

# PANDORA RESTAURANTE

Hotel Villa San Ignacio, Alajuela, Costa Rica

## TROPICAL

<b>PURA VIDA</b>	\$7
<i>Coconut Rum, Guanábana, Lime &amp; Mint</i>	
<b>MAMA TIERRA</b>	\$10
<i>Dark Rum, Light Rum, Coconut Rum, Fresh Pineapple and Orange Juice</i>	
<b>BLUE LAKE</b>	\$8
<i>Light Rum, Blue Curacao, Pineapple and Lime</i>	
<b>TAMARIND SOUR</b>	\$7
<i>Guaro, Triple Sec, Tamarindo and Lime</i>	
<b>INFIERNILLO</b>	\$4
<i>Guaro, Tomato Juice, Lime, Tabasco and Salt</i>	
<b>GREEN FOREST</b>	\$9
<i>The Costa Rican Version Made With Tanqueray, Crème de Menthe, Crème de Coconut and Evaporated Milk</i>	
<b>LA MONA</b>	\$9
<i>Based on the Mythological Female Creature That Watches Over us in the Bar, La Mona is Blended Baileys, Absolut and Banana</i>	
<b>GUANÁBANA MARGARITA</b>	\$9
<i>Guanabana -Soursop- is Known for a High Level of Antioxidants and Complex Sweet and Tart Flavor. With Tequila, Lime and Salt, Comes a Tasty and Healthy Margarita</i>	
<b>IMPERIAL MOJITO</b>	\$8
<i>A Shot of Sweetened Fresh Lime Juice, a Shot of Rum Over Ice and Muddled Mint. Served With an Imperial Beer</i>	
<b>MOCKTAILS</b>	
<b>WATERMELON DAIQUIRI</b>	\$5
<i>Blended Watermelon, Lime and Basil</i>	
<b>STRAWBERRY MOJITO</b>	\$6
<i>Blended Fresh Strawberries, Mint and Lime</i>	
<b>VIRGIN PANDORA</b>	\$6
<i>Blended Coconut Cream, Pineapple and Orange Juice with a Splash of Grenadine</i>	

## ★ HAPPY HOUR ★

Everyday 50%  
on selected  
cocktails



6-7:00 PM

## COCKTAILS

<b>MOJITO</b>	\$7
<i>Bacardí, Lime Juice, Mint, Soda, Syrup</i>	
<b>STRAWBERRY DAIQUIRI</b>	\$7
<i>Bacardí Blended with Lime Juice and Strawberries</i>	
<b>PIÑA COLADA</b>	\$9
<i>Rum, Pineapple, Evaporated Milk, Coconut Cream</i>	
<b>CUCUMBER COLLINS</b>	\$9
<i>Vodka, Fresh Cucumber, Lime Juice, and Syrup</i>	
<b>MARGARITA</b>	\$9
<i>Tequila, Triple Sec, Lime Juice</i>	
<b>GUARO PASSION</b>	\$7
<i>Cacique, Passion Fruit, and Club Soda</i>	
<b>GUARO SOUR</b>	\$7
<i>Cacique, Lime Juice, and Syrup</i>	
<b>PANDORA</b>	\$7
<i>Cacique, Orange Juice, Coconut Cream, Pineapple, Strawberry, and Grenadine</i>	

## BLENDED

<b>VIRGIN PIÑA COLADA</b>	\$7
<i>Pineapple, Evaporated Milk, Coconut Cream</i>	
<b>VIRGIN MOJITO</b>	\$5
<i>Lime Juice, Mint, Soda, Syrup</i>	
<b>NATURAL JUICE W/MILK</b>	\$5
<b>NATURAL JUICE W/WATER</b>	\$4

## BY THE GLASS

<b>INDÓMITA, CHILE</b>	\$6
<i>Cabernet Sauvignon, Merlot, Chardonnay, or Sauvignon Blanc</i>	
<b>DAILY FEATURED WINE</b>	\$8
<b>SANGRÍA</b>	\$8
<i>Red Wine, Brandy, Soda, and Fresh Fruit</i>	

## GARDEN TONICS & TINIS

<b>PASSION FRUIT</b>	\$9
<i>Bombay, Tonic, Passion Fruit, Rosemary, and Iced Honeycomb</i>	
<b>CITRUS SLICE</b>	\$8
<i>Tanqueray and Tonic With Lime and Orange Slices</i>	
<b>PEPINO</b>	\$12
<i>Hendricks, Tonic, Cucumber, Peppercorn and Basil</i>	
<b>CARROTINI</b>	\$8
<i>Carrot Infused Vodka, Dry Vermouth and Crystalized Ginger</i>	

## NEW CLASSICS

<b>BLOODY MARY</b>	\$8
<i>Carrot Infused Absolut Vodka, Tomato Juice, Pickled Chilera, Salt and Pepper</i>	
<b>CLAVO ROJO</b>	\$8
<i>A Red Nail with Absolut and Campari Topped off With Soda Water and Orange Slice</i>	
<b>JAMAICAN NEGRONI</b>	\$8
<i>Appleton Rum, Campari and Sweet Vermouth</i>	
<b>RUM OLD FASHIONED</b>	\$12
<i>Zacapa, Bitters and Orange Slice</i>	
<b>SAN IGNACIO'S CURE</b>	\$9
<i>Our "Old Fashioned" with Jack Daniels, Crushed Ginger and Honey, Bitters and Orange Slice</i>	
<b>SPICY MANGO MANHATTAN</b>	\$10
<i>Crown Royal, Sweet Vermouth and a Shot of Shrub Made With Mango, Ginger and Turmeric</i>	

All prices include 13% IVA (VAT) and 10% service tax  
Please talk to your waiter about food allergies or special requirements