



# MENU



Farm to Table  
Tradicional & Modern Fare  
with a Tropical flair



# DRINK MENU

Select Cocktails, Beverages, Wine,  
Local Beers, Coffee & Tea

## HOUSEMADE SPECIALTIES

**GOLDEN LATTE**  
Housemade golden milk  
spice blend, steamed milk **Q35**

**DIRTY GOLDEN LATTE**  
Housemade golden milk  
spice blend, espresso,  
steamed milk **Q35**

**CHAI LATTE**  
Housemade chai blend,  
steamed milk **Q35**

**DIRTY CHAI LATTE**  
Housemade chai blend,  
espresso, steamed milk **Q35**

**MAYAN MATCHA LATTE**  
Matcha powder, steamed milk **Q35**

**ACTIVATED CHARCOAL  
LATTE**  
Activated charcoal,  
espresso, steamed milk **Q35**

**LAVENDER LATTE**  
Housemade lavender syrup,  
espresso, steamed milk **Q35**

**COLD BREW LATTE**  
Cold brew coffee, choice  
of milk, ice **Q40**

**LAVENDER COLD BREW  
LATTE**  
Cold brew coffee, choice  
of milk, ice, house made  
lavender syrup **Q40**



## MILK OPTIONS

Unpasteurized Whole  
Housemade Coconut  
Housemade Macadamia  
Housemade Cashew  
Soy Milk



## CLASSIC COFFEE

**BLACK COFFEE** **Q10**

**ESPRESSO** **Q15**

**AMERICANO** **Q15**

**LATTE** **Q25**

**CAPPUCCINO** **Q25**

**COLD BREW** **Q30**

## NON COFFEE

**MAYAN CACAO**  
Guatemalan cacao, honey,  
vanilla, spices, hot water **Q30**

**CEREMONIAL GRADE CACAO**  
Single origin 100% cacao,  
hot water **Q40**

**MUSHROOM LATTE**  
Blend of 10 adaptogenic  
mushrooms, steamed milk,  
honey **Q40**

**CUPPA MUD**  
Cacao, chaga, turkey tail,  
lion's mane, reishi,  
cordyceps, chai spices,  
steamed milk, honey **Q40**



## LEAVES

**HOT LOOSE LEAF TEA**  
Served in a mini French  
press, 1 hot water refill **Q25**

**YERBA MATE**  
Served in a traditional  
gourd with bombilla **Q25**

**CALM BLEND:** chamomile, coconut, mint,  
verbena, marjoram

**INVIGORATING BLEND:** green tea, ginger  
peppermint, lemon

**LUNA BLEND:** pericon, lemongrass, verbena,  
sage, mint, horsetail, lemon leaf, chaya,  
basil, ginger

**CHAPIN BLEND:** hibiscus flower, vanilla



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## COLD BEVERAGES

**FRESH LIMEADE** Q20  
Choice of flat or sparkling

**FRESH LIMEADE WITH CHIA** Q25  
Choice of flat or sparkling

**HOUSE MADE KOMBUCHA** Q25  
Rotating seasonal flavor

**HOUSEMADE ROSA DE JAMAICA** Q20  
A tart, lightly sweetened drink made with handpicked hibiscus flowers

**CIMARRONA** Q20  
Sparkling salted limeade with a salt rim, a traditional Guatemalan favorite

**COCA COLA, 7UP, OR GINGERALE** Q20

**MINERAL WATER** Q20



**NATIONAL BEERS** Q30  
+ add michelada mix +Q5

**BEER** **ANTIGUA CERVEZA CRAFT BEERS ON DRAFT** Q45

**ANTIGUA CERVEZA TASTING** Q70  
A 6oz tasting of all 3 beers



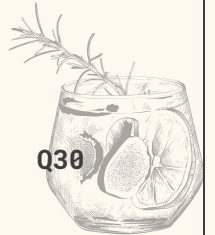
**GINGER BLACKBERRY BLISS** Q35  
A refreshing and fruity blend of blackberries, lime, and gingerale

