



**Welcome to
SAGE Restaurant & Beer Garden
@ Playa 506 Beachfront Hostel**

The food at SAGE is made fresh to order, so please be patience,
give us some time to serve your order.

While you wait, enjoy the nature of this beautiful place.





We only use purified water for ice cubes
as well as in all food and beverage preparation.




Thanks for being here!







Breakfast Menu





Caribbean breakfast: Gallo pinto, eggs, sweet plantains and coffee
-4500-     (V)a


Avocado toast with fried egg and mushrooms, side of fruits
-5200-     (V)a




Beetroot hummus toast with sauté spinach, side of fruits
-5200-   

Omelette with cheese, tomato, onion and peppers
-4000-    





Bread, butter and homemade jam
-3000-    (V)a

Pancakes with fruits and homemade sugar cane syrup
-4000-    



Tropical fruit salad
-3600- 

Panino Caprese
fresh mozzarella di bufala, tomato and pesto in a focaccia bread
side of fruit
-5400-   


Bowl of fruits, yogurt and artisanal granola
-4800-     (V)a


Banana muffin / Carrot muffin
-1800-    



Side Orders


Baked whole sweet plantain w/
fresh local cheese -2500-  


Two eggs -1600-  


Gallo pinto -1500- 

Sweet plantains -1800- 

Fresh local cheese -1500-  

Half avocado -2000- 

Homemade Jam -600- 

Raw Honey -600- 

Beverage

Fresh fruit juice

Water -2000-

Milk -2400-

Almond milk -2800-

Whole coconut -1000-

House iced tea -1800-

Hot tea -1200-

FontDor water 1000ml -3200-

Coffee

American coffee -1500-

Coffee w/milk -1800-

Espresso -1800-

Macchiato -2000-







Cappuccino -2500-

Mocaccino -2700-

Iced coffee -2500-

(Add Almond Milk -500-)

Icons Legend

 Egg	 Dairy	 Gluten	 Nuts	 Fish
 Vegetarian		 Vegan		 (V)a Available

All our dishes are freshly prepared when ordered, please be patience!
10% service charge not included. We accept cash in Colons and US Dollars,
SINPE, Venmo, Revolut and most credit/debit cards.

Beverage Menu

Beers

We offer a great selection of craft beers, many made here in Costa Rica! Let's support local Micro-Breweries!

Costa Rican Craft Beers

IPA - Pale Ale - Golden Ale Lager
Red Ale - Stout Summer Ale - Amber Ale Pilsner - Spice Ale - Saison
Fruity Ale - Double IPA - Gose
Brown Ale - Scottish Ale
Blonde Ale - Wheat Beer
Ginger Beer - Pineapple Beer
Kombucha & more!

Bottles

350ml -From 3600-

Draft (on tap)

12oz -3500- / 16oz -4500- / 1l -8000-
Tasting Sampler
^ Pick 4 ^ 4oz each
-5000-

Imported Beers

Stella Artois - Modelo
Modelo Negra - Asahi
Blue Moon - Peroni
Estrella Damm & more!
-From 3000-

We also have Non-Alcoholic and Gluten-Free Beers

Nacional Beers

Imperial - Pilsen - Silver
-2500-

Cocktails

Piña Colada

White rum, coconut cream and fresh pineapple
-5000-

Botanical Margarita

Tequila silver triple sec
pineapple and fresh herbs
-5000-

Playa 506

Dark rum
fresh ginger, sliced orange and lime
-4500-

Verano

Gin, cucumber, sliced orange, fresh herbs and ginger beer
-5000-

Daiquiri

White rum
with your favorite fruit, frosted
-4500-

Mojito

White rum, spearmint lime and sugar cane
-4500-

Moscow Mule

Vodka, lime and ginger beer
-4500-

Some cocktails can be made virgin (without alcohol)

Fine Spirits

Santa Teresa 1796 -6500-
Flor de Caña 12 -5500- / 18 -7000-
Fair -6500-
Stoli Elit -13000-
Hendrick's -8000-
Buchanan's 12 -7000- / 18 -12000-
Patron Silver -9000-
Patron Reposado -11000-
Don Julio 70 -12000-
Mitre Joven Mezcal -7000-

Wine

Chardonnay - Sauvignon Blanc
Cabernet Sauvignon
By the glass -3800-
By bottle -13500-

Coffee

American coffee -1500-
Coffee with milk -1800-
Espresso -1800-
Macchiato -2000-
Cappuccino -2500-
Mocaccino -2700-
Iced coffee -2500-
Hot tea -1200-

(Add Almond Milk -500-)

Juices & more

Fresh fruit juice
In water -2000- / In milk -2400-
In almond milk -2800-
Whole coconut -1000-
House iced tea -1800-
Agua Voss 375ml -3000- / 800ml -4500-
Agua FontDor 1000ml -3200-

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S A G E

PUERTO VIEJO



Restaurant & Beer Garden

Menu Specials

Caprese Salad

fresh mozzarella di bufala
sliced tomato & homemade pesto
-6000-

Green Banana Ceviche

red onion, tomato, red pepper,
cilantro and lime juice
with homemade plantain chips
-5500-

Plantain Gnocchi

in a butter-sage sauce
side of focaccia
-10000-

Whole Fried Red Snapper






served with rice, green
plantains and salad
-14000-

Banana Flambe




served with ice cream
-4000-

Appetizers


Classic Hummus

chickpeas paste with tahini and zaatar
side of locally baked pita bread
-4500-   
(gluten-free option with raw veggies)


Beetroot Hummus

roasted beetroot paste with tahini
side of locally baked pita bread
-5000-   
(gluten-free option with raw veggies)




Patacones

fried green plantains
mashed black beans and pico de gallo
-4000- 



Guacamole

avocado, tomato, red onion,
and jalapeño
served with homemade
green plantain chips
-4500- 




Fish croquettes

fish and scallion, bechamel base
house recipe tartar sauce
-3500-   

Bruschetta Pomodoro

slices of bread
with tomato, garlic, and basil
-4000-  



Caribbean Pizza

two mini pizzas, green plantain crust
with pomodoro sauce,
mozzarella cheese and basil
-4500-  
With vegan cheese -5500- 

Add toppings: mushrooms, onions, olives, tomatoes.



