sec – Coconut Cream - $9

Blackberry Margarita: Blackberry Purée – Cointreau – Silver Tequila – Triple Sec - $9

Gold Margarita: Gold Tequila - Triple Sec – Grand Marnier - $11

Frozen Mango Margarita: Tequila - Triple Sec – Grand Marnier - Fresh Mango Purée - $11

Soursop & Cilantro Frozen Margarita: Tequila – Cointreau – Soursop Purée - Lemon Juice - Cilantro - $11

Pineapple Jalapeño Margarita: Tequila – Cointreau – Lemon Juice – Sugar – Pineapple - Jalapeño - $11

Perfect Gaia Margarita: Gold Tequila – Cointreau - Grand Marnier - Orange Juice - Sweet & Sour - $14

MARTINIS

Passion Fruit Martini: Vodka – Malibu Coconut Rum – Passion Fruit & Pineapple Juice - $9

Rainforest Martini: Vodka – Grapefruit Juice – Fresh Basil - $7

Tropical Martini: Vodka - Passoa – Pineapple Juice - $9

Crab Martini: Guaro - Passoa – Passion Fruit Purée – Cas Purée - $10

Apple Martini: Vodka - Apple Liqueur – Cointreau – Triple Sec - $12

Mango-tini: Vodka - Mango Purée – Orange Juice - Triple Sec - $8

Tico Martini: Guaro – Triple Sec – Blackberry Purée – Thyme – Lemon Juice - $7

Cucumber-tini: Vodka – Cointreau – Grapefruit Juice – Mango Purée – Cucumber Slices - $9

PREMIUM SPIRITS (2 Ounces)

Rum: Zacapa Centenario 23 - $15 / Captain Morgan - $7

Vodka: Grey Goose - $12 / Absolut - $6 / Cîroc - $15 / Tito's Gluten-free - $12

Bourbon: Jack Daniels - $9

Single Malt Scotch: Glenfiddich 12 Year - $27

Scotch: Old Parr - $11 / Johnny Walker Gold - $23 / Swing - $19 / Chivas Regal - $10

Tequila: Porfirio Añejo - $44 / Reserva 1800 Añejo - $16

Cognac: Hennessy XO - $83 / Hennessy VOSP - $24 / Hennessy VS - $16 / Camus VS - $10 / Camus XO - $38 / Remi Martin VSOP - $22

Armagnac: Castarède 1980 - $16 / Castarède XO - $25

Brandy: Conde de Osborne - $23 / Inocente Valdespino - $6

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WINES BY THE GLASS – WHITE

El Portillo Sauvignon Blanc, Argentina - $8

Lapostolle Casa Sauvignon Blanc, Chile - $11

Alamos Chardonnay, Argentina - $9

Callia Alta Pinot Grigio, Argentina - $8

WINES BY THE GLASS – ROSÉ

Los Vascos Rosé, Colchagua Valley, Chile - $10

Lagarde Malbec & Pinot Noir Blend, Argentina - $10

WINES BY THE GLASS – RED

Agustinos Estate Cabernet Sauvignon, Chile - $7

Reserva Del Fin Del Mundo Pinot Noir, Argentina - $10

Del Fin Del Mundo Cabernet Sauvignon & Malbec Blend, Argentina - $8

La Fortuna Organic Merlot, Lontue Valley, Chile - $10

Altas Cumbres Malbec, Mendoza, Argentina - $9

CHAMPAGNE AND SPARKLING BY THE GLASS

Mas Fi Cava Brut, Spain - $12

DESSERT WINE BY THE GLASS

Ferreira Oporto - $12

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WINES BY THE BOTTLE - WHITE

Chile

Lapostolle Casa Sauvignon Blanc, Rapel Valley - $39

Lapostolle Casa Chardonnay, Casablanca Valley - $39

Argentina

Alamos Chardonnay, Uco Valley, Mendoza - $34

Callia Alta Pinot Grigio, San Juan - $32

Saurus Chardonnay, Patagonia - $33

El Portillo Sauvignon Blanc, Mendoza - $31

France

Baron Philippe de Rothschild Sauvignon Blanc - $34

Baron Philippe de Rothschild Chardonnay - $34

Portugal

Casal Garcia Vinho Verde - $34

United States of America

Woodbridge Riesling by Robert Mondavi, California - $32

WINES BY THE BOTTLE - ROSÉ

Los Vascos Rosé, Colchagua Valley, Chile - $40

Lagarde Malbec & Pinot Noir Blend, Argentina - $44

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WINES BY THE BOTTLE - RED

Chile

Agustinos Estate Cabernet Sauvignon, Maipo Valley, Chile - $29

La Fortuna Organic Merlot, Lontue Valley, Chile - $39

Escudo Rojo, Baron Philippe de Rothschild, Maipo - $52

Lapostolle Casa Cabernet Sauvignon, Rapel Valley - $41

Lapostolle Casa Merlot, Rapel Valley - $42

Lapostolle Casa Carménère, Rapel Valley - $39

Argentina

El Portillo Cabernet Sauvignon, Mendoza - $31

Reserva Del Fin Del Mundo Pinot Noir, Patagonia - $37

Callia Alta Shiraz, Tulum Valley - $28

Alamos Malbec, Uco Valley, Mendoza - $34

Del Fin Del Mundo Cabernet Sauvignon & Malbec Blend, Patagonia - $32

Saurus Merlot, Patagonia - $35

Kaiken Ultra Malbec, Mendoza - $58

Altas Cumbres Malbec, Mendoza – 33

France

Baron Philippe de Rothschild Cabernet Sauvignon - $34

Baron Philippe de Rothschild Merlot - $34

Peru

Intipalka Valle del Sol Malbec, Valle de Ica - $34

CHAMPAGNE AND SPARKLING

Veuve Clicquot Ponsardin Brut - $224

Freixenet Brut Barroco - $73

Mas Fi Cava Brut - $39

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PREMIUM SELECTION

WINES - RED

France

Château Mouton Rothschild, 1997, Pauillac - $645

Italy

Antinori Pian Delle Vigne, Brunello Di Montalcino, 2010, Firenze - $235

CHAMPAGNE

Veuve Clicquot La Grande Dame - $345

Veuve Clicquot La Grande Dame Rosé - $452

BEVERAGES

Small Bottled Water - $3
Large Bottled Water - $6
Small Perrier - $5
Large Perrier - $9
Large San Pellegrino - $9

Soda - $3
Juice - $3

Tea - $3
Coffee - $3
Cappuccino - $5
Espresso - $3

Imperial Beer - $4
Pilsen Beer - $4
Bavaria Beer - $6
Corona Beer - $6

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