

## THE BARTENDER'S TEN COMMANDMENTS

by Santiago 'Pichín' Policastro  
'The Gallant Bartender'

*The bartender is an artist and mixology is an art that is nurtured by spirit, flavour, aroma, colour, genius, and imagination.*

*The mission of the bartender is to offer happiness, not drunkenness.*

*Make friends out of your guests, not guests out of your friends.*

*Never serve a drink without a smile.*

*Speak what needs to be said, never listen to that which you shouldn't hear, and always forget the confidences of the guest.*

*Be the most elegant, cleanest and most cordial at all times, in all places.*

*Do not play tricks with the drinks or play with the trust of the client; always serve the best. Don't serve anything you wouldn't drink yourself.*

*Never stop experimenting, but never do it at the cost of the guest.*

*Throw away the 'mathematical formulas' of mixology; imagination is the most essential ingredient.*

*Be proud to be a bartender, but deserve it.*

## COCKTAILS

### VIBRANT & VIGOROUS

Recipes that evoke the party spirit, that is Buenos Aires

#### YAMAZAKI NEGRONI

Yamazaki 12yr whisky stirred over ice with Campari, aperol and antica formula. A take on a classic  
\$155

#### GIOVANNONI

Ketel One vodka, Torrontés, rosehip jelly, fresh peach, passion fruit  
\$115

#### THE GAUCHO BLOODY MARY

Ketel One vodka, tomato juice, chimichurri, citrus, Tabasco, salt & pepper  
\$115

### GALLANT & GENTLE

Inspired to offer happiness not drunkenness. Recipes with a lighter touch

#### SPRITZ ROSE

Elderflower, crème de mûre, Torrontés, Argentine sparkling wine  
\$125

#### SPRITZ BLANCO

Sauvignon Blanc/Torrontés, Aperol and fresh grapefruit juice. Served in a large wine glass over ice, topped with Argentine sparkling wine  
\$105

#### BLACK RIVER COBBLER

Lillet Rosé, pear liqueur, fresh pear purée, wild blackberries  
\$105

#### THE RASPAR

Belvedere vodka, fresh raspberry, apple juice, lemon juice, rhubarb bitters shaken and served with hazelnut foam on top  
\$125

#### SMOKED GINGER

Bulleit Rye whiskey, King's Ginger liqueur, honey, fresh lemon juice, ginger ale  
\$135

#### POMMELINA

Ketel One vodka or cachaça, orange, grapefruit, lime, lemon  
\$105

#### CHA CHA CHA

Tanqueray gin, apricot brandy, fresh peach, Champagne Veuve Clicquot  
\$135

#### BARILOCHE MARTINI

Tanqueray gin, mango, Chambord liqueur, lemon, served straight up  
\$135

#### ALA ANTIGUA

Ron Zacapa 23yr. Antica Formula, Martini Rosso and Cynar, stirred over ice, served neat in a chilled brandy balloon. A very elegant and complex cocktail  
\$145

### BUENOS AIRES CLASSICS

Recipes from the golden era of Buenos Aires glamour and style

#### THE RE-FASHIONED

Bulleit Bourbon, chocolate bitters, touch of espresso, orange zest  
\$115

#### THE CLARIDGE

Tanqueray gin, Noilly Prat vermouth, apricot brandy, Cointreau  
\$125

#### FLOWER OF LONDON

Earl Grey and Jasmine infused Tanqueray gin, Limoncello, fresh peach and lemon juice served straight up  
\$125

### NOW GENERATION

Recipes inspired by the current cultures adopted by Buenos Aires

#### PASSIONAL

Ketel One vodka, fresh passion fruit, strawberries, honey  
\$125

#### BETSY BULLEIT ICE TEA

Bulleit Bourbon, limoncello, earl grey and jasmin tea shaken with fresh peach, lemon and raspberry, served tall over ice  
\$145

#### YERBA MATE SOUR

Our typical infusion from Argentina, Tanqueray gin and lemon juice, served on its very own and unique mate-inspired glass.  
\$115

#### COGOTE

Johnnie Walker Black Label whisky, ginger ale and Angostura bitters. Served tall over ice with the peel of a whole lemon  
\$125

#### MARMALADE JULEP

Johnnie Walker Black Label whisky, orange marmalade, orange bitters and lemon topped with Argentine sparkling wine  
\$125

#### CARIÑO

Belvedere vodka, fresh strawberry and passion fruit shaken and served with sugar rim  
\$125

