THE
LOOKOUT
FARM TO TABLE
Come for the food. Stay for the views.

APPETIZERS

TO START

Loaded Patacones — $10
Three crisp plantains layered with your choice of chicken, beef, or shrimp, refried beans, pico de gallo, and cilantro.

House-Fried Tortilla Chips & Salsa — $10
House-cut, deep-fried tortilla chips with homemade salsa. Add farm-fresh guacamole +$4.

Quesadilla — $15
Chicken, beef, or grilled vegetables folded with melted cheeses and served with house sauce.

Bang Bang Shrimp — $12
Crisp shrimp tossed in our creamy, sweet-spicy bang bang sauce.

Chiliguaro Shrimp Cocktail — $15
Chilled shrimp, cucumber, and tomato in our signature Chiliguaro-inspired sauce. Available with alcohol upon request.

Ceviche — $15
Your choice of fresh Fish or Shrimp. Make it a Fish & Shrimp combo for $3 more.

Tuna Tartare — $18
Fresh tuna and avocado served over a bed of mango, finished with an Asian-inspired twist.

The Lookout Cheese Board — $19
Two fresh goat cheeses - one plain and lightly salted, the other infused with rosemary - served with local jam, our house-made cowboy candy, fruit, crackers, and toasted bread.

Prices include 13% IVA. An additional 10% service charge is added to the final bill.

SOUPS & SALADS

FROM THE KITCHEN

Coastal Chowder — $11
A comforting seafood medley in a rich tomato broth.

Sopa Chateau — $10
Charred vegetables and tender chicken in a savory broth, finished with Turrialba cheese and avocado.

GARDEN GREENS

House Salad — $10
Romaine, purple cabbage, cucumber, cherry tomato, red onion, and carrot with house dressing. Add grilled chicken or shrimp $5. Add avocado $3.

Caesar Salad — $10
Crisp romaine, croutons, Parmesan, and Caesar dressing. Add grilled chicken or shrimp $5.

Warm Goat Cheese Salad — $15
Mixed greens topped with warm goat cheese made fresh on our farm, crisp bacon, toasted croutons, caramelized cashews, and balsamic vinaigrette.

COSTA RICAN CLASSICS

Casado — $14
Rice, beans, salad, picadillo, maduros, and avocado with chicken, fish, or fried eggs.

Chifrijo — $15
A generous bowl of rice, beans, chicharrón, pico de gallo, and avocado.

Arroz a la Tica — $16
Seasoned rice prepared with your choice of shrimp, mixed seafood, or chicken, combined with fresh vegetables and served with French fries and salad.

Tacos — $15
Chicken, beef, fish, shrimp, or vegetarian filling with cabbage, red onion, lime, pico de gallo, and cilantro.

Prices include 13% IVA. An additional 10% service charge is added to the final bill.

SANDWICHES & BURGERS

CHOICE OF FRENCH FRIES OR YUCCA FRIES

BLT — $15
Crisp bacon, lettuce, and tomato on toasted bread. Add avocado $3.

San José Hot Chicken — $15
Crisp fried chicken breast with our spicy pejibaye paste.

Cheesesteak — $18
Thinly sliced top sirloin with caramelized onions and melted cheese.
Add bell peppers and mushrooms for $3.

Shrimp Po’ Boy — $18
Crispy Old Bay-seasoned shrimp served on a toasted roll with creamy remoulade sauce, fresh lettuce, tomato, and pickles. A Southern classic with a flavorful, slightly spicy kick.

Classic Burger — $15
Beef burger, seasoned to perfection, fresh tomato, lettuce, onion, and bell peppers.
Add cheese $3.

Ranchero Burger — $19
Beef burger, seasoned to perfection, topped with our house jalapeño and peach cowboy candy, fresh vegetables, melted cheese, and our house sauce.

Mushroom Swiss Burger — $20
Beef burger, seasoned to perfection, topped with sautéed mushrooms, melted Swiss cheese, and caramelized onions.

BBQ Bacon Burger — $20
Beef burger, seasoned to perfection, topped with crispy bacon, melted cheese, fresh toppings, smoky BBQ sauce, and a crispy breaded onion ring.