**CRANBERRY LIMEADE SPRITZ** Q35  
Fresh limeade, mineral water, and cranberry juice

**ELIXIRS** **VIRGIN COLD BREW TONIC** Q35  
Cold brew coffee with tonic water

**FRESH GRAPEFRUIT SODA** Q35  
Mineral water and fresh grapefruit juice with a delightful garnish

**FIRE CIDER SHOT** Q30  
Apple cider vinegar, turmeric, ginger, garlic, cobanero chile, black pepper, oj, lime, and honey



ALL BEVERAGES HANDCRAFTED TO ORDER WITH  
FRESH & LOCAL PRODUCTS AS AVAILABLE



# MENU DE BEBIDAS

Cocteles seleccionados, Bebidas, Vino,  
Cervezas Locales, Cafe y Te

## SIGNATURE COCKTAILS

**AVOCADO MARGARITA**  
Our signature cocktail!  
Tequila, avocado, mint,  
orange juice, lime **Q75**

**MEZCAL PALOMA**  
Mezcal, fresh grapefruit  
juice, lime, soda water **Q75**

**GREEN MANGO MEAD  
TEQUILA TWIST**  
Tequila, artisanal green  
mango-honey mead, lime **Q85**

**LAVENDER COLD BREW  
RUM TONIC**  
Rum, housemade lavender  
syrup, cold brew coffee,  
tonic water **Q70**

**APEROL SPRITZ**  
Aperol, cava **Q70**

**CAMPARI SHAKERATO**  
Campari, lime, soda **Q70**

**ELDERBERRY SPRITZER**  
Saint Germain, cava,  
elderberry syrup, soda **Q80**

**ELDERBERRY LYCHEE GIN  
CHILERITO**  
Gin, Saint Germain, fresh  
lychee juice, elderberry  
syrup, lime **Q90**

**NEGRONI**  
Gin, aperol, vermouth **Q90**

**CARAJILLO**  
Liquor 43, espresso **Q70**



## HOUSE COCKTAILS

**MARGARITA  
RUM & COKE  
GIN & TONIC  
VODKA SPRITZ** **Q45**

**BERRY VODKA BLAST**  
Vodka, blackberries, lime,  
soda **Q45**

**GINGER BLACKBERRY  
BLISS**  
Rum, Fresh blackberries,  
gingerale, lime **Q45**

**KOMBUCHA VODKA  
SPRITZER**  
Vodka, house made kombucha,  
simple syrup, soda **Q45**



## COZY COCKTAILS

**NATASHA'S HOT TODDY**  
Whiskey, local honey, lime,  
hot water **Q60**

**BOOZY COFFEE**  
Aged rum, espresso,  
milk of choice, simple **Q60**

**HOT MULLED WINE**  
Merlot, warm spices, citrus  
peel, vanilla **Q60**



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## HOUSE WINES

By the Glass **Q50**

By the Liter **Q300**

**PIPENO BLANCO NATURAL**  
Louis Antoine Luyt, Chile

**VINHO VERDE**  
Casal Garcia, Portugal

**BAIRRADA NATURAL RED**  
NAT'Cool, Portugal

## OWNER'S SELECTION

By the Glass **Q75**

By the Bottle **Q300**

**SAUVIGNON BLANC**  
Pere y Fils, France

**BRUT ROSE**  
Don Pascual, Uruguay

**CAMEMBERT RED BLEND**  
Pere y Fils, France

**AUPA PIPENO NATURAL RED**  
Maitia, Chile

## RESERVE WINES

By the  
Bottle Only

\*See Bar for Current  
Selection of Reserve Wines



## CHARCUTERIE SPREAD & BOTTLE OF WINE IN A BASKET (GF\*) PICNIC BLANKET AVAILABLE

**PICNIC**

Assortment of 4 cheeses, 3  
Italian meats, pickled  
vegetables, fresh fruits, and  
sourdough baguette

