



SOURS AND SPRITZ

BEERS

BREWMASTER'S POTIONS

HOUSE GIN

MOCKTAILS

COFFEE

SPIRITS

LIQUEURS

WINES

RETURN  
TO TOP

# THE BAR OF LA YEGUA LOCA **SOURS AND SPRITZ**

All our sours are made with 35° and 40° pisco, natural lime, and homemade artisanal macerations.

## TRILOGY OF SOUR



## TRILOGY OF SOUR — \$11.900

Enjoy and choose your three must-have sours from La Yegua Loca.

(sour, calafate sour, elderflower sour, huesillo sour, Carmenere sour, potro sour).

## TRADITIONAL PISCO SOUR — \$5.900

A national classic drink; with key lime and homemade syrup.

## CATEDRAL PISCO SOUR — \$9.900

A national classic drink; with key lime and homemade syrup.

## PREMIUM PISCO SOUR — \$7.900

For those who love to savor pisco, we have some premium options like: *Horcón Quemado - Bauza Aniversario - Mistral Nobel*.

## CALAFATE SOUR — \$6.700

Pisco, key lime, with natural calafate sauce, made with la nona's recipe.

## CATEDRAL CALAFATE SOUR — \$10.900

Pisco, key lime, with natural calafate sauce, made with la nona's recipe.

## FIG SOUR — \$6.200

Pisco macerated with figs, mixed with the freshness of key lime and artisanal syrup.

## ELDERFLOWER SOUR — \$6.200

Pisco, key lime, and elderflower liqueur.

RETURN  
TO TOP

## SPARKLING RHUBARB SOUR

\$6.200

Sour base with rhubarb and sparkling wine.

## HUESILLO SOUR

\$5.900

A perfect blend of Chilean flavors.



HUESILLO SOUR

## POTRO SOUR

\$6.200

A must-try at La Yegua; pisco macerated in mate, with touches of red fruits.

## EL MÁS GALLO

\$5.500

For the bold; pisco macerated in colored chili.

## CARMENERE SOUR

\$5.500

For wine lovers; a base of Carmenere reduction, key lime, and a touch of our homemade syrup.

## LA YEGUA PICANTE

\$5.900

Pisco macerated in merquén, key lime, and syrup.

## VAINA LOCA

\$5.500

A classic drink; with touches of caramel and malt.

## APEROL, RAMAZZOTTI, ELDERFLOWER, OR CALAFATE LIQUEUR

\$7.900

Choose your favorite, accompanied by sparkling brut and finished with soda.





RETURN  
TO TOP

## COIRÓN VARIETIES

\$5.900

Pilsen Coirón, Stout Turba, IPA Latitud 53, Lenga Scottish.

## AUSTRAL

\$5.500

Lager, Patagonia, Calafate, Torres del Paine.

## CERVEZA SIN ALCOHOL

\$4.900



RETURN  
TO TOP

# BREWMASTER'S POTIONS

## BRISA VIOLETA

\$8.200

House-made artisanal gin, violet parfait, cinnamon and juniper cordial, syrup, finished with meringue.



BRISA VIOLETA

## EL SOGUERO

\$8.500

Premium pisco, lemon and orange broth, cocoa liqueur, fresh ginger, and lemon juice.

## AÑORANZA

\$8.500

House-made artisanal spiced whiskey, honey, orange, chili, and a soft touch of merquén.



CAMPERO

## CAMPERO

\$8.500

House gin, notes of paramela, rosehip, and touches of homemade beer.

## OLD FASHIONED CARAMEL (SMOKED)

\$8.500

House whiskey, caramel mix and bitters, soda, smoked with cinnamon.

## ALAMBRADOR

\$8.500

Pisco macerated in merquén, key lime, orange cordial, IPA beer.



ALAMBRADOR

## PICARÓN

\$8.500

Havana Club aged rum, chancaca (brown cane sugar), lemon juice, grapefruit juice, and beer.

## AUSTRAL MOJITO

\$7.900

With fresh herbs from our garden, sparkling wine, and a touch of artisanal calafate liqueur.



WILD BERRIES

## WILD BERRIES

\$8.500

House spiced whiskey, Chambord, lemon and rhubarb cordial, black sarsaparilla sauce, simple syrup.



LECHERO

## LECHERO

\$7.900

Creamy cocktail with milk, house whiskey, Frangelico, hazelnut shavings.

## YEGUAMISU

\$8.200

Digestif based on the Pulpería's spiced whiskey, double espresso, mascarpone, amaretto, and Kahlua coffee liqueur.

## THE CLASSIC INTERNATIONAL FAVORITES

\$8.900

Pichuncho, Martini Dry, and many others; just ask for your preference.



SWEET SANGRIA

## SWEET SANGRIA OF LA YEGUA

\$8.500

Brebaje de nuestro pulpero, mezclado con vino chileno, y frutas de estación.

