



# DIVEBAR

MARINA PAPAGAYO

## BOCAS

CHILE POPPERS WITH FRENCH FRIES ..	\$9
GUACAMOLE & SALSA ✓ .....	\$11
PATACONES:	
PLAIN ✓ .....	\$10
SHRIMP .....	\$15

## SOUP & SALADS

TORTILLA SOUP .....	\$10
SUMMER KALE SALAD .....	\$12
GREEN SALAD ✓ .....	\$13
CAESAR SALAD:	
TRADITIONAL... \$14	SHRIMP... \$18
CHICKEN... \$16	
CEVICHE AT DIVE BAR .....	\$14
SHRIMP COCKTAIL .....	\$19

## TACOS

FISH TACOS .....	\$17
SHRIMP TACOS .....	\$19
BEEF TACOS .....	\$17
BREADED SEAFOOD .....	\$16

13% sales tax and 10% service charge extra will be added to your bill | ✓ Vegan

# DIVEBAR

## PIZZAS

CHEESE PIZZA .....	\$14
PEPPERONI PIZZA .....	\$17
MEAT LOVER PIZZA .....	\$18
VEGGIE PIZZA  .....	\$16
SHRIMP PIZZA .....	\$20

## BURGERS

HAMBURGER 8 oz .....	\$19
DIVE BURGER .....	\$22
ONION RINGS   FRENCH FRIES   GREEN SALAD	

## CAPTAIN PLATES

CATCH OF THE DAY .....	\$22
TUNA TARTAR .....	\$16
DIVE BAR TIRADITO .....	\$13
SEAFOOD PAELLA (2 PAX) .....	\$26
SEAFOOD LINGUINI .....	\$22
FISH & CHIPS .....	\$14

## DOCK ON THE DOCK

CHIFRIJO .....	\$10
NACHOS MACHOS .....	\$15
FLANK STEAK WITH GRILLED VEGETABLES ....	\$20
CHICKEN BREAST & QUINOA SALAD ....	\$16

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## KIDS

MAC & CHEESE .....	\$9
CHICKEN KIDS BURGER .....	\$9
CHEESE STICKS .....	\$9
VEGETABLE CRUDITES .....	\$7

## SIDES

BABY POTATOES .....	\$4
MASHED POTATOES .....	\$5
FRENCH FRIES .....	\$5
GRILLED VEGETABLES .....	\$6
ASPARAGUS .....	\$8
SAUTEED BROCCOLI .....	\$5
GREEN BEANS .....	\$5
WAFFLE FRIES .....	\$5
YUCA STICKS .....	\$8
SWEET POTATOES .....	\$8
WHITE RICE .....	\$3
BACON .....	\$5

## DESSERTS

FUDGE BROWNIE .....	\$10
STRAWBERRY CHEESECAKE .....	\$10
CARAMEL FLAN WITH DULCE DE LECHE .....	\$10
SEASONAL FRUIT PLATE .....	\$8
ICE CREAM FLAVORS .....	\$8

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## HOUSE COCKTAILS

\$11

### DARK & STORMY

Prepared with a artisan ginger beer, dark rum, fresh lime and rosemary aroma

### BAHÍA CULEBRA

Perfect blend of lemonade, mint, premium melon liqueur and traditional sugar cane distillate

### LIFESAVER

Sour mix, London dry gin, basil with fresh cucumber

### CABEZA DE MONO

Enjoy the combination of orange-pineapple, and coconut liquor made from coconuts of the Costa Rica rainforest

### S.O.S

Aperol, orange juice & mineral water

### PAPAGAYO EXOTIC

Dare to enjoy the combination of apple nectar, vodka, lime juice and mint perfume. Exotic and smooth flavor that catches you

### CITRUS BREEZE

Fresh and citrus; orange-lime combination on gin with tonic water

*All cocktails will be prepared with house brands at displayed price.*

**Upgrade to premium brands for \$5 extra**

## MARGARITAS

\$11

### BLACK PEARL

Tequila infusion with spicy jalapeño, lime juice, triple sec, salt & pepper

### LA IGUANA

Margarita made with cucumber, lime, sugar syrup and a kick of tequila reposado

### AGAVE & SAND

Tequila, fresh lime juice, agave liquor and salt.  
Our bartender's favorite cocktail

### MARGARINDO

Tropical mix of tequila, lime juice and tamarind syrup

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## SANGRIAS

### RED

Orange juice, grapefruit, soda & vodka

### ROSE

Cranberry juice, vodka, rose syrup and lime soda

### WHITE WINE

Peach liquor, citrus soda and orange juice

GLASS 10 oz. \$11 || 16 oz. \$20 || 32 oz. \$33

## BEERS/SOFT DRINKS

LOCAL BEER .....	\$5
PREMIUM LOCAL BEER .....	\$6
CRAFT BEER ON TAP 16 oz .....	\$6
SODA .....	\$4
JUICES .....	\$5

## WINE BY THE GLASS

### WHITE

AGUSTINOS ESTATE, CHARDONAY, CHI ..... \$10

BANFI PLACIDO, PINOT GRIGIO, ITA ..... \$10

### RED

SAN TELMO RVA, CABERNET SAUVIGNON, ARG ..... \$10

MEZZACORONA TRENT DOC, PINOT NOIR, ITA . \$10

### ROSÉ

PASQUA BARDOLINO CHIARETTO DOC,

CORVINA, ITALY .....

### CAVA

PATA NEGRA BRUT, SPAIN .....

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## WINE BY THE BOTTLE

### WHITE

INDOMITA, SELECTED VARIETAL

SAUVIGNON BLANC, CHILE

\$30

FINCA LAS MORAS ORGANICO

TORRONTÉS, ARGENTINA

\$48

ADEGAS CASTROBEY SIN PALABRAS

ALBARIÑO, SPAIN

\$52

### RED

TABALÍ PEDREGOSO GRAN RESERVA

MERLOT, CHILE

\$32

1000 STORIES

ZINFANDEL, BOURBON BARREL AGED, USA

\$44

MELIOR DE MATARROMERA

TEMPRANILLO RIBERA DEL DUERO, SPAIN

\$38

### CHAMPAGNE

VEUVE CLIQUOT BRUT

FRANCE

\$160

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