**Q400**

*Choice of bottle of wine from  
Owner's Selection*

+add 2 souvenir wine glasses  
**+Q80**



**WINE**

## MONKEY SHOULDER WHISKEY

Served straight or on the  
rocks **Q90**

**RON ZACAPA SOLERA 23**  
Served neat or on the rocks **Q90**

**WOODFORD RESERVE**  
Served neat or on the rocks **Q120**

**CAZADORES TEQUILA  
BLANCO**  
Served with lime & salt **Q40**

**CAZADORES TEQUILA  
REPOSADO**  
Served with orange & salt **Q45**

**ILEGAL MEZCAL JOVEN**  
Served with orange & salt **Q60**



**SIPPING LIQUORS**

ALL BEVERAGES HANDCRAFTED TO ORDER WITH  
FRESH & LOCAL PRODUCTS AS AVAILABLE



# MENU

All Day Breakfast, Superfood Bowls, Smoothies,  
Traditional & Modern Fare, Desserts

*Substitute Vegan Rye, Gluten Free Falafel  
(+Q15) or Gluten Free Baguette or Bun (+Q30)*

*V = Vegan VG = Vegetarian  
GF = Gluten Free*

*\* = can be made Vegan, Vegetarian or  
Gluten Free with Modifications*

## HOT BREAKFAST

### THE FAMOUS BREAKFAST SALAD (GF\*)

Greens, red onion, carrot and cabbage salad tossed with bacon and a hard-boiled egg, caper, mustard citrus dressing  
Topped with sourdough croutons  
+add chicken Q15

Q65

### AVOCADO TOAST (VG, GF\*, V\*)

Sourdough baguette topped with avocado, sliced radish, and microgreens.  
Includes side of fruit.  
+add fried egg Q6

Q60

### BREAKFAST TACOS (GF, VG, V\*)

Corn tortillas, scrambled egg, amaranth, raw veggies, and kale  
Served with a side of pico de gallo and guacamole.  
+add bacon Q15

Q60

### BREAKFAST SANDWICH (GF\*, VG\*, V\*)

The classic BLT (bacon, lettuce, tomato) sandwich plus avocado and a fried egg!  
Served on a brioche bun with housemade mayonnaise. Includes side of fruit.

Q60

### BREAKFAST HASH (GF, VG, V\*)

Yucca and sweet potato hash with red onions, bell pepper, kale, and black beans, topped with a fried egg  
Served with housemade tortillas  
+add an extra fried egg Q6  
+add bacon Q15  
+add smoked chorizo Q15  
+add avocado Q10

Q60

### CHAPIN BREAKFAST (GF)

2 eggs (scrambled or fried), black beans, fried plantains, cream, ranchera sauce, and housemade corn tortillas  
+add smoked chorizo Q15  
+add avocado Q10

Q55

### VEGAN CHAPIN BREAKFAST (GF, V)

5 Homemade corn tortillas, avocado, black beans, and fried plantains

Q45

WE ARE A SLOW FOOD & SEASONAL RESTAURANT!  
EACH DISH IS PREPARED FROM SCRATCH AND MAY VARY BASED ON SEASONAL AVAILABILITY OF FRESH INGREDIENTS. ENJOY THE VIEW AND A BEVERAGE WHILE OUR SMALL KITCHEN PREPARES YOUR HOMEMADE MEAL.  
WE HOPE YOU ENJOY SAVORING THE SEASONS AND FLAVORS OF GUATEMALA WITH US!



