





RAINFOREST REFRESHERS

THE CLASSIC COCKTAILS OF AGUILA DE OSA

"What you do makes a difference,
and you have to decide **what
kind of difference you want to
make**".

— Jane Goodall



Piña Colada | \$10.00

Born in Puerto Rico by a traditional spanish bartender Don Ramon Portas Mingot in 1963. This exquisite and refreshing, tropical classic of pineapple, rum & cream of coconut may be the most popular tropical drink in the world served either blended or shaken with ice.



Mono Loco | \$10.00

Keep your eyes open for the monkeys! They'll do anything to get their hands on this superb blend of banana, cream of coconut, baileys & Malibu coconut rum with a splash of vodka. Your "Welcome to the Jungle Cocktail"!



The Cool Breeze | \$10.00

Our bartenders got creative one day and came up with this Aguila creation: a blend of white rum, pineapple, cream of coconut with a touch of melon liquor. No breeze on the Osa cools you off better than the Cool Breeze!



Caipirinha | \$10.00

Wicked awesome Brazilian national cocktail, made with Cachaca**, limes that have been chopped and smashed, and poured over ice, augmented with a dash of Brown Sugar, the perfect way to start off your evening.



Caño Island Iced Tea | \$13.00

Clear as the waters off Caño Island, White Rum, Vodka, Gin, Tequila, add a Aguila secret and a splash of Coke and our fresh mandarin lime juice makes that other Iced Tea pale in comparison!



Guaro is liquor distilled from sugar cane. Costa Rica is known for its guaro and the top brand is Cacique. And you thought Tequila makes you crazy... **Cachaca is brazil's guaro, made from fresh sugar cane Juice that has been fermented. *tapa dulce is made from pure sugar cane juice that is extracted using a Trapiche, a mechanism with two gears that is turned by oxen. Once the juice is extracted, it is boiled to a honey like consistency and poured into small wooden bowls to harden.*

Cocktails

Taxes are not included!



Drake Bay Lemonade | \$10⁰⁰

Try our local guaro* mixed with fresh squeezed mandarin lime juice. amazingly delicious, almost as good as your Mom made, but with just a slight little kick that Mom's recipe might have been missing!



A Day at the Beach | \$10⁰⁰

Enjoying a day out at Caño Island snorkeling sucking down all that saltwater here and there while looking at all those beautiful tropical fish and big sharks! Time to clear that salty taste out of your mouth with an inspirational cocktail of a blend of Malibu rum, Amaretto, and a splash of orange and pineapple juices! C'est La Vie!



Sangría | \$10⁰⁰

Originating from Spain & Portugal, Aguila has conjured up our own tropical variation of sangria with the very best fresh local tropical fruits. Sangria is not always available, but when the bartenders have those special ingredients at hand, they love making up a batch, and you are going to want to give them a little taste test!



Sabor Tico | \$10⁰⁰

A real taste of Costa Rica's is its Cacique guaro* mixed with locally made Tapa Dulce***, a bit of lime juice, and a touch of vanilla as we say in Ticolandia "Salud"! (Cheers!)



Luna Llena | \$10⁰⁰

Cool off with this Drake Bay local favorite, Aguila's best-selling cocktail! white rum, a little Malibu Coconut Rum, topped with a blend of pineapple and orange juices then hand shaken. Great refreshing tropical flavors for those taste buds but watch out, for these really slide down easy!

Taxes are not included!

Cocktails



Mojito | \$10.00

The Mojito was a Cuban creation, intended to give the people happy feet for salsa dancing and to help them forget their worries! Made with Rum, Mint Leaves, Lime Juice and a splash of Club Soda, it's known to accomplish both objectives!



Passion Mojito | \$10.00

Aguila has added a little passion into the original Mojito with a scoop of passion fruit to put a little Tico in this classic Caribbean cocktail!



Guaro Sour | \$10.00

The Costa Rican national cocktail. A mixture of local Cacique, lime juice, and lime chunks. Perfect after a morning hike (it's 5 o'clock somewhere, right?) or when you get back from Cocalito beach. A couple of these and you'll be ready for an afternoon siesta. "Tuanis!" (A local word meaning everything is great)



Aguila's Bloody Maria | \$10.00

With a dash of secret Osa ingredients! We start off with V8 juice, Cacique, horseradish, Worcestershire sauce, and a bit of Aguila's own secret sauce. And if you like it hot, just let us know. We've got a few home-brewed sauces that'll put a spark in this all-time favorite, topped off with a little salt and pepper to taste! Aguila's Bloody Maria is just the right cocktail in the morning if you put a dent in this cocktail menu the night before - or just want to start out your day the way a proper vacation should!



The story of the Bloody Mary: Fernand Petiot claimed to have invented the Bloody Mary in 1921, well before any of the later claims. He was working at the New York Bar in Paris at the time, which later became Harry's New York Bar, a frequent Paris hangout for Ernest Hemingway and other American expatriates.





