

Drinks

— ■ BEVERAGES ■ — ■ BEER & COOLERS ■ —

Coffee 1000c

Iced Coffee 1000c

Tea 1000c

Fruit Juice 1200c

– Apple / Orange / Cranberry –

Soft Drinks 1100c

– Coca Cola / Cola Light / Sprite /
Ginger Ale –

Fruit Smoothie 2500c

– Banana / Papaya / Pineapple –

Bottled Water 1200c

National Beer 1300c

– Imperial / Silver / Light / Pilsen –

Premium Beer 2500c

– Bavaria / Heineken / Corona / Segua –

Non-Alcoholic Beer 2000c

Make it a Michelada Add 300c

– Beer served on ice with salt & lime juice –

Smirnoff Ice 2800c

– Smirnoff Red / Smirnoff Black –

— ■ COCKTAILS ■ —

The Bamboozle! 4500c

Margarita 4000c

– On the Rocks / Frozen –

Piña Colada / Chi Chi 4000c

Strawberry Daiquiri 4000c

Caesar 4000c

Classic Martini 5500c

Manhattan 5500c

Screwdriver 3000c

Gin & Tonic 3400c

Vodka Soda 3400c

White / Black Russian 4000c

Caipirinha 4000c

Cuba Libre 3400c

Bahama Mama 4300c

Cosmo 4000c

Campari Soda 3500c

Negroni 5500c

— ■ SPIRITS ■ —

Please ask your server for availability.

House Shot 2000c

– Tequila / Rum / Vodka / Whiskey / Cacique –

Kahlua 2500c

Jagermeister 2500c

Fireball 2500c

Baileys 3000c

Disaronno 3500c

Courvoisier 3500c

Premium Rum 3500c

Premium Vodka 3500c

Premium Whiskey 3500c

Premium Tequila 4000 - 4500c

Scotch 4500c

—■ APPETIZERS ■—

Meatballs 2900c

This recipe is handed down from the Chantry family tree, served piping hot, garlic toast, a combination of beef and pork, topped with cheese and our chef's special tomato sauce!

BamBOOM! Shrimp 3700c

We lightly panko bread and deep fry fresh, delicious shrimp and then give them a dunk in a creamy garlicky chili sauce - a little sweet, a little heat. Served on bed of lettuce.

Shrimp or Fish Taco 3200c

Flour tortilla, home-made Ranch, cabbage and your choice of delicious shrimp or fish, bursting at the seams.

Chicken Wings 5000c

If you love wings then you'll love this generous stack of meaty bone-in wings. Dip them or have them tossed!

- Available in Mild, Hot or Honey Garlic -

Volcano Fries 3200c

Kaboom! A mountain of fresh cut fries erupting with drippy, flowy cheese. Served with delicious tomato sauce.

Tuna Tartare 4000c

We take the freshest tuna, chop it up, season it and serve it with tomato and avocado. Absolutely delicious!

—■ SALADS ■—

➔ All our salad dressings are made fresh from scratch
Ranch, Caesar, House Vinaigrette

Chop Chop 2200c Side / 5400c Large

We get chopping every morning so you always get a fresh, crunchy chopped salad bursting with all your veggies.

Slawlicious 2200c Side / 5400c Large

Our chef Geiner's creamy, crunchy, delicious Coleslaw. He's added some Tico magic to make this a unique and very tasty slaw.

Roman Holiday 2200c Side / 5400c Large

Caesar would have dropped his toga for this one. This is a real Caesar dressing for true Roman snobs*

*- *Contains anchovies and raw egg yolk. -*

— ■ ■ MAINS ■ ■ —

Baked Chicken 5300c

Fresh, organic chickens are slow baked in our oven and covered in delicious barbecue sauce.

– Add your choice of Gallo Pinto, Chop Chop salad, Slaw, Smashed Potatoes, Hand-cut Fries or Mixed Vegetables –

Bambeer Fish & Chips 7000c

This is our grandma's recipe, and we think she'd like that we added beer! Served with coleslaw, hand-cut fries, our own tartar sauce, malt vinegar and sea salt. Nana we did ya proud!

Burger Lover's Burger 6000c

Juicy beef & pork. Well seasoned, we bake our own buns and add our Chef's Burger Sauce. Add cheddar, mozzarella, veggies, ranch dressing, ketchup, etc! This burger comes with some of our hand-cut fries. Feel the love!

Veggie Lasagne 5500c

Get your veggies, your protein, a few carbs and loads and loads of flavour. Healthy & vegan. This veggie lasagne is served on a bed of crisp, fresh lettuce.

Shrimp or Fish Tacos 5300c

Enjoy two of our jam-packed shrimp or fish tacos in a flour tortilla with home-made Ranch, crunchy cabbage, choice of grilled or battered fish or shrimp.

– Add your choice of Gallo Pinto, Chop Chop salad, Slaw, Smashed Potatoes, Hand-cut Fries or Mixed Vegetables –

Fresh Daily Fish 7500c

We get the best local fish and you choose how it's done: butter, herb & garlic, dry rub grill, olive oil, au natural or Chef's choice.

– Add your choice of Gallo Pinto, Chop Chop salad, Slaw, Smashed Potatoes, Hand-cut Fries or Mixed Vegetables –

— ■■ DESSERTS ■■ —

Deep, Dark Chocolate Cake 2600c

Chocolate in cake form - what an invention! We make it moist and gooey. Add fruit, ice cream or chopped nuts.

Bananas Bananas! 3000c

We bake small, sweet bananas in Malibu rum, lime juice and other good stuff, and serve warm with our home-made ice cream.

Tropical Fruit Plate 2000c

Our Chef gets the best local fruit in season, makes it all pretty on the plate, and you get to eat it!

Home-Made Ice Cream 1500c

Our Chef's home-made ice cream is so creamy, you may order it twice! Ask your server which flavour he made today!

— ■■ WINE LIST ■■ —

Red

House Merlot Glass c4000 Bottle c18000

House Pinot Noir Glass c3400 Bottle c16000

House Cabernet Sauvignon Glass c3000 Bottle c15000

Catena Cabernet Sauvignon Bottle c30000

Baron Philippe Cabernet Sauvignon Bottle c24000

Alamos Malbec Bottle c22000

Bolla Valpocella Bottle c28000

Ravenswood Zinfandel Bottle c32000

White

House Pinot Grigio Glass c3200 Bottle c14000

House Sauvignon Blanc Glass c3400 Bottle c15000

House Chardonnay Glass c3000 Bottle c12000

Woodbridge Mondavi Riesling Glass c4000 Bottle c18000

Babich Hawk's Bay East Coast Chardonnay Bottle c28000

Ruffino Prosecco Bottle c24000