

Kapi Kapi



YOUR PARAGRAPH TEXT

MENU

OUR VALUES

KAPI KAPI means "Welcome Home" in the local indigenous Cabécar language. We use primarily ORGANIC INGREDIENTS. If available, we preference LOCAL PRODUCERS. We try to make as many of our own products as possible.

We as support a range of diet options, including a wide array of GLUTEN-FREE and VEGAN options. Gluten-free includes the use of organic oats, which may not be pure gluten-free oats. **If you are celiac, or have other food allergies, please let our servers know.**

Our fruit and vegetables are sourced from well established organic (non-certified) farms and certified organic farms. Exceptions are mangos, papayas, watermelon. The fish is line caught fresh fish from Costa Rica waters, the beef is pasture-raised, hormone-free from Costa Rica.

Chicken is fresh, pasture raised, free range, hormone and antibiotics free, and fed on corn and greens grown by our organic farm partner.

We primarily use extra-virgin olive oil and organic coconut oil. For deep frying we use 100% palm oil, which is more stable in high heat than other oils and less inflammatory compared to sunflower oil. For baking we use organic coconut oil, extra -virgin olive oil, and 100% sunflower oil. We never use hydrogenated oils, corn oil, or soy oil. We use no products containing MSG or artificial flavors.

Mozzarella cheese is hormone-free, pasture-grazed by a Costa Rican cooperatively run business. Goat cheese is from a reputable organic (uncertified) producer. We also use some Italian specialty cheeses such as grana padano parmesan and gorgonzola. Our vegan cheese is imported from Follow Your Heart, makers of Veganaise.

Water for coffee machine and gratis water jug is double filtered. Our teas are all organic, and our coffee is organic Costa Rican . We use environmentally friendly cleaning products, recycle adn compost extensively.

Our power is produced by certified cruelty-free monkeys running bicycle generators. If there is a power outage, we have run out of bananas.

ORGANIC WINE

REDS

	BOTTLE	GLASS
House Cabernet Merlot 2020 Italy		3,000
House Cabernet Merlot 2020 Italy half liter	8000	
Cuatro Rayas, 2021, Spain	18000	
Adobe Merlot 2020 Chile	18000	
Adobe Syrah Chile	18000	
Douce Nature, Pinot Noir, 2022, France	18000	
Novas Reserva Cab Sav Chile 2021	20000	
Novas Reserva Carmenere Chile, 2021	20000	
Chakana, Malbec, 2022, Argentina (*biodynamic)	28000	
Chakana, Cabernet Franc, 2021, Argentina*	28000	
Coyam, 2021, Chile	45000	

WHITES

House Chardonnay Pasqua 2021 Italy	16000	3000
Cuatro Rayas, 2021, Spain	18000	
Adobe Sauvignon Blanc 2021 Chile	18000	
Adobe Chardonnay 2020 Chile	18000	
Raimet, Albarino, Spain	24000	

ROSE & SPARKLING

Cuatro Rayas, Rose, 2020, Chile	18000
Amaluna, Organic, Brut, Chile	32000
Moet & Chandon Imperial Brut	75000

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10% GRATUITY FOR DINE IN SERVICE.

DRINK RESPONSIBLY. WE RESERVE THE RIGHT TO REFUSE

BEER

IMPORTED BEER

Tucan, 4 % (Spain)	1500
Moosehead Lager 5% (Canada)	2000
Daura Damm Gluten Free 5.4% (Spain)	3300
Stella Pilsner (Belgium)	3500
Leffe Blonde (6.6% Belgium)	3600
Leffe Brown (6.5% Belgium)	3600
La Chouffe, Blonde, (8% Belgium)	3800
Delerium 6.5% Belgium	4800

COSTA RICAN BEER

COSTA RICA CRAFT

Libertas Golden Ale 4.3%	3500
Segua Red Ale 4%	3500
Maracuya Pale Ale 5.5%	3500
Malacrianza Scottish Ale 6%	3500
Nubes de Cas Wheat Beer, 4.2%	3500
Indomito IPA 7.6%	3500

