



RIVERLODGE

## SIGNATURE COCKTAILS

🍸	GAIA CHAYA	Hendrick's Gin, Gaia farmed fresh Chaya juice, fresh lime, tonic.
🍸	PINE RIDGE FRUIT PUNCH	Traveller's 5 Barrels Rum, Caribbean Gold Rum, fresh watermelon, pineapple, papaya, ginger, lime, banana, hibiscus grenadine.
📍	MAYAN MARGARITA	Jose Cuervo Gold Tequila, Ajaw coffee-infused Cointreau, lime, fresh allspice leaves, Mayan chilies, Tajin.
🍸	RAINFOREST MULE	Traveller's 3 Barrel Rum, local hibiscus grenadine, fresh lime juice, Gosling's ginger beer, basil from our garden.
📍	COFFEE MARTINI	Absolut Vanilla Vodka, Gaia's coconut water infused with roasted coffee beans, simple syrup, cinnamon, Mayan chili, chipilin from our garden.
🍸	BALAM MOJITO	Caribbean White Rum, fresh mint from our garden, coconut milk, homemade ginger-lemongrass syrup, fresh lime, soda.
🍸	CARACOL DAIQUIRI	Caribbean Gold Rum, Jim Beam Bourbon, fresh banana and pineapple, coconut cream, fresh lime, Angostura bitters, cinnamon.
📍	PEPITA MAI TAI	Fiesta rum, Nance liqueur, pumpkin seed orgeat, fresh lime juice, Tajin, Angostura bitters.
🍸	BASIL MINT GIMLET	Absolut Vodka, basil and mint from our garden, fresh lime juice.
🍸	MANGO CHILERITA	Jose Cuervo Gold Tequila, Ajaw coffee-infused Cointreau, Hot Mamma's mango habanero sauce, lime, mango squash, lime zest.

🍸 Gaia's organic garden product 📍 Belize local product

All prices are in US dollars. A 12.5% government sales tax and a 15% service charge will be added to all prices.

## CONTEMPORARY CLASSICS

MOJITO	Caribbean White Rum, simple syrup, lime, fresh mint, soda.
MICHELADA	Belikin Beer, Belize Spice Company Michelada mix, fresh lime, Tajin.
CAIPIRINHA	Copalli Rum, simple syrup, fresh lime.
APEROL SPRITZ	Aperol, prosecco, soda.
AMERICANO	Campari, Martini Rosso, soda, fermented cacao beans.
BOULEVARDIER	Jim Beam Bourbon, Campari, Martini Rosso.
COSMOPOLITAN	Absolut Lime Vodka, Cointreau, fresh lime juice, cranberry juice.
MARGARITA	Jose Cuervo Gold Tequila, Cointreau, fresh lime juice, simple syrup, salt.
OLD FASHIONED	Maker's Mark Bourbon, simple syrup, orange, Angostura bitters.
NEGRONI	Traveller's Baron Gin, Campari, sweet vermouth.
OLD BELIZEAN	1 Barrel Rum, fresh lime juice, simple syrup, prosecco, mint, fresh nutmeg.

## NON-ALCOHOLIC

FRUIT JUICE	Blended papaya, watermelon and pineapple.
COCONUT WATER	Garden fresh coconut water infused with Belizean roasted coffee beans.
SODA	Hibiscus mixed with lime.
CHAYA & GINGER BEER	

Signature Cocktails **US\$10**  
Contemporary Classics **US\$10**  
Non-Alcoholic **US\$6**

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From the translucent seas of the east to the dense jungles of the west, mixologist Lawrence Picard trekked through Belize in search of inspiration for the creation of our exclusive cocktails. Reflecting the rich, vibrant culture, history and biodiversity of the country, his unique drink menu highlights fresh, local ingredients and age-old traditions. The result is a perfectly orchestrated blend of flavours, textures and aromas.

Lawrence Picard is a renowned mixologist from Montréal, Canada. As a graduate student in cultural anthropology with a focus on cultural consumption, he brings an innovative approach to beverage program creation. Lawrence works with hospitality management firms, nightclubs, restaurants and hotels throughout the world, assisting them with bar logistics and design, equipment placement, and cocktail programs.