# MENU

All Day Breakfast, Superfood Bowls, Smoothies,  
Traditional & Modern Fare, Desserts

**SUPERFOOD BOWLS**

**MAYAN GRANOLA & BERRIES BOWL (GF, V, V\*)**  
Housemade Mayan granola made of nuts, mixed seeds, cinnamon, honey topped with seasonal berries and choice of milk or yogurt  
+add peanut honey drizzle Q5 **Q55**

**MANGO PASSIONFRUIT CHIA PUDDING BOWL (GF, V)**  
Mango-passionfruit chia seed pudding, seasonal tropical fruit, coconut flakes, and amaranth **Q55**

**BERRY SMOOTHIE BOWL (GF, VG, V\*)**  
Base of mixed berries, beet, honey, and choice of milk, topped with fresh berries, coconut flakes, and amaranth **Q55**

**CACAO SMOOTHIE BOWL (GF, VG, V\*)**  
Base of cacao, peanut butter, banana, honey, and choice of milk topped with banana, cacao nibs, and peanut butter drizzle **Q55**

**VEGAN SUPERFRUIT BREAKFAST (GF, V) +ADD YOGURT Q10**  
Fresh tropical seasonal fruits topped with ground flax seed, chia seed, moringa and amaranth, powder and shredded coconut **Q55**

**GOLDEN MILK OATS (GF, V\*)**  
Whole rolled oats, chia seeds, cooked with housemade golden milk spice blend. honey, and choice of milk, almonds & cashews on top **Q55**



**OVERNIGHT OATS & BERRIES JAR (GF, V\*)**  
Choice of whole or coconut milk, layered with granola & berries **Q40**

**MILK OPTIONS FOR BOWLS & SMOOTHIES**  
Unpasteurized Whole Milk, Soy, Housemade Coconut Milk, Housemade Macadamia Milk, Housemade Cashew Milk

**SMOOTHIES**

**MAYAN MONKEY (GF, V)**  
Banana, cacao, housemade chai blend, and choice of milk **Q45**

**ETERNAL SPRING (GF, V)**  
Green apple, ginger, mint, and celery **Q45**

**PANZA VERDE (GF, V)**  
Kale, pineapple, spinach, cucumber, celery, moringa, nopal, fresh ginger, and orange juice **Q45**

**PASSIONFRUIT PARADISE (GF, V)**  
Passionfruit, mango, pineapple, melon, turmeric **Q45**

**FROZEN STRAWBERRY LIMEADE (GF, V)**  
Strawberries blended with fresh limeade **Q45**

**STRAWBERRY MANGO LASSI**  
Mango, strawberries, & natural yogurt Bowl option topped with fresh fruit **Q55 Q60**

**MANGO LASSI**  
Mango & natural yogurt Bowl option topped with fresh fruit **Q55 Q60**

**FIRE CIDER SHOT**  
Apple cider vinegar, turmeric, ginger, garlic, cobanero chile, black pepper, oj, lime, and honey **Q30**

**ADD-ONS FOR BOWLS & SMOOTHIES**

- Turmeric +Q5
- Chia seeds +Q5
- Moringa +Q5
- Fresh ginger +Q5
- Peanut butter powder +Q10
- Full spectrum CBD Extract +Q50



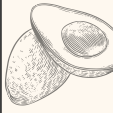
BE KIND | PRACTICE PATIENCE | TIP WELL  
ALL OF OUR WAITSTAFF ARE TRAVELING VOLUNTEERS WHO WORK FOR ROOM AND BOARD.  
YOUR KINDNESS & TIPS ARE MUCH APPRECIATED!





# MENU

All Day Breakfast, Superfood Bowls, Smoothies,  
Traditional & Modern Fare, Desserts



**EXOTIC CHIPS & DIP PLATTER (GF, V)**  
Housemade multi-colored tortilla chips served with 5 homemade dips: roasted beet babaganoush, spirulina guacamole, carrot hummus, pumpkin seed hummus, and black beans **Q65**

**MEDITERRANEAN DIP PLATTER (GF\*, V)**  
Housemade hummus & babaganoush served with pickled onion, crudités, gluten free falafels, and pita bread **Q90**

