

GRINGO MIKE'S

Restaurant Menu

SERVING
G R E A T
FOOD 🇺🇸 IN
PARADISE

ESTABLISHED 2010

Visit our Restaurants:

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Visit our website: www.gringomikes.net

WELCOME

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STARTERS

1

- 1. GUACAMOLE & CHIPS** 16.300
Fresh Hass avocado guacamole, pico de gallo, house tortilla chips.
- 2. MINI CHIMICHANGAS** 19.500
3 mini crispy burritos filled with Mexican spiced ground beef, mozzarella cheese, corn, black beans, diced jalapeños. Fried and served with house whipped chipotle sour cream.
- 3. CHIPOTLE PRAWNS** 28.000
Prawns sautéed in house chipotle adobe sauce & garlic. Served with whipped chipotle sour cream.
+ OPTION: GARLIC BUTTER, LIME & TEQUILA (NOT SPICY)
- 4. HALF QUESADILLA WITH GARLIC MUSHROOMS** 20.000
Half order quesadilla with garlic mushrooms, basil, mozzarella, corn, tomato, sautéed onions & house ranch. Served with guacamole & Pico de Gallo.
- 5. HOUSE FIESTA ONION RINGS** 19.500
House-made crispy onion rings packed with Mexican spices & served with house dipping sauces.

GRINGO FRIES

- 6. MEXICAN STEAK FAJITA FRIES** 25.000
Fries smothered in melted Pepper Jack cheese, seasoned steak strips, jalapenos, sautéed onions & peppers. Topped with guacamole & whipped chipotle sour cream.
- 7. GARLIC BACON CHEDDAR FRIES** 25.000
Colby Jack Cheddar cheese, smoked bacon, fresh garlic, green onion, black pepper & whipped chipotle sour cream.
- 8. SRIRACHA BLUE CHEESE FRIES** 22.500
Fries smothered with melted mozzarella cheese, spicy Thai Sriracha sauce. Topped with green onions, fresh black pepper & creamy blue cheese sauce.
- 9. NAKED FRIES** 13.000
Fries served with house ranch & Heinz tomato ketchup. *option:half portion for \$6.500



Mini Chimichangas



Prawn Salad

- 10. MEXICAN CHICKEN OR STEAK SALAD** 32.000
 Mixed greens, Mexican spiced black beans, corn, red peppers, red onion, cilantro, pico de gallo, guacamole. Served with a creamy & smokey salad dressing & topped with crispy onion strings.
 + SWAP EITHER CHICKEN OR STEAK OR PRAWNS FOR 38.500
- 11. MANGO, PEANUT & BLUE CHEESE SALAD** 27.000
 Mixed greens, red peppers, red onion, diced mango, roasted peanuts, Amish blue cheese & crostini. Served with house balsamic dijon vinaigrette. Vegetarian
 + CHICKEN OR STEAK- 31.000 OR PRAWNS FOR 38.000
- 12. APPLE, PEAR & BLUE CHEESE, BACON, CHICKEN SALAD** 38.000
 Mixed greens, green apple, pear, blue cheese, crispy bacon, red onion, candied walnuts, balsamic dijon vinaigrette & balsamic reduction glaze.
- 13. FRESH SMOKED SALMON & AVOCADO SALAD WITH CILANTRO LIME VINAIGRETTE** 39.500
 Mixed greens, cucumber, tomato, thinly sliced smoked salmon, toasted sesame seeds, crostini. Served with house creamy cilantro lime vinaigrette.
- 14. BUFFALO CAPRESE SALAD** 26.000
 A tower of stacked fresh buffalo mozzarella cheese, tomato, pesto, basil, fresh cracked pepper topped with balsamic reduction glaze & served with crostini.
 + OPTION: ADD DICED GRILLED CHICKEN OR SERRANO HAM FOR 30.500
- 15. PESTO GRILLED CHICKEN OR STEAK SALAD** 30.000
 Mixed greens & red peppers, red onion, cucumber, tomato, parmesan cheese, oven roasted tomatoes, crostini. Served with house pesto dressing.
 + SWAP CHICKEN OR STEAK FOR PRAWNS FOR 38.000
- 16. MEDITERRANEAN CHOP SALAD** 32.000
 Mixed greens, diced tomato, cucumber, red onion, salami, mozzarella, basil, oven roasted tomatoes, garbanzo, olives served with toasted county sourdough bread.