EL VIAJE

Hopyverse America IPA(7%))	3200
Rosa Brutal Rose IPA (7%)	3200

LIGHT & FRUITY

Hard Kombucha 5% on Tap (16oz)	3000
Kombucha Sangria w/fresh fruit, hard kombucha, 2oz red wine and 1oz vodka))	6500

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COCKTAILS & SPIRITS

SPECIAL COCKTAILS

	single	4800
	double	7000
Sunrise 1.5oz Mezcal or Tequila	premium	7000
Margarita 1.5oz Tequilla or Mezcal	pr. dble	10000
Mezcal Rose (1.5oz mezcal, hibiscus soda, lime)		
Blue Margarita 1oz Rum, 1/2 oz Blue Caracao		
Organic Strawberry Daquari (1.5 oz Light Rum)		
Kombucha Mint Ginger Mojito 1.5oz Dark Rum		
Fresh Whole Pipa Pina Colada (1.5oz light rum)		
Bloody Mary with 1.5oz Vodka		

MARTINIS	Shaken not stirred London Dry Gin	5500
	Classic, Dirty, Vodka Martini (3oz)	

MEZCAL & TEQUILA	shot, neat or on the rocks	
	1 oz	2 oz
Fronteriza	3500	5000
Senorio Mezcal Aged	5000	8000
Nosotros Tequilla	5000	8000

SPIRITS	neat, rocks or tonic, coke
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STANDARD	single	3500
GIN- London Dry.	double	6000
VODKA- Tito's Handmade, Absolut		
WHISKEY- Johnny Walker Red		
RUM-Centenario 7 anos		

PREMIUM	single	5000
WHISKY:- Johnny Walker Black	double	8000
RUM- Zapaca (23 year)		

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COFFEE & CACAO

DAIRY, LOCAL GOAT, FRESH MADE ORGANIC COCONUT,
ORGANIC OAT, SOY, OR ALMOND MILK
ORGANIC COFFEE FROM TARRAZU

AMERICANO BLACK/WHITE	1,200/1500
ESPRESSO/DOUBLE	1,200/1800
CAPUCCINO milk of choice	1,900
LATTE milk of choice	2,500
BULLET PROOF COFFEE	3,500
coffee, MCT oil, ghee blended with sweetener and milk of choice.	
CAFE MOCHA	2,800
latte with 85% chocolate, milk of choice	
AZTEC MOCHA	2,800
coffee, Chile chocolate, cinnamon, milk of choice.	
HOT CHOCOLATE	2,800
85% chocolate melted, sweetener and milk of choice.	
SIPPING CHOCOLATE	2,500
Caribbeans' Three Kings, Heat Wave, or 85% chocolate melted and frothed in an espresso cup	
CEREMONIAL CACAO	3,000
100% cacao, tahini, cinnamon, sweetener and milk of choice.	
CHAGA-CACAO	4,000
reishi, Siberian chaga extract, lions mane, turkey tail, cordyceps, cacao, coconut cream, sweetener and milk of choice.	
SHAKTI CACAO	4,000
100% cacao, organic rose water, rose powder, sweetener and milk of choice.	
SHIVA CACAO	4,000
100% cacao, mucuna, maca, tahini, cinnamon, ginger, sweetener and milk of choice.	

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DRIP COFFEE BAR

35g of whole bean coffee from Costa Rica is served freshly ground to order and brewed using V-60 drip method to bring out the best of flavor profile of the coffees.

