

COCKTAILS

PISCO

PISCO SOUR

pisco, lime juice, egg white, angostura bitters 13



MOSTO VERDE SOUR

mosto verde pisco, lime juice, egg white, angostura bitters 15



PISCO PUNCH

Viñas de Oro Pisco, Lemon Juice, Pineapple Syrup, Chateau infused with Jalapeño 15



EL CHOLITO

pisco, cucumber, jalapeno, lime, jalapeno ice, apple cider, spiced rim 15



Bottle



52

RUM

THE SMOKEY BARREL

Bacardi 8yr rum, orange amaro, marraschino, smoked glass 16



BASIL 75

Gin infused with basil, Lucardo Maraschino, green chartreuse, honey and lemongrass syrup, Lilet rose, Yuzu, Cava 14



EL TIKI-MAR

Bacardi 8yr, pineapple, orange, pineapple syrup, Crème de Violette, ginger beer 15



Bottle

28

52

VODKA

SPIKED PUNCH

Absolute Elyx, fernet, orange, passion, mint, noyaux, soda 14



Bottle

SPIKED PUNCH x2

Absolute Elyx, fernet, orange, passion, mint, noyaux, soda 27



50

TEQUILA

PRICKLY PEAR MARGARITA

tequila, prickly pear puree, lime 13



Bottle



46

THE CHICHARITA

Patron Silver, lime Juice, cointreau, chicha topper 16
Patron Platinum 30



WHISKEY

EL CLÁSICO

Angel's Envy Bourbon, Gran Classico, Benedictine 16



WHISKEY SMASH

Templeton rye, blood orange, lemon, orange, clove, cinnamon syrup, Lico 43, blood orange IPA 15



la
mar

gastón
acurio

COCKTAILS

by La Mar



BUBBLES

DELAHAIE nv
brut rose - Champagne 20

RAVENTOS L'HEREU
brut - Catalonia, Spain 15

AYALA nv
brut - Champagne 20

WHITE

BALO 2017
Pinot gris -
Anderson valley, USA 14

BUEYES 2016
Torrantes-
Mendoza, Argentina 12

LA MILLA 2016
Albariño -
Rías Baixas, Spain 14

BANSHEE 2016
Chardonnay -
Sonoma Coast, USA 15

CLIFF LEDE 2017
Sauvignon blanc -
Napa Valley, USA 15

TIO PEPE
Fino sherry - Jerez, Spain 14

ROSÉ

DOMAINE DE CALA 2017
Blend - Provence, France 15

RED

MIURA 216
Pinot noir -Santa
Lucia Highlands , USA 15

KOKOMO 2017
Cabernet Sauvignon,
Sonoma County- USA 14

CLOS PISARRA "EL RAMON" 2011
Grenache - Monsant, Spain 16

LEWIS 2015
Cabernet sauvignon -
Napa Valley, USA 25

LUZ MILLAR 2015
Tempranillo -
Ribera del Duero, Spain 14

MIURA "WILLIAM RANCH" 2013
Pinot Noir -
Andreson Valley, USA 25

SIETE FINCAS 2016
Malbec - Mendoza, Argentina 15

SAKE

HANA HOU HOU
sparkling rose okayama prefecture
hibiscus and rose hip
15 glass / 35 bottle 300ml

RIHAKU JUNMAI SHIMANE
textured, smoky and sweet notes
10 glass / 65 bottle 720 ml

TENSEI JUNMAI GINJO
melon, peach, green apple,
smooth and floral
8 glass / 60 bottle 720 ml

beer Draft

21st AMENDMENT BLOOD ORANGE
ipa - San Francisco CA 7

NAPA SMITH
pilsner - Napa Valley CA 7

beer Bottles

CRISTAL
lager - Lima, Peru 7

CUSQUENA
lager - Cusco, Peru 7

NEGRO MODELO
dark lager - Oaxaca, Mexico 7

SCRIMSHAW
german pilsner -California, USA 8

ANCHOR STEAM
amber ale - San Francisco, USA 8

DRAKES
ipa - San Francisco, USA 8

CLAUSTHALER
non alcoholic - Germany 7

ABK - SCHWARZBIER
black ale - 500ml- Germany 9

non - alcoholic

INKA KOLA / DIET
lemon verbena soda 4

SPICY PASSION SODA
ginger, passion fruit, lime 6

CHICHA MORADA
purple corn, pineapple, spices 5

CUCUMBER SPRITZ
cucumber, lime juice, simple
syrup, sprite 6

LYCHEE-NADA
lychee Juice, lemon juice,
simple syrup, grenadine 8

PIÑA PUNCH
pineapple syrup, lemon Juice,
orange juice, pineapple Juice,
mint 8

HAPPY HOUR

Monday - Sunday
3 pm - 6 pm



COCKTAILS

PISCO SOUR
pisco, lime, simple, syrup
egg whites, & bitters 7

EL CHOLITO
pisco, cucumber, jalapeno,
apple cider, lime, simple
syrup, spicy rim 7

EL VOLCAN
aji amarillo gin, lime,
mezcal, aperol, agave,
aji amarillo ice 7

Elyx Mule
Elyx, Lime, Ginger Beer 7

**PRICKLY PEAR
MARGARITA**
tequila, prickly pear puree,
lime, simple syrup 7

EL TIKI-MAR
Bacardi 8yr, pineapple, orange,
pineapple syrup, Crème de
Violette, ginger beer 7

wine

glass red wine 6

glass white wine 6

sparkling wine 8

beer

Cristal 4

Cusquena 4

21st Amendment
Blood Orange 4

Napa Smith 4

cebiche clásico
Sole petrale in classic leche de tigre, red onion,
habanero, corn, sweet potatoes 14

cebiche criollo
Tombo tuna in aji Amarillo leche de tigre,
corn and sweet potatoes 14

La Croquetas
Crispy beef oxtail croquettes,
huacatay cream and chalaca 12

jalea
Catch of the day, fried calamari, avocado,
chalaca and cebicheria sauce 18

oysters

Each \$3 Dozen \$33
Shigoku Oysters served in half shell
with rocoto leche de tigre

empanadas

beef 5 chicken 5 choclo 5 mushroom 5

EMPANADA
TASTING



A tasting of four
empanadas 20