RETURN  
TO TOP

# PULPERO'S COLLINS SELECTION

## HOUSE GIN

Crafted in the heart of our Pulpería in copper stills by our master distiller in an artisanal manner, this gin celebrates the untamed nature and unmatched purity of the subantarctic region.

Each drink is a fresh sensory exploration, transporting you to the majestic landscapes of subantarctic Patagonia.



### GIN CANELERO

\$8.900

House gin, key lime juice, cinnamon syrup, and ginger ale.

### SINFONÍA AUSTRAL

\$8.900

House gin, hop and grapefruit cordial, simple syrup, finished with rose tonic.



### PATAGONIA COLLINS

\$8.900

House-made artisanal gin, macerated in rhubarb, lime juice, elderflower syrup, and soda.

RETURN  
TO TOP

# Mocktail

## CARRERO

\$5.900

Pineapple pulp, aloe vera, garden mint, and fresh ginger.

## LA QUINTA

\$5.900

Lemon pulp, syrup, garden mint, and raspberry pulp.

## EL HERRERO

\$5.900

Orange pulp, lemon juice, syrup, fresh ginger and powder cinnamon.



BERGAMOT ICED TEA

## BERGAMOT ICED TEA

\$5.900

Bergamot tea, simple syrup, honey, and lemon.

## AUSTRAL MOJITO

\$5.900

With fresh herbs from our garden, calafate sauce, lime, and soda.

## SOFT DRINKS 330 ML

\$3.200

Coca-Cola, Light or Zero, Sprite or Zero, Fanta.

## MINERAL WATERS 330 ML

\$2.900

Sparkling or still.

## FRUIT JUICES

\$4.900

Raspberry, pineapple, or orange.

## PREMIUM TONIC

\$4.600

RETURN  
TO TOP



|                  |         |
|------------------|---------|
| ESPRESSO         | \$2.600 |
| DOUBLE ESPRESSO  | \$3.800 |
| LATTE            | \$4.600 |
| CAPPUCCINO       | \$4.600 |
| AMERICANO        | \$2.600 |
| MOCHA COFFEE     | \$4.900 |
| RISTRETTO        | \$2.600 |
| MAGCHIATO        | \$2.900 |
| TEA VARIETIES    | \$2.900 |
| GARDEN INFUSIONS | \$2.600 |



RETURN  
TO TOP



## SPICED WHISKY

AGED IN THE HEART OF LA YEGUA LOCA

SPICED WHISKY



\$7.900

Made in the heart of our pulpería, in french oak barrels, each year native Patagonian woods were incorporated into the whiskey aging process, it is a practice that adds a unique and evolutionary dimension to the flavor profile of the drink.

