

## TO DRINK



### Beers on Tap

These are the ones listed on the blackboard; they change and you can taste them before deciding!

	<u>Porrón</u>	<u>1/2 Pinta</u>	<u>Pinta</u>	<u>Jarra 1.8l</u>
<b>Blonde Ale</b> - <i>Blonde, light, floral</i>		\$2757	\$5105	\$14478
<b>Alt Willamette</b> - <i>Red, bitter, malty</i>		\$3921	\$7321	\$20440
<b>Stout</b> - <i>Black, robust, malty, toasty</i>		\$4033	\$7433	\$21114
<b>Cream Ale</b> - <i>Blonde, light, lightly hopped</i>	<del>\$5610</del>	\$3849	\$7127	\$20236
<b>Munich Ale</b> - <i>Amber, light, hoppy</i>	\$5687	<del>\$3900</del>	<del>\$7188</del>	<del>\$20430</del>
<b>IPA Patagonia</b> - <i>Red, bitter, very hoppy</i>	\$8964	<del>\$5973</del>	<del>\$11006</del>	<del>\$31243</del>
<b>Session Red IPA</b> - <i>Bitter, very hoppy</i>	<del>\$7045</del>	\$4697	\$8638	\$24535
<b>White IPA</b> - <i>Blonde, bitter, very hoppy</i>	\$6769	<del>\$4513</del>	<del>\$8321</del>	<del>\$23636</del>
<b>Special Red Ale</b> - <i>Red, fruity</i>	<del>\$6830</del>	\$4554	\$8413	\$23871
<b>Cherry Fruitbeer</b> - <i>Fruity, wine notes</i>	\$7076	<del>\$4717</del>	<del>\$8689</del>	<del>\$24688</del>

### Beers with a Twist

Prepared to order. Tasting are not available, but they never disappoint!

	<u>1/2 Pinta</u>	<u>Pinta</u>	<u>Jarra 1.8l</u>
<b>Honey Chai</b> - <i>Blonde Ale + Honey + Chai</i>	\$4207	\$7698	\$21758
<b>Sweet Harvest</b> - <i>Blonde Ale + Natural Cherry Juice</i>	\$4788	\$8801	\$25004
<b>Mellow Stout</b> - <i>Stout + Honey + Whisky</i>	\$5034	\$9597	\$27914

### Aged Beer

<b>Barley Wine</b> - <i>Red, Malty, Caramel-like, Alcoholic</i>	Botella x 500 ml	\$21758
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You can learn more about our current styles by scanning the QR code





## TO DRINK



### Beer Cocktails

Made with Viel Glück! Homemade Beer

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**Malibeer** **\$7198**  
Blonde Ale and Malibu Rum.

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**Mojito Ale** **\$7198**  
Bacardí Rum, Blonde Ale, lemon juice and fresh mint leaves.

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**Stout Cynar** **\$6739**  
Stout, Cynar, orange, lemon and fresh mint.

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**Orange Cherry** **\$6739**  
Blonde Ale, Campari, cherry liqueur, orange and cherry.

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### Non-Alcoholic Drinks

Trying to eliminate the artificial

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**Agua** **\$5707**  
Still or sparkling x 500 ml

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**Naturally Favored Waters**  
Homemade - No extracts, no artificial flavors.

Lemonade, glass x 400 ml	\$3073
Lemonade, bottle x 900 ml	\$5003
Red Berries Lemonade, glass x 400 ml	\$5003
Rosehip Water, glass x 400 ml	\$3073
Cherry Water, glass x 400 ml	\$3073
Iced Tea, glass x 400 ml	\$4207

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**Natural Sodas** **\$4595**  
Homemade - no extracts, no artificial flavors.  
Tonic Water / Ginger Ale x 330 ml.

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**Traditional Sodas** **\$4207**  
Coca Cola / Sprite, glass x 330 ml.

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### Gin Cocktails

Made with Molle Viejo, our local gin

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**Gin & Tonic** **\$9904**  
Gin, lemon and homemade natural tonic water made with cinchona bark and citrus - no extracts or artificial flavors.

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**Gin & Ginger** **\$9904**  
Gin, lemon and homemade natural ginger ale - no extracts or artificial flavors.

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**Gin No Tonic** **\$11976**  
Gin, IPA, lemon and Bitter Angostura.

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**Apple Tree** **\$10271**  
Gin, lemon and apple-cinnamon iced tea.

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**Red Berries Gin** **\$11976**  
Gin, lemon, fresh mint and red berries.

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### Wine by the Glass

We're a brewery, after all

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**La Íride Malbec Roble** **\$5564**

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**Jomñuk** **\$9015**  
Malbec aged with cherry wood chips.

