

COSTA POOL BAR

Appetizers

ALL DAY MENU

MANCHEGO CROQUETTES | 14

Manchego cheese fritter, with seasonal marmalade (V)

CRISPY CAMALARI | 15

Breaded & fried calamari, lemon alioli

SPICY GUAVA BBQ CHICKEN WINGS | 19

Half-dozen local free-range chicken wings, spiced sweet guava, celery & carrot (GF)

BEET & PUMPKIN SALAD | 15

Roasted beets, local calabaza, goat cheese, pumpkin seeds, orange segments (VP)

GRILLED MEXICAN CORN | 13

Grilled corn, cholula mayo, cilantro mayo, chili powder, queso fresco

JALAPEÑO POPPERS | 14

Crispy jalapeño poppers, ranch dressing

WATERMELON SALAD | 15

Fresh watermelon, cherry tomatoes, cucumber, feta cheese, sherry dressing, red onions, sumac (VP)

Mains

ALL-DAY MENU

TURKEY & AVOCADO WRAP | 16

Spinach flour tortilla, sliced turkey breast, lettuce, tomato, avocado & cilantro aioli

PALMAS CAESAR | 15

Pickled onion, romaine lettuce hearts, soft-boiled egg, homemade focaccia croutons, shaved parmesan & traditional Caesar dressing (GF)

Add to any salad:

- Chicken breast +10
- Shrimp +12
- Grilled mahi-mahi +12
- Skirt steak +14
- Salmon +12

FISH TACOS | 17

Flour tortillas, choice of grilled mahi-mahi or tempura-battered fried atlantic cod, purple cabbage coleslaw, pineapple salsa, cilantro, ají-amarillo mayo

CARIBBEAN SALMON BOWL | 24

Grilled salmon, mango salsa, avocado, white rice

TROVA BURGER | 20

Two smashed patties, American cheese, secret sauce & chili pepper chimichurri (GF)

GRILLED CHICKEN SANDWICH | 19

Brioche bun, ranch dressing, lettuce, tomato, pickles & American cheese (GF)

POOLSIDE CHICKEN SKEWERS | 15

Two grilled chicken skewers, bbq sauce, choice of one side

VEGAN BURGER | 19

Zucchini, edamame, carrot, pepper burger patty, guacamole, lettuce, tomato, onion, pickled fresno

ALL BURGER/WRAP/SANDWICH OPTIONS INCLUDE LOCAL CHIPS

Upgrade: French fries | yuca fries +4

Upgrade: truffle fries +6

Upgrade: plantain tostones | breadfruit tostones +xx

Sides 10

**YUCA
FRIES**

**FRENCH
FRIES**

**PLANTAIN
TOSTONES**

**BREADFRUIT
TOSTONES**

**SIDE
SALAD**

**RICE &
BEANS**

Signature Pizzas

DAILY FROM 11:00 AM TO 4:00 PM

MARGHERITA PIZZA | 20

Fresh mozzarella, vine tomato, basil pomodoro sauce (V + GF option)

PEPPERONI PIZZA | 22

Mozzarella cheese, sliced pepperoni & pomodoro sauce

SPICY PROSCIUTTO PIZZA | 23

Honey, pickled Fresno chili, fresh mozzarella & pomodoro sauce (GF)

CAULIFLOWER PIZZA | 24

Mushrooms, peppers, cherry tomato, red onions & corn (GF + V option)

SUNFLOWER PIZZA | 21

Yellow squash, tomato, lemon zest, mint, ricotta, pesto & sunflower seeds (GF + V option)

COSTA CARBONARA PIZZA | 22

Red onion, sliced bacon, béchamel, mozzarella, baby arugula & cilantro pesto sauce (GF)

CHOOSE PIZZA DOUGH:

regular dough | cauliflower dough +4

GF Gluten-Free | V Vegetarian | VG Vegan | VP Vegan Possible

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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FRESH COCONUT WATER | 12

All-natural and straight from the coconut, this refreshing libation offers a taste of tropical paradise in its purest form.

BOHO MANGO TANGO | 15

Boho Mango Tango is a captivating blend of tropical mango, Captain Morgan rum, and the delightful essence of strawberries. This imaginative drink combines boho chic vibes with the vibrant flavors of the Caribbean, resulting in a truly unique and refreshing libation.