CAFE CALDERON DEL CHIRRIPO

2,200

Cupping Notes: balanced brightness, citrus and floral notes

Roast Level: Medium

Variety: Geisha (30% lower in caffeine)

Process:Washed

Altitude: 1,500m

Region: Herradura, Chirripo

BUENA VIDA SPECIAL BLEND

2,200

Cupping Notes: caramel, plum, nuts, mandarin with just a little acidity

Roast Level: Medium

Variety: Caturra, Catuai, Obata

Process: Honey

Altitude: 1,200 to 1,500m

Region:Tarrazu and Atenas

Certification:Eco-Logica, USDA

FEATURED SEASONAL OFFER

2,200

Ask about other special varietals that we might have available, such as Costa Rican Pacamara, Bourbon, H17 or other unique coffees.

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TEAS

all organic herbal teas

ORGANIC LOOSE- CAFFINATED CUP 1,800 TEAPOT 3,500

EARL GREY Black tea with natural bergamot oil.

CHAI SPICE Black Assam tea, cinnamon, cloves, cardamom, orange peel.

ANCIENT FOREST Bold, dark, and inviting; ancient forests tea from 500-2700 year old forests in Yunnan, China. Robust and earthy with subtly sweet notes.

JASMINE GREEN A bold and intoxicating scent of jasmine with a green, mildly floral

PU'ER Hand harvested from antique tea trees in Yunnan, China. Deeply earthy, almost smoky flavor.

ORGANIC LOOSE- HERBAL CUP 1,800 TEAPOT 3,500

BLUE LOTUS Petals and flower, with honey

PEACE TEA Holy Basil, Milky Oats, Ginger, Nettle, Reishi, Mullein, Astragalus

LOVE TEA Holy Basil, Rose Chamomile, Milky Oats, Ashwaganda, Marshmallow, Siberian Ginseng

FIFTH CHAKRA Licorice root, marshmallow root, Echinacea root, orange peel, cassia cinnamon, ginger root, fennel seeds, cloves.

GYNOSTEMA Soothing tea..Known as longevity herb, 4x saponins of ginseng.

EVENING REPOSE Chamomile flowers, Peppermint leaf, Spearmint leaf, Lavender flowers, Lemon verbena, rose petals.

ROOIBOS Fermented leaves of the aspalathus liners, South Africa.

WHITE WING Siberian wildcrafted plant used by Siberian and Tibetan shamens for its adaptogenic and healing properties.

LONDON FOG CLASSIC 3,200

Earl grey, vanilla, honey, milk of choice

BLUE LOTUS 4,800

HERBAL COFFEE 2,500

Roasted dandelion root, Roasted chicory root, Roasted carob, maca

YERBA MATE TRADITIONAL 2,200

Organic Argentinian mate served in gourd cup with bombilla straw

CHAI LATTE 2,800

organic chai with Assam (black) tea, honey, milk of choice

MATCHA TRADITIONAL 2,500

organic ceremonial grade matcha green tea whisked

MATCHA LATTE 3,500

organic ceremonial grade matcha green tea with milk of choice

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BOTANICAL ELIXIRS

DAIRY, GOAT, FRESH MADE ORGANIC COCONUT,
OAT, SOY, OR ALMOND MILK INCLUDED IN PRICE
ORGANIC SUGAR, LOCAL HONEY OR ORGANIC STEVIA

Add 150mg microdose for c2500

BLUE MOON CHAI 3,200

turmeric, reishi, ashwagandha, blue lotus, vanilla, chai spices,
sweetener and milk of choice.

GOLDEN SUN MILK 3,200

turmeric, maca, cordyceps, mucuna, cinnamon, cardamom,
vanilla, sweetener and milk of choice.

SUPERMAN GOLDEN CHAI 4,000

Boost testosterone naturally and safely. Includes macuna, panex
ginseng, pine pollen, safed musli, catuaba, tumeric, chai spices,
sweetener and milk of choice.

SKY DREAMS 4.500

Blue Lotus, butterfly pea flower (blue matcha) and Anima
Mundi Dream with sweetener and milk of choice.

KAVA KAVA FIJI 6,000

medicinal kava kava root in fresh warm VANUATU 6,500
coconut milk & honey. served in pipa shell.

