



FARM-TO-CUP EXPERIENCE



REGIÓN NORTE Orgánico

Lower elevations, smoother flavors,
accentuated sweetness



REGIÓN VALLE OCCIDENTAL Regenerativo

Second biggest producer, volcanic soils,
bright acidity



REGIÓN VALLE CENTRAL Regenerativo

First coffee plantations of Costa Rica established
1808, balanced flavors, honey and caramel notes



REGIÓN BRUNCA COTO BRUS Regenerativo

Southern Pacific, tea-like profile,
smooth and fruity



REGIÓN DE LOS SANTOS Regenerativo

Largest production area, intense
chocolate fruity flavors



REGIÓN TURRIALBA Orgánico

Caribbean slopes, light bodied,
sugar cane, green tea-like flavors



REGIÓN BRUNCA PEREZ ZELEDÓN Regenerativo

Near Chirripo's peak flavor and red berry flavors

All of our coffee beans are specially selected by our experts.
The providers must follow a restored sustainable organic and regenerative production.

A celebration of the dynamism and diversity of Costa Rican coffee & cacao.
Featuring signature hot and cold service rituals, a market leading speciality coffee
program and service, patisserie and cacao pairings, plant based lattes,
cold brews, infusions, and the finest Costa Rican cacao rituals.

- 01 . Select the zone available you'd like to experience
- 02 . Select the brewing method
- *Ask the barista for recommendations

BREWING METHODS

POUR OVER

Vandola , Chorreador, Chemex, French Press, Origami
1 Person \$10
2 People \$14

ESPRESSO BAR

HOT:

Espresso \$6
Double Espresso \$10
Americano \$9
Cortado \$8
Macchiato \$8
Cappuccino \$10
Flat White \$10
Latte \$10
Mocha \$10

OVER ICE:

\$10
Iced Black
Cold Brew
Iced Latte
Pour Over Ice

BLENDED DRINKS

\$10
Caramel Frappe
Mocca Frappe
Dirty Chai

NOT COFFEE

Matcha Latte, Chai Latte \$11
Hot Chocolate, Tea, Herbal Infusion \$10

V Vegetarian

VG Vegan

GF Gluten-Free

N Contains Nuts

D Contains Dairy

Our menu includes locally sourced ingredients and certified sustainable items. If you have any food allergies, intolerances, or celiac disease, please inform the staff. All prices are in US dollars and are subject to 13% sales tax and 10% service charge.

RINCON SPECIALTY REFRESHMENTS

\$ 13

COCONUT MATCHA

Coconut Water, Ceremonial Matcha

BERRIES & MATCHA

Matcha, Oleo Saccharum Berries Coulis, Your Choice of Milk

BERRIES COLD BREW

Ceremonial Matcha, Oleo Saccharum Berries Coulis, Cold Brew Coffee, Lemon

ESPRESSO TONIC

Single Origin Espresso Over Ice, Botanical Tonic Water

ROOTED HOT OFFERINGS

\$ 12

NANTUI CHOCOLATE

Cocoa, Cayenne Pepper, Your Choice of Milk

TRAPICHE

Sugar Cane Syrup, Your Choice of Milk (Suggested) or Water

GOLDEN MILK

Turmeric, Cinnamon, Ginger, Your Choice of Milk

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SIGNATURE JUICES

\$16

AMANACER

Fresh Squeezed Orange, Carrot, Turmeric, Ginger, Honey

REVITALISED

Watermelon, Lime, Basil, Sage, Agave

POWER GREEN

Green Apple, Cucumber, Spinach, Celery

SMOOTHIES

\$18

MONTEVERDE D

Avocado, Green Apple, Coriander, Lime, Coconut Water, Greek Yogurt

POAS D

Strawberry, Blackberry, Banana, Honey, Greek Yogurt

BIJAGUA D

Banana, Cacao, Peanut Butter, Cashew Milk, Greek Yogurt N

ALBACLARA

Passionfruit, Mango, Coconut Cream, Coconut Milk

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ALL DAY DINING

(From 6:00 - 17:00)

Can Be Prepared Gluten Free Upon Request

NUT & GUAVA GRANOLA V, GF, N, D

Greek Yogurt, Coconut Granola, Sugar Cane Syrup

\$ 15

AVOCADO TOAST VG

Sourdough, Radish, Micro Greens, Cherry Tomatoes

\$ 19

ALMOND BUTTER TOAST VG, N

Sourdough, Caramelized Nuts, Banana, Sugar Cane Syrup, Goji Berries

\$ 19

POWER WRAP V, GF

Egg White, Sweet Potato, Wild Mushrooms, Avocado, Green Spicy Sauce,
Homemade Potato Picadillo

\$ 18

BREAKFAST BURRITO V, D

Scrambled Eggs, Avocado, Potato, Green Spicy Sauce, Fresh Local Cheese,
Refried Beans, Homemade Potato Picadillo

\$ 18

BOCADILLO IBERICO D, G

Baguette with Iberian Ham, Manchego Cheese, Tomato Rubbed with Garlic and Olive Oil

\$ 27

TRUFFLE GRILLED CHEESE V, N, D, G

Brioche, Mushrooms, Truffle Cream, Caramelized Nuts, Onion Jam, Radette Cheese

\$ 26

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BOWLS & SALADS

TROPICAL SALAD V, VG, GF

Artisan Greens, Caramelized Pineapple, Mango, Cherry Tomato,
Hearts of Palm, Red Onion, Passion Fruit Vinaigrette

\$ 20

GALLO PINTO BOWL V, GF, D

Rice, Black Beans, Avocado, Poached Egg, Plantain, Turrialba Cheese, Cilantro Mojo

\$ 19

QUINOA POWER BOWL V, GF

Wild Mushrooms, Black Beans, Avocado, Tomato, Cucumber, Pickled Red Onion, Spicy Aioli

\$ 20

DRAGON FRUIT OR SEASONAL FRUIT BOWL VG, GF, N

Fresh Seasonal Fruit, Granola, Shaved Almonds, Coconut, Chia Seeds, Berries

\$ 20

VEGGIE CHIPS V GF

Labneh Tzatziki Dip

\$ 7

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ROTATING BAKERY & PASTRY OFFERING

Daily Selection of Vegan and Gluten Free Items

BREAD

\$15

Country Bread | Seeds Bread
Artisan Wine Bread

CROISSANTERIE

\$9

Ham and Cheese | Butter
Chocolate | Pistacchio
Almond | Berries
Chocolate Lafayette
Chocolate Cream Lafayette
Passion Fruit Lafayette

PASTRIES

\$7

Caramel Eclair | Rice Pudding Eclair
Banana Bread | Lemon Pie
Custard Tart | Chocolate Madeleines

MACARONS

\$4

COSTA RICAN COCADAS

\$4

COOKIES

\$5

CHOCOLATES

Bonbons

\$4

Chocolate Bars

\$7

DESSERTS

\$15

70% Chocolate Entremet
Mocha Cake
Exotic Coconut, Mango, Passion Fruit

ICE CREAMS & SORBETS

Rotating Display of Ice Creams V GF and Sorbets VG GF

1 Scoop \$7 • 2 Scoops \$12 • 3 Scoops \$17

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