#### BON VOYAGE

Tanqueray No 10, vanilla liqueur, pomegranate syrup, fresh grapefruit juice  
\$145

#### LAS FLORES

Tanqueray No 10 gin, elderflower, sake, jasmine tea, touch of Absinthe  
\$145

#### CAMOMILE CUP

Camomile infused Tanqueray gin, elderflower cordial, ginger liqueur, Cointreau, served on the rocks  
\$135

#### LE FIZZ

Ciroc vodka, elderflower and torrontes shaken with fresh lemon. Served straight up finished with lemon bitters  
\$145

## SPARKLING WINE

ARGENTINE  
SPARKLING WINES

### FAMILIA ZUCCARDI 'BLANC DE BLANCS 2012'

Methodo Traditional  
Tupungato, Uco Valley,  
Mendoza  
Bottle \$735

### NORTON 'COSECHA ESPECIAL' BRUT NV

Luján de Cuyo, Mendoza  
Glass 125ml \$80  
Bottle \$410

### LUIGI BOSCA 'BOHEME'

Brut NV  
Methodo Traditional  
Luján de Cuyo, Mendoza  
Bottle \$945

CHAMPAGNES

### VEUVE CLICQUOT NV

Glass 125ml \$155  
Bottle \$790

### RUINART BLANC DE BLANCS NV

Bottle \$1630

### DOM PERIGNON 2006

Bottle \$2400

### KRUG 'GRAND CUVEE' NV

Bottle \$2750

### VEUVE CLICQUOT ROSÉ NV

Glass 125ml \$190  
Bottle \$945

### RUINART ROSÉ NV

Bottle \$1350

### BILLECART SALMON ROSE NV

Bottle \$950

## BEER

### HEINEKEN 5%

330ml

∴ \$70

### ASAHI SUPER DRY 5%

330ml

∴ \$80

### LONDON PALE ALE 4.3%

330ml

∴ \$90

### YAKIMA RED ALE 4.5%

330ml

∴ \$115

## BAR FOOD

### BEEF IN THE BAR

A Selection of cured beef  
cecina, pepperoni and slinzega

∴ \$70

### GAUCHO POPCORN

∴ \$40

### CHIPS

Chimichurri vinegar

∴ \$58

### G BURGERS

Three mini Gaucho burgers

∴ \$160

### FRIED PADRON PEPPERS

Maldon sea-salt

∴ \$58

### SHRIMP CHICHARRON

Ají molido sauce and pickled jalapeño

∴ \$85

### GOAT'S CHEESE FLATBREAD

Chipotle chutney and rocket

∴ \$85

## **SPIRITS**

30ml

### **VODKA**

SMIRNOFF BLACK	\$80
KETEL ONE	\$80
BELVEDERE	\$90
CÎROC	\$115
GREY GOOSE	\$115
BELUGA	\$135

### **GIN**

TANQUERAY	\$90
BEEFEATER 24	\$90
HENDRICK'S	\$105
TANQUERAY NO. TEN	\$105
G VINE	\$125
SIPSMITH	\$135
SIPSMITH SLOE	\$135
GIN MARE	\$145
AVIATION GIN	\$155

### **RUM**

MYERS'S DARK	\$80
HAVANA CLUB 3YR	\$80
KRAKEN SPICED RUM	\$80
GOSLING BLACK SEAL	\$80
DIPLOMATICO RESERVA	\$90
HAVANA CLUB 7YR	\$105
RON ZACAPA 23YR	\$145
PYRAT XO	\$175
RON ZACAPA XO	\$195

### **TEQUILA**

PATRON SILVER	\$90
DON JULIO BLANCO	\$105
DON JULIO REPOSADO	\$115
PATRON REPOSADO	\$115
PATRÓN XO CAFÉ	\$115
DON JULIO AÑEJO	\$135
PATRON AÑEJO	\$135
CASAMIGOS	\$145
CASAMIGOS ANEJO	\$155
PATRÓN PLATINUM	\$405