Tasting Shared Platter


Choose 3:

Classic Hummus - Beetroot Hummus -
Guacamole - Mashed Black Beans -
Pico de Gallo.
Served with patacones,
plantain chips and/or pita bread.
-10000-  


Salads & Soup

House Salad



lettuce, tomato, cucumber,
red onion and carrots
with tahini dressing
-4000-  

with grilled fresh tuna -6500- 
with grilled chicken -5500-

Quinoa Tabbouleh Salad

Parsley and quinoa
tomato, cucumber and red onion
lemony dressing
-5000- 

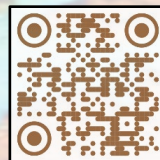
Thick Vegetable Soup

creamy seasonal vegetables
side of focaccia
-4000-  

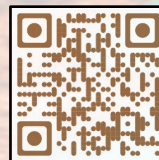
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Check out our digital menu!

Español






English




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Eats & Treats




Fish and Chips

breaded mahi-mahi fingers
with french fries
house recipe tartar sauce
-7000-   





Mahi-Mahi Ceviche

made to order!
with homemade plantain chips
-7500- 



Fish Sandwich

grilled white fish filet
lettuce, red onion
on a homemade focaccia bread
house recipe tartar sauce
side of french fries
-7500-   



Homemade veggie Burger

lentil, cassava & ginger patty
lettuce, tomato, red onion
on a wholewheat bun
lime-sage sauce
side of french fries
-6000-     a)

Tuna Burger

grilled fresh tuna steak
lettuce, tomato
on a wholewheat bun
with tamarind sauce
side of french fries
-7000-  

Panino Caprese

fresh mozzarella di bufalla cheese
tomato and pesto
on a focaccia bread
side of french fries or salad
-6500-  

Main

Grilled Tuna Steak
served with mashed potatoes,
vegetables and salad
tamarind sauce
-12000- 🍷

Grilled Mahi-Mahi Fillet
served with white rice,
vegetables and salad
lime-sage sauce
-10500- 🍷🍷

Vegan Fried Rice
sauté rice with seasonal
vegetables in sesame oil, side of
sweet plantains and salad
-6000- 🌱🍷

Pastas

Spaghetti or Penne
side of focaccia
choice of sauce:
pomodoro sauce -6000- 🌱
pesto -7000- 🌱🍷🍷 (🌱d)
puttanesca sauce -6500- 🌱
mushrooms bechamel -7000- 🌱🍷🍷🍷
butter-sage -6000- 🌱🍷

Potato Gnocchi
side of focaccia
choice of sauce
-7000- 🌱🍷🍷
gluten-free -8500- 🌱🍷

Caribbean Cuisine

Casado
Costa Rican typical dish! rice,
beans, sweet plantains and salad
in caribbean sauce
Fish -6000- 🍷
Chicken -6000-
Vegan -5000- 🌱

Caribbean Rice & Beans
rice and beans cooked in coconut
milk, sweet plantains and salad
in caribbean sauce
Fish -6500- 🍷
Chicken -6500-
Vegan -5500- 🌱

Homemade Raviolis
ask your server for today's
filling!
side of focaccia
choice of sauce
-8500- 🌱🍷🍷🍷

Gluten-free
Spaghetti or Fusilli
choice of sauce:
pomodoro sauce -7500- 🌱
pesto -8500- 🌱🍷🍷 (🌱d)
puttanesca sauce -8000- 🌱
butter-sage -7500- 🌱🍷

Side Orders

Baked whole sweet plantain w/
fresh local cheese -2500- 🌱🍷
French fries -4000- 🌱
Green plantain chips -1800- 🌱
Sweet plantains -1800- 🌱
Green plantains patacones -2000- 🌱
Mashed potatoes -2500- 🌱🍷
White rice -1600- 🌱
Side salad -2000- 🌱
Half avocado -2000- 🌱
Pita bread -2000- 🌱🍷
Focaccia -1500- 🌱🍷

Icons Legend

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 Vegetarian		 Vegan		 Available

Get a **FREE Chiliguaro**
Shot on us!

This typical Costa Rican shot is
made with local guaro, tomato
juice, lemon juice, tabasco,
chili and sea salt.

Leave us a review!

Google 

TripAdvisor 






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Sweet Yourself

Carrot cake

carrot cake with walnuts and raisins
creamy icing

-3200-     

with ice cream -4500-

Banana bread

banana cake with walnuts and raisins

-2200-     


with ice cream -3500-

Banana Flambe

served with ice cream

-4000-

Fruit salad

-3000- 

Homemade Popsicles

ask for todays flavor!

non-alcoholic -2000-

alcoholic -2500-

Ice cream cup

-3500- 