GOURMET BURGERS

3

→ (LARGE 200 GR) HOUSE GROUND PATTY, ON A TOASTED HOUSE BRIOCHE BUN & SERVED WITH FRIES. OPTION: SWAP FRIES FOR SIDE SALAD OR ONION RINGS.

17. SMOKE HOUSE BURGER 40.000

Smoked Gouda, smoked bacon, sautéed onions & peppers, lettuce, crispy onion strings & BBQ salsa.

+ VEGETARIAN OPTION- HOUSE BLACK BEAN PATTY 37.000

18. HAWAIIAN BURGER 39.000

Mozzarella cheese, sweet cured ham, smoked bacon, caramelized pineapple & garlic mayo.

+ VEGETARIAN OPTION- HOUSE BLACK BEAN PATTY 32.000

19. FRENCH CONNECTION BURGER 41.000

Creamy Brie, smoked bacon, caramelized onions, tomato, lettuce, arugula, balsamic reduction & black pepper-garlic mayo.

+ VEGETARIAN OPTION-HOUSE BLACK BEAN PATTY 38.000

SPICY **20. SRIRACHA BURGER** 42.000

Pepper Jack cheese, smoked bacon, fried egg, fried onion strings, lettuce, tomato & house spicy Sriracha black-pepper garlic mayo.

+ VEGETARIAN OPTION-HOUSE BLACK BEAN PATTY 39.500

NEW **21. DOUBLE DOUBLE CHEESEBURGER** 44.000

Double beef patty, double American cheese, shredded lettuce, pickles, red onion, Dijon mustard, house ranch.

+ OPTION: ADD SMOKED BACON 6.000 EXTRA NO VEGETARIAN OPTION NO VEGETARIAN OPTION FOR THIS BURGER

22. SAUTÉED MUSHROOM BURGER 38.000

Sautéed garlic mushrooms, melted mozzarella cheese, caramelized onions, lettuce & black-pepper garlic mayo.

+ VEGETARIAN OPTION: HOUSE BLACK BEAN PATTY 37.000

23. MEDITERRANEAN BURGER 41.500

Oven roasted Italian herb tomatoes, pesto, sautéed garlic mushrooms, salami, parmesan cheese, caramelized onions, lettuce & garlic mayo.

+ VEGETARIAN OPTION- HOUSE BLACK BEAN PATTY 38.000

24. CLASSIC CHEESE BURGER 36.000

Colby Jack cheese, red onion, tomato, lettuce, pickles, Heinz tomato ketchup & black-pepper garlic mayo.

+ VEGETARIAN OPTION- HOUSE BLACK BEAN PATTY 34.500 OPTION: ADD SMOKED BACON 6.000 EXTRA

SPICY **25. SPICY GRINGO CALIFORNIA BURGER** 42.500

Pepper Jack cheese, smoked bacon, jalapeños, fried onion strings, lettuce, tomato, guacamole & chipotle mayo. Option: add extra heat with chipotle adobe puree.

+ VEGETARIAN OPTION- HOUSE BLACK BEAN PATTY 40.000



Small Bacon Cheeseburger kids menu



Sriracha Burger

26. BLUE CHEESE BURGER 41.000
 Blue cheese, smoked bacon, red onion, caramelized onions, lettuce & black-pepper garlic mayo. Option: add jalapeño
 + VEGETARIAN OPTION: HOUSE BLACK BEAN PATTY 38.000

NEW **27. MIDNIGHT EXPRESS BURGER** 41.000
 Sautéed garlic soy mushrooms, caramelized onions, Colby Jack & smoked buffalo mozzarella cheeses, shredded lettuce & house Sriracha garlic mayo.
 + VEGETARIAN OPTION: HOUSE BLACK BEAN PATTY 39.500

28. DOUBLE BACON PEANUT BUTTER BURGER 43.000
 Pepper Jack cheese, double portion smoked bacon, peanut butter, cucumber, tomato, lettuce, Heinz tomato ketchup & black-pepper garlic mayo.
 + NO VEGETARIAN OPTION FOR THIS BURGER

NEW LOW CARB **29. MEXICAN PROTIEN TOWER** 35.000
 260 grams of house ground hamburger (2 medium patties) nestled on a bed of shredded lettuce, topped with guacamole, pico de gallo, red onion & cilantro, and fried Mexican onion rings
 + *SERVED WITHOUT BREAD.