Add Cacao c1000

Add Green Kratom c2000

HEALTH SHOTS

IMMUNE BOOST: Tumeric, ginger, black pepper, honey 2,000

LIQUID LIGHT: Colloidal Gold 1oz 40ppm (not vegan) 4,000

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COLD DRINKS

KOMBUCHA 1ask server for varieties available **W/ CBD 20mg +c500**

KOMBUCHA CULTURE ON TAP 2,800

KOMBUCHA CULTURE -HARD 3,000

KOMBUCHA FLOAT with coconut ice cream 5,500

WATERS

PIPA IN SHELL with metal straw and glass 1,000

FRESH PIPA WITH LIME 1,200

BLUE PIPA two fresh pipas with blue spirulina 2,500

ITALIAN SPARKING WATER WITH LIME 2,200 glass
6,000 bottle

CAFFINATED

COLD BREW COFFEE 2800
local grown Geisha coffee concentrate on ice, milk of choice

COFFEE TONIC W/ ORANGE 2800
local grown Geisha coffee concentrate on ice. tonic water,
splash of fresh squeeze orange juice

ICED MATCHA 3800
organic ceremonial grade matcha, milk of choice, on ice,
sweetener of choice

FROZEN

NO MILK SHAKE 5,500
helado de vainilla o chocolate y coco, leche de coco, extracto de vainilla

SPECIALTY

BLUE LAGOON 4,800
Blue Matcha (butterfly pea flower), blue spirulina, fresh pipa
water, shot of Anima Mundi Happiness Elixir (Macuna,
Albizia Bark, Rhodiola Root, Ashwaganda, St. John's Wort.

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FRESH PRESSED JUICE

	12OZ	36OZ
ORANGE POWER	2,000	5,500
100% organic fresh pressed orange juice		
CELERY POWER	3,500	
100% organic celery juice, as recommended by the Medical Medium- (consume on empty stomach)		
CARROT POWER	3,500	9,000
100% organic carrot juice		
ABC	3,500	9,000
Apple, beet, carrot		
GOOD MORNING	3,500	9,000
Orange, carrot, tumeric, ginger		
DEEP ROOTS	3,500	9,000
Beets, carrots, ginger, turmeric		
GINGER GREEN	3,500	9,000
Celery, cucumber, apple, ginger		
CLEAN GREEN	3,500	9,000
Celery, cucumber, parley, cilantro, pineapple, lime (jalapeno optional)		
VITALITY GREEN	4,800	12,000
Ginger Green (above) plus cilantro, moringa, spirulina, chlorella.		
TURMERIC ELIXIR	3,500	9,000
Fresh coconut water, tumeric, ginger, honey, black pepper,		

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SMOOTHIES

ORGANIC INGREDIENTS (EXCEPT MANGO)
ORGANIC SUGAR , BLUE AGAVE OR STEVIA

Fruit Based Smoothies

VERY BERRY	3,000
Banana, Strawberry, Mora	
ACAI BERRY BLISS	4,500
Acai, Strawberries, blueberries, blackberries, coconut milk	
TROPICAL BLISS	3,000
Fresh coconut, pineapple, passionfruit	
TROPICAL BREEZE	3,000
Papaya, guanoabana, pineapple	
GREEN GODDESS	3,500
Avocado, spirulina, moringa, pineapple, coconut milk, passionfruit	

Nut Based Smoothies

HOWLER MONKEY	3,500
Almond butter, cocoa, banana, cold brew coffee, vanilla, cinnamon	
NUTTY MONKEY	3,500
Organic peanut butter, cocoa, banana, nut milk	
SPIDER MONKEY	3,500
Banana, Tahini, Raw Cacao, nut milk	
SUPER MONKEY	4,500
Banana, maca, mucuna, almond butter, dates, cacao, almond milk	