Blue Morpho | \$10^{.00}

We put a little twist on the Blue Hawaiian from our friends to the west now let's meet the Blue Morpho. White rum, Blue Curacao, pineapple juice, orange juice, lime, cream of coconut, and add ice.



Mai Tai | \$10^{.00}

The name Mai Tai comes for the Tahitian word for "good" or "excellence" we agree so it made it to our new Bar Menu. Dark rum, white rum, triple sec, orange and pineapple juice, lime with a splash of grenadine.



Aguilá's Whiskey Sour | \$10^{.00}

Aguilá decide to put a little twist on the original recipe instead of lemon juice we are using our local (incredible) mandarina limes, Que Bueno! Aguilá's choice of whiskey is the great taste of Gentle Jack Tennessee Whisky, (or if you prefer Bourbon let us know), mandarina lime, simple syrup, served either shaken or poured over ice.



Pisco Sour | \$10^{.00}

Our Barman voted in this cocktail for our friends from south Peru, this Peruvian cocktail for it's unique and refreshing taste. Pisco brandy, egg white, lime, simple syrup, Angostura bitters, add ice and shake, strain.

Pisco is a Peruvian Brandy liquor, back when the Spanish conquerors came to take over Peru in 1532, they brought with them grapes that they shipped across all the way from the Canary Islands to make wine. Pisco was made from the leftover fermented grapes and then distilled to make an amber colored brandy which became the Peruvian pride.

Taxes are not included!

New Cocktails



Aguila's world-class *Margaritas*

The Classic | \$10.00

Tequila, Triple Sec, mandarin lime juice with a splash orange juice shaken to perfection served straight up or on the rocks with salt or no salt! Yah just can't go wrong with this one!

The Frozen | \$10.00

Featuring a variety of tropical fruit flavors, including mango, passion fruit, guanabana, cas, mora (blackberry), pineapple or the classic strawberry. Or you can really step out on the plank and we'll mix and match your own creation!

The Azul (Blue) | \$10.00

We take the classic margarita and added a tropical twist —with a touch of cool Blue Curacao to give you a bit of welcome to the Osa feeling!

The Golden | \$12.00

Aguila's famous Golden Margarita with a touch of Gran Marnier and Costa Rica's amazing mandarin limes are to die for! To upgrade your margarita to a premium tequila checkout Aguila's Tequila Corner at the bar for the ultimatum Margarita.

Check out Aguila's *Tequila corner*

and cozy up at the bar to try our premium selection of Tequilas!

Don Julio: Reposado, Añejo, Silver

Patrón: Reposado, Añejo

Milagro: Reposado, Silver, Añejo

1800 Reserva: Añejo, Silver

Herradura: Reposado, Plata



Margaritas

Taxes are not included!



Aguila's *Daiquiris* a su gusto! | \$10.00

The original daiquiri was a mixture of rum, lime, and sugar, served over ice. One of the few highlights of late-19th-century imperialism, the daiquiri was reportedly poured in a Cuban mining town of the same name. In 1886, James Cox, an American engineer, and a Cuban engineer named Paliuchi, refined the rum and lime drink by adding cane sugar. When Admiral Lucius Johnson introduced the recipe to the Army-Navy Club in DC in 1909, the daiquiri began its ascent as one of the world's most popular drinks. Constantino Ribalagua, the famed bartender at Habana's La Floridita, later nicknamed la Catedral del Daiquiri, blended the drink with shaved ice, thereby creating the frozen daiquiri. Chief among the frozen daiquiri devotees was Ernest Hemingway. Ribalagua specifically created a sugarless Papa Dobles for Papa Hemingway, who apparently could wade through a dozen of these at one sitting. Standing is rarely an option after a dozen frozen daiquiris, but

apparently, Hemingway pulled it off.

Aguila has come up with a few more tropical flavors for the Daiquiri this thirst-quenching cocktail. Below is our list of favorite locally sourced fresh fruit flavors to choose from and have it the way you like it either straight up on the rocks or blended frozen!

- **Passion Fruit**
- **Mora** (Blackberry)
- **Banana**
- **Cas**
- **Mango**
- **Watermelon**
- **Strawberry**
- **Papaya**
- **Pineapple**
- **Guanábana** (Soursop)
- **Carambola**
(Star fruit - when in season)



Taxes are not included!

Daiquiris

The Great Room's
Great and Tropical Martinis
- Aguila Style | \$10⁰⁰ and up

It's paradise for all martini lovers! Aguila bartenders have put a new tropical twist for martini aficionados, creating amazing martinis perfect for life here on the Osa! It's a bold new menu featuring the best ideas from Martini loving guests who've asked our bartenders to make up special concoctions just for them. We're happy to do the same for you. Give us your feedback on our recipes, add your creation to our list, and let us see how we can delight you!

"Forests are the worlds
air-conditioning system -**the
lungs of the planet** - and
we are on the verge of
switching it off"

-Price Charles



Martinis

- Passion Fruit Ginger
 - Passion Fruit
- Blue moon (Blue Curacao)
- Mocha (Chocolate)
- Strawberry Mint
 - Mango
- Guanábana

Taxes are not included!



