

MONTREÉ

Bar



BUCHANAN'S

APPETIZERS

FONDUE SUIZO PARA 2 PERSONAS

Classic Swiss cheese mixture caquelon, served with French bread.



42

TIRADITO DE PULPO

Fine Mexican octopus cut, served with Peruvian yellow pepper, ají Panca (Peruvian red hot pepper), coconut milk, sesame and arugula oil, parmesan cheese, Peruvian corn and green sprouts.

39

CARPACCIO DE SOLOMITO DE RES

Three peppers, served with baby arugula salad, Grana Padano cheese, balsamic sauce, fried capers, lemon and toast.

39

SPRING ROLLS

Beef rolls with cheese mixture, mozzarella, cheddar and Philadelphia, caramelized onion, served with passion fruit-sriracha mayonnaise.

33

ENVUELTOS DE QUESO GOUDA

Dutch cheese wrapped in serrano ham, stir-fried in olive oil, on top of sweet pepper and "alioli" (garlic mayonnaise).

35

SOPA DE TOMATES ESPECIADA

Fresh tomato soup, flavored with fine herbs, accompanied by a Caprese brushetta.

16



PIZZAS

BURRATA

White sauce base, mozzarella cheese, gouda cheese, pesto dehydrated tomatoes, candied cherry tomatoes, oil arugula and burrata 100% buffalo milk.

35



SETAS Y ACEITE DE TRUFAS

White sauce base, buffalo mozzarella, Gouda, mushrooms, white truffle oil and parmesan.

28



CUATRO QUESOS

White sauce base, buffalo mozzarella, Gouda, Pecorino and blue cheese sauce.

34



JAMÓN SERRANO

White sauce base, buffalo mozzarella, Gouda, serrano ham and blue cheese sauce.

35

QUESOS Y CARNES CURADAS

Pizza based on white sauce, Spanish chorizo, pepper salami, Serrano ham, buffalo mozzarella cheese, blue cheese and Pecorino cheese.

35

PESTO Y POLLO

San Marzano tomatoes base, buffalo mozzarella, chicken with pesto, arugula, balsamic and red wine glaze and parmesan.

28

FRUTOS DEL MAR

San Marzano tomatoes base, shrimps and calamari stir-fried in oyster's vinaigrette, buffalo mozzarella, arugula and basil.

36

PISTACHOS

White sauce base, buffalo mozzarella, Gouda, Pecorino, basil pesto and pistachio nuts.

28



BAR FOOD

CRISPY CHICKEN FINGERS

27

Crispy chicken fingers, served with French fries. You can order them with:
BBQ sauce, Cheddar or Buffalo sauce

NACHOS

39

Refried beans, grilled pineapple, guacamole, "pico de gallo", sour cream, Mexican sauce, "chicharrines" (pork belly), tortilla chips. You can order them with:
Chicken and beef or Shrimps

SELECT YOUR CHEESE FOR THE NACHOS:

42

- Mozzarella
- Cheddar
- Philadelphia

COSTILLA A LA BBQ

55

Pork rib lacquered in Montreal BBQ sauce, accompanied by French fries, crispy onion rings, blue cheese dip and BBQ sauce.

PICADA MONTRE

99

Chimichurri beef, ginger BBQ ribs, curry chicken, pineapple teriyaki pork belly, rosemary and lemon buttered creole potatoes, French fries, salad, chipotle mayonnaise, aji Panca (Peruvian red hot pepper) mayonnaise with BBQ sauce.



SANDWICHS

PHILADELPHIA STEAK AND CHEESE 29

Roast beef stir-fried in a pepper and onion mix, mozzarella and Philadelphia cheese gratin, served with French fries and sweet mayonnaise.

SANDWICH DE CARNES CURADAS 32

Serrano ham, salami, Spanish chorizo, olive mince, potato dough bread, gratin Pepper Jack cheese, fresh rosemary aioli and French fries.

BUFFALO CHICKEN SANDWICH 29

Corn crisped chicken, spices, covered with medium-hot buffalo sauce, cheddar, tomato and lettuce, served with French fries and chipotle mayonnaise.

HAMBURGUESAS

HAMBURGUESA SUIZA 30

100% Black Angus beef, potato dough brioche bread, Swiss cheese mix fondue, bacon, caramelized onion, pickles, lettuce, tomatoes served with French fries.

HAMBURGUESA NY PASTRAMI 28

100% Black Angus beef, potato dough brioche bread, American cheddar, pastrami, caramelized onion, pickles, lettuce and tomatoes, served with French fries.

HAMBURGUESA QUESO AZUL 29

100% black Angus beef, potato dough brioche bread, Philadelphia and blue cheese dip, mushrooms, caramelized onion, pickles, lettuce and tomatoes, served with French fries and chipotle sauce.