Protein Enhanced Smoothies

CAVEMAN	5,000
Raw cow milks, 3 raw eggs, greek goat yogurt, mixed frozen berries, banana, raw honey, vanilla extract.	
MOUNTAIN WARRIOR	5,500
Vegan vanilla protein powder (20g protein), maca, coconut milk, banana, almond butter, organic cacao powder.	
BOOSTS	1000
SPIRULINA, CHLORELLA, MORINGA, MACA, MUCUNA,, MCT OIL, ASHWAGANDA, CHAGA	
PROTEIN POWDER (VEGAN)	1500

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BREAKFAST

SERVED UNTIL 1PM

GF **EGGS ANYWAY** 4,000
Two eggs with sourdough or gluten-free toast and jam and fried potatoes.
Make it 3 eggs scrambled with onions, peppers, mushrooms +1,200

GF **HUEVOS RANCHEROS** 4,200
two fried eggs over warm corn tortillas, fried organic black bean paste, ranchero salsa avocado, jalapeno peppers

GF **BEYOND PINTO** 4,800
classic pinto with organic rice and organic black beans, 3 eggs anyway, fried ripe plantain, fried potatoes, toast with butter, sharp cheddar cheese..

GF **OMELETTE**
3 free range eggs with toast, jam/butter, fried potatoes
GREEK: mushrooms, sun-dried, arugula tomatoes, black olives, mozzarellas & feta cheese 5,800
TROUT: smoked trout, ricotta cheese, red onion, capers 6,800

GF  **ACAI SMOOTHIE BOWL** 7,000
organic granola, fresh organic fruit, choice of almond or peanut butter, added to frozen organic açai, blueberry and blackberry, topped with hemp seeds

GF  **BLUEBERRY PANCAKES** 7,500
two organic vegan gluten-free blueberry pancakes served with homemade blueberry syrup, organic Canadian maple syrup and vegan butter.

ADD ONS

Additional free-range egg	+800
Extra organic maple syrup	+800
House smoked sustainable pork bacon	+1,000
Beyond Sausage (vegan)	+3,000
100% grass-fed beef sausage	+3,000

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SALAD

GF		KAPI KAPI SALAD mixed organic greens, avocado, cucumber, tomato, carrots, beets, house sauerkraut, sunflower seeds, choice of house organic cashew dressing or green goddess dressing.	FULL	5,800
			HALF	4,200
GF		GREEK SALAD organic romaine, feta cheese, kalamata olives, cucumber, cherry tomato, red onion, Greek dressing	FULL	7,500
			HALF	5,500
GF		CHICKEN CAESAR SALAD grilled pasture raised chicken breast over organic romaine lettuce, house Caesar salad dressing with fresh egg, anchovies, and parmesan, topped with fresh parmesan cheese and gluten-free garlic herb croutons		7,500
GF		COBB SALAD Fresh organic romaine lettuce, chicken breast, house smoked bacon, two boiled eggs, fresh tomato, avocado and topped with gorgonzola cheese. Tangy cobb dressing.		7,500

ADD ONS

FETA CHEESE (COW)	1,000
FETA CHEESE (GOAT)	2,000
5OZ PASTURE RAISED CHICKEN BREAST	3,000
100% GRASS-FED BEEF SAUSAGE	3,000
ORGANIC TEMPEH (BLACK BEAN, RED BEAN OR SOY)	3,000
3 OZ SMOKED TROUT	3,000
ORGANIC KIM CHI	800
BOILED EGG	800
AVOCADO	800
ADDITIONAL DRESSING	600