👤 **30. HUGE 1 KILO "GORDO GRINGO BURGER"** 79.000
 600 grams of house blended specialty beef (3 patties), tripple portion Colby Jack cheese, double portion smoked bacon, onion rings, tomato, lettuce, pickles, black pepper garlic mayo & Heinz tomato ketchup. Bring your appetite for this monster of a Burger!!
 + NO VEGETARIAN OPTION FOR THIS BURGER





Quesadilla



Burritos

- 31. BIG MEXICAN BURRITOS** 33,000

SPICY

Delicious house-made Mexican spices mixed with black beans, corn, sautéed onions & peppers, mozzarella, pico de gallo, guacamole, chipotle cabbage slaw, lettuce, whipped chipotle sour cream. All wrapped up in a giant house-made flour tortilla. Choose from:
+ GROUND BEEF -CHICKEN -THINLY SLICED SIRLOIN STEAK
- 32. CALIFORNIA PRAWN BURRITO** 39,000

NEW

Mexican seasoned prawns, mango salsa with red onion, cilantro & lime juice. Chipotle cabbage slaw, guacamole, lettuce & whipped chipotle sour cream. All wrapped up in a giant house-made flour tortilla.
- 33. CHIPOTLE TACOS** 21,000-29,000

NEW SPICY

House-made chipotle adobe salsa sautéed with garlic, served with chipotle cabbage slaw, guacamole, pickled red onion, cilantro. Served on 2 fresh house-made flour tortillas. (2 Big Tacos) Choose from:
+ MUSHROOM 21,000 - STEAK 22,000 - CHICKEN 22,000 - PRAWN 29,000
- 34. QUESADILLA CHICKEN, SMOKED BACON & MOZZARELLA** 33,000

House-made flour tortilla filled with melted mozzarella cheese, diced tomato, cilantro, sautéed onions & peppers with house ranch. Served with guacamole & pico de gallo.
- 35. QUESADILLA STEAK FAJITA** 33,500

SPICY

House-made flour tortilla filled with melted mozzarella cheese, steak marinated in Mexican spices, garlic chipotle salsa, cilantro, sautéed onions & peppers. All served with guacamole & pico de gallo.
- 36. PULLED PORK QUESADILLA** 37,000

NEW

House-made flour tortilla filled with melted mozzarella house spicy pulled pork, red onion, tomato, house pickles, cilantro, BBQ ranch sauce. Served with guacamole and fresh pico de Gallo.
- 37. QUESADILLA MEXICAN CHIPOTLE CHICKEN** 35,000

SPICY

House-made flour tortilla filled with melted mozzarella & Pepper Jack cheeses, Mexican chicken, smoked bacon, sautéed onions & peppers, black beans, corn, tomato, cilantro & chipotle salsa. All served with guacamole & pico de gallo.
- 38. QUESADILLA SAUTÉED GARLIC MUSHROOM** 31,500

VEGgie

House-made flour tortilla filled with melted mozzarella cheese, sautéed garlic mushrooms, corn, diced tomato, sautéed onions, fresh basil & house ranch. Served with guacamole & pico de gallo.
- 39. QUESADILLA GARLIC PRAWNS FLAMBEED IN TEQUILA** 40,000

House-made flour tortilla filled with melted mozzarella cheese, prawns sautéed in butter, garlic & lime juice flambeed with tequila, tomato, cilantro, red onion & house ranch salsa. All served with guacamole & pico de gallo.
+ SPICY OPTION AVAILABLE WITH HOUSE CHIPOTLE ADOBE SAUCE.

