Wines • Spirits • Drinks

oASIS
RESTAURANTE

Local Cocktails

A selection inspired by Andean flavors,
international classics and contemporary creations.

TESORO DEL INCA — $11.900
Gold rum · cacao liqueur · evaporated milk · algarrobina (carob syrup)
A rich, creamy cocktail with an elegant sweetness, paying tribute to Andean traditions with notes of cacao and carob.

EL GUALICHO — $9.900
Johnnie Walker Red Label · house-made syrup · lemon · mint · coca tea · coca leaves. A bold, refreshing blend of whisky, earthy coca-leaf notes and fresh mint.

LA AÑAÑUCA — $9.900
Purple corn liqueur · orange juice · basil · house-made syrup · tonic water · purple corn. Colorful and aromatic, with fruity sweetness, delicate bubbles and herbal notes reminiscent of desert flowers.

SOUR CHUMBEQUE — $10.900
Vodka · lemon · palm honey · chumbeque (traditional northern Chilean sweet). Our take on a sour: silky in texture, with sweetness inspired by traditional northern Chilean pastries.

PASSION EN EL INFIERNO — $12.900
Jack Daniel's Tennessee Honey · mango pulp · passion fruit pulp · lemon · rocoto chili. Bold and exotic, balancing tropical fruit, honey and a spicy kick.

EL ALICANTO — $12.900
Jack Daniel's Tennessee Apple · pineapple pulp · triple sec · orange juice · green chili pepper. Fresh, fruity and gently spicy: a modern cocktail with personality.

ATARDECER EN CALAMA — $9.900
Carménère syrup · infused pisco · lemon · Carménère wine
Inspired by the warm colors of the desert, this elegant drink brings together pisco, wine and citrus acidity.

Signature Cocktails

BLUE SKY — $8.900
Coconut rum · blue curaçao · lemon · house-made syrup
A bright tropical cocktail with striking color and a fresh finish, perfect for starting the evening.

ALL SPICE PISCO — $8.900
Pisco · rum · pineapple · lemon · mixed berries · house-made syrup sweet red vermouth. Complex and aromatic, bringing together fruit, spice and wine-like notes.

PEPER MEX — $8.900
Spiced tequila · syrup · pineapple · lemon
A bold Mexican-inspired cocktail with infused tequila and tropical notes that balance strength and freshness.

LOVE PINK — $8.900
Coconut rum · orange juice · coconut milk · maraschino · lemon
Soft, delicate and romantic, with a creamy, fruity profile made for special celebrations.

FRESH GIN — $9.900
Gin · lemon · Ramazzotti Violetto · tonic water · basil
Refreshing and herbal, with floral accents and fine bubbles for an elegant finish.

CORONA PRINCESA — $11.900
Vodka · lemon · mint · water · Corona beer
Light and sparkling, combining citrus freshness, mint and beer.

OASIS MARACUYA — $10.900
White rum · passion fruit pulp · grenadine · blue curaçao
A colorful tropical cocktail balancing tartness and sweetness.

EL MAÑOSO — $12.900
Corn pisco · syrup · lemon · mixed berries · passion fruit pulp · vodka · white vermouth. Generous and expressive, with a sophisticated fruity profile for those who enjoy intense flavors.

SANGRÍA CHIVAS — $16.900
Chivas Regal · red wine · lemon · syrup · mixed fruit.
A premium take on sangria, balancing Scotch whisky, fruit and red wine.

COLMENA DEL DESIERTO — $11.900
Raspberry vodka · Jack Daniel's Tennessee Honey · lemon · house-made syrup · passion fruit pulp. Sweet and fruity, with honey and berry notes reminiscent of a warm desert afternoon.

Mules

JALISCO MULE — $7.900
Tequila · lemon · ginger beer · house-made syrup
A refreshing, spicy Mexican-style mule with citrus notes and lively bubbles.

MOSCOW MULE — $7.900
Vodka · lemon · ginger beer · house-made syrup
Classic, crisp and gently spicy, for those who enjoy clean, straightforward flavors.

LONDON MULE — $8.900
Gin · lemon · ginger beer · house-made syrup
Elegant and aromatic, blending gin botanicals with fresh ginger spice.

TENNESSE MULE — $10.900
Jack Daniel's Tennessee Fire · lemon · ginger beer · house-made syrup
Warm and spicy, with cinnamon and ginger notes in a bold, refreshing drink.

CHILEAN MULE — $9.900
Pisco Gobernador · lemon · ginger beer · house-made syrup
Fresh and easy to drink, with lively bubbles and pleasant citrus balance.