DOUBLE PEPPER JACK 37

Double Beef 100% American Angus, double pepper jack cheese, double bacon with sweet paprika jam, lettuce, tomato, onion, Montreal BBQ sauce and French fries.



MONTRE MAIN DISHES

SALMÓN A LA PARRILLA

49

Salmon over a creamy risotto made with prawns bisque, mascarpone, parmesan, cherry tomatoes, basil, sea sauce and asparagus.

CALDERETA DE MARISCOS



46

Shrimp, squid, octopus, mussels in marinara sauce, oyster sauce, coconut milk, served with grilled French bread bruschetta.

MAR Y TIERRA

65

350 grams of Sirloin American Angus steak, accompanied by sea fruit cake, red wine sauce, baby mézclum salad with hearts of palm and cherry tomatoes.

FUSIÓN DE PULPO Y CALAMAR

63

Octopus and squid sautéed with citrus oyster vinaigrette, accompanied by crispy potatoes in arugula oil, micro sprouts, pickled mince and garlic aioli.

LANGOSTINOS Y MEJILLONES RELLENOS

65

Mussels and prawns stuffed with seafood, accompanied by mushroom risotto, dehydrated strawberries and sea sauce foam and petits pois.



PICAÑA BLACK ANGUS IMPORTADO

350 grams of imported Picaña Black Angus, accompanied by a three pepper sauce, semolina cake and sautéed broccolini.

85

LOMO FINO Y PASTA A LA CARBONARA

Beef tenderloin accompanied by maître d'hôtel butter and artisan spaghetti in a carbonara sauce, with crispy Parmesan cheese.

52

SOLOMITO A LA PARRILLA

250 grams of beef tenderloin accompanied by sweet nikkei sauce, on yellow chili risotto, Grana Padano cheese and baby mézclum.

48

TOMAHAWK

800 grams of grilled American Angus tomahawk, accompanied by Creole potatoes in lemon butter and rosemary, sautéed broccolini and emmental cheese sauce, gruyere, white wine and brandy.

170

POLLO MONTRÉ

Roasted chicken on a rosemary and red wine sauce served with stir-fried fresh vegetables and mashed potatoes.

29

SALADS

SALMON SALAD 34

Salmon with lettuces mix salad, nuts, Greek yogurt ranch dressing, cherry tomatoes, feta cheese, hearts of palm and basil.



CHICKEN 28

Grilled chicken with lettuces mix, blue cheese, tomatoes, avocado, grilled peaches, dehydrated cranberries and a honey and balsamic vinaigrette.



MONTRÉ DULCE

BAILEYS CRÈME BRÛLÉE 14

Smooth Baileys-based French cream with caramel crunch, pistachios and fresh blueberries.

LAVA DE AREQUIPE 14

Fluffy cake with melted center of "arequipe" and Cointreau served with vanilla ice cream.

TORTA DE CHOCOAREQUIPE REAL 14

Soft chocolate and arequipe cake, accompanied by creamy vanilla ice cream and blueberries.

CHEESECAKE DE FRUTOS ROJOS LIGHT 14

Creamy Cheesecake covered in soft marmalade red fruits, sweetened with stevia, for lovers of delicious, but healthy.

COCTELERÍA

TEMPORADA #1



AUTOR

SAMBA

\$ 31

Pounded peppermint leaves, Tanqueray London Dry gin, French liquor yellow chartreuse, artisanal gulupa syrup, Tahiti lemon juice and soda top. Decorated with passion fruit caramel, rosemary and Hawaiian black salt. Notes: floral, citric, sweet, salty.

SALVAJE

\$ 29

Ambar Zacapa Rum mixed with raspberry jelly, Tahiti lemon juice, BBC Cajicá beer, artisanal red berries foam. Decorated with peppermint and fox grape. Notes: sweet, refreshing.

JALISCO

\$ 35

Don Julio Silver tequila based cocktail with Tio Pepe Jerez, grilled pineapple syrup, Tahiti lemon juice, organic agave honey, frosted with tajin, dehydrated pineapple and lemon leaves. Notes: Strong, citric, dry and a little spicy.

SELECTUM

\$ 44

18 years old blended Buchanan's whisky, Yuzu tonic syrup, artisanal grapefruit syrup, cinnamon tint, Tahiti lemon juice, a big ice cube and orange twist. Notes: Citric, strong.

MEZCALITO SPICED

\$ 36

For the mezcal lovers we bring to you this mixture of Ancho Reyes liquor ("chile ancho liquor"), mezcal Monte Lobos, sweet pepper syrup, Tahiti lemon juice, frosted with ant salt and smoked with Jack Daniel's wood. Notes: Strong, spicy, citric.