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NIBBLES

- GF  **FRIES** 4,000
organic potato fries or oven wedges served with organic ketchup and choice of vegan mayo or vegan chipotle mayo Traditional, seasoned or spicy seasoned. Extra dips c600.
- GF  **PATACONES ON A HORSE** 4,500
3 fried green plantains loaded with organic black beans, mozzarella cheese (vegan cheese by request), tomato salsa and guacamole
- GF  **MISO SOUP** 4,500
shiitake, GMO-free tofu (organic if available), spring onion with organic dark miso
- GF **CRISPY CHICKEN FINGERS** 5,000
Panko breaded free range organic chicken fingers with asian dipping sauce. Add side of fries for c1500. (Gluten-free panko +500)
- GF  **ONION RINGS W/BLEU CHEESE** 5,500
organic kombucha battered organic onion rings , vegan blue-cheese
- GF  **HUMMUS DIP** 5,500
house made organic hummus with organic sliced vegetables and house made mixed root chips (plantain, sweet potato, yuca etc)
- GF  **GUACAMOLE DIP** 5,500
house made guacamole with house made mixed root chips (plantain, sweet potato, yuca etc)
- GF  **NORI WRAPS** 6,000
three whole (6 half) spring rolls with fresh veggies wrapped in choice of toasted nori or raw nori and rice noodles, served with organic peanut dipping sauce



SANDWICHES

VEGAN CHEDDAR OR GOAT CHEESE SUBSTITUTION +1200

UNLESS STIPULATED SERVED ON LOCAL SOURDOUGH.

ORGANIC GLUTEN-FREE BREAD OR BUN +1000

ADD SIDE FRIES OR SIDE SALAD FOR C2000

- GF **AVOCADO TOAST** 4,500
Two gluten free toast, topped with avocado, sundried tomato, nutritional yeast, arugula, balsamic reduction and a poached egg
- GF **GRILLED BRIE & APPLE SANDWICH** 5,500
Melted french brie, fresh apple, caramelized onions, , dijon mustard and mildly spicy uchua jelly.on buttery sourdough bread.
Add house smoked bacon. +1000
- GF  **BBQ JACKFRUIT BUNWICH** 5,500
smokey bbq jackfruit, crunchy asian slaw on a vegan bun
- GF **PESTO SWISS CHICKEN MELT** 6,500
grilled pasture raised chicken-breast, house mayonnaise, melted Swiss cheese, house made organic macadamia pesto, lettuce, tomato, butter on ciabatta.
- GF **BBQ BRISKET SANDWICH** 7,500
200g grass fed, coffee-smoked beef brisket, house bbq sauce, red onions, pickles on brioche bun
- WHISKEY CHEESE-STEAK SANDWICH** 12,000
12oz grass-fed, hormone free new york steak cooked to your liking, melted sharp cheddar and mushrooms and onions sautéed in Johnny Walker whiskey and grass-fed butter. Served on toasted ciabatta bread.