## SPIRITS

30ml

### SCOTCH WHISKY

JOHNNIE WALKER BLACK LABEL	\$80
CHIVAS REGAL 12YR	\$80
GLENFIDDICH 12YR	\$105
GLENLIVET 12YR	\$175
JOHNNIE WALKER GOLD LABEL	\$115
SINGLETON 12 YR	\$115
MACALLAN 12YR SHERRY OAK	\$125
GLENMORANGIE 10YR	\$125
HAIG CLUB SINGLE GRAIN	\$125
BOWMORE 12YR	\$125
LAPHROAIG 10YR	\$135
ARDBERG 10YR	\$145
GLENFIDDICH 15YR	\$138
TALISKER 10YR	\$145
CHIVAS REGAL 18YR	\$155
GLENLIVET 18YR	\$168
OBAN 14YR	\$175
GLENFIDDICH 18YR	\$185
LAGAVULLIN 16YR	\$185
MACALLAN 18YR SHERRY OAK	\$195
ROYAL SALUTE 21YR	\$240
BOWMORE 18YR	\$250
JOHNNIE WALKER BLUE LABEL	\$270
CHIVAS REGAL 25YR	\$420
JOHNNIE WALKER KING GEORGE V	\$960
GLENMORANGIE 25YR	\$1018

### IRISH WHISKEY

JAMESON	\$80
BUSHMILLS BLACK BUSH	\$90

### JAPANESE WHISKY

YAMAZAKI 12YR	\$145
HAKUSHU 10YR	\$145
HIBIKI 12YR	\$165
HIBIKI 17YR	\$240
TAKETSURU 17YR	\$220
TAKETSURU 21YR	\$300
YAMAZAKI 18YR	\$420

### AMERICAN WHISKY

JACK DANIEL'S	\$80
MAKERS MARK	\$80
BULLEIT BOURBON	\$90
BULLEIT RYE	\$105
FOUR ROSES SMALL BATCH	\$115
GENTLEMAN JACK	\$125
BUFFALO TRACE BOURBON	\$125
WOODFORD RESERVE	\$135
SAZERAK RYE	\$165

### CANADIAN WHISKY

CANADIAN CLUB	\$80
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### FLIGHTS

3 x25ml serving of each

AMERICAN FLIGHT	\$350
Gentleman Jack, Bulleit Bourbon, Sazerak Rye	

JAPANESE FLIGHT	\$480
Yamazaki 12yr, Hibiki 17yr, Taketsuru 21yr	

SCOTCH FLIGHT	\$368
Johnnie Walker Black, Golden, Blue Label	

**DIGESTIFS**

30ml

**COGNAC**

.....	<b>HENNESSY VSOP</b>	.....	\$90
.....	<b>HENNESSY XO</b>	.....	\$280

**ARMAGNAC**

.....	<b>CHATEAU LAUBADE VSOP</b>	.....	\$105
.....	<b>CHATEAU LAUBADE XO</b>	.....	\$145

**CALVADOS**

.....	<b>CALVADOS AOC SELECTION NV</b>	.....	\$80
.....	<b>CALVADOS PAYS D'AUGE VSOP</b>	.....	\$145

**GRAPPA**

.....	<b>PO'DI POLI MORBIDA</b>	.....	\$90
.....	<b>POLI MIELE</b>	.....	\$210

**PORT**

.....	<b>ZUCCARDI 'MALAMADO' (PORT-STYLE)</b>	.....	\$90
.....	60ML		
.....	<b>GRAHAMS LBV 2008</b>	.....	\$105
.....	60ML		
.....	<b>GRAHAMS VINTAGE 1991</b>	.....	\$250
.....	60ML		

**NON-ALCOHOLIC  
COCKTAILS**

**HOMEMADE MINT  
LEMONADE**  
Fresh mint, freshly squeezed  
lemon juice and sugar syrup,  
topped with soda  
\$80

**ROSEMARY AND  
THYME REFRESHER**  
Pressed rosemary and thyme,  
green apple and pineapple  
juice  
\$80

**CUCUMBER AND  
ELDERFLOWER PRESS**  
Pressed cucumber and lime,  
pineapple and apple juice,  
sweetened with elderflower  
\$80

**WATERMELON COOLER**  
Fresh watermelon, ginger and  
mint served long over ice  
\$80

**GINGER CRUSH**  
Fresh ginger, green apple  
juice, kiwi puree, mint and  
lime juice  
\$90

**MANGO AND  
PASSION FRUIT CRUSH**  
Pineapple, mango and  
passion fruit, with a dash of  
sugar syrup  
\$90

**CARIÑO**  
Fresh strawberry and passion  
fruit purée, shaken with  
cranberry juice and served  
long over ice with a sugar rim  
\$90

**PAN AMERICANA**  
Blueberries, strawberries  
and cranberry juice shaken  
with mint and strained over  
crushed ice  
\$90

**CARROT AND  
GINGER CHARGER**  
Freshly squeezed carrot juice,  
blended with fresh ginger and  
a dash of green apple juice,  
served long over ice  
\$90

Plus 10% service charge