MALA VIDA

\$ 33

Refreshing single malt Singleton whiskey 12 years, Vermouth Cinzano dry, ole sacharum (citric oils extraction), green apple extract, Tahiti lemon juice and tonic MIL 976 Ocean top. With dehydrated green apples. Notes: Floral, citric, with soft

PROGRESSIVE

\$ 30

J.P Chenet sparkling Brut with vodka Ketel One, St. Germain (elderberry liquor), artisanal red berries liquor syrup, Rubi grapefruit tonic syrup, decorated with coral tile and glass sugar. Notes: Dry, floral, strong.

COCO BLACK

\$ 27

Our highball is a refreshing mixture of Johnnie Walker Black Label, grilled pineapple syrup, coconut sparkling water. Decorated with dehydrated pineapple. Notes: Light, citric, refreshing.



REINVENTED COCKTAILS MONTRÉ

PALOMA TOASTY

\$ 26

In honor of the classic "Paloma de Mexico", we bring to you a version with a flamed marshmallow, Centenario Silver tequila, natural grapefruit and lemon juice, organic agave honey, crushed popcorn with soda. Notes: citric, semi-sweet.

MEZCAL MULE

\$ 35

A version with mezcal of the famous Moscow Mule based with mezcal Monte Lobos, ginger cream, natural lemon juice, artisanal ginger liquor, ginger beer and frosted with worm salt. Notes: citric, lightly spicy.

OLD FASHIONED SMOKED

\$28

For the Whiskey lovers we bring to you this classic American based with Bulleit Bourbon, Bulleit Rye, black infused citric syrup, Regan's and Angostura Bitters, smoked with Bourbon wood. It is served with a big ice cube and perfumed with a twist of lemon. Notes: Strong, sweet, perfumed.

PASSION DAIQUIRI

\$ 27

A version of the famous Daiquiri, based with white Bacardi rum, limoncello (Italian lemon liquor) passion fruit syrup, natural lemon juice and Angostura Bitters. Decorated with a bubble of smoke. Notes: sweet, citric.

FRENCH PEACH

\$27

Of the famous French 75 it comes this variation with Tanqueray Dry gin, J.P Chenet Brut sparkling, peach syrup, and natural lemon juice served in a long drink glass. Notes: citric, bubbling, strong.

GIMLET BASIL

\$ 26

Of the classic Gimlet, a cocktail made with only 3 ingredients, this version comes with crushed basil, Tanqueray Rungpur, simple syrup, lemon and lime juice.

PIÑA NO COLADA

\$ 30

Zacapa Abar 12 years rum, coconut Malibu rum, grilled pineapple syrup, coconut cream, water straight from the coconut, to top it off flamed coconut slices and more coconut. Notes: Creamy, sweet, strong.

HAKA MAI TAI

\$ 30

Zacapa 12 years rum, white rum, orange liquor, almond syrup, pineapple syrup, lemon and orange juice. Served in a ceramic glass Haka, Notes: strong, citric, spiced.

APPLE MARTINI

\$ 28

Vodka Ketel One shaken with apple extract, lemon juice, limoncello, (Italian lemon liquor) perfumed with Vermouth dry. Notes: strong, acid, floral.

CLÁSICOS

MOSCOW MULE	32
Vodka Ketel One, ginger cream, lemon, ginger beer Mil 976.	
PENICILLIN	29
Whisky J.W. Black Label, Whisky Islay Single Malt Ardborg, ginger cream, lemon.	
APEROL SPRITZ	32
Aperol, Sparkling Brut, grapefruit syrup, soda.	
NEGRONI AL ESTILO MONTRÉ	32
Tanqueray London gin, Campari, Vermouth Cinzano Rosso.	
MOJITO	26
White Bacardi Rum, Tahiti lemon, grained sugar, peppermint, soda, Regan's Bitters.	
MOJITO BERRIES	26
White Bacardi rum, red berries syrup, orange liquor, peppermint, orange bitters.	
BRAMBLE	27
Tanqueray gin, artisanal blackberry liquor, syrup, lemon.	
PISCO SOUR	26
Barsol Quebranta pisco, pasteurized egg-white, syrup, creole lemon, Angostura Bitters.	
MARGARITA	30
Centenario reposado 100% agave tequila, orange liquor, agave honey, lemon, orange.	
MARTINI LYCHEE	28
Smirnoff vodka, Soho, Vermouth Cinzano extra dry, syrup, lemon.	
DRY MARTINI	31
Tanqueray gin, Vermouth Cinzano extra dry, green olives.	
COSMOPOLITAN	28
Absolut Citron vodka, Cointreau, cranberry, lemon.	
	32
Centenario Silver tequila, Gordon's gin, Smirnoff vodka, Bacardi rum, Triple Sec, lemon, grapefruit, black tea or Coca-Cola.	

