



# TreeTops

GRILL

## Small Bites

- Tropical Ceviche** **\$12.00**  
Lemon Marinated Sea Bass from the Pacific with Fresh Cilantro, Red Onions, Organic Bell Peppers, Celery, Sweet Mango, local grown Papaya and Avocado accompanied with Homemade Tortilla Chips
- Cannellini Bean Hummus** **\$8.50**  
Soft and Sweet Cannellini Bean and Sundried Tomato Hummus, accompanied with Fresh Vegetable Crudités and Grilled Homemade Pita Bread
- Chicken Taquitos** **\$7.50**  
Mexican inspired Mini Rolls, Stuffed with Grilled Adobo Marinated Local Chicken and accompanied with Homemade Salsa Fresca, Fresh Guacamole and Spicy Chipotle Sour Cream
- Empanada Arreglada** **\$9.50**  
Fried Corn Empanada Stuffed with Tasty Local Cheese and your choice of Spicy Shredded Chicken or Pulled Pork, Costa Rican Coleslaw and a Creamy Cilantro and Bell Pepper Dressing
- Cochinita Tacos** **\$9.00**  
Slow Roasted Orange and Achiote Marinated San Miguel Pork, shredded on a Homemade Corn Tortilla with Fresh Cilantro, Jalapeño Salsa and Pickled Red Onions
- Al Pastor Fish Tacos** **\$9.85**  
Pure Latin Flavor!, Grilled Anato Seeds, Oregano and Orange Marinated Sea Bass from the Pacific on a Homemade Corn Tortilla, accompanied with Grilled Pineapple, Organic Cilantro, Fresh Minced White Onion and Homemade Jalapeño Salsa
- Fried Calamari** **\$9.50**  
Panko breaded Calamari from the Nicoya Gulf, accompanied with Homemade Pomodoro Sauce, Spanish Aioli and Lime Wedges

## Salads

- Arenal Salad** **\$8.25**  
Fresh Organic Mixed Greens, Grilled Free Range Chicken, Fresh Carrots, Green Onions and Toasted Peanuts with our signature Sesame Ginger Dressing
- Tree Tops Palmito Salad** **\$8.50**  
A simple but tasty combination of Fresh Organic Mixed Greens, Organic Hard Boiled Egg, Sweet Corn and Local Pickled Hearts of Palm, tossed with a Light Creamy Herb Dressing
- Orange and Fuji Apple Salad** **\$7.75**  
Fresh Organic Mixed Greens, Sweet Orange Segments from the Northern Plains and Fresh Sweet Famous Fuji Apples, tossed with a Light Orange Vinaigrette
- Greek Chicken and Broccoli Salad** **\$12.00**  
Grilled Oregano and Lemon Marinated Free Range Chicken with Organic Tomatoes, Fresh Cucumber, Local Feta Cheese, Kalamata Olives, Fresh Red Onion, Bell Peppers and Romaine Lettuce with a Mediterranean Style Vinaigrette



## Big Bites

### **Veggie Burger** **\$12.50**

Tasty Lentil, Red Quinoa and Cauliflower Burger accompanied with Arugula, Roasted Marinated Bell Peppers, Alfalfa Sprouts, Fresh Avocado and a Vegan Mango Aioli on a Homemade Whole Wheat Bun, accompanied with Sweet Potato Fries

### **Tree Tops Burger** **\$14.50**

8oz Homemade Angus Beef accompanied with Sautéed Cartago White Mushrooms, Caramelized Sweet Onions, Fresh Spinach, Swiss Cheese and Danish Blue Cheese with a Fancy Sundried Tomato Truffle Aioli on a Homemade Sesame Bun and accompanied with French Fries

### **Chili Dog** **\$10.00**

Grilled All Beef Imported Hot Dog served with our Homemade Bean Chili, Shredded Aged Cheddar, Sweet Pickles and Fresh Minced White Onion, accompanied with your choice of Potato Fries or BBQ Yucca Chips

### **BLT Bagel Sandwich** **\$9.75**

Grilled Homemade Bagel accompanied with Crispy Smoked Bacon, Fresh Romaine Lettuce, local grown Organic Tomatoes and Cream Cheese with Herbs

### **Spicy Chicken Sandwich** **\$10.00**

Grilled Spicy Free Range Chicken accompanied with Fresh Romaine Lettuce, Local Pickled Hearts of Palm, Fresh Cucumber and our Chipotle Mayonnaise on a Homemade Whole Wheat Baguette

### **Tico Burrito** **\$13.00**

Your Choice of Sautéed Beef, Grilled Chicken, or Grilled Vegetables with, Spicy Black Bean Dip, Local Tico Cheese, Organic Lettuce and Fresh Tomatoes on a Flour Tortilla accompanied with Homemade Salsa Fresca and Local Sour Cream

### **Springs Nachos** **\$12.00**

Freshly Made Tortilla Chips, with your choice of Sautéed Beef or Shredded Creole Chicken, Aged Cheddar, Refried Black Beans, Pico de Gallo, Green Onions and Local Sour Cream

### **Roast Beef Panini** **\$12.50**

Homemade Pepper crusted Costa Rican Roast Beef, Swiss Cheese, Caramelized Sweet Onions, Fresh Tomato and Mustard Aioli on Homemade Italian Bread, accompanied with French Fries

### **Spicy Korean Shrimp Wrap** **\$14.00**

Spicy Crispy Shrimp from the Pacific, Kimchi, Bean Sprouts, Lettuce and Tomato in a Flour Tortilla and accompanied with Sweet Potato Fries

### **Beef or Chicken Kabobs** **\$16.00**

Your choice of Local Beef Sirloin or Free Range Chicken Kabobs with our Homemade Mango BBQ Sauce, accompanied with Fresh Guacamole, Black Bean Dip and Homemade Patacones

### **Spanish Deli Panini** **\$14.75**

Prime imported Spanish Serrano Ham, Iberic Chorizo and Manchego Cheese with Fresh Organic Arugula and Mallorcan Paprika Cured Soft Sausage Spread, in a Homemade Spanish Bread, accompanied with French Fries

### **Picadillo Gallitos** **\$10.00**

Signature Costa Rican Hash Dish, prepared with Local Grown Vegetables and Beef or Chorizo Sausage, served over a Handmade Corn Tortilla. Ask your server for the Picadillo of the day.

Prices do not include Sales Tax or Gratuity