PORK SANDWICHES

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- 40. PULLED PORK SANDWICH** 41.500
12 hour oven roasted juicy pulled pork, green apple cabbage slaw, pickles, red onion, crispy onion strings, rugula, house BBQ ranch. All served on a toasted house Brioche bun with fries.
- 41. CLASSIC BLT** 35.000
Smoked bacon, tomato, lettuce, red onion, guacamole, fresh basil & black-pepper garlic mayo. Served on toasted house country sourdough bread with fries.
+ OPTION TO ADD A FRIED FREE RANGE EGG FOR 3.000



CHICKEN SANDWICHES

- NEW** **42. SOUTHWESTERN GRILLED CHICKEN** 37.000
Grilled chicken, Colby Jack cheese, smoked bacon, pickles, red onion, cabbage slaw, shredded lettuce, house BBQ Ranch. Served on toasted house country sourdough bread with fries.
- SPICY** **43. CALIFORNIA GRILLED CHICKEN** 39.000
Grilled chicken, Pepper Jack cheese, smoked bacon, guacamole, jalapeños, tomato, fried red onion strings, lettuce & chipotle mayo. Served on house toasted county sourdough bread with fries.
- 44. BBQ SMOKED CHICKEN, BACON & CHEESE** 39.000
Grilled chicken, smoked buffalo mozzarella, smoked bacon, sautéed onions & peppers, lettuce, guacamole & house BBQ ranch. Served on toasted house country sourdough bread with fries.
- 45. PESTO GRILLED CHICKEN** 35.000
Grilled chicken, pesto, red onion, tomato, lettuce, peppers, cucumber, cream cheese & black-pepper garlic mayo. Served on toasted house county sourdough bread with fries.
- 46. PESTO GRILLED CHICKEN, BACON & MOZZARELLA** 35.500
Grilled Chicken, smoked bacon, sautéed onions & peppers, pesto & black-pepper garlic mayo. Served on toasted house county sourdough bread with fries.

SANDWICHES FROM THE SEA

7

47. SMOKED SALMON & CREAM CHEESE 39.500

Thinly sliced smoked salmon, cream cheese, cucumber, house dill pickles, cilantro, guacamole & cilantro lime salsa. Served cold on a toasted house Brioche bun with fries.

SPICY 48. SPICY CHIPOTLE PRAWN SANDWICH 40.000

Prawns sautéed in house chipotle adobe sauce and fresh garlic, chipotle cabbage slaw, cilantro, guacamole, chipotle black-pepper garlic mayo. Served on a toasted house Brioche bun with fries.

ROAST BEEF SANDWICHES

SPICY 49. CHIPOTLE CHEESE STEAK 36.000

House-made Sirloin roast beef, melted mozzarella, sautéed onions & peppers, jalapeños, chipotle cabbage slaw, shredded lettuce & chipotle black-pepper garlic mayo. Served on toasted house country sourdough bread with fries.

50. ROAST BEEF & BLUE CHEESE 38.000

House-made Sirloin roast beef, blue cheese, caramelized onions, tomato, arugula, shredded lettuce, balsamic reduction & black-pepper garlic mayo. Served on toasted house sourdough bread with fries.

51. ROAST BEEF & COLBY JACK CHEESE 37.000

House-made Sirloin roast beef, Colby Jack cheese, Dijon mustard, red onion, house dill pickles, cucumber, peppers, tomato, lettuce, guacamole & black-pepper garlic mayo. Served on house toasted country sourdough bread with fries.

NEW KIDS MENU

52. KIDS CHEESEBURGER 26.000

Colby Jack cheese, tomato, lettuce, Heinz tomato ketchup & house ranch. Served on house toasted Brioche bun with fries.

++ OPTION: ADD SMOKED BACON 6.000 EXTRA.

53. KIDS HAWAIIAN BURGER 27.000

Mozzarella cheese, sweet cured ham, smoked bacon, caramelized pineapple & house ranch. Served on house toasted Brioche bun with fries.

