



# puddle Fish

BREWERY  
JACO . COSTA RICA

## PUDDLE FISH SPIRITS

### *jalapeño* GINGER MARGARITA

Tequila, Limón, Jalapeño y Jengibre  
Muddled Jalapeno and Ginger, Fresh Lime, Tequila + Brown Sugar Rim 7.

### *Pineapple* COCONUT MOJITO

Piña, Menta, Jugo de Limón, Coco, Ron y Gingerale  
Muddled Pineapple + Mint, Fresh Lime, Coconut, Rum, Gingerale 7.

### SAILORS *Delight*

Jengibre + Albahaca, Miel, Vodka, Triple sec, Naranja + Limón  
Ginger + Basil, Honey, Vodka, Triple Sec, Orange + Lime 7.

### BASIL BERRY *Lemonade*

Moras y Fresas Frescas, Menta, Limón y Whiskey  
Muddled Blackberries, Strawberries + Mint, Lime and Whiskey (or Vodka) 7.

### SS SOUR

Whiskey, Naranja, Miel, Bitter, Clara de Huevo, Cáscara de Naranja Flambeada  
Whiskey, Fresh Orange, Honey, Bitters, Egg White & Flamed Orange Zest 9.

### GIN BASIL *Smash*

Albahaca, Pepino, Tanguerey & Limón  
Tip: Agregale Jalapeño!  
Muddled Basil + Cucumber, Tanguerey, Lime  
(our tip: spice it up with Jalapeño!) 8.

### HONEY GINGER *Julep*

Honey Jack Daniels, Jengibre y Menta, Miel con Jugo de Limón  
Muddled Ginger and Mint, Honey Jack Daniels, Fresh Lime + Fizz 8.

### TROPICAL ▲ *Sangria* ▲

Frutas, Ron, Maracuyá Jugo de Naranja + Vino Tinto o Blanco  
Mixed Fruit, Rum, Passionfruit + Fresh Orange, Rum, Wine (Red or White), topped with Fizz 6.

### BUCHA *Fizz*

Kombucha, Vodka, Naranja y Champagne  
Kombucha, Vodka, Orange, Champagne 7.

## WINE

### TINTOS

Cabernet Sauvignon, Merlot, Pinot Noir 6.

### BLANCOS

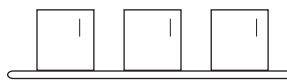
Chardonnay, Sauvignon Blanc 6.

## NON ALCOHOLIC BEVERAGE

Fox Cola Cola, Diet Cola, Gingerale 2.  
Frozen Ginger Mint Lemonade 3.  
Iced Tea 2.

## ON TAP CRAFT BEER

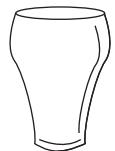
TESTER 4OZ X3



12 OZ



16 OZ



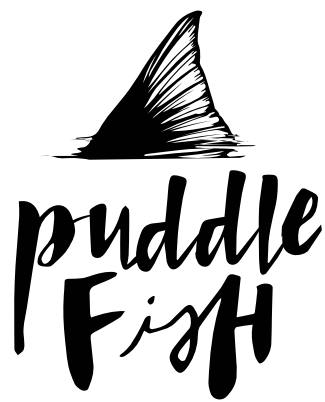
### WORDS FROM OUR HEAD BREWER, DANNY CLARK

Being a long-time enthusiast of the culinary arts, I have strived to share the culture of gastronomy in all levels of the senses. I am constantly inspired to expand my knowledge and express my passion for my gastronomy bliss.

From our equipment profile to our menu, PuddleFish Brewery is not pretentious nor conservatively humble.

We have dreamed, planned, trialed and executed this foundation as our persona. Using only the highest standards from design, construction, product availability and customer interaction, we strive to create the best beer experience that we can. Each day we learn more and try our best to improve the following day. We would like to encourage anyone and everyone to critique, share, learn, eat, drink and make friends with us through our journey in making GOOD BEER. We are not Masters nor Chefs but we love what we do; learn, design, make and drink beer. We invite you to swim in our pond of paradise grab a cold one, a bite to eat and enjoy the company around you.

We are a small fish in a big pond and there is plenty of room to enjoy the Pura Vida of PuddleFish!



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## SMALL PLATES

### TUNA BASIL TAQUITOS

Taquitos de Atún y Albahaca con salsa Agridulce.  
Yellowfin Tuna, House Slaw, served crispy with a Sweet n Sour Dipping Sauce 8.

### BLACKENED SHRIMP

Camarones Salteados con Dip de Salsa chipotle de Maracuyá.  
Served with a Passionfruit Chipotle Dipping Sauce 12.

### CALAMARI & CHORIZO SKILLET

Calamar y Chorizo al Sartén mezclado con Frijoles Verdes, Cebollas Caramelizadas, Espinaca, Papas con Ajo y Hierbas.  
Mixed with Green Beans, Caramelized Onions, Spinach, Garlic Herb Potatoes served with grilled sourdough 9.

### GRILLED CHICKEN WINGS

Alitas de Pollo Grilladas con Glaceado de Chili y Caramelo.  
Brushed with a Chili Caramel Glaze 7.