AGED HAVANA RUM

\$5.900

HAVANA RUM 7 YEARS

\$7.900

HENDRICK'S GIN

\$9.500

HOUSE GIN

\$8.500

MISTRAL PISCO 35°

\$5.900

MISTRAL PISCO 40°

\$6.500

MISTRAL NOBEL PISCO

\$8.900

ABSOLUT

\$6.500

GREY GOOSE

\$9.900

JOHNNIE WALKER RED \$6.900

JACK DANIEL'S CLASSIC \$8.500

JOHNNIE WALKER BLACK \$8.500

CHIVAS REGAL 12 YEARS \$9.500

CHIVAS 18 YEARS \$12.500

THE GLENLIVET 12 YEARS \$8.900

THE GLENLIVET 18 YEARS \$13.900



ARAUCANO \$4.700

AMARETTO GOLEANO \$4.700

FERNET BRANCA \$4.900

AMARETTO DISARONNO \$6.700

JAGERMEISTER \$6.600

DRAMBUIE \$6.600

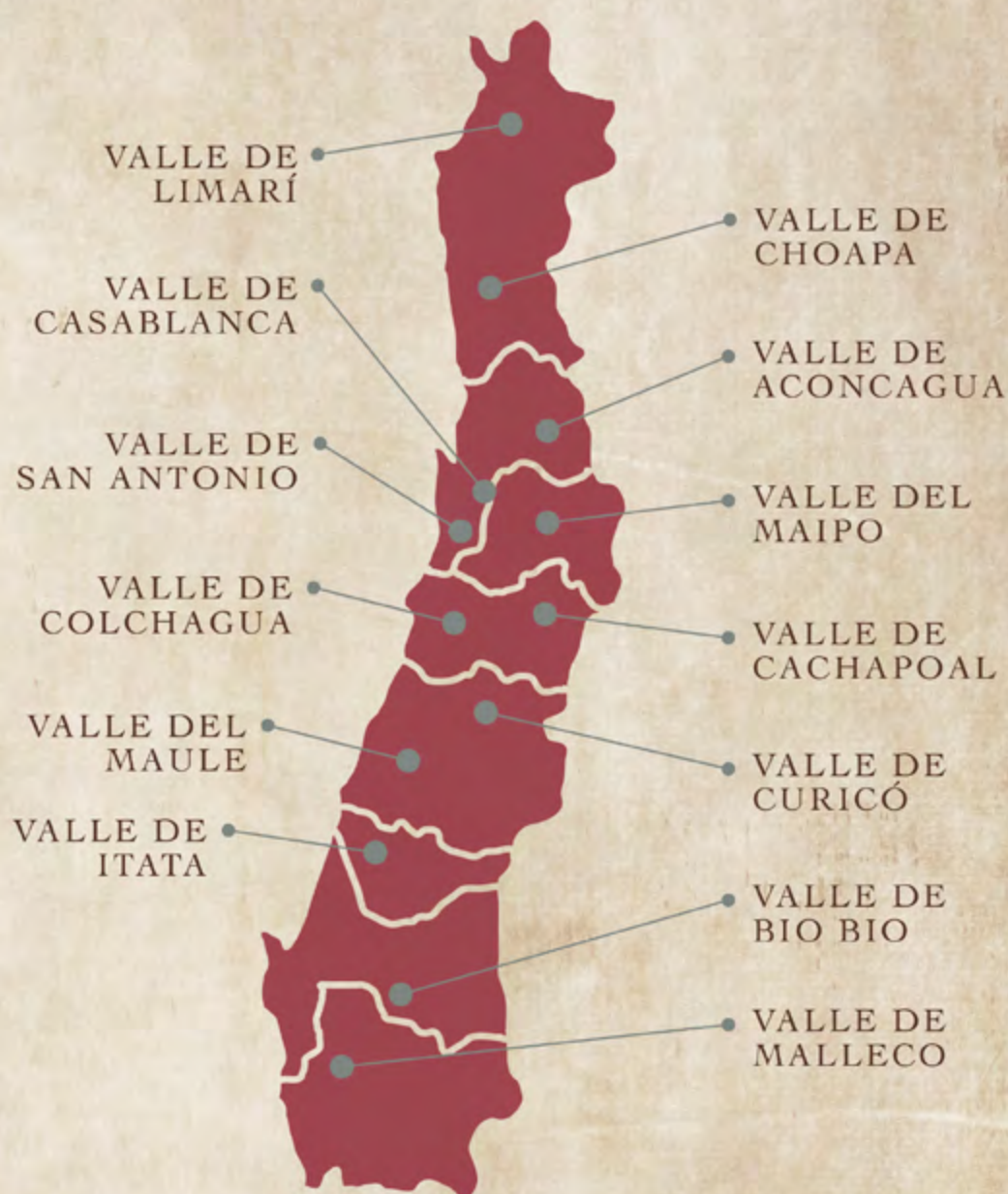
BAILEYS' \$5.500

RETURN  
TO TOP



# VINOS

DE LA YEGUA LOCA



CEPAS BLANCAS

CEPAS TINTAS

RETURN  
TO TOP

## CEPAS BLANCAS

### SAUVIGNON BLANC

Produce vinos frescos y de grata acidez. Notas florales y cítricas. Principales exponentes son el Valle de CasaBlanca, Leyda y Curicó.

**ERRAZURIZ MAX** \$29.900  
*Viña Errazuriz / Valle Aconcagua*

**VERAMONTE** \$20.900  
*Viña Veramonte / Valle Casablanca*

**AMARAL** \$20.000  
*Viña Montgras / Valle de Leyda*

### CHARDONNAY

Produce vino con cuerpo, aroma a fruta madura como el plátano, papaya, mango y piña. Destaca las notas a vainilla y mantequilla. Untuosidad producida por la fermentación maloláctica.

Principales exponentes son el valle de CasaBlanca y Leyda.

**ERRAZURIZ MAX** \$29.900  
*Viña Errazuriz / Valle Aconcagua*

**VERAMONTE** \$20.900  
*Viña Veramonte / Valle Casablanca*

**AMARAL** \$20.000  
*Viña Montgras / Valle de Leyda*

### ESPUMANTES

**VIÑA MAR BRUT** \$17.500  
*Viña Viña Mar / Valle Casablanca*

## CEPAS TINTAS

## ICONOS

**ERRAZURIZ KAI CARMENERE 2021** ————— **\$120.000***Viña Errázuriz / Valle Aconcagua*

Rojo cereza. Aromas frutales, mora, guinda ácida, ciruela, higo, mentolado, pimienta blanca, chocolate. En boca es de acidez alta, estructurado, de taninos elegantes.

**UNDURRAGA ALTAZOR** ————— **\$100.000***Viña Undurraga / Valle Maipo***INCIDENTE** ————— **\$85.000***Viña Veramonte / Valle Colchagua*

## CABERNET SAUVIGNON

Produce vinos de color intenso, elegante, con tanino y robustos con marcada acidez. Tiene gran potencia de guarda.

