

TO DRINK



Beers on Tap

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

	<u>Bottle</u>	<u>1/2 Pint</u>	<u>Pint</u>	<u>Jug 1.8l</u>
Blonde Ale - <i>Blonde, light, floral</i>		\$3100	\$5200	\$18000
Alt Willamette - <i>Red, bitter, malty</i>		\$4500	\$7900	\$19600
Stout - <i>Black, robust, malty, toasty</i>		\$4200	\$7200	\$18000
Cream Ale - <i>Blonde, light, lightly hopped</i>	\$7800	\$4000	\$7000	\$17400
Munich Ale - <i>Amber, light, hoppy</i>	\$7900	\$4400	\$7200	\$18000
IPA Patagonia - <i>Amber, bitter, very hoppy</i>	\$10087	\$6720	\$12385	\$35157
Session Red IPA - <i>Bitter, very hoppy</i>	\$7900	\$4400	\$7600	\$19000
White IPA - <i>Blonde, bitter, very hoppy</i>	\$8100	\$5300	\$9200	\$22900
Old Classic IPA - <i>Red, bitter, hoppy</i>	\$7900	\$4400	\$7600	\$19000
Cherry Fruitbeer - <i>Fruity, wine notes</i>	\$7800	\$4300	\$7500	\$18700

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>
Honey Chai - <i>Blonde Ale + Honey + Chai</i>	\$4700	\$8200	\$20400
Sweet Harvest - <i>Blonde Ale + Natural Cherry Juice</i>	\$3300	\$5800	\$14300
Mellow Stout - <i>Stout + Honey + Whisky</i>	\$6400	\$11100	\$27600
Bierstacheln - <i>Stout + hot iron</i>	\$5400	\$9400	--

You can learn more about our current styles by scanning the QR code



TO DRINK



Beer Cocktails

Made with Viel Glück! Homemade Beer

Malibeer **\$8100**

Blonde Ale and Malibu Rum.

Mojito Ale **\$8100**

Bacardí Rum, Blonde Ale, lemon juice and fresh mint leaves.

Stout Cynar **\$7600**

Stout, Cynar, orange, lemon and fresh mint.

Orange Cherry **\$7600**

Blonde Ale, Campari, cherry liqueur, orange and cherry.

Non-Alcoholic Drinks

Trying to eliminate the artificial

Water **\$6422**

Still or sparkling x 500 ml

Naturally Favored Waters

Homemade - No extracts, no artificial flavors.

Lemonade, glass x 400 ml **\$3200**

Lemonade, bottle x 900 ml **\$6500**

Red Berries Lemonade, glass x 400 ml **\$5600**

Cherry Water, glass x 400 ml **\$4000**

Iced Tea, glass x 400 ml **\$3500**

Natural Sodas **\$5700**

Homemade - no extracts, no artificial flavors.

Tonic Water / Ginger Ale / Lemon / Lemon-Cola x 330 ml.

Traditional Sodas **\$4800**

Coca Cola / Sprite, glass x 330 ml.

Gin Cocktails

Made with Molle Viejo, our local gin

Gin & Tonic **\$11200**

Gin, lemon and homemade natural tonic water made with cinchona bark and citrus - no extracts or artificial flavors.

Gin & Ginger **\$11200**

Gin, lemon and homemade natural ginger ale - no extracts or artificial flavors.

Gin No Tonic **\$13600**

Gin, IPA, lemon and Bitter Angostura.

Apricot Gin & Ginger **\$12300**

Gin, lemon and apple-cinnamon iced tea.

Red Berries Gin **\$13600**

Gin, lemon, fresh mint and red berries.

Wine by the Glass

We're a brewery, after all

La Íride Malbec Roble **\$6300**

Jomñuk **\$10200**

Malbec aged with cherry wood chips.

Bring Viel Glück! home with you
and at half price!



TO SNACK



Potatoes

Baked at high temperatures and paired with a variety of ingredients

Classic **\$8400**

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

Bacon & Cheddar **\$10400**

Au gratin with cheddar cheese sauce and smoked bacon

Cured Ham **\$11000**

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

Smoked Salmon **\$13400**

Gratined with blue cheese and cherry'wood smoked salmon

Lamb **\$13500**

Topped with braised lamb and gratined with creamy cheese

Pickles

Our preserves with a local touch

Smoked Eggplants **\$10500**

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

Lamb Tongues **\$19800**

Classic pickling with fresh herbs from our garden

Smoked Vegetables **\$11400**

Onion, zucchini, carrot, eggplant, and peppers

Chicken & Fruits **\$11300**

Roast chicken pickled with local berries and tart apples

Oyster Mushrooms **\$15200**

Pickled mushrooms from local production

Beans in Oil **\$8200**

Red and black beans in oil

Boards

Combinations of some house specialties

Pickled Tasting **\$39000**

Tasting of all the day's pickles.

Small Platter **\$57000**

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 **\$99000**

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.

