


# SIGNATURE DRINKS

As a way of honoring the Guanacaste culture, we create our signature drinks using names in the Mangué language and being inspired by its fruits and tropical flavors.

## SIGNATURE COCKTAILS

### CHOROTEGA MULE

Guaro with homemade ginger beer and a dash of bitters.  \$9

### NUNMU (WATER AND SUN)

Guaro, caramelization of passion fruit, homemade vanilla syrup, fresh mandarin lemon, sparkling water and a dash of bitters. \$8

### NANDAIME (ABUNDANCE)

Centenario Rum 7 years, Liquor 43, homemade Falernum, cold-smoked pineapple, naranjilla and a dash of bitters served in a coconut shell. \$9

### YURE (Brook Flower)

12-year-old Flor de Caña rum, fresh lemon juice, hibiscus flower infusion, fresh basil leaves, homemade cinnamon syrup and a dash of bitters. \$10

### SPRITZER HOSE

Prosecco, vodka, Aperol, homemade caramelized passion fruit soda with a dash of bitters. \$10

### ZABANDI TONIC (ANCESTRAL NAME OF THE TEMPISQUE RIVER)

Gin infused with botanicals to choose from, tonic water flavored with local herbs, marinated red fruits and a dash of bitters. \$10

### DIRIÁ (SMALL HILL)

Mezcal, naranjilla, fresh mandarin lemon, vanilla syrup and a dash of bitters. \$12

### YIGÜIRRO (NATIONAL BIRD, DISTINGUISHED BY ITS SONG ANNOUNCING THE RAIN)

Tequila, triple sec, orange liqueur, tamarind, fresh mandarin lemon, organic honey and a dash of bitters. \$9

## SIGNATURE SHOTS

### MANGUE SHOT

Campari and maracuyá. \$4

### BAHIA SHOT

Tequila, naranjilla, limón, chile jalapeño, sal de taji and flor de jamaica. \$4

### COYOLITO

Coyol liquor curated with peppermint \$4

  
**MANGUE**  
BEACHFRONT TAPAS BAR