



BAR &
WINES
TAWA

TACUA TACUA LAKE
PUELO - COCHAMO

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OUR MAIN REFUGE IS
THE PLACE TO TELL
THE BEST STORIES,
WHILR ENJOYING
OUR EXTENSIVE
MENU OF NATIONAL
AND INTERNATIONAL
DRINKS.



JUICES, BEVERAGES & COCKTAILS



*Whether at the table, around the
campfire or at our bar, we have a
selection of juices, local beer,
premium wines and prepared
drinks to accompany the stories
of the day and unleash the
imagination of new adventures.*



JUICES AND BEVERAGES

Fruit juices _____	\$4.500
Lemonade _____	\$4.500
Soda _____	\$4.000
Sparkling mineral water _____	\$4.500

TROPERA BEER (330 cc bottle)

RANITA DE DARWIN _____	\$4.500
Doble IPA / 7,5%	
DON MANU _____	\$4.500
IPA / 5,7%	
GUADALINA _____	\$4.500
Blonde Ale / 4,5%	
STRONG _____	4.500
Strong / 7,6%	
BOTA SUCIA _____	\$4.500
Blanche / 4,8%	
CRAZY JUAN _____	\$4.500
American Brown Ale / 5,2%	

OTHER BEERS

Gluten-Free Beer (330 cc bottle) _____	\$4.500
Alcohol-Free Beer (330 cc bottle) _____	\$4.500
Extra / Michelada Add-on _____	\$1.500

COCKTAILS

01. PISCO SOUR

The Chilean classic based on pisco, natural lemon juice and syrup, with a touch of bitterness and perfect foam _____

\$5.000

02. CHARDONNAY SOUR

Chardonnay takes center stage in this smooth and fruity version of the sour, balanced with lemon and syrup _____

\$5.000

03. CARMENERE SOUR

Carmenere replaces pisco in this sour with fruity and spicy notes, achieving an intense and elegant cocktail _____

\$5.000

04. PISCO SOUR ALBAHACA

A fresh and aromatic version of the traditional Pisco Sour, infused with basil _____

\$5.500

05. TRAKAL SOUR

A unique interpretation of the sour with Trakal, a Patagonian distillate of herbs and native fruits _____

\$6.500

06. CAMPARI SOUR

A sour with the unmistakable bitter and citric touch of Campari _____

\$6.500

07. MOJITO CUBANO

Classic refreshing rum, mint, lime and soda, perfect for the heat _____

\$6.500

08. FRUIT MOJITO (STRAWBERRY, MANGO OR PINEAPPLE)

A tropical version of the Cuban mojito with natural fruits _____

\$7.000

09. NEGRONI

The perfect balance between gin, Campari and vermouth rosso, with a bitter and sophisticated touch _____ \$7.500

10. NEGRONI SBAGLIATO

A lighter version of the Negroni, where the sparkling wine replaces the gin _____ \$7.500

11. ORANGE CAMPARI

The intensity of Campari softened with natural orange juice _____ \$6.500

12. "PADRINO"

Whisky with a sweet touch of amaretto, ideal for those looking for a strong and velvety cocktail _____ \$6.500

13. OLD FASHIONED

Whisky, sugar and bitters in a classic and elegant blend _____ \$6.500

14. CARAJILLO

Licor 43 and espresso coffee in an intense and aromatic fusion _____ \$6.500

15. ST. GERMAIN SPRITZ

Delicate and floral, with elderflower liqueur, sparkling wine and soda _____ \$8.000

16. TAWA SPRITZ

Special house version with refreshing and balanced ingredients _____ \$8.000

17. RAMAZOTTI SPRITZ

An aperitif with Ramazotti Rosato, sparkling wine and soda, soft and fruity _____ \$7.500

18. APEROL SPRITZ

Light and refreshing, with Aperol, sparkling wine and soda, ideal for the afternoon _____ \$7.500

19. TEQUILA MARGARITA

Tequila, triple sec and lime in the most iconic Mexican cocktail _____ \$7.500

20. RUSTY NAIL

The fusion between whiskey and Drambuie, with sweet and spicy notes _____ \$7.000

21. TAWA MULE

Gin, a touch of Litmus and Drambuie, with the classic freshness of Moscow Mule _____ \$7.000

