

Bebidas / Beverages

Gaseosas/Sodas

Pepsi, Pepsi light, Sprite, Ginger Ale, Club Soda

Mirinda naranja (orange soda), Toronja (grapefruit soda)

Tropical té frío (ice tea) \$ 2,00

Gatorade \$ 3,00

Quinada (tonic water) 600 ml \$ 3,00

Té frío casero (sun tea) \$ 2,00

Jugos naturales / tropical fruit smoothie \$ 3,00

con Leche/with milk \$ 4,00

papaya, banana, piña (pineapple), sandía (water melon),

melón (cantaloupe), limón (Lemon), naranja (orange)

Agua 600ml \$ 2,00

Agua 1750ml \$ 4,00

Leche/Milk \$ 3,00

Espresso, Café \$ 3,00

Capuchino \$ 3,50

Te/ Tea \$ 2,00

Cerveza/ Beer: \$ 3,50

Imperial, Imperial Light, Imperial Silver, Pilsen,

Bavaria gold, Bavaria dark \$ 4,00

Cerveza artesanal / CR microbrews \$ 5,00

13% de impuestos de venta y 10% servicio incluido

13% sales tax and 10% service is included

Cocteles / Cocktails

Guacamaya Colada:	Rum, Papaya, Coconut, OJ	\$ 9,00
Piña Colada	Rum, Pinapple, Coconut	\$ 9,00
Cuba Libre	Rum Centenario & Coca Cola	\$ 8,00
Daiquiri Limón	Rum, Lemon Juice	\$ 8,00
Daiquiri Banana	Rum, Lemon Juice, Banana	\$ 8,00
Daiquiri Strawberry	Rum, Lemon Juice, Strawberry	\$ 8,00
Mojito	Rum, Lemon Juice, Mint	\$ 8,00
Strawberry Mojito	Rum, Lemon Juice, Mint, Strawberry	\$ 8,00
Maracuya Mojito	Rum, Lemon Juice, Passion Fruit, Mint	\$ 8,00
Campari Orange	Campari & OJ	\$ 8,00
Margarita	Tequila, Triple Sec, Lemon	\$ 9,00
Strawberry Margarita	Tequila, Triple Sec, Strawberry	\$ 9,00
Maracuya Margarita	Tequila, Triple Sec, Passion Fruit	\$ 9,00
Tequila Sunrise	Tequila, OJ, Grenadine	\$ 8,00
Screwdriver	Vodka y jugo de naranja	\$ 8,00
Bloody Mary	Vodka, y jugo de tomate picante	\$ 9,00
Black Russian	Vodka y Café Rica	\$ 8,00
White Russian	Vodka, Café Rica y crema dulce	\$ 8,00
Gin Tonic	Gordon Gin con quinada	\$ 8,00
Malibu con OJ	Malibu ron con OJ	\$ 7,00
Caipirinha	Cachaça, Lime	\$ 9,00
Caipiroska	Vodka, Lime	\$ 8,00

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Licores

Guaro	\$ 3,00	Johnnie Walker rojo	\$ 6,00
Ron Centenario 7 años	\$ 5,00	Johnnie Walker negro	\$ 8,00
Ron Centenario XX	\$ 9,00	Glenfiddich	\$ 11,00
Ron Centenario XXV	\$ 10,00	Jim Beam	\$ 6,00
Ron Centenario XXX	\$ 15,00	Jack Daniels	\$ 8,00
Bacardi	\$ 3,00	Maker's Mark	\$ 9,00
Malibu	\$ 4,00	Crown Royal	\$ 9,00
Absolut Vodka	\$ 4,00	Gin Gordon C	\$ 5,00
Smirnoff Vodka	\$ 3,00	Gin Tanqueray	\$ 6,00
Titos Vodka	\$ 7,00	Tequila Jose Cuervo	\$ 5,00
Café Rica	\$ 3,00	Tequila Don Julio claro	\$ 8,00
Courvoicier	\$ 9,00	Tequila Patron silver	\$ 11,00
Baileys	\$ 5,00		
Sambuca romana	\$ 6,00		
Campari	\$ 5,00		
Grapa	\$ 6,00		
Amaretto	\$ 7,00		
Jägermeister	\$ 6,00		
Martini blanco	\$ 4,00		

