



## Lapapalapa Specialty Drinks House Specials

<b>Chimi Cas</b>	<b>\$6.00</b>
Fresh lemon and <i>cas</i> (sour guava), vodka and triple sec. <i>Our previous Head of our Restaurant, Alejandro-nicknamed "Chimi," created this drink for a guest one night. Its popularity increased, receiving rave reviews.</i>	
<b>Rum Fruit Punch</b>	<b>\$6.00</b>
Mixed fruit juice topped with dark rum, light rum, and triple sec.	
<b>Tico Sour</b>	<b>\$5.00</b>
Lemon juice, Cacique <i>guaro</i> (national sugar cane liquor) with a pinch of sugar.	
<b>Lapa Rios Mai Tai</b>	<b>\$7.00</b>
Lime juice, light rum, dark rum, triple sec, and amaretto.	
<b>Jungle Love</b>	<b>\$8.00</b>
Crown Royal whiskey, peach schnapps, blackberry juice and passion fruit juices. <i>You never had it so good in the jungle. An exotic, sensual combination that goes down smoothly.</i>	
<b>Mojitos Ticos</b>	<b>\$6.00</b>
Squeezed lime juice, fresh mint, soda and Cacique Guaro. <i>Our version of a mojito made with Guaro, the Costa Rican National sugar cane liquor.</i>	
<b>Mamalapa</b>	<b>\$6.00</b>
Vodka, passion fruit juice, coconut cream and sparkling soda. A guest favorite. <i>Developed in honor of Karen Lewis, the owner (Mama to Lapa Rios).</i>	
<b>Pink Iguana</b>	<b>\$7.00</b>
Malibu Rum, blackberry juice, peach schnapps and lime juice.	
<b>Ginger-Tini</b>	<b>\$6.00</b>
Ginger-lemongrass-sugar with fresh squeezed lime and vodka.	
<b>Guaipirinha</b>	
The Costa Rican version of the Caipirinha: muddled lime wedges, sugar and guaro.	

**¡Papi Bomba!**

\$7.00

Mango and lemon juice, Cacique Guaro, Centenario Rum, triple sec and grenadine. *A refreshing, fruity rum drink with extra-added punch.*

**Frozen Drinks**

**Rum Fruit Daiquiris**

\$7.00

Mora-blackberry, passion fruit, cas-sour guava, mango, sour sap or mixed juices, with local rum.

**Lime Daiquiri**

\$7.00

Light rum and lime juice.

**Piña Colada**

\$8.00

Blended coconut cream, milk, dark rum and fresh pineapple.

**Chi Chi**

\$7.00

Coconut cream, vodka and fresh pineapple.

**Panita Cool**

\$7.00

Malibu Rum, vodka, fresh pineapple and triple sec. *A refreshing, cool combination by a previous waiter Edixon, also known as "Panita".*

**Coco Loco**

\$7.00

Coconut cream, milk, cream of cacao and dark rum.

**Tropical Fruit Margarita**

\$8.00

Mixed tropical fruits, lemon juice, tequila and triple sec.

**Melon Colada**

\$7.00

Pineapple, coconut cream, Midori Liquor and Malibu Rum.

**Coco-Bana**

\$8.00

Bailey's Irish Cream, banana, coconut cream and dark rum.

**Spiced Iced Cappuccino**

\$7.00

Bailey's Irish Cream, Café Rica Liquor, coffee and milk.

## After Dinner Selections

including, but not limited to:

**Liquors:** Amaretto, Bailey's Irish Cream, Café Rica, Creme de Menta, Grand Marnier, Malibu Rum, Midori (melon), Peach Schnapps and Sambuca.

**Scotches and Whisky:** Chivas Regal, Dewar's, Glenfiddich, Johnny Walker Black, Johnny Walker Red and Crown Royal.

**Bourbon:** Jim Beam.

**Brandy & Cognac:** Remy Martin.

## Beverages

**Bottled National Beer** \$3.00  
Imperial, Bavaria, Bavaria Dark and Bavaria Light.

**Bottled Soft Drinks** \$2.00  
Coca Cola, Sprite, Orange Fanta, Fresca, Ginger Ale, Soda Water and Tonic Water.

**Organic Coffee and Decaffeinated Coffee, Lipton Tea and Herbal Teas** \$2.00

**Cold Milk** \$1.00

**Ginger-Lemon Grass Iced Tea and Iced Coffee** \$3.00

**Tropical Fruit Juices** \$3.00

**Mora:** the Costa Rican mountain grown blackberry

**Maracuyá:** passion fruit - almost like drinking tropical perfume

**Cas:** "guava sour", slightly sweet, slightly sour

**Mango:** everyone's favorite tropical fruit

**Sour Sap:** a tropical fruit with a creamy texture to it.

**Mixed:** a combination of the above juices.

*Coffee, tea, milk, sodas and juices included  
in registered guests' daily rate.*