Bar drinks

Below we have supplied the prices for all bar drinks not included in your tour package.

San Pellegrino Water | \$7.⁰⁰

Soft Drinks | \$3.⁶⁰

Tropical Juices | \$4.⁰⁰

Smoothies - Fresh Tropical Fruit | \$5.⁰⁰

Local Beer | \$5.⁰⁰

Imported Beer | \$6.⁰⁰

Cocktail Drinks | \$10.⁰⁰ and up

Premium Liquors | \$12.⁰⁰ and up

Glass of Wine | \$10.⁰⁰ and up

Bottle of Wine | \$40.⁰⁰ and up



Checkout
our
wine list!



Aguila de Osa

Committed to the environment and being part of Costa Rica's campaign of ridding the world of one use plastic no longer serves water in plastic bottles.

Aguila de Osa drinking water comes from our own well, from there delivered to a holding tank which is transfer to the hotel through sediment and Carbon filters and passing through a Germicidal UV light for your safety.

We also offer San Pellegrino water in a recyclable bottle if you prefer.

Taxes are not included!

Bar Drinks

Aguila's House *Spirits*

House Spirits | \$ 8⁰⁰ +IVA

Canadian Club Whiskey

Johnny Walker Red

Centenario Rum 5 years

Flor de Caña Rum 4 years

Bacardi Rum Blanco

Bacardi Rum Oro

Captain Morgan

Smirnoff Vodka

Stolichnaya Vodka

Gordon's Gin

Tequila Jose Cuervo

Tequila Jarana Blanco

Oporto Osborne Tawny

Frangelico Hazelnut Liqueur

Bailey's Irish Cream

Kahlua Coffee Liqueur

Guaro Cacique

Cachaça 51 / 61

Aperol

Campari Liqueur

Amaretto Liqueur

Pisco Capel Especial

Midori Liqueur

Jägermeister Liqueur

Romano Sambuca Liqueur

A Step Above Liqueurs

| \$ 9⁰⁰ +IVA

Crown Royal Canadian Whiskey

Jim Beam Bourbon

Centenario Rum 7 years

Havana Club Rum 7 years

Flor De Caña Rum 7 years

Gin Beefeater

Tequila Jarana Reposado

Premium Liqueurs | \$10^{.00}

Crown Royal Canadian Whiskey

Dewar's White Label Whiskey

Glenmorangie 10 years

Johnny Walker Red Whiskey



Johnnie Walker Double Black
Old Parr Whiskey 12 years
Jim Beam Bourbon
Jim Beam Bourbon Black
Jack Daniels Sour Mash Whisky
Jack Daniels honey Whiskey
Ketel One Vodka
Bombay Sapphire Gin
Circo Vodka
Beefeaters Gin
Tanqueray Gin
Gordon's Gin
Centenario Rum 7 años
Flor de Caña Rum 7 años
Havana Club Rum 7 Años
1800 Tequila Añejo
1800 Tequila Silver
1800 Tequila reposado
Pisco Reservado
Campari
Bailey's Irish Cream
Kahlua coffee liquor

Premium Plus

Liquors | \$12.⁰⁰

Johnny Walker Black 12 year
Glenlivet Whiskey 12 years
Chivas Regal Whiskey 12 years
GlenKinche Whiskey 12 years
Glenfiddich Whiskey 12 years
Dimple Whiskey 15 years
Dalwhinnie Whiskey 15 years
Grey Goose Vodka
Belvedere Vodka
Tanqueray 10 Gin
Don Julio Tequila Silver
Milagro Tequila Añejo
Milagro Tequila Reposado
Milagro Tequila Silver
Herradura Tequila Reposado
Herradura Tequila Blanco
Patrón Tequila Añejo
Patrón Tequila Reposado
Courvoisier Cognac VSOP

Taxes are not included!

Spirits

Aguila's House *Spirits*

Hennessy VS Cognac
St. Remy VSOP
Grand Marnier Liqueur
Diplomatico Reserva Rum
Atlantico Reserve Rum

Extra Premium

Liquors | \$15^{.00}

Johnny Walker Swing Whiskey
Johnnie Walker Gold Whiskey
Glenmorangie Whiskey 18 years
Zacapa Rum 23 Años
Flor de Caña Rum 18 Años
Ron Centenario Rum 25 Años
Milagro Tequila Reposado reserve
Don Julio Tequila Añejo
Don Julio Tequila Reposado

Extra Premium

Plus | \$20^{.00}

Old Parr Superior Whiskey 18 years
Glenfiddich Whiskey 18 years
Macallan Select Oak

Premium Especial

Plus | \$25^{.00}

Johnnie Walker Blue Whiskey
Macallan Whiskey Makers Edition 824
Hennessy XO cognac
Flor de Caña Rum 25 Años
Ron Centenario Rum 30 Años special
edition



"The great French Marshall Lyautey once asked his gardener to plant a tree. The gardener objected that the tree was slow growing and would not reach maturity for 100 years. The Marshall replied, **"In that case, there is no time to lose; plant it this afternoon!"**

— John F. Kennedy