Spritz y Apertitivos

DISSARONNO FIZZ — $8.900
Disaronno · lemon · tonic water
Smooth and aromatic, with almond notes, fresh citrus and a sparkling finish.

APEROL SPRITZ — $9.900
Aperol · sparkling wine · sparkling water
The quintessential Italian aperitif: fresh, gently bitter and elegantly orange.

RAMAZOTTI SPRITZ — $9.900
Ramazzotti · sparkling wine · sparkling water
Herbal, refreshing and balanced, ideal for starting your dining experience.

RAMAZOTTI VIOLETO SPRITZ — $12.900
Ramazzotti Violetto · sparkling wine · sparkling water
Floral and delicate, with soft bubbles and a refined presentation.

SAINT GERMAIN SPRITZ — $8.900
Saint Germain · sparkling wine · sparkling water
Refined and floral, with elderflower notes and a fresh profile.

CAMPARI SPRITZ — $8.900
Campari · sparkling wine · sparkling water
Bold, bitter and sophisticated, a classic choice for Italian aperitif lovers.

DISSARONNO SPRITZ — $8.900
Disaronno · sparkling wine · sparkling water
A smooth, elegant option with sweet almond notes and sparkling freshness.

Mojitos

MOJITOS SABORES — $9.900
White rum · lemon · mint · water · fruit pulp
A refreshing, versatile twist on the classic mojito with your choice of fruity flavor.

MOJITO TRADICIONAL — $8.900
White rum · lemon · mint · water
A fresh, aromatic Caribbean classic, balancing citrus, mint and rum.

MOJITO MALIBÚ — $9.900
Malibu coconut rum · lemon · mint · water
A smooth tropical version with sweet, refreshing coconut notes.

Mocktails de Autor SIN ALCOHOL

SOL Y COBRE — $8.900
Concentrated carrot, orange and passion fruit juices · traditional syrup
Sweetened and served frozen-style

DESIERTO FLORIDO — $6.900
Mixed berries · sour mix · rica-rica (Andean aromatic herb)

Cocktails Clásicos

CAIPIRIÑA — $7.900
Premium cachaça · fresh lime · house-made syrup

GIN TONIC TANQUERAY — $8.900
Premium gin · tonic water · fresh lemon

GIN TONIC HENDRICKS — $11.900
Premium gin · tonic water · fresh lemon

TEQUILA MARGARITA — $8.900
Tequila · triple sec · fresh lemon juice

PIÑA COLADA — $8.900
White rum · fresh pineapple pulp · coconut cream

SANGRÍA TINTA — $9.900
Red wine · lemon · orange juice · fresh seasonal fruit

SANGRÍA BLANCA — $9.900
White wine · lemon · orange juice · fresh seasonal fruit

CHILCANO — $9.900
Peruvian pisco · fresh lemon juice · Angostura bitters · ginger ale

NEGRONI $7.900
Gin · Campari · sweet red vermouth

DRY MARTINI $7.900
Gin · dry vermouth · green olives

OLD FASHIONED $7.900
Bourbon · brown sugar · Angostura bitters · sparkling water

LONG ISLAND ICED TEA $8.900
Vodka · tequila · white rum · triple sec · gin · fresh lemon juice · Coca-Cola

RUSTY NAIL $8.900
Johnnie Walker Red Label · Drambuie · liqueur · maraschino · cloves

MANHATTAN $8.900
Jack Daniel's Tennessee Whiskey · sweet red vermouth · Angostura bitters

Red Wines

PREMIUM

LE DIX – LOS VASCOS $128.000
Cabernet Sauvignon. D.O. Colchagua

MANSO DE VELASCO – MIGUEL TORRES $109.000
Cabernet Sauvignon, Parras centenarias. D.O. Curicó

LE PETIT CLOS APALTA – LAPOSTOLLE $89.000
Carménère, Merlot , Cabernet Sauvignon, Petit Verdot. D.O. Apalta

DON LORENZO – SANTA CATALINA $66.000
Cabernet Sauvignon

CARMÉNÈRE

CUVEE ALEXANDRE	Lapostolle	$39.900
CASA REUS	Santa Catalina	$38.900
CROMAS	Los Vascos	$28.900
CORDILLERA	Miguel Torres Chile	$31.900
PRIVATE	Valle Secreto	$29.900

CABERNET SAUVIGNON

CUVEE ALEXANDRE	Lapostolle	$42.900
CHAGUAL	Los Vascos	$29.000
CORDILLERA	Miguel Torres Chile	$35.900
PRIVATE	Valle Secreto	$34.900