22. LONDON MULE

The Mule with gin, ginger and lime, ideal for gin lovers _____ \$8.500

23. MOSCOW MULE

Vodka, ginger and lime in a refreshing and spicy cocktail _____ \$8.500

24. "SOL DEL TAWA"

Refreshing drink with whiskey and amaretto, on a fresh passion fruit base _____ \$8.500

25. TAWA SANGRIA

Red wine with fresh fruit and a touch of Campari, perfect for sharing _____ \$7.000



MOCKTAILS

“SUNSET DEL LAGO”

A drink based on passion fruit and lemon, accompanied by tonic water _____\$6.000

“CÍTRICO DE ANGOSTURA”

Sweet and bitter drink with a grapefruit-orange base, accompanied by a few drops of Angostura bitters _____\$6.500

LIQUORS

Gin Gabri _____	\$6.500
Gin Hendrick's _____	\$8.500
Gin Monkey 47 _____	\$13.000
Vodka Gabri _____	\$6.500
Vodka Grey Goose _____	\$9.000
Diablo 40º _____	\$5.500
Espíritu de los Andes _____	\$6.500
El Gobernador Reservado _____	\$7.500
Chivas Regal 12 _____	\$8.000
Glenfiddich 12 _____	\$10.000
Johnnie Walker Gold Reserve 18 _____	\$13.500
Chivas Regal 18 _____	\$16.000
Tequila Don Julio _____	\$13.500

LICORES

Jaggermeister _____	\$5.500
Araucano _____	\$5.500
Drambuie _____	\$6.500
Amaretto Disaronno _____	\$6.500
Fernet Buhero Black _____	\$6.500

WINES

GLASS

Adobe Red and White Varieties _____	\$4.000
Amayna Sauvignon Blanc _____	\$5.000
Pérez Cruz Carmenere Limited Edition _____	\$5.500

BOTTLE

Whites

Sauvignon Blanc

◆ Adobe Reserva _____	\$14.000
◆ Boya _____	\$19.000
◆ Gran Reserva Riveras Series _____	\$21.000
◆ Amayna _____	\$25.000
◆ Terrunyo _____	\$30.000

Chardonnay

- ◆ Adobe Reserva _____ \$14.000
- ◆ Marqués de Casa Concha _____ \$25.000

Rosé

- ◆ BOYA _____ \$16.000

Reds

Merlot

- ◆ Adobe Reserva _____ \$14.000
- ◆ Marqués de Casa Concha _____ \$25.000

Cabernet

- ◆ Adobe Reserva _____ \$14.000
- ◆ Unrated _____ \$20.000
- ◆ Pérez Cruz "Piedra Seca" _____ \$35.000
- ◆ Terrunyo _____ \$37.000

Carmenere

- ◆ Adobe Reserva _____ \$14.000
- ◆ Marqués de Casa Concha _____ \$25.000
- ◆ Pérez Cruz Limited Edition _____ \$30.000

Syrah

- ◆ Pérez Cruz Limited Edition _____ \$30.000

Pinot Noir

- ◆ Adobe Reserva _____ \$14.000
- ◆ Marqués de Casa Concha _____ \$25.000
- ◆ Amayna _____ \$30.000

Malbec

◆ Pérez Cruz "Cot" _____ \$30.000

Blend

◆ Coyam

Blend 43% Syrah, 29% Carmenere, 12% Cabernet,

Sauvignon, 5% Mourvedre, 3% Petit Verdot, 3%

Carignan, 2% Malbec, 2% Carnacha, 1%

Tempranillo _____ \$30.000

◆ Pérez Cruz "Liguai"

Assemblage 40% Syrah, 30% Cabernet Sauvignon,

30% Carmenere _____ \$50.000

◆ Marqués de Casa Concha Heritage _____ \$50.000

◆ Gê

Assemblage 56% Syrah, 31% Carmenere, 13%

Cabernet Sauvignon _____ \$130.000

SPARKLING WINE

Glass _____ \$4.200

Cono Sur Brut _____ \$14.000

Amaluna _____ \$21.000



A stylized, dark silhouette of a bird in flight, positioned in the upper left quadrant of the page. The bird's wings are spread, and its tail feathers are visible. The overall design is minimalist and elegant.

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