



THE BAR
OF LA YEGUA LOCA

SOURS AND SPRITZ

BEERS

BREWMASTER'S POTIONS

HOUSE GIN

MOCKTAILS

COFFEE

SPIRITS

LIQUEURS

WINES

RETURN
TO TOP

THE BAR OF LA YEGUA LOCA

SOUPS 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.

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.



La Yegua Loca

HOTEL RESTAURANTE PUNTA ARENAS



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BEERS



LA YEGUA LOCA CRAFT BEER

LA YEGUA LOCA — **\$6.900**
CRAFT BEER
500 ML

Hoppy Lager Style, handcrafted with Patagonian touches by our master brewer.

COIRÓN — **\$5.900**
VARIETIES

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

AUSTRAL — **\$5.500**

Lager, Patagonia, Rhubarb, Calafate, Torres del Paine.

CERVEZA SIN ALCOHOL HEINEKEN — **\$4.900**


La Yegua Loca
HOTEL RESTAURANTE PUNTA ARENAS

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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 CARMEL (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.

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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

GIN ————— \$8.900 CANELERO

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

SINFONÍA ————— \$8.900 AUSTRAL

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.

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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

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COFFEE

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



La Yegua Loca
HOTEL · RESTAURANTE · PUNTA ARENAS



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SPIRITS

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

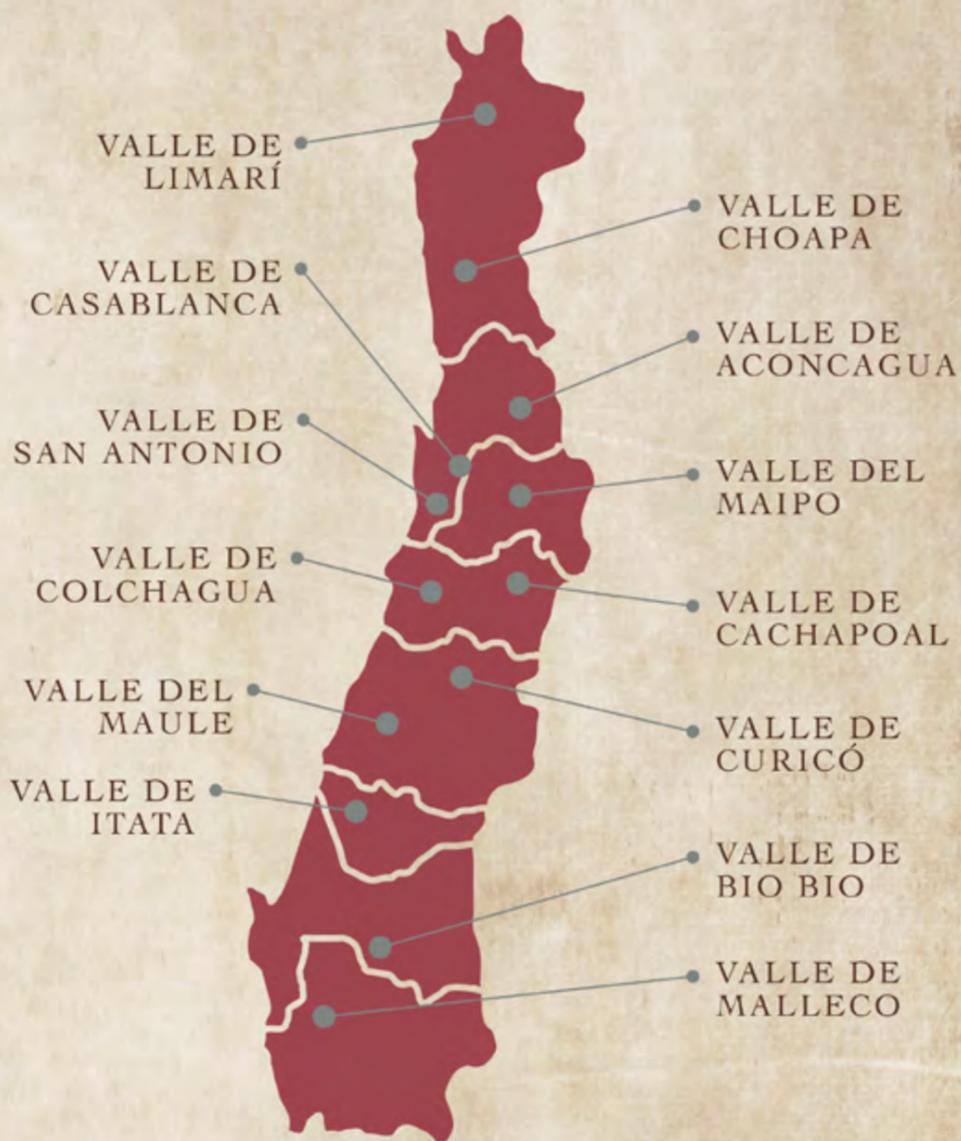
BAILEYS' ————— \$5.500

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VINOS

DE LA YEGUA LOCA



CEPAS BLANCAS

CEPAS TINTAS

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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

Cherry red. Fruity aromas of blackberry, sour cherry, plum, fig, menthol, white pepper, and chocolate. On the palate, it has high acidity, a structured body, and elegant tannins.

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 \$39.500
Viña Veramonte / Valle Colchagua

CASA SILVA GRAN TERROIR \$35.000
Viña Casa Silva / Valle Colchagua

S7 SINGLE BLOCK \$39.000
Viña Casa Silva / Valle Los Lingues

VON SIEBENTHAL \$29.900
Viña Von Siebenthal / Valle Aconcagua

1865 \$29.900
Viña San Pedro / Valle Colchagua

**GRAN RESERVA TARAPACÁ
ETIQUETA NEGRA** \$29.900
Viña Tarapacá / Valle Maipo

CHAMÁN GRAN RESERVA \$25.900
Viña Calcu / Valle Colchagua

PEREZ CRUZ LIMITED EDITION \$29.900
Viña Perez Cruz / Valle Maipo

TORO DE PIEDRA \$25.000
Viña Requingua / Valle Maule

VIU MANENT SEGRETO \$19.000
Viña Viu manent secreto / Valle de Colchagua

CEPAS TINTAS

MERLOT

Produce vinos ligeros, de taninos suaves y aroma a fruta roja, azul y vainilla cuando tiene contacto con barrica.

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

MARQUEZ DE CASA CONCHA

\$25.000

Viña Concha y Toro / Valle Maule

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.

MARQUEZ DE CASA CONCHA

\$25.000

Viña Concha y Toro / Valle 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

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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 ————— **\$32.900**
SINGLE VINEYARD
Viña San Carlos / Valle Colchagua

PEREZ CRUZ LIMETED EDITION ————— **\$29.900**
Viña Perez Cruz / Valle Maipo

CHAMÁN GRAN RESERVA ————— **\$27.900**
Viña Santa Cruz / Valle Colchagua

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 ————— **\$29.900**
Viña Errazuriz / Valle Aconcagua

KALFU MOLU ————— **\$21.000**
Viña Ventisquero / Valle Casablanca

ENSAMBLAJE

CHAMÁN ————— **\$25.000**
Viña Santa Cruz / Valle de Colchagua

MONTES LIMITED SELECTION ————— **\$22.900**
Viña Montes / Valle de Colchagua

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