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BURGERS

*ADD SIDE KAPI SALAD, TRADITIONAL FRIES, HOUSE SEASONED
FRIES OR CHIPOTLE FRIES FOR C2000*

GLUTEN-FREE BUN AVAILABLE FOR C800

ADD HOUSE-MADE BACON (WHERE NOT INCLUDED) FOR C1000

BUN-FREE ON BED OF LETTUCE OPTIONAL

- | | | | |
|--|---|---------------------------------|-------|
| GF |  | HOUSE VEGAN BURGER | 5,000 |
| Organic beet and lentil patty, veganaise, onion, tomato, ketchup, vegan cheddar cheese, pickle. Substitute Beyond Meat +c1000. On local sesame seed bun. | | | |
| GF | | CHIPOTLE CHICKEN BURGER | 6,000 |
| 5oz grilled pasture raised chicken breast with caramelized onions, mozzarella, tomato, lettuce, and vegan chipotle mayonnaise on brioche bun. | | | |
| GF | | MAHI WASABI BURGER | 7,000 |
| 5oz panko breaded (gluten-free by request) Pacific Mahi Mahi, fresh organic tomato, lettuce, with non-dairy house made wasabi tarter sauce on brioche bun. | | | |
| GF | | KAPI BEEF BURGER | 7,000 |
| 170g patty, house made from grass fed hormone free 100% ground beef, melted cheddar cheese, tomato, lettuce, caramelized onion, pickle, house mayo, on brioche bun. | | | |
| GF | | SWISS MUSHROOM BURGER | 7,500 |
| 170g patty, house made from grass fed hormone free 100% ground beef, melted swiss cheese, tomato, sauteed mushrooms, lettuce, pickle, house mayo, on brioche bun. | | | |
| GF | | SMOKEY BURGER | 7,500 |
| 170g patty, house made from grass fed hormone free 100% ground beef seasoned with smoked hot peppers, melted cheddar cheese, tomato, lettuce, crispy breaded onion, jalapeno peppers, ,house spicy chipotle mayo on brioche bun. | | | |
| GF | | JACK DANIELS BURGER | 8,000 |
| 225g grass-fed house-made patty, pickle, onion, tomato, lettuce, coffee-smoked bacon, provolone cheese, house made Jack Daniels whiskey sauce on local sesame seed bun. | | | |
| GF | | CHIRRIPO MOUNTAIN BURGER | 9,000 |
| 225g patty, house made from hormone-free, grass-fed, hormone free ground beef with melted cheddar cheese, tomato, fried egg, avocado, caramelized onions, grilled pineapple, coffee-smoked bacon, on local sesame seed bun. | | | |

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PIZZA PARTY

DOUBLE FERMENTED NEOPOLITAN WHEAT CRUST.

ORGANIC GLUTEN-FREE YUCA CRUST +1000

WE USE HORMONE_FREE CHEESES AND FINE ITALIAN PARMESAN .

SUBSTITUTE WITH VEGAN CHEESE FOR c1200

ADD SIDE of Vegan Blue Cheese, Honey Mustard or House Mayo c600

GF		CHEESE	7,500
GF		VEGGIE DELUXE peppers, onion, sundried tomato, mushrooms, zucchini, black olives, mozzarella	8,500
GF		MARGHERITA CLASSIC fresh mozzarella and tomato topped with fresh basil, oregano and olive oil on a fresh tomato sauce	8,500
GF		PESTO PARMESAN tomato, red pepper, onion, mushroom with mozzarella and parmesan cheese on pesto, topped with fresh parmesan	8,500
GF		BBQ CHICKEN grilled pasture raised chicken on BBQ sauce with peppers, red onion, broccoli, mushrooms, mozzarella	8,500
GF		HAWAIIAN house smoked sustainable ham, grilled pineapple with mozzarella cheese. touch of oregano, on tomato sauce	8,500
GF		TEX MEX bell peppers, jalapeño peppers, onions, garlic, mozzarella, choice of grass fed ground beef..	9,000
GF		FARMERS' FOUR CHEESE house smoked bacon (pork), caramelized onions, apples and arugula, with feta, mozzarella, parmesan and gorgonzola cheeses	9,500
GF		MEAT LOVERS PIZZA coffee-wood smoked bacon, nitrate-free salami and grass-fed ground beef, with mozzarella. and parmesan cheeses.	9,500

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BOWLS & PASTA

GF  **KAPI LOVE BOWL** 6,000

Tri-color quinoa, cumin-spiced chickpeas, fresh grated carrots, beets, and zucchini, toasted pumpkin seeds, and avocado. Served with house made creamy green goddess dressing.

GF  **PAD THAI** 6,000

Rice noodles, with organic garlic, red onion, carrots and bell pepper in a mildly spicy thai peanut sauce, topped with whole peanuts.

GF  **GNOCCHI MARINARA** 6,500

vegan, gluten-free Italian gnocchi with mushroom marinara sauce. Served with garlic butter toast.

GF **COCONUT CURRY BOWL** 7,000

mild curry spice in an organic chicken, tamarind and fresh coconut milk broth with organic potatoes, cauliflower, bamboo shoots, organic cashews and roasted coconut pieces. Cilantro garnish and side of organic coconut rice.

