Nachos and Dip..................................................$6.50
Simple but Tasty. These Homemade Corn Tortilla Chips are accompanied by a melted Cheddar Cheese Dip. Add Guacamole for an additional $3.00

Grated Cheese Nachos........................................$9.25
This dish is prepared with our Homemade Corn Tortilla Chips under a layer of grated and melted Cheddar Cheese accompanied with our Traditional Pico de Gallo Salsa and Fresh Green Onions. Add Guacamole for an additional $3.00

Beef or Chicken Nachos......................................$12.50
Freshly made Corn Tortilla Chips served with either your choice of Shredded Beef or Grilled Chicken, complemented with Cheddar Cheese, Fresh Pico de Gallo Salsa and Green Onions. Add Guacamole for an additional $2.50

Caribbean Ceviche.............................................$16.25
An experience from the Caribbean Coast, made with Fresh Sea Bass, Shrimp and Calamari marinated with fresh Squeezed Lime Juice and Coconut Milk. Served with Plantain Chips.

Grilled Cheese Quesadilla..................................$9.75
Classic Mexican Flour Tortilla Quesadilla stuffed with Mozzarella Cheese and accompanied with Fresh Pico de Gallo Salsa, Green Onions and Chopped Cilantro. Add Grilled Chicken for $4.00, Shrimp for $7.00, Sautéed Beef for $5.00 or Grilled Vegetables for $2.25

Crispy Tenderloin Rolls......................................$9.50
Sautéed Beef Tenderloin Bites with Seasonal Vegetables marinated with Soy Sauce, Mirin and Curry, wrapped in a Crispy Flour Tortilla and accompanied with a Creamy Ranch Dip.

Caesar Salad....................................................$10.00
Crispy Organic Romaine Lettuce accompanied with Shaved Parmesan Cheese, Homemade Focaccia Croutons and tossed with our Homemade Caesar Dressing. Add Grilled Chicken for an additional $4.00 or Shrimp for $7.00

Yellowfin Tuna Salad.......................................$16.00
A Tasty combination of Poached Costa Rican Yellowfin Tuna with Fresh Red Onions, diced Avocado, Locally Grown Cherry Tomatoes and Sweet Mangos, all tossed in a Creamy Dressing, accompanied with Plantain Chips, Seasonal Fruits and Organic Microgreens.

BBQ Grilled Chicken and Organic Greens Salad..........................$12.50
Grilled local Chicken on top of a mix of Greens, Cherry Tomatoes, Wild Blackberries, Dates, Cashews, Strawberries, and shredded “Hearts of Palm” Cheese. Tossed with a Light Vinaigrette.

Tropical Asian Salad.........................................$14.00
This Asian inspired Salad lies on a bed of Mixed Organic Greens and is topped with Bok Choy, Mango, Cashews, Carrots, Zucchini, and a Grilled Chicken Breast tossed with a Ginger and Honey Dressing. Served with signature Soy Rice Noodles on the side.
Chicken Caesar Wrap.................................$14.25
Our popular Crispy Chicken Caesar Wrap is prepared with Organic Romaine Lettuce, Locally Grown Tomatoes, Grana Padano Cheese, and Crispy Chicken tossed in a Homemade Creamy Parmesan Dressing all wrapped in a fresh Flour Tortilla. Served with French Fries or Fruit Bowl. *Grilled Chicken Option.*

La Paz Chicken Sandwich..........................$14.00
Grilled and Sliced, Locally Farm Raised Chicken, Grilled Tico Cheese, Fresh Tomato and Lettuce on a Homemade Sourdough Bun, dressed with Sweet Pickle Relish and Mustard Mayonnaise. Served with French Fries.

Big Trout Sandwich .................................$18.00
Grilled Trout Sandwich accompanied with Melted Gouda Cheese, Roasted Bell Peppers, Crispy Romaine Lettuce, and Organic Tomatoes with our Pesto Mayonnaise on a Homemade Brioche Bun and served with French Fries. Option of Cheddar or “Hearts of Palm” Cheese.

La Paz Burger...........................$14.00
8 oz. Imported Angus Beef complemented with our traditional Local “Hearts of Palm” Cheese from Vara Blanca, Sliced Fried Sweet Plantains and Costa Rican Coleslaw on a Homemade Brioche Bun and served with French Fries. Option of Cheddar or Gouda Cheese.

Blue Cheese Burger..........................$15.00
8 oz. of Imported Angus Beef accompanied with Creamy Danish Blue Cheese, Locally Grown Portobello Mushrooms and Fresh Arugula with our Sundried Tomato Pesto on a Homemade Brioche Bun and served with Sweet Potato Fries.

Pulled Pork Sandwich..........................$14.00
Braised and Shredded Pork from San Miguel, BBQ Sauce and Creamy Coleslaw on our Homemade Brioche Bun accompanied with French Fries.

Fish and Chips...............................$16.00
Our Version of the British Classic made with Fried Fresh Fish of the Day accompanied with Homemade Chips and a Creamy Coleslaw.

Sesame Chicken Fingers.........................$12.00
Sesame Hand-Breaded Chicken Strips accompanied with French Fries and served with Honey Mustard and BBQ Sauce.

Coconut Crusted Shrimp.........................$19.00
Coconut and Panko Breaded Fried Shrimp from the Pacific accompanied with a Curry Mango Dipping Sauce and Seasonal Fruits.

La Paz Trout.....................................$18.50
Your Choice of Whole or Boned Trout freshly caught from our own Trout Lake and either Fried or Grilled, accompanied with Creamy Coleslaw and French Fries.

The Lodge Street Tacos.........................$15.00
Presented on 3 fresh Flour Tortillas, our traditional Street Tacos are served with your preference of Beef or Chicken. On top is our house Green and Purple Coleslaw along with Cashews, Tomatoes, Onions, Garlic and Sweet Bell peppers. On the side is our traditional “Pico de Gallo” Salsa and Sour Cream with homemade corn chips.

Additional Sides
Jalapeño Poppers......................$8.00
Classic French Fries..............$6.00
Country Style Potatoes...........$6.00
Tater Tots.........................$5.00
Onion Rings......................$6.00
Fruit Bowl Mix...............$9.00

Prices do not include taxes or gratuity