54. KIDS GRILLED CHEESE SANDWICH 20.000

Colby Jack & American cheeses melted between buttered & toasted house country sourdough bread. Served with fries and house ranch.

++CHICKEN OPTION 6.000 ADDITIONAL

55. KIDS QUESADILLA 20.000

Small house made tortilla grilled and filled with melted cheese, tomato, house ranch & served with guacamole.

+ CHICKEN OPTION 6.000 ADDITIONAL

56. KIDS CHICKEN & FRIES 23.000

Chicken thigh butterflied and grilled served with fries and house ranch.

VEGETARIAN

Veggie SANDWICHES

- 57. CAPRESE SANDWICH** 31.000
Fresh buffalo mozzarella cheese, beef tomatoes, pesto, fresh basil, fresh ground salt and pepper, garlic mayo & balsamic reduction. Served on house toasted country soughdough bread with fries.
- 58. MEDITERRANEAN SANDWICH** 33.000
Oven roasted Italian herb tomatoes, sautéed garlic mushrooms, pesto, sautéed onions & garlic mayo. Served on house toasted county sourdough bread with fries.
- SPICY* **59. CHIPOTLE MUSHROOM SANDWICH** 33.000
Mushrooms sautéed in house adobe chipotle sauce & garlic, chipotle cabbage slaw, guacamole, red onion, cilantro, shredded lettuce & black-pepper garlic mayo. Served on house toasted Brioche bun with fries.

Veggie SALADS

- 60. APPLE, PEAR & BLUE CHEESE SALAD WITH CANDIED WALNUTS** .. 35.000
Mixed greens, green apple, pear, blue cheese, red onion, candied walnuts, balsamic dijon vinaigrette & balsamic reduction glaze. Served with country Sourdough bread.
- 61. AVOCADO, TOMATO & CUCUMBER SALAD WITH CILANTRO LIME VINAIGRETTE** 29.000
Mixed greens, avocado, cucumber, tomato, toasted sesame seeds with a house creamy cilantro lime vinaigrette. Served with country Sourdough bread.
- 62. MANGO, PEANUT & BLUE CHEESE SALAD** 27.000
Mixed greens, red peppers, red onion, mango, toasted peanuts, blue cheese. Served with balsamic Dijon vinaigrette & country Sourdough bread.
- 63. BUFFALO CAPRESE SALAD** 26.000
A tower of stacked fresh buffalo mozzarella cheese, tomato, pesto, arugula, basil, fresh cracked pepper, balsamic reduction & country Sourdough bread.
- NEW* **64. CHIPOTLE MEXICAN SALAD** 30.000
Mixed greens, Mexican seasoned corn, black beans, peppers, red onion, cucumber, guacamole, pico de gallo, cilantro, crispy onion strings & creamy smokey dressing.
- NEW* **65. MEDITERRANEAN CHOP SALAD** 31.000
Mixed greens, diced tomato, cucumber, red onion, oven roasted tomatoes, mozzarella, basil, garbanzo & olives served with toasted county sourdough bread.



Buffalo Caprese Salad

VEGETARIAN

Veggie MEXICAN

- SPICY** **66. MEXICAN BURRITO** 29.000
Mexican seasoned sautéed peppers, onions, black beans. Chipotle cabbage slaw, shredded lettuce, mozzarella cheese, guacamole, cilantro, whipped chipotle sour cream. All wrapped up in a giant fresh house flour tortilla.
+ CHIPOTLE MUSHROOM OPTION 7,000 ADDITIONAL

- NEW** **67. CHIPOTLE MUSHROOM TACOS** 21.000
House-made chipotle adobe salsa sautéed with garlic & mushrooms, served with chipotle cabbage slaw, guacamole, pickled red onion, cilantro. Served on 2 fresh house-made flour tortillas. (2 Tacos)

- 68. QUESADILLA** 27.000
House tortilla with melted mozzarella cheese, sautéed peppers & onions, diced tomato, cilantro, corn, house ranch. Served with guacamole & pico de gallo.
+ OPTION: ADD PESTO FOR 3,500 EXTRA

- 69. GARLIC MUSHROOM QUESADILLA** 31.500
House-made flour tortilla filled with melted mozzarella cheese, sautéed garlic mushrooms, corn, diced tomato, sautéed onions, fresh basil & house ranch. All served with guacamole & pico de gallo.