FOR A PINT



Cold Sandwiches

Fresh, simple, honest, and fast

Salted Pork Shoulder **\$13000**

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

Cured Ham **\$16700**

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

Smoked Salmon **\$16700**

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

Hot Sandwichs

Toasted, simple and full of flavor

Lamb Bomb **\$18000**

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

Salmon Bomb **\$20000**

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

Avocado Toastie **\$18000**

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

Chicharronetas

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

With Rosemary **\$7000**

Filled with mozzarella and flavored with fresh rosemary from our garden

With Smoked Bacon **\$8900**

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

With Beef Flank **\$9100**

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

XL Empanadas

Large, made with traditional criolla dough

Capón **\$8300**

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

Smoked Salmon **\$8600**

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

Smoked Vegetables **\$8000**

Variety of smoked vegetables and mozzarella cheese. Baked.

*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.

FOR A FULL
MEAL



Hamburgers

and other original sandwiches... All with classic fries

	<u>Simple</u>	<u>Doble</u>
# Uno	\$16900	\$22700
Classic patty*, cherry BBQ (a little spicy), bacon, cheddar and sweet and sour cucumber pickles; on must bread.		
# Cuatro	\$17900	\$23700
Classic patty, smoked vegetables, red onion pickled in lemon, mozzarella and avocado cream; on must bread.		
# Cinco	\$19200	\$26400
Lamb patty, smoked vegetables, lemon-pickled red onion, mozzarella and avocado cream; on must bread.		
# Siete	\$19300	\$24600
Classic patty, smoked eggplant, herb-marinated tomatoes, mozzarella and chinchulines chips; on must bread.		
# Catorce	\$23900	
Breaded salmon patty, avocado cream, cilantro mayonnaise, herb-marinated tomatoes, lemonpickled red onion and sweet and sour cucumber; on must bread.		
# Diecisiete	\$20100	\$25300
Classic patty, caramelized onion, Cherry-Malbec sauce and melted provolone cheese; in a croissant bun.		
# Dieciocho	\$14600	\$21700
Lamb patty, caramelized onion, artisanal pategrasito cheese and quince chutney; on must bread.		
# Diecinueve	\$15600	\$21400
Classic patty, pickled red and black beans, homemade jalapeño sauce, mozzarella, herbmarinated tomatoes, and lemon-pickled red onion; on must bread.		
# Veinticinco	\$18400	\$23700
Classic patty, chimichurri, criollo cheese, roasted flank, herbs-marinated tomatoes, and fried egg; on must bread.		
# Cincuenta y Uno	\$19300	
Pickled smoked eggplant, apple BBQ, mozzarella, spicy pome fruit jelly**, and spiced candied nuts; on must bread.		
# Sesenta y Tres	\$21600	
Shredded borrego***, cherry BBQ sauce, mozzarella and sweet and sour cucumber; on a croissant bun.		

*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.

FOR A FULL
MEAL



Pizzas

Made with beer wort

Uno **\$43900**

Cherry BBQ, mozzarella, blue cheese, smoked pancetta, sweet and sour cucumbers, and cherries.

Dos **\$46500**

Tomato sauce, pickled smoked eggplant, mozzarella, spicy pome fruit jelly, and fresh parsley.

Cuatro **\$39800**

Tomato sauce, mozzarella, house-cured pork shoulder, and arugula pesto with toasted almonds.

Cinco **\$50300**

Tomato sauce, mozzarella, hot-smoked cherry-wood salmon, pickled onions in lemon juice, and avocado cream.

Seis **\$30700**

Tomato sauce, mozzarella, longaniza sausage, salami, dry chorizo, caraway*, smoked chili powder, and fresh parsley.

Ocho **\$35500**

Lamb stew, mozzarella, pickled red onion in lemon juice and avocado cream.

Nueve **\$37900**

Apricot chutney, mozzarella, smoked vegetables, and smoked pancetta. Sprinkled with sugar and lightly caramelized.

Once **\$48900**

Pear chutney, mozzarella, blue cheese, house-cured prosciutto, arugula leaves and natural smoked seasoning.

Doce **\$34900**

Traditional fugazzeta with smoked bacon, mozzarella, criollo cheese, green onions, olive oil and lots of cherries.

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

FOR THE END



ANYTIME

Desserts

Classic base, with our own twist

Stout Brulée **\$5100**
Stout beer bread pudding with a crispy burnt sugar crust. Served with whipped cream sprinkled with cinnamon.

Flan Ale **\$6200**
Flan made with Blonde Ale beer with a crunchy caramel topping and accompanied by dulce de leche and cream with cinnamon.

Chocorrón **\$6500**
Hot chicharrón bread with hot chocolate and stout beer sauce, finished with candied almonds.

Cheese & Brownie **\$7400**
Very moist brownie with toasted walnuts accompanied by creamy cheese and pear toffee*.

Quinces in Stout **\$5500**
Quinces in stout beer syrup with whipped cream and sprinkled with cinnamon.

Viel Mess **\$7400**
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 **\$4800**
Short and intense

American **\$4900**
Served in a small cup and of medium intensity

Large Coffee **\$6900**
A half mug of medium-strength coffee

Mug of Coffee **\$7000**
Mug of mild-strength coffee

Mug Café con Leche **\$7500**
50/50 coffee and milk

Chocolate Milk **\$7500**
Mug of chocolate milk served hot or cold

Something Sweet

To enjoy with your coffee

Dulce de leche Alfajor **\$4800**
Caramelized with powdered sugar

Walnut Brownie **\$5100**
Extra moist and rich in cocoa

Lemon-Coffee Cookie **\$1200**
A trully original mix

Horseshoe Cookie **\$1500**
Lemon cookie with chocolate coating