**EARTH LODGE AVOCADO FRIES (GF, VG)**  
Breaded avocado wedges served with homemade chipotle mayo **Q55**

**CHIPS & GUAC (GF, V)**  
A heaping platter of our house made fried tortillas and fresh guacamole **Q55**

**YUCCA & SWEET POTATO FRIES (GF, V\*)**  
Made in house and served with our garlic aioli and ketchup **Q55**

**CLASSIC FRENCH FRIES (GF, V)**  
Basket of seasoned fries to share with house made ketchup **Q55**

**TRADITIONAL GUATEMALAN QUESADILLA (GF, VG)**  
3 Housemade corn tortillas filled with Guatemala's famous chancol cheese served with guacamole, ranchera sauce, & beans  
+add egg Q6  
+add smoked chorizo Q15 **Q60**

**AVOCADO CEVICHE (GF, V)**  
Tangy and delicious avocado ceviche served with baked corn tostadas **Q65**

**FALAFEL (GF)**  
Portion of 6 gluten free falafels with tzatziki dipping sauce **Q40**

**CHARCUTERIE SPREAD & BOTTLE OF WINE IN A BASKET (GF\*)**

*PICNIC BLANKET AVAILABLE*

**PICNIC**

Assortment of 4 cheeses, 3 Italian meats, pickled vegetables, fresh fruits, and sourdough baguette **Q400**

Choice of bottle of wine from owner's selection

+add 2 souvenir wine glasses **Q80**



*Large salads served with choice of: Sourdough Bread, Vegan Rye, Gluten-Free Falafel (+Q15), or Gluten Free Baguette (+Q30) \*Allow 30 minutes Add chicken to any salad +Q15*

**FIRE ROASTED VEGETABLE SALAD (GF, VG) SMALL OR LARGE**  
Roasted onion, zucchini, and sweet corn, crunchy tortilla strips, panela cheese and housemade Tacaná honey dressing **Q45**  
**Q75**

**SALADS**

**EARTH LODGE HERB SALAD (GF, VG, V\*) SMALL OR LARGE**  
Kale, green apple, fresh parsley, mint, and dill, toasted pumpkin seeds, goat cheese, and freshly cracked pepper in a light olive oil and lemon vinaigrette **Q45**  
**Q75**

**AVOCADO SUPER CAESAR SALAD (GF\*, VG) SMALL OR LARGE**  
Romaine & butter lettuce, avocado, quinoa, sourdough croutons, and freshly grated parmesan cheese  
+add hard-boiled egg Q6 **Q45**  
**Q75**

**SWEET & SOUR QUINOA SALAD (GF, V) SMALL OR LARGE**  
Quinoa, green apple, dates, almonds, basil, and a mustard vinaigrette, served with baked corn tostadas **Q50**  
**Q80**

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All Day Breakfast, Superfood Bowls, Smoothies,  
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**BURGERS + TACOS + SANDWICHES**

*Choice of Bread for Sandwiches:  
Sourdough Baguette or Vegan Rye  
Gluten Free Baguette or Bun +Q30  
\*Allow 30 min for GF Bread*

*Choice of sides:  
classic fries, small salad, OR fresh fruit*

**SUPER SMASH BURGER (GF\*)**  
Hand smashed pork & beef patty topped with cheese, lettuce, tomato, onion, housemade pickles, and mayo  
+add an egg Q6  
+add bacon Q15  
+add avocado Q10  
\*Make it a veggie burger at no extra cost with our housemade veggie patty **Q85**

**AVOCADO & SCRAMBLED EGG Brioche Sandwich (GF\*)**  
Scrambled eggs, bacon, and fresh avocado served on a toasted brioche bun with housemade mayonnaise **Q85**

**AVOCADO BAJA TACOS (GF, VG, V\*)**  
Baja style avocado tacos with fresh cabbage and zesty chipotle mayonnaise, served with pico de gallo on the side **Q75**

**TEMPEH TACOS (V)**  
Marinated grilled tempeh tacos with fresh cabbage, guacamole, and pickled red onions, served with pico de gallo on the side **Q75**