Quesadilla

Veggie GRINGO FRIES

- SPICY** **70. SRIRACHA BLUE CHEESE FRIES** 22.500
French fries smothered with melted mozzarella cheese, spicy Thai Sriracha sauce. Topped with green onions, fresh black pepper & creamy blue cheese sauce.

- SPICY** **71. FAJITA FRIES** 23.000
French fries smothered with Pepper Jack cheese, jalapeños, sautéed peppers & onions in Mexican spices, guacamole & whipped chipotle sour cream.

- 72. GARLIC CHEDDAR FRIES** 23.000
French fries smothered with Colby Jack Cheddar cheese, garlic, green onion, black pepper & whipped chipotle sour cream.

Veggie VEGGIE BURGERS

SEE OUR FABULOUS BURGER PAGE FOR OUR FAMOUS BLACK BEAN BURGER OPTIONS, MADE FRESHLY IN-HOUSE WITH ALL LOCAL PRODUCE. ALL BURGER OPTIONS ARE SERVED WITH FRIES.

DRINKS

10

MIKE'S JUICE MIXOLOGY



"INCREDIBLE"	10.000
Pineapple, Mint, Lime & Coconut	
"TROPICAL"	10.000
Pineapple, Mango & Mandarin	
MANGO & STRAWBERRY	9.000
MANGO & PASSION FRUIT	9.000
GUANABANA & STRAWBERRY	9.000
MANGO & PURPLE GRAPE	9.000
PRURPLE GRAPE & MANDARIN	9.000
MANGO & PEACH	9.000
LULO & MANGO	9.000
LULO & FRESH BASIL	8.500
BANANA & STRAWBERRY	9.000
BLACK BERRY & STRAWBERRY	9.000
CREATE YOUR OWN FRESH FRUIT CONCOCTION!	8.500
Choose from: Strawberry, blackberry, mango, grape, guanabana, lulo, pineapple, passion fruit, peach or banana.	
* WITH WATER OR MILK AND 1 FRUIT SELECTION (ADD 1,500 PESOS FOR EACH ADDITIONAL FRUIT)	

THICK MILKSHAKES

PEANUT BUTTER & NUTELLA	15.500
OREO COOKIE & BAILEYS IRISH CREAM	15.500
OREO COOKIE	13.000
VANILLA	12.500
MILO	13.000
FRUIT (CHOOSE FROM FRUIT LIST)	13.000

DRINKS

11

FRESH FRUIT FRAPPES

COCONUT LEMONADE	13.000	CUCUMBER MINT FRAPPÉ	9.000
MANDERIN FRAPPÉ	9.000	LIME CHERRY FRAPPÉ	10.000
LIME MINT	9.000	LEMONADE	9.000
SPEARMINT LEMONADE	9.000		

COFFEE FRAPPÉ

COFFEE FRAPPÉ WITH WHIPPED CREAM	12.500
COFFEE FRAPPÉ WITH BAILEYS & VANILLA ICE CREAM	15.500

FIZZY DRINKS

COCA COLA, COCA COLA ZERO, SPRITE, ICE TEA, SODA	6.000
WATER, BOTTLED WATER (STILL OR GAS)	

COFFEE & TEA

FRENCH PRESS COFFEE	5.000
Local Santander coffee toasted and blended especial for Gringo Mike's. (Per person 3,500)	
RED BERRY HOT TEA WITH FRESH MINT & HONEY	6.500
BLACK TEA	5.000



COCKTAILS

12

MARGARITAS (TEQUILA)

- CLASSIC LIME MARGARITA ON THE ROCKS** 25.000
2 shots of silver Tequila, fresh lime juice & Triple Sec. Shaken and served on the rocks.
+ OPTION: PASSION FRUIT MARGARITA ON THE ROCKS
- FROZEN MARGARITAS** 25.000
2 shots of silver tequila, fresh juice and fruit all blended frappé style. Choose from: Lime, Passion Fruit, Mango & Mango Jalapeño.
- PREMIUM MARGARITA** 30.000
2 shots of premium 100% Agave tequila, Cointreau, Triple Sec, fresh lime juice. Shaken and served on the rocks with a salted rim.

