

THE ROCK
AT THE RIVERSIDE INN

CRAFT COCKTAILS



BOQUETE GARDEN

The everlasting taste of summer, sparkly, zesty, lively and delightful. Prepared with fresh ginger, Gordon's gin, tonic water, forest berries and locally sourced edible flowers

7



MO-AJÍ-TO

The essence of Panama served in a glass, delicious and refreshing, prepared with Bacardi lemon rum, lemon juice, Panamanian sweet peppers, pineapple syrup, spearmint and a dash of cane sugar

7



LOVE

A light and refreshing cocktail prepared with Tanqueray gin, fresh watermelon, lemon juice, citrus oil extract and white wine

7



COCO COLADA

A sweet, yet boozy cocktail prepared with Overproof rum, Malibu rum and fresh coconut milk

6



ROCK MY WORLD

Bold and full of flavor, prepared with lemon juice, coconut essence, coconut infused Ketel One vodka, coconut liqueur and activated carbon

7



COFFEEGRONI

A Negroni on steroids, balanced and sophisticated, prepared with Carta Vieja 8 years old rum, Kahlúa and Campari

7



VEGANUT

Mother earth's favorite drink, soothing, energizing and refreshing flavors of coconut water, Ketel One Vodka, Gordon's gin and tonic water

6



CARIBBEAN QUEEN

Tropical elegance, prepared with aged Carta Vieja rum, fresh papaya, peppercorn syrup, vanilla essence, dark chocolate, milk and a dash of bitters

7



CAMPFIRE

Have fun around your own tableside "campfire" made with Boquete rum and enjoy the soothing and balanced flavors of cinnamon, citrus and coffee

15

To share between 2 to 4 people