BEEF GORGONZOLA RAVIOLI 8.800

handmade ravioli stuffed with 100% grass-fed ground beef and Italian gorgonzola cheese, served with an organic macadamia pesto cream sauce, topped with a generous portion of fresh grated Italian parmesano and garlic toast

ADD ONS +3,000

- 100% BEEF SAUSAGE (GRASS FED)
- BEYOND MEAT SAUSAGE (VEGAN)
- FREE RANGE ,ORGANIC FED CHICKEN
- SEASONAL FISH
- ORGANIC BLACK BEAN OR RED BEAN TEMPEH

**WE USE PRIMARILY ORGANIC INGREDIENTS, LOCAL WHEN POSSIBLE.
PRICES INCLUDE TAXES. 10% GRATUITY FOR DINE IN SERVICE.**

MEAT & FISH

FISH & CHIPS

ONE 9,000

TWO 12,000

Beer battered sailfish or white marlin (as available), with potato or sweet potato fries and house made tartar sauce.

GF CHICKEN PARMESAN

8,500

Free range, organic-fed breaded (gluten-free) chicken breast with melted mozzarella and Italian parmesan cheeses, house tomato sauce, Quinoa mushroom risotto and mixed mini organic vegetables to accompany.

GF PISTACHIO CRUSTED CATCH OF THE WEEK

9,500

8oz of seasonal fish (ask your server) crusted with almonds and pistachio, served with dairy-free pistachio cream sauce, Coconut jasmine rice and organic green beans almandine.

GF SEA BASS WITH LEMONS & CAPERS

11,000

Costa Rican sea bass poached in white wine, butter lemons and capers, Organic mashed potatoes and mixed organic baby vegetables

GF NEW YORK STEAK

16,000

12-15oz grass fed, hormone-free New York strip steak, prepared sous vide and finished with ghee and flame thrower, served with loaded baked potato and grilled organic vegetables, side of chimchurri.

GF RIB EYE STEAK

18,000

12 grass fed, hormone-free rib eye steak prepared sous vide and finished with ghee and flame thrower served with served with loaded baked potato, and grilled organic vegetables, side of chimchurri.

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TACOS

SERVED ON ORGANIC HANDMADE CORN TORTILLA

- | | | |
|----|--|-------|
| GF | FISH TACOS | 6,500 |
| | mahi mahi, cabbage, carrots, house made tarter sauce, avocado, grilled red pepper,. | |
| GF | CAJUN CHICKEN TACOS | 6,500 |
| | grilled pasture raised cajun spiced chicken breast, shredded lettuce, pico de gallo, sharp cheddar, fresh cilantro, avocado, and our house creamy cajun dressing | |
| GF |  BARBECUE JACK FRUIT TACOS | 6,500 |
| | Marinated smokey bbq jackfruit, tomato salsa, cheddar cheese or vegan cheese, lettuce, red onion. | |
| GF | GROUND BEEF TACOS | 6,800 |
| | Two tacos with grass-fed hormone free Costa Rican beef on handmade corn tortillas, organic black bean paste, cheddar cheese, avocado, lettuce, onion, house salsa. | |

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DESSERTS

- | | | | |
|--|---|-----------------------------|-------|
| GF |  | MOCHA AFFOGATO | 4,800 |
| <p>Scoop of non-dairy coconut Mama Tucan ice cream, sliced almonds, fresh organic strawberry, topped with blend of chocolate and espresso.</p> | | | |
| GF |  | ORANGE CREAM BROWNIE | 4,800 |
| <p>Chocolate black bean brownie in a sea of orange cream sauce, served with vanilla coconut ice cream. Contains almonds.</p> | | | |
| GF |  | APPLE PIE A LA MODE | 4,800 |
| <p>Organic gluten free crust, organic apples and cinnamon with one scoop of coconut vanilla ice cream</p> | | | |
| GF |  | CHOCOLATE MOUSSE PIE | 4,800 |
| <p>Homemade, organic, oat crust, Dark chocolate mouse with almond milk and coffee beans swimming in a black berry sauce.</p> | | | |

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