**TROPICAL SHRIMP SANDWICH (GF\*)**  
Salad of fresh shrimp, grilled pineapple, avocado, cilantro and mayonnaise on two New England rolls **Q90**

**CLASSIC BLT SANDWICH (GF\*)**  
Bacon, lettuce, tomato, and housemade mayonnaise +add avocado Q10 **Q75**

*Choice of Bread for Soups:  
Sourdough Baguette, Vegan Rye,  
Gluten Free Falafels (+Q15), or  
Gluten Free Baguette (+Q30) \*Allow 30 min  
+Add a Grilled Cheese Sandwich Q30*

**SOUPS**

**GUATEMALAN CHICKEN & VEGGIE (GF)** Q55  
**VEGAN SWEET POTATO CHILI (GF, V)** Q55  
**FIRE ROASTED TOMATO (GF, V)** Q55  
**CURRY LENTIL (GF, V)** Q55  
**COCONUT PUMPKIN GINGER (GF, V)** Q55  
**MUG OF CHICKEN BONE BROTH (GF)** Q30

**DARK CHOCOLATE AVOCADO MOUSSE (GF, VG)** Q40  
Thick chocolatey mousse made with Earth Lodge avocados, cacao, and lightly sweetened \*Staff Favorite

**LIME CURD CRUMBLE JAR (GF\*, VG)** Q40  
Tangy, creamy lime curd topped with a coconut cookie crumble, served in a jar

**DESSERTS**

**SUNSET BUTTERNUT SQUASH (GF, VG, V\*)** Q40  
Crystallized butternut squash over Greek yogurt topped with orange peel-thyme syrup

**PINEAPPLE PIE WITH AVOCADO ICE CREAM (V, GF)** Q55  
Pineapple and coconut pie filling in a gluten free graham crust served with a scoop of vegan avocado ice cream

**VEGAN AVOCADO ICE CREAM (V, GF)** Q40  
Made with our organic estate avocados and coconut milk served with a sweet corn tostada

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## LOCAL PRODUCERS WE PROUDLY WORK WITH

### **JULHALAW CACAO**

A cooperative organization from Lanquin, Semuc Champey region that provides us with our 100% pure cacao as well as the plantain, yuca (casava), camote (sweet potato), ginger, and turmeric we use in our dishes. Connect with them @julhalaw and check out their cacao tour!

### **FOGLIASANA PRODUCE**

A local hydroponic farm that applies sustainable farming techniques to produce high quality gourmet lettuces and greens. @fogilasana to find out more about their free home delivery to Antigua and Guatemala City.

### **TACANÁ HONEY**

Miel Tacaná provides us with their delicious raw, chemical-free wildflower honey produced by responsible small scale beekeepers in San Marcos. They are deeply rooted in the conservation and sustainable management of the Tacaná volcano's mountain forests and promote responsible consumption through local markets. Find them @mieltacana

### **FINCA GASCÓN SPECIALTY COFFEE**

Specialty Antigua based coffee grower applying regenerative agriculture practices that harness mother nature's microorganisms rather than agrochemicals. Finca Gascón utilizes unique fermentation techniques and African drying beds to achieve a clean tasting 85-point cup with floral and fruity notes. @fincagascon

### **MALTIOX BUTTERS**

Quetzaltenango-based nut butter and tahini experts who buy raw product exclusively from small local farms and use an extra fine grinding process to allow more of the vitamin rich particles to remain in the butters. Additive free, gluten free, sugar free, vegan, and 100% natural. Maltiox means "thank you" in the indigenous Mayan language of Kaqchikel. @maltioxgracias

### **EARTH LODGE AVOCADOS**

Earth Lodge is a working avocado farm with over 850 organic Haas avocado trees. We compost all of our restaurant refuse and use our own compost plus other regenerative practices to care for our trees. Avocado trees have two harvests per year, when you can enjoy our estate grown avocados in many of our dishes. We practice seed saving, and press all of our avocado seeds into our own cold pressed avocado oil, and use the peels to create organic body scrub.