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## TO SNACK



### Potatoes

Baked at high temperatures and paired with a variety of ingredients

#### Classic \$7555

with our signature "Terrible BBQ salt" and served with onion cream

#### Bacon & Cheddar \$9056

Au gratin with cheddar cheese sauce and smoked bacon

#### Cured Ham \$9056

Au gratin with house-cured ham, fresh thyme, and creamy cheese

#### Smoked Salmon \$11833

Gratined with blue cheese and cherrywood smoked salmon

#### Lamb \$9056

Topped with braised lamb and gratined with creamy cheese

### Pickles

Our preserves with a local touch

#### Smoked Eggplants \$9322

Roasted, smoked, and pickled with garlic, chili, and marjoram

#### Lamb Escabeche \$13498

Classic pickling with fresh herbs from our garden

#### Smoked Vegetables \$10047

Onion, zucchini, carrot, eggplant, and peppers

#### Chicken & Fruits \$10047

Roast chicken pickled with local berries and tart apples

#### Oyster Mushrooms \$13498

Pickled mushrooms from local production

#### Beans in Oil \$7229

Red and black beans in oil

### Boards

Combinations of some house specialties

#### Pickled Tasting \$34653

Tasting of all the day's pickles.

#### Small Platter \$50049

Tasting board for two to three people. Includes smoked vegetables and pickles depending on availability of the day. Classic potatoes with onion spread and avocado cream. Variety of breads. House-cured ham and pork shoulder. Longaniza, salami, and dry sausage. Artisanal "pategrasito" cheese and "dambo." Sweet-and-sour pickles and fresh or preserved cherries.

#### Large Platter \$87428

Tasting board for four to six people. Includes smoked vegetables and pickles depending on availability of the day. Classic potatoes with onion spread and avocado cream. Variety of breads. Mini provoleta or melted cheese. House-cured ham and pork shoulder. Longaniza, salami, and dry sausage. Artisanal "pategrasito" cheese and "dambo." Sweet-and-sour pickles and fresh or preserved cherries.

\*Terrible BBQ salt: A salt we mix with a variety of dried peppers and smoke with cherry wood. We use it in several preparations, such as the potatoes served with our burgers and the popcorn served with the beer.



## Cold Sandwiches

Fresh, simple, honest, and fast

### Salted Pork Shoulder \$11537

House-cured pork shoulder and tybo cheese on must bread\*

### Cured Ham \$14764

Homemade ham, tybo cheese, arugula, black pepper, and olive oil on must bread

### Smoked Salmon \$14764

Filled with smoked-salmon mayo and arugula leaves; on a mosto bun

## Hot Sandwichs

Toasted, simple and full of flavor

### Lamb Bomb \$14764

Stewed lamb and criollo cheese in a most bun. Gratinated with longaniza and tybo cheese.

### Salmon Bomb \$17735

Hot-smoked salmon, mayo, and blue cheese. Gratinated with mozzarella and smoked eggplant.

### Avocado Toastie \$14764

Mosto sandwich with avocado cream (with lemon) and criollo cheese.

## Chicharrón Breads

Warm, original and rustic - Like a mini pizza, but made with chicharrón\*\*\*

### With Rosemary \$7964

Filled with mozzarella and flavored with fresh rosemary from our garden

### With Smoked Bacon \$7964

Filled with smoked bacon and cheddar, mozzarella, and blue cheese

### With Beef Flank \$7964

Filled with provolone, criollo, and mozzarella cheeses, beef flank and scallions

## XL Empanadas

Large, made with traditional criolla dough

### Capón \$3461

Slow-cooked capon meat\*\*, fresh rosemary and thyme from our garden, and caraway seeds. Deep-fried in fat.

### Smoked Salmon \$3461

Hot-smoked salmon with cherry wood, smoked vegetables, and coriander. Baked.

### Smoker \$3461

Variety of smoked meats and vegetables smoked with cherry wood and cheese. Fried in fat.

\*Must bun: Bread made with must as the liquid ingredient. Must is beer before fermentation.

\*\*Capon: A castrated adult ram, whose meat has an intense flavor characteristic of the region's pastures.

\*\*\*Chicharrones: Small crispy beef bits obtained from rendering beef fat.

## Hamburgers

and other original sandwiches... All with classic fries

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### # Uno **\$21124**

Classic patty\*, cherry BBQ (a little spicy), bacon, cheddar and sweet and sour cucumber pickles; on must bread.

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### # Cuatro **\$21124**

Classic patty, smoked vegetables, red onion pickled in lemon, mozzarella and avocado cream; on must bread.

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### # Cinco **\$21124**

Lamb patty, smoked vegetables, lemon-pickled red onion, mozzarella and avocado cream; on must bread.

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### # Siete **\$21124**

Classic patty, smoked eggplant, herb-marinated tomatoes, mozzarella and chinchulines chips; on must bread.