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White



- House Wine: Sauvignon Blanc, Indómita, Chile \$6 / \$25
- Chardonnay, Agustinos Estate (Bío-Bío Valley, Chile) \$8 / \$35
Elegant with mouth-filling roundness. Intense flavors of pineapple and plaitain banana.
- Sauvignon Blanc, Luneau (Loire Valley, France) \$8 / \$35
Fresh and crispy with nice acidity and a bit of minerality. Herbal notes, white flower and citrus fruit aromas.
- Pinot Grigio, Agustinos Estate (Bío Bío Valley, Chile) \$8 / \$35
Complex bouquet that blends white fruit and honey, beautifully round and extremely fresh.
- Torrontés, La Puerta Clásico (La Rioja, Argentina) ***Awarded Wine** \$37
Aromatic and intense palate with great freshness. White flower, rose and tropical fruit.
- Sauvignon Blanc, Santiago Queirolo (Ica Valley, Peru) \$38
Fresh and lively with aromas citrus, apple and peach. Flavorfull finish.
- Pinot Gris, La Provenquière (Pays d'Oc, France) ***Awarded Wine** \$42
Round and aromatic with long and pleasant finish. Fruity aromas with cassis and raspberry notes.
- Chardonnay, Louis Fabre (Pays d'Oc, France) ***Organic Wine** \$42
Notes of flower, citrus, pineapple and apple on the palate, medium body and a long finish reminiscent of almond.
- Chardonnay, Indómita Gran Res. (Casablanca, Chile) ***Awarded Wine** \$45
Vibrant, balanced and daring wine. Sweet pear aromas, butter and freshly baked bread.

Rosé

- Blend, Maison Robert Vic (Pays d'Oc, France) \$7 / \$33
Round and generous with a great aromatic complexity. Raspberry, blackcurrant and cherry.
*Grenache/Cinsault
- AOC Côteaux d'Aix-en-Provence, La Navarre (Provence, Fra.) ***Awarded Wine** \$45
Elegant and fruity with round and mineral mouth-filling. Peach, Passion fruit, flowers and grapefruit aromas.
*Grenache/Tibouren/Mourvèdre

Red



- House Wine: Merlot, Indómita, Chile \$6 / \$25
- Cabernet Sauvignon, Agustinos Est. (Maipo Valley, Chile) \$8 / \$35
Firm and voluminous with velvety tanins. Spices, mint and dry fig aromas.
- Malbec, Joffré Expresiones (Luján de Cuyo, Argentina) \$8 / \$35
Fruity and very well-balanced with soft and sweet tanins. Red fruits and spicy notes.
- Pinot Noir, Agustinos Res. (Bío Bío Valley, Chile) ***Awarded Wine** \$9 / \$37
Fine and elegant with oaky and earthy notes. Dry berry fruit aromas with a nice freshness at the end.
- Merlot, Finca Martha (Maipú Valley, Argentina) ***Awarded Wine** \$37
Well-balanced, medium bodied and soft tanins. Spicy notes and black fruit.
- Syrah, Château Pennautier (Pays d'Oc, France) \$38
Powerfull and well structured with aromas of black fruit. Fruity with mineral notes on the palate.
- Carmenère, Agustinos Res. (Maipo Valley, Chile) ***Awarded Wine** \$38
Round with good volume in the mouth and silky tanins. Red fruit, plum, tobacco and spices.
- Malbec, La Fortuna Estate (Lontué Valley, Chile) ***Organic Wine** \$42
Silky with long and elegant finish. Raspberry, blackberry, mocha and vanilla notes.
- Cabernet Sauvignon, Indómita Gran Res. (Maipo, Chile) ***Awarded Wine** \$45
Smooth and well-balanced with lively tanins. Ripe red fruit aromas, spices and smoke.
- AOC Bourgogne, Domaine de l'Évêché (Bourgogne, France) \$52
Elegant and well-rounded with hint of strawberry and wild fruit with soft tanins.
*100% Pinot Noir

Sparkling

- Blanc de Blancs Brut, Cavalier (Alsace, France) \$35
Fresh with apple and pear flavours with a clean crisp bubbles and persistent finish.