

PIÑA SHACK

POOL BAR



Breakfast
All Day

Acai Bowl \$12

Pineapple + toasted coconut + banana + mango + chia seeds

Tico Breakfast \$12

Eggs your way + gallo pinto + fried plantain + crispy bacon + queso fresco + corn tortillas

Breakfast Sandwich \$10

Fried egg + bacon + cheddar cheese + tomato + guacamole + brioche

Kids

Hot Dog \$9

Beef hot dog + brioche bread + ketchup + fries + fruit

Popcorn Chicken \$8

Crispy chicken + fries + fruit + ketchup

Grilled Fish \$9

Catch of the day + rice and beans + pico de gallo

Appetizers

Side of Fries \$6

Herb salt + garlic mayo + ketchup

Mexican Style Fruit \$8

Seasonal fruit + chamoy + tajin + lime juice

Heart of Palm Hummus \$8

Grilled heart of palm + paprika + olive oil + grilled pita + crudité

Shrimp Cocktail \$14

Lemongrass poached shrimp + cocktail sauce + yuka fries

Pacífico Salad \$12 - Add Grilled Mahi Mahi \$5 -

Shrimp \$6 - Seared Tuna \$6

Greens + mango + pineapple + red onions + heart of palm + tomato + queso fresco + toasted almonds + balsamic vinaigrette

Tropical Ceviche \$16

Catch of the day + shrimp + mango + red onions + cilantro + ginger + habanero peppers + citrus juice + roasted sweet potato

Mains

Tuna Nachos \$15

Tuna + crispy tortilla + pico de gallo + wafu dressing + sesame seeds + spicy mayo + jalapeño + cilantro

Piña Shack Burger \$14

Beef patty + cheddar cheese + caramelized onions + crispy bacon + lettuce + tomato + pickles + toasted brioche + side of fries or salad

Chicken Quesadilla \$12

Braised chicken + caramelized onions + mozzarella cheese + side of pico de gallo and guacamole

Chicken Wings \$12

Grilled wings + chili orange sauce + green onion + crudité + citrus garlic crema

Steak Sandwich \$16

Grilled steak + caramelized onions + herb mayo + crispy potato + arugula + artisanal baguette + side of fries or salad

Drinks

Fruit Smoothie \$6

add protein powder \$3 (per scoop)

Iced tea \$4

Cold Brew Coffee \$5

Kombucha \$5

Soda \$4

Water \$3

Classic Cocktails

Mojito \$10

Piña Colada \$10

Rum Punch \$10

Mai Tai \$10

Tequila Sunrise \$10

Piña Shack Cocktails

Salty Coco \$13

Pacífico Sour \$13

Wild Hibiscus \$13

Tico Mule \$13

Tuanis Daiquiri \$13



Taxes and service charges are not included in the price.
No cash accepted.

PIÑA SHACK

POOL BAR



Desayuno

Todo el día

Bowl de Acai \$12

Piña + coco tostado + banana + mango + semillas de chía

Desayuno Tico \$12

Huevos fritos + gallo pinto + plátano frito + tocino + queso fresco + tortillas de maíz

Sandwich de Huevo \$10

Huevo frito + tocino + queso + tomate + guacamole + pan brioche

Niños

Hot Dog \$9

Salchicha + pan brioche + ketchup + papas fritas + frutas

Popcorn de Pollo \$8

Pollo frito + papas fritas + ketchup + frutas

Pescado a la Plancha \$9

Pesca del día + gallo pinto + pico de gallo

Aperitivos

Papas Fritas \$6

Sal con hierbas + mayonesa de ajo + ketchup

Frutas al estilo Mexicano \$8

Frutas tropicales + chamoy + tajín + jugo de limón

Hummus de Palmito \$8

Palmitos a la parrilla + paprika + aceite de oliva + pita artesanal + crudite

Cóctel de Camarones \$14

Camarones frescos + salsa cóctel + yuca frita

Ensalada Pacífico \$12 - Agregar Mahi Mahi \$5 - Camarones \$6 - Atún \$6

Lechugas mixtas + mango + piña + cebolla morada + palmitos + tomates + queso fresco + almendras tostadas + vinagreta balsámica

Ceviche Tropical \$16

Mahi Mahi + camarones + mango + cebolla morada + chiles habaneros + jugo de citricos + cilantro + camote rostizado

Platos Fuertes

Nachos de Atún \$15

Atún + tortillas de maíz + pico de gallo + vinagreta wafu + semillas de sésamo + mayonesa picante + jalapeño + cilantro

Hamburguesa Piña Shack \$14

Torta de res + queso cheddar + tocino crujiente + lechuga + tomate + pepinillos + pan tostado + papas fritas o ensalada

Quesadilla de Pollo \$12

Pollo desmechado + cebolla caramelizada + queso mozzarella + pico de gallo + guacamole

Alitas de Pollo \$12

Alitas de pollo asadas + salsa de naranja y chili + cebolla de verdeo + crudite + crema de citricos y ajo

Steak Sandwich \$16

Steak a la parrilla + mayonesa de hierbas + papitas crujientes + rúcula + cebollas caramelizadas + baguette artesanal + papitas fritas o ensalada

Tragos

Licuada de frutas \$6

Agregar proteína (30gramos) \$3

Te Frio \$4

Café Frio \$5

Kombucha \$5

Gaseosa \$4

Water \$3

Cócteles Clásicos

Mojito \$10

Piña Colada \$10

Rum Punch \$10

Mai Tai \$10

Tequila Sunrise \$10

Cócteles Piña Shack

Salty Coco \$13

Pacífico Sour \$13

Wild Hibiscus \$13

Tico Mule \$13

Tuanis Daiquiri \$13

Los impuestos y cargos por servicio no están incluidos en el precio. No se acepta efectivo.



GUANACASTE'S CRAFT BEER

LIBERIANA

KÖLSCH — 4% ABV / 26 IBU

German style beer with a soft maltiness. Subtle fruit notes, that originate from the German hops, round this delicious and drinkable beer. \$6

SABANERO

SAISON — 5.0% ABV / 36 IBU

Belgian style beer, golden in color, with a spicy aroma, a fresh and slightly herbal flavor, and a light dry body. \$6

CHOROTECA

IPA — 6% ABV / 68 IBU

American India Pale Ale style, deep golden color, complex citrusy and fruity aroma, strong presence of hops and hints of tropical fruits. \$6

EDULIS TROPICAL

PALE ALE — 4.2% ABV / 21 IBU

A crisp, refreshing, and slightly sweet International Pale Ale made with European hops and local Costa Rican Passion Fruit. \$6

LAGER

HELLES — 4.2% ABV / 17 IBU

A golden German-style helles lager with a touch of sweetness balanced with a spicy German hop flavor and light bitterness. The malt character is soft and bready. \$6

Beer



Imperial Regular \$4

Imperial Light \$4

Imperial Silver \$4



Pilsen \$4



Corona \$5



Heineken \$5



Bavaria Light \$5

Bavaria Gold \$5

PIÑA SHACK

POOLBAR

MENU