Substitute any beef burger with fried or grilled chicken breast at no extra charge.

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FROM THE LAND

Chimichurri Chicken — $20

Grilled chicken breast finished with herb chimichurri and your choice of two sides.

Pineapple Paradise — $20

BBQ chicken breast with a Caribbean-inspired pineapple glaze, grilled pineapple, and your choice of two sides.

Curry Chicken & Shrimp — $20

Grilled chicken breast topped with shrimp in a rich and flavorful curry sauce, creating a delicious blend of savory and aromatic spices. Served with your choice of two sides.

Teriyaki Chicken — $20

Grilled chicken breast finished with a savory-sweet teriyaki glaze for a flavorful Asian-inspired touch. Served with your choice of two sides.

Grilled Ribeye — $30

Ribeye with house chimichurri and your choice of two sides.

Sizzling Churrasco Steak — $30

Sizzling churrasco steak with sautéed onions and your choice of two sides.

BBQ Pork Ribs — $30

Tender, juicy pork ribs glazed with smoky BBQ sauce, served with your choice of two sides.

Land & Sea Casado — $30

Sirloin steak and shrimp with rice, beans, sweet plantain, fried egg, and picadillo.

Surf and Turf for Two — $65

Ribeye, chicken breast, and shrimp sautéed in garlic butter and lime, with your choice of four sides.

San Carlos Grill for Two — $59

Grilled chicken, BBQ pork ribs, and ribeye steak, served with four sides.

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FROM THE OCEAN

Garlic Shrimp — $24

Shrimp sautéed with garlic butter and lime, served with mashed potatoes and vegetables.

Pescado Puntarenas — $34

Whole red snapper, flash-fried and served with patacones, refried beans, and seasoned melted butter.

Tropical Queen Corbina — $35

Queen-cut corbina over creamy jalapeño-mango sauce, topped with mango salsa and your choice of two sides.

Whole Fried Tilapia — $26

Freshly caught daily at a local farm. Whole tilapia, lightly seasoned and fried until golden and crispy. Served with your choice of fried yuca or fried green plantains.

Sesame-Crusted Tuna — $29

Sesame-crusted tuna finished with a savory Cajun soy sauce. Served with your choice of two sides.

Mahi Mahi à la Meunière — $29

Grilled mahi mahi filet finished with a delicate caper sauce. Served with fresh vegetables and your choice of two sides.

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PASTA & SIDES

Farm-Fresh Pesto Pasta — $15
Linguini tossed with pesto made from basil picked in our garden. Add chicken or shrimp $6.

2AM Bolognese — $18
Spaghetti dressed in a slow-simmered meat sauce. Served with warm bread.

Pasta Carbonara — $18
A comforting Italian classic: pasta tossed in a silky egg and Parmesan sauce, finished with crisp pancetta, freshly cracked pepper, and garden herbs.

Pasta Rossa — $15
Pasta tossed in a rich tomato sauce with fresh basil and Parmesan cheese, served with warm bread. Add chicken or shrimp $5.

Chicken Parmesan — $20
Breaded chicken breast topped with tomato sauce and melted Parmesan cheese, served over pasta and accompanied by warm bread.

SIDES

- Mashed Potatoes — $5
- French Fries — $5
- Sautéed Vegetables — $5
- Yucca Fries — $5
- Macaroni and Cheese — $7
- Rice and Black Beans — $5
- Sweet Plantains — $5
- Picadillo de Chayote — $5
- Side Salad — $5

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FOR THE LITTLES

All kids' meals $10

KIDS

Chicken Strips
Crisp panko-coated chicken with French fries.

Kids’ Pasta
Pasta with your choice of butter, tomato sauce, or bolognese.

Grilled Cheese
Sharp cheddar on butter-toasted white bread, served with French fries.

Cheese Quesadilla
A golden tortilla filled with cheddar and mozzarella, served with sour cream.

Junior Burger
Junior-sized beef burger served with lettuce, tomato, and French fries. Add cheese for $3.

Macaroni & Cheese
Tender macaroni tossed in a creamy cheese sauce.

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