Principales exponentes son del Valle del Maipo, Rapel, Curicó y Maule.

**PÉREZ CRUZ PIRCAS** ————— **\$55.000***Viña Pérez Cruz Pircas / Valle Maipo***PRIMUS** ————— **\$39.500***Viña Veramonte / Valle Alto Maipo***S38** ————— **\$39.000***Viña Casa Silva / Valle de los Lingues***CASA SILVA GRAN TERROIR** ————— **\$35.000***Viña Casa Silva / Valle Colchagua***1865** ————— **\$29.900***Viña San Pedro / Valle Colchagua***PÉREZ CRUZ GRAN RESERVA** ————— **\$29.900***Viña Pérez Cruz / Valle Maipo***TORO DE PIEDRA** ————— **\$25.000***Viña Requingua / Valle Colchagua*

# CEPAS TINTAS

## CARMENERE

Produce vinos perfumados y de fruta madura, destaca la cereza. Taninos suaves y baja acidez.

Principales exponentes son del valle de Colchagua, Maipo, Maule y Itata, entre otros.

### PRIMUS

*Viña Veramonte / Valle Colchagua*

\$39.500

### CASA SILVA GRAN TERROIR

*Viña Casa Silva / Valle Colchagua*

\$35.000

### S7 SINGLE BLOCK

*Viña Casa Silva / Valle Los Lingues*

\$39.000

### VON SIEBENTHAL

*Viña Von Siebenthal / Valle Aconcagua*

\$29.900

### 1865

*Viña San Pedro / Valle Colchagua*

\$29.900

### GRAN RESERVA TARAPACÁ ETIQUETA NEGRA

*Viña Tarapacá / Valle Maipo*

\$29.900

### PEREZ CRUZ LIMITED EDITION

*Viña Perez Cruz / Valle Maipo*

\$29.900

### TORO DE PIEDRA

*Viña Requingua / Valle Maule*

\$25.000

### VIU MANENT SECRETO

*Viña Viu manent secreto / Valle de Colchagua*

\$19.000

MENÚ  
PRINCIPAL

# CEPAS TINTAS

## SYRAH

Produce vinos intensos y envolventes, con marcada acidez y buen retro gusto.

Principales exponentes se encuentran hacia la cordillera donde tiene mayor intensidad que hacia la costa. El valle de San Pedro, Elqui y Maipo.

**PEREZ CRUZ LIMETED EDITION**

**\$29.900**

*Viña Perez Cruz / Valle Maipo*

## PETIT VERDOT

**PEREZ CRUZ CHASKI PETIT VERDOT**

**\$35.000**

*Viña Perez Cruz / Valle Maipo*

**MENÚ  
PRINCIPAL**

# CEPAS TINTAS

## MALBEC

Produce vinos equilibrados e intenso colores, con una nariz flexible entre berries, ciruela y cereza negras. En guarda se adquieren aromas a madera, vainilla y chocolate negro.

Principales exponentes se encuentran en el valle de Colchagua y valle del Maipo.

### SAN CARLOS VIU MANENT SINGLE VINEYARD

*Viña San Carlos / Valle Colchagua*

\$32.900

### PEREZ CRUZ LIMETED EDITION

*Viña Perez Cruz / Valle Maipo*

\$29.900

## PINOT NOIR

Produce vinos ligeros y jóvenes, que pueden venir de violetas a frutos rojos. Tener en cuenta que es la cepa emblema para los espumantes de Champagne, Francia.

Principales exponentes se encuentran el valle de CasaBlanca, San Antonio, Leyda y Osorno actualmente innovando.

### ERRAZURIZ MAX

*Viña Errazuriz / Valle Aconcagua*

\$29.900

### KALFU MOLU

*Viña Ventisquero / Valle Casablanca*

\$21.000

## ENSAMBLAJE

### MONTES LIMITED SELECTION

*Viña Montes / Valle de Colchagua*

\$22.900

MENÚ  
PRINCIPAL

# CEPAS TINTAS

## VINO POR COPA

### SAN CARLOS VIU MANENT SINGLE VINEYARD

*Viña San Carlos / Valle Colchagua*

(MALBEC)

\$8.700

### VON SIEBENTHAL

*Viña Von Siebenthal / Valle Aconcagua*

(CARMENERE)

\$7.900

### VIU MANENT SECRETO GRAN RESERVA

*Viña Viu manent secreto / Valle Colchagua*

(CARMENERE, CABERNET SAUVIGNON , SYRAH, SAUVIGNON BLANC)

\$5.900

### COPA DE ESPUMOSO BRUT

\$4.900



*La Yegua Loca*

HOTEL · RESTAURANTE · PUNTA ARENAS

MENÚ  
PRINCIPAL