

Rico Tico

Jungle Grill

COCKTAILS MENU

SIGNATURE COCKTAILS

COCONUT MAI TAI

Coconut Cartel, Lemon juice, Coconut syrup, Triple sec, Cocoa Bitters.

Price w/o tax

\$11,38

Price w/tax

\$14,00

GRILL COLADA

Coconut rum, dark rum, grilled pineapple juice, aromatic bitters, coconut crusta.

\$13,00

\$16,00

GARDEN BERRYS

Mezcal sacrum, Aperol, strawberry and rosemary syrup, lemon juice, soda.

\$14,63

\$18,00

PURPLE LYCHEE

Blue flower infused tequila, Passion fruit juice, Lychee syrup, Egg whites, Bitters drops.

\$13,00

\$16,00

FRESH PALOMA

Mezcal scrvm, grapefruit fever-Tree, Lemongrass syrup-peppermint, blackberry salt.

\$14,63

\$18,00

DAMALAS MULE

Vodka infused with calamundi lime and Hibiscus Flower, Ginger beer.

\$13,00

\$16,00

TANMARITA

Liqueur with tamarind flavored tequila, triple sec, lime juice, pineapple syrup with pink pepper, tajin crusta.

\$11,38

\$14,00

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CLASSIC COCKTAILS

	Price w/o tax	Price w/tax
OLD FASHIONED Bourbon, Sugar syrup, Bitters, Orange peel.	\$13,82	\$17,00
JULEP Bourbon, Lemon juice, Sugar syrup, Herbal Apex, Soda.	\$13,00	\$16,00
MANHATHAN Bourbon, Vermouth rosso, Bitters, Orange Peel.	\$13,82	\$17,00
WHISKY STORMY Bourbon, Ginger beer, Lemon juice.	\$14,63	\$18,00
MARGARITA Tequila, Lime juice, Triple sec, Agave honey.	\$12,19	\$15,00
MOJITO Dark rum, Sugar syrup, Lemon juice, peppermint, Soda.	\$12,19	\$15,00
DAIQUIRI Dark rum, sugar syrup, lemon juice. Ask for seasonal fruits.	\$12,19	\$15,00
<u>MOCKTAILS</u>		
CARIBBEAN LEMONADE Hibiscus Flower Infusion, Ginger Syrup, Lemon Juice, Soda	\$8,13	\$10,00
GREEN SNOW Coconut cream, Lemon juice, Peppermint.	\$8,13	\$10,00
RED SUNSET Cranberry juice, Passion fruit juice, Egg whites, Lychee syrup.	\$8,13	\$10,00
JIM'S ALOE Aloe, Lemon Juice, Basil Syrup, Soda.	\$8,13	\$10,00