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### # Catorce **\$25351**

Breaded salmon patty, avocado cream, cilantro mayonnaise, herb-marinated tomatoes, lemon-pickled red onion and sweet and sour cucumber; on must bread.

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### # Diecisiete **\$21124**

Classic patty, caramelized onion, Cherry-Malbec sauce and melted provolone cheese; in a croissant bun.

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### # Dieciocho **\$21124**

Lamb patty, caramelized onion, artisanal pategrasito cheese and quince chutney; on must bread.

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### # Diecinueve **\$21124**

Classic patty, pickled red and black beans, homemade jalapeño sauce, mozzarella, herb-marinated tomatoes, and lemon-pickled red onion; on must bread.

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### # Veinticinco **\$21124**

Classic patty, chimichurri, criollo cheese, roasted flank, herbs-marinated tomatoes, and fried egg; on must bread.

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### # Cincuenta y Uno **\$21124**

Pickled smoked eggplant, apple BBQ, mozzarella, spicy pome fruit jelly\*\*, and spiced candied nuts; on must bread.

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### # Sesenta y Tres **\$21124**

Shredded borrego\*\*\*, cherry BBQ sauce, mozzarella and sweet and sour cucumber; on a croissant bun.

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\*Classic patty: Medallion made with 50% beef and 50% pork.

\*\*Spicy Pome Fruit Jelly: Jelly made with pome fruits such as apple or quince, with added onion and hot peppers. It's spicy but not overpowering, and pairs well with eggplant and cheeses, among other foods.

\*\*\*Borrego: Young lamb, approximately one year old.

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## Pizzas

Made with beer wort

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# Uno	\$25627
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Cherry BBQ, mozzarella, blue cheese, smoked pancetta, sweet and sour cucumbers, and cherries.

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# Dos	\$25627
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Tomato sauce, pickled smoked eggplant, mozzarella, spicy pome fruit jelly, and fresh parsley.

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# Cuatro	\$25627
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Tomato sauce, mozzarella, house-cured pork shoulder, and arugula pesto with toasted almonds.

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# Cinco	\$30783
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Tomato sauce, mozzarella, hot-smoked cherry-wood salmon, pickled onions in lemon juice, and avocado cream.

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# Seis	\$25627
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Tomato sauce, mozzarella, longaniza sausage, salami, dry chorizo, caraway\*, smoked chili powder, and fresh parsley.

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# Ocho	\$25627
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Lamb stew, mozzarella, pickled red onion in lemon juice and avocado cream.

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# Nueve	\$25627
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Apricot chutney, mozzarella, smoked vegetables, and smoked pancetta. Sprinkled with sugar and lightly caramelized.

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# Once	\$25627
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Pear chutney, mozzarella, blue cheese, house-cured prosciutto, arugula leaves and natural smoked seasoning.

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# Doce	\$25627
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Traditional fugazzeta with smoked bacon, mozzarella, criollo cheese, green onions, olive oil and lots of cherries.

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\*Kümmel: known as "German cumin", is caraway, an anise-flavored seed that goes very well with cured meats.

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FOR THE END



ANYTIME

## Desserts

Classic base, with our own twist

### Stout Brulée \$6055

Stout beer bread pudding with a crispy burnt sugar crust. Served with whipped cream sprinkled with cinnamon.

### Flan Ale \$6545

Flan made with Blonde Ale beer with a crunchy caramel topping and accompanied by dulce de leche and cream with cinnamon.

### Ricotta Cheesecake \$6718

Ricotta cheesecake with caramelized almonds and a choice of accompaniment: Elderberry and apple jam, quince jam or apricot jam; all homemade and with fruit from our garden.

### Cheese & Brownie \$6545

Very moist brownie with toasted walnuts accompanied by creamy cheese and pear toffee\*.

### Quinces in Stout \$5105

Quinces in stout beer syrup with whipped cream and sprinkled with cinnamon.

### Viel Mess \$6637

Dessert of fresh or preserved cherries, depending on availability, with a base of dried meringue and whipped cream.

## Coffee

Nothing too original around here

### Espresso \$4217

Short and intense

### American \$4217

Served in a small cup and of medium intensity

### Large Coffee \$6065

A half mug of medium-strength coffee

### Mug of Coffee \$6065

Mug of mild-strength coffee

### Mug Café con Leche \$6637

50/50 coffee and milk

### Chocolate Milk \$6637

Mug of chocolate milk served hot or cold

## Something Sweet

To enjoy with your coffee

### Dulce de leche Alfajor \$2042

Caramelized with powdered sugar

### Walnut Brownie \$2553

Extra moist and rich in cocoa

### Quince Cookie \$500

With homemade quince jam

### Lemon-Coffee Cookie \$675

A truly original mix