### LOBSTER MAC N' CHEESE

Macarrones con Queso y Langosta 14.

### CAJUN DUSTED HOUSE FRIES

Papas Fritas Caseras con Cajún 3.

### JALAPENO CORN FRITTERS

Buñuelos de Maíz y Jalapeno con Siracha Aioli  
Served with a Siracha Aioli 5.

## SALADS

### PRETZEL CHICKEN CAESAR

Costra de Pretzel, Pollo, Cebollas Crispy, Arándanos secos, Tocineta, Crema Caesar de Dijon y Queso Parmesano.  
Crisp Romaine, Pretzel Crusted Chicken, Parmesean Cheese, Crispy Onion, Dried Cranberries, Maple Bacon bits 12.

### ARUGULA STRAWBERRY SPINACH

Hojas de Espinaca y Arúgula, Fresas y Queso de Cabra con Hierbas, Semillas de Girasol con Vinagreta de Miel y Albahaca.  
Arugula Spinach and Strawberry salad with Herbed Goat Cheese, Sunflower Seeds and Honey Basil Vinaigrette 8.

### APPLE PECAN SALAD

Mezcla de Lechugas, Cebolla Morada, Manzana, Pecanas, Chile Dulce, Zanahoria, Tomate, Parmesano, Pepino y Vinagreta de Balsámico y Dijón. 9.  
Extra Pollo o Pescado 3. Camarón 4. Aguacate 1.  
Mixed Greens, Purple Onion, Carrots, Apple, Bell Peppers, Pecans, Tomato, Cucumber, Parmesan, Vinaigrette Balsamic Dijon. 9.  
Add Chicken or Fish 3. Shrimp 4. Avocado 1.

## MAIN PLATES

\* Servido con dos Acompañamientos · Served with two Seasonal Sides

### COCONUT CRUSTED TUNA STEAK \*

Lomo de Atún Empanizado en Coco, con Salsa de Caramelo, Chili y Vainilla.  
Topped with a Vanilla Chili Caramel 22.

### PASTRAMI CRUSTED TENDERLOIN \*

Lomito de Ternera Rebozado con Pastrami Pimienta servido con Demi Glace de Hongos y Cebollas, Sobre Cebollas Grilladas y Hongos Portobellos.  
Served with Mushroom and Onion Demi Glace over grilled onions and roasted portabella mushrooms 26.

### VEGGIE DELIGHTS

#### PECAN CRUSTED PORTOBELLO

Hongo Portobello con costra de Pecanas, Puré de Papas, Tomates Cherry Rostizados y Pesto de Pecanas acompañado con Ensalada de la Casa.  
With Baked Potato Mash, Roasted Cherry Tomatoes and Pecan Pesto served with a Side House Salad 17.

#### 3 BEAN CHILI RELLENO \*

Chili relleno con 3 frijoles, Maiz asado y salsa de Chili Verde.  
Served with Roasted Corn topped with Mild Green Chili Sauce 17.

### PAN BRULEE FRESH CATCH \*

Pescado Blanco del Día con Salsa Cítrica de Chile y Jengibre.  
Pan Brûlée White Fish with Citrus Ginger Chilli sauce (Mkt.)

### TUNA CARBONARA

Fettuccine con Atún Sellado y Tocineta con Salsa Carbonara.  
Seared Tuna and Maple Bacon Bits over Fettuccine with Creamy Carbonara Sauce 17.

### VEGETARIAN LASAGNA

Lasagna Vegetariana de Espinaca y Alcachofa acompañada de Ensalada de la Casa.  
Spinach and Artichoke Iron Skillet Lasagna served with Side House Salad 12.

### CALIFORNIA VEGGIE

Torta de Quinoa y Frijoles Negros, Cebolla Caramelizada, Aguacate, Tomate, Lechuga, Pepinillos y Queso Suizo.  
Black Bean & Quinoa Patty, Onions, Lettuce, Tomato, Pickles, Avocado and Swiss Cheese served with Cajun House Fries 11.

### PROSCIUTTO WRAPPED CHICKEN BREAST \*

Pechuga de Pollo con Hierbas, Envuelta en Prosciutto con Salsa Pesto Casera, Rellena con queso de Cabra y Tomates Cherry.  
Stuffed with Goat cheese, pecan pesto and cherry tomatoes 18.

### BOX CAR BURGUER

Torta Casera Mix Res y Cerdo, Tomates Verdes Fritos, Aioli de Cajún, Cebollas Caramelizadas, Tocineta, Queso Cheddar en Pan de Jalapeño Casero acompañada con Papas Fritas Caseras con Cajún .  
Ground Beef & Pork Patty, Fried Green Tomato, Cajun Remoulade, Caramelized Onions, Smoked Whiskey Bacon, Cheddar on a Jalapeño Roll from Frank's Bakery Served with Cajun House Fries 13.

## KIDS MENU

Dedos de Pescado · Fish & Chips 7.

Dedos de Pollo  
Crispy or Grilled Chicken Fingers 7.

Mac N Cheese 7.