THE WELLNESS MOJITO | 15

The Wellness Mojito is a revitalizing and uplifting cocktail that combines the natural goodness of fresh mint, tangy lime, Don Q rum, and a touch of sweetness, creating a drink that not only pleases the senses but also promotes a sense of well-being.

CATEGORY 5 | 16

Category 5 is a mesmerizing and boho chic frozen cocktail that takes you on a tropical journey with layers of luscious mango, juicy strawberry, and creamy piña colada, topped with a drizzle of Ron del Barrilito rum. This visually stunning drink embodies the essence of relaxation and indulgence.

COSTA MARGARITA | 17

The Costa Margarita is a vibrant and invigorating cocktail that combines the smooth richness of Patrón Silver tequila, the balanced sweetness of Cointreau, and the tangy freshness of fresh lime juice; with the option to choose from wellness-inspired flavors like passion fruit, mango, strawberry, guava, spicy, or original.

Served in a jar 50

PALMAS SANGRIA | 17

Fruity sangria made with a mix of red or white wine, chopped fruits like oranges, pineapple, lemons, and berries. It's perfect for enjoying a hot day. The combination of wine and fruits creates a sweet and tangy flavor that is sure to please your taste buds. Cheers!

Served in a jar 50

APEROL SPRTIZ | 18

The heart of the Aperol Spritz lies in Aperol itself, an Italian apéritif known for its distinctive orange hue and unique flavor profile. Aperol's bittersweet taste, with hints of citrus and herbal undertones, sets the stage for a refreshing and invigorating experience. It's the embodiment of the bohemian mindset, celebrating the art of savoring life's simple pleasures.

SPICY MULE | 18

A vibrant blend of Tito's Handmade vodka, Ancho Reyes Verde Chile liqueur, fresh lime juice, and ginger beer. A fiery kick meets refreshing zest in this boho-inspired libation.

EL YUNQUE | 18

A tantalizing blend of Barrilito rum, coconut rum, triple sec, and pineapple juice. Sip your way to a bohemian paradise with this tropical delight.

COSTA SUNSET | 20

A tantalizing blend of Patrón Silver tequila, fresh chile, passion fruit, pineapple, and lime juice, with a Tajín rim for a savory kick. An enchanting taste of boho beach vibes in every sip.

COCO LOCO | 20

The Coco Loco cocktail is a delightful blend of flavors inspired by the boho chic aesthetic. It starts with a whole coconut, which symbolizes nature, tropical vibes, and a connection to the earth. The coconut represents the bohemian spirit of embracing natural elements and simplicity.

Local Brew | 8

BOQUERÓN SATO PALE ALE

BOQUERÓN CRASH BOAT IPA

BOQUERÓN BLONDE ALE

OCEAN LAB HOPDIVER IPA

OCEAN LAB MAYAWEST LAGER

OCEAN LAB MAMBO HAZY WHEAT

Beer Bucket | 20

MEDALLA

MICHELOB ULTRA

MILLER LITE

Wine list

SPARKLING

FERMÍ BOHIGAS, CAVA, BRUT NATURE GRAN RESERVA, SPAIN 15 | 45

LUNETTA, PROSECCO, TRENTO, ITALY 15 | 45

MAR DE FRADES, ALBARIÑO SPARKLING, BRUT NATURE, SPAIN | 60

TAITTINGER BRUT RESERVE, CHAMPAGNE, FRANCE | 85

WHITE

BOTTEGA VINAIA, PINOT GRIGIO, TRENTO, ITALY 15 | 45

PETER YEALANDS, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 15 | 45

ROSÉ

ARTAZURI, ROSÉ, GARNACHA, NAVARRA, SPAIN 15 | 45

BANSHEE, ROSÉ, SONOMA COUNTY, CALIFORNIA | 45

RED

DELOACH, PINOT NOIR, SONOMA COUNTY, CALIFORNIA 15 | 45

SUBMISSION, CABERNET SAUVIGNON 15 | 45
NAPA VALLEY, CALIFORNIA

Alcoholic beverages are available only to individuals 18 years of age or older. Proof of age is required for purchase.
Please drink responsibly.