



PISCO Y NAZCA
CEVICHE GASTROBAR

OUR COCKTAILS

DE TEMPORADA:

LAVENDER COLLINS ° 13

Premium gin, soda water, lemon juice, lavender syrup

LAVENDER FRENCH 75 ° 13

Premium gin, sparkling wine, lemon juice, lavender syrup

CHILCANOS:

GUAPO'S ° 12

Pisco, lime juice, passion fruit purée, Fever-Tree ginger beer, mint, rocoto tincture

COSTA VERDE ° 12

Pisco, cucumber, lemon, mint, ginger ale, Angostura bitters

CLÁSICO ° 12

Pisco, lime juice, ginger ale, Angostura bitters

LYCHEE ° 13.5

Pisco, lychee purée, elderflower syrup, lime juice, hibiscus ginger syrup, Fever Tree ginger beer

PISCO SOURS:

TRADITIONAL ° 13

Pisco, lime juice, simple syrup, egg whites, Angostura bitters

PASSION ° 12

Pisco, passion fruit purée, egg whites, Angostura bitters

CHICHA ° 12

Pisco, chicha morada, simple syrup, egg whites, cinnamon

PISCO SOUR FLIGHT ° 24

TRADITIONAL, PASSION, CHICHA

UPGRADE TO A PREMIUM PISCO

PICASSO ° 7.5 | INTIPALKA ° 6.5 | LA DIABLADA ° 6.5
MOSTO VERDE ITALIA ° 3.5

Pisco based drinks are made with our house Pisco
Caravedo Quebranta

SIGNATURE COCKTAILS:

WHERE THERE'S SMOKE ° 13

Mezcal, peach schnapps, lime juice, aji limo

NAZCA MULE ° 12

Pisco, Fever-Tree ginger beer, lime juice, cardamom & currant infused syrup

PISCO SPRITZ ° 12

Pisco, Aperol, lemon juice, sparkling wine

PIÑAZO ° 13

Russian Standard Vodka, pineapple purée, lime juice, simple syrup, amarena cherries

PIÑA COLADA MOCKTAIL (non-alcoholic) ° 6

Coconut cream, pineapple purée, black cherry

Skinny drinks available. Ask your server for details.

SANGRÍAS

SANGRÍA ROJA ° 10/40

Red wine, brandy, triple sec, Sprite, chopped orange

SANGRÍA BLANCA ° 10.5/40

Peach schnapps, triple sec, simple syrup, sparkling wine, strawberries, blueberries

BEERS

BOTTLED

CUSQUEÑA ° 7

Pale Lager - Peru, 5.00%

CRISTAL ° 7

Pale Lager - Peru, 5.00%

AVERY ELLIE'S ° 8

American Brown Ale - Colorado, 5.50%

ALHAMBRA RESERVA 1925 ° 7

Imperial Pilsner - Spain, 6.40%

BLUE MOON MANGO ° 7

American Wheat - Colorado, 5.40%

LAGUNITAS ° 7

American IPA - California, 6.20%

AMSTEL LIGHT ° 7

Pale Lager - Netherlands, 3.50%

DRAFT

SOLACE SUNS OUT HOPS OUT ° 8

Session IPA - Virginia, 4.70%

MAHOU ° 7

Lager - Madrid, Spain, 5.50%

WINES

All vintages subject to change

SPARKLING WINE

PROSE PROSECCO ° 12/50

Treviso, Italy NV

VEUVE CLICQUOT YELLOW LABEL BRUT ° 149

Champagne, France NV

JUVÉ Y CAMPS RESERVA DE LA FAMILIA ° 54

Penedès, Spain NV

CA' MOMI HEARTCRAFT ROSÉ BRUT ° 49

Napa Valley, California NV

ROSÉ

LAVENDETTE ° 12/50

Provence, France 2019

LEGADO DEL MONCAYO GARNACHA ° 42

Campo de Borja, Spain 2018

WHITES

SAUVIGNON BLANC

YEALANDS ° 12/50

Marlborough, New Zealand 2019

ADIVINO ° 11/44

Rioja, Spain 2018

JUSTIN ESTATE ° 80

Central Coast, California 2018

OTHER WHITES & BLENDS

SENDA VERDE ALBARIÑO ° 12/50

Rias Baixas, Spain 2019

WILLM RIESLING GRAND CRU ° 60

Alsace, France 2016

COLIMORO PINOT GRIGIO ° 40

Alto Adige, Italy 2018

CHARDONNAY

RAEBURN ° 16/66

Russian River, California 2018

REDS

PINOT NOIR

RON RUBIN ° 14/58

Russian River, California 2017

TABALÍ VETAS BLANCAS ° 54

Limarí Valley, Chile 2016

MALBEC

GOUQUENHEIM RESERVA ° 14/56

Mendoza, Argentina 2017

VIÑA COBOS COCODRILO CORTE ° 85

Mendoza, Argentina 2017

CABERNET SAUVIGNON BLENDS

GUNDLACH BUNDSCHU MOUNTAIN CUVÉE ° 69

Sonoma County, California 2017

HACIENDA ARAUCANO CLOS DE LOLOL ° 65

Colchagua Valley, Chile 2016

CHÂTEAU LYONNAT ° 81

Lussac-St-Émilion, France 2015

CHÂTEAU PRIEURÉ-LICHINE ° 135

Margaux, France 2016

CABERNET SAUVIGNON

B.R. COHN SILVER LABEL ° 14/56

North Coast, California 2017

CA' MOMI ° 17/70

Napa Valley, California 2018

VINEYARD 29 CRU ° 140

Napa Valley, California 2016

OLD WORLD

VIÑA ALBERDI RESERVA ° 16/64

Rioja, Spain 2015

ELIAS MORA ° 13/58

Toro, Spain 2017

PINORD RED BAT ° 59

Priorat, Spain 2019

POGGIO ANTICO ° 125

Brunello di Montalcino, Italy 2013

CASTELLO DI NEIVE ° 88

Barbaresco, Italy 2017

EMILIO MORO ° 79

Ribera del Duero, Spain 2017

DOMAINE BARVILLE ° 95

Châteauneuf-du-Pape, France 2016