MOJITOS (RUM)

- CLASSIC MOJITO** 25.000
2 shots of Bacardi rum, fresh lime juice, mint, topped with soda water.
- PASSION FRUIT MOJITO** 25.000
2 shots of Bacardi rum, fresh lime juice, passion fruit, mint, topped with soda water
- FROZEN FRAPPÉ MOJITOS** 25.000
2 shots of Bacardi rum made with fresh juice & mint, blended with ice in a frappé style.
Choose from: -Lime -Mango -Passion Fruit
- CUBRA LIBRE** 25.000
2 shots of Bacardi rum, Coca Cola, squeeze of lime juice & a touch of cinnamon.
- PIÑA COLADA** 25.000
2 shots of Bacardi rum, coconut cream, pineapple. Blended into fresh tropical perfection.

GIN

- CUCUMBER MINT COOLER** 25.000
2 shots of Gordons gin shaken with cucumber, mint & fresh lime juice. Topped with tonic & served over ice.
- GIN & TONIC** 25.000
2 shots of Gordons gin, tonic, fresh lime juice. Served on the rocks.

SANGRIA

- SANGRIA** 75.000
1 liter pitcher of tropical style sangria, perfect to share with amigos.



BEER & WINE

13

BEER (NATIONAL)

CLUB COLOMBIA DORADA	7.500
CLUB COLOMBIA ROJA	7.500
CLUB COLOMBIA NEGRA	8.000
AGULIA LIGHT	7.000
BBC CAJICÀ HONEY ALE	12.000
BBC MONSERRATE BITTER RED ALE	12.000
BBC RUBIA TIPO LAGER PURA MALTA	12.000

BEER (IMPORTED)

STELLA ARTIOS	12.500
CORONA	12.000
CORONITA	7.500

WINE (WHITE)

SAUVIGNON BLANC	29.000
<small>Sauvignon Blanc - Chile per cup</small>	
MAIPO SAUVIGNON BLANC	88.000
<small>House White Sauvignon Blanc-Chile 750ml bottle</small>	
TOCORNAL SAUVIGNON BLANC	88.000
<small>Tocornal Sauvignon Blanc- Southern Chile 750ml bottle</small>	

WINE (RED)

GATO NEGRO-CABERNET SAUVIGNON	29.000
<small>Gato Negro-Cabernet Sauvignon 187,5 ml small bottle</small>	
HOUSE RED MALBEC	83.000
<small>House Red Malbec - Argentina 750ml bottle</small>	
VINO TINTO VIÑA MAIPO - CABERNET SAUVIGNON	88.000
<small>Vino tinto Viña Maipo Cabernet Sauvignon - Chile 750 ml bottle</small>	
TOCORNAL CABERNET SAUVIGNON	88.000
<small>Tocornal Cabernet Sauvignon - Chile 750ml bottle</small>	

DESSERTS

GIANT CHOCOLATE CHIP COOKIE SKILLET WITH ICE-CREAM 21.000

Amazing house-made to order giant chocolate chip cookie in a cast iron skillet. Topped with sea salt and vanilla ice-cream. Serves 2 people. Please allow 20 minutes for fresh baking!
 + SMALLER INDIVIDUAL OPTION FOR 15,000

ULTIMATE CHOCOLATE CAKE 12.500

Dark chocolate cake



FAMOUS HOT 70% CACAO BROWNIE WITH ICE CREAM 13.500

Rich house-made 70% cacao dark chocolate brownie. Hot fudge brownie served with vanilla ice-cream.

+ CONTAINS BRAZIL NUTS

BANANA BREAD WITH DARK CHOCOLATE CHUNKS 10.000

POPPY SEED ALMOND CAKE 10.000

CITRUS LEMON CAKE 10.000

Citric lemon cake