CABERNET FRANC

CROMAS	Los Vascos	$35.000
PRIVATE	Valle Secreto	$39.900

SYRAH

CROMAS	Los Vascos	$34.000
LOMA LARGA	Loma Larga Vineyard	$34.000

CARIGNAN

CORDILLERA	Miguel Torres	$35.000

MERLOT

CUVEE ALEXANDRE	Lapostolle	$35.000

MALBEC

LOMA LARGA	Loma Larga Vineyard	$31.000

PINOT NOIR

LOMA LARGA	Loma Larga Vineyard	$30.000

WINE BLENDS

- **PRIVATE VALLE SECRETO** — $36.000
  Syrah, Cabernet Sauvignon y Carménère
- **RAPSODIA LOMA LARGA VINEYARD** — $49.000
  Syrah, Cabernet Franc, Malbec
- **1810 – CASA DONOSO** — $39.000
  Cabernet Sauvignon y Carménère
- **AYLLU – HAALAR ETIQUETA NEGRA** — $33.000
  Syrah, Malbec y Cabernet Franc
- **AYLLU – HAALAR ETIQUETA BLANCA** — $39.000
  Petit Verdot, Syrah y Malbec
- **AYLLU ESAMBLAJE BLANCO** — $22.000
  Chardonnay, Chenin Blanc y Sauvignon Gris
- **AYLLU NARANJO** — $26.000
  Moscatel de Alejandría y Moscatel Rosada
- **AYLLU ROSÉ** — $22.000
  Petit Verdot y Cabernet Franc

White Wines

ORGÁNICO SAUVIGNON BLANC Los Vascos — $27.900

Sparkling Wines

ESTELADO, ROSÉ BRUT MIGUEL TORRES — $26.000
Cepa País, D.O. Cauquenes

CALLIA EXTRA BRUT BODEGA CALLIA — $25.000
Blend Chardonnay y Pinot Gris, Argentina

CATALINA BRUT SANTA CATALINA — $24.000
Chardonnay Premium

Other Wines

CASA REUS SYRAH TARDÍO LATE HARVEST — $ 25.000
Santa Catalina D.O. Valle Central

CALLIA TARDÍO DULCE – BODEGA CALLIA — $ 25.000
San Juan Argentina

Wines by the glass

SANTA DIGNA – MIGUEL TORRES — $ 4.900
Tintos: Cabernet Sauvignon, Carménère, Merlot
Blancos: Sauvignon Blanc, Chardonnay

ESPUMANTE ESTELADO, ROSÉ BRUT – MIGUEL TORRES — $ 5.500

ESPUMANTE CALLIA EXTRA BRUT – BODEGA CALLIA — $ 6.500

CALLIA TARDÍO DULCE – BODEGA CALLIA — $ 6.500

Sours

TRADITIONAL CEREMONIAL 43°	$11.900
CATHEDRAL CEREMONIAL 43°	$15.900
TRADITIONAL BARSOL	$8.900
CATHEDRAL BARSOL	$12.900
TRADICIONAL VIÑAS DE ORO QUEBRANTA	$8.900
CATHEDRAL VIÑAS DE ORO QUEBRANTA	$12.900
TRADICIONAL EL GOBERNADOR 40° PLATINO	$8.900
CATHEDRAL EL GOBERNADOR 40° PLATINO	$12.900
CATHEDRAL MAIZ MORADO EL GOBERNADOR 35°	$8.900
CATHEDRAL MAIZ MORADO EL GOBERNADOR 35°	$12.900

After - Dinner Drinks

BRANDY TORRES 10	20°	Brandy	$4.900
ARAUCANO BITTER	36°	Licor de Hierbas	$3.900
JÄGERMEISTER	28°	Licor de Hierbas	$3.900

Beers

AUSTRAL LAGER	$6.500
AUSTRAL CALAFATE	$6.500
AUSTRAL TORRES DEL PAINE	$8.900
KUNSTMANN LAGER	$6.500
KUNSTMANN BOCK	$6.500
KUNSTMANN ALCOHOL-FREE	$6.500
KUNSTMANN TOROBAYO	$6.500
KUNSTMANN GRAN TOROBAYO	$10.900
KUNSTMANN FLAVORS	$5.900
HEINEKEN	$5.500
CORONA	$5.500
MICHELADA (Agrega jugo de limón, sal y tabasco o merkén).	$1.500

Juices & Soft Drinks

SOFT DRINKS	$3.500
PUYEHUE WATER	$3.500
PERRIER WATER	$5.500
VOSS WATER	$6.900
CLASSIC FRUIT JUICES	$6.900
TROPICALÍSIMO JUICE	$6.900
VITAMIN JUICE · ORANGE & CARROT	$4.900
CLASSIC LEMONADE	$5.900
MINT & GINGER LEMONADE	$5.900
COCONUT LEMONADE	$5.900