GINEBRAS

	Botella	Media	Trago Sencillo
TANQUERAY TEN	420		20
TANQUERAY	236		14
TANQUERAY RANGPUR	280		15
GORDON'S	160		12
HENDRICK'S	360		16
BULLDOG	297		15
MONKEY 47	540		34
LONDON NUMBER ONE	430		22
BOMBAY SHAPPIRE	248	179	14
BEEFEATER 24	285		16
BEEFEATER	190	105	12
BEEFEATER PINK	225		14

VODKA

	Botella	Media	Trago Sencillo
KETEL ONE	270		15
GREY GOOSE	365	200	18
ABSOLUT	180	95	13
SMIRNOFF	160	85	12

SCOTCH WHISKY

	Botella	Media	Trago Sencillo
BUCHANAN'S 12 AÑOS	270	155	15
BUCHANAN'S MASTER	300		16
BUCHANAN'S 18 AÑOS	530		22
JOHNNIE WALKER BLUE LABEL	1320		54
JOHNNIE WALKER BLACK LABEL	220	140	14
JOHNNIE WALKER RED LABEL	150	80	10
OLD PARR 12 AÑOS	250	180	15

SINGLE MALT

	Botella	Trago Sencillo
SINGLETON 12 AÑOS	297	16
SINGLETON 15 AÑOS	470	24
SINGLETON 18 AÑOS	680	29
MACALLAN 12 AÑOS TRIPLE CASK	480	22
DALWHINNIE 15 AÑOS	470	23
CARDHU SPEYSIDE	330	16
ARDBERG 10 AÑOS ISLAY	580	28
GLENLIVET FOUNDERS RESERVE	328	17
GLENMORANGIE 10 AÑOS	470	22
GLENFIDDICH 12 AÑOS	285	16
GLENFIDDICH 15 AÑOS	428	19
GLENFIDDICH 18 AÑOS	580	24
GLENFIDDICH 21 AÑOS	1320	54
MONKEY SHOULDER - BLEND MALT	255	15

WHISKEY

	Botella	Media	Trago Sencillo
BULLEIT - BOURBON	260		14
BULLEIT RYE	275		15
GENTLEMAN JACK - TENNESSEE	390		16
JACK DANIEL'S N°7	235	130	14
JACK DANIEL'S HONEY	235		14
TULLAMORE DEW - IRISH	187		12

RON

	Botella	Media	Trago Sencillo
ZACAPA XO	930		36
ZACAPA 23 AÑOS	357		16
ZACAPA AMBAR 12 AÑOS	205		11
LA HECHICERA	280		16
BARCELO IMPERIAL	260		15
SANTA TERESA 1796	395		17
BACARDI 8 AÑOS	225		13
HAVANA 7 AÑOS	205		12
SAILOR JERRY	170		10
RON PARCE 8 AÑOS	362		16
RON PARCE 12 AÑOS	497		21
VIEJO DE CALDAS 3 AÑOS	130	68	8
VIEJO DE CALDAS 8 AÑOS	165		10
VIEJO DE CALDAS 15 AÑOS	205		12
RON MEDELLIN 3 AÑOS	125	65	8
RON MEDELLIN 8 AÑOS	155	85	10

TEQUILA - MEZCAL

	Botella	Trago Sencillo
MAESTRO DOBEL DIAMANTE	480	21
DON JULIO 70	510	23
DON JULIO AÑEJO	450	20
DON JULIO REPOSADO	405	19
DON JULIO SILVER	365	18
1800 CRISTALINO	390	20
1800 AÑEJO	350	18
1800 REPOSADO	320	18
1800 SILVER	298	16
JOSE CUERVO TRAD. REP 100%	248	14
MEZCAL UNIÓN	405	20
MEZCAL MONTE LOBOS	355	18
MEZCAL 7 MISTERIOS	440	20

COGNAC

HENNESSY V.S.O.P
REMY MARTIN V.S.O.P

		Trago
Botella	Sencillo	
590	27	
596	25	

APERITIVOS - DIGESTIVOS

BAILEY'S - CREMA DE WHISKY
APEROL
CAMPARI
JEREZ TIO PEPE
COINTREAU
AMARETTO DISARONNO

		Trago
Botella	Sencillo	
130	12	
170	12	
170	12	
170	10	
230	13	
270	15	

JÄGERMEISTER

JÄGERMEISTER

JÄGER BOMB
Jägermeister, Red Bull original o
sugar free

JÄGER BEER
Jägermeister, Heineken

		Trago
Botella	Media	Sencillo
190	110	12
22		
20		

CERVEZAS

STELLA ARTOIS
CORONA
BUDWEISER
CLUB COLOMBIA DORADA
BBC CHAPINERO
BBC DRAFT CAJICA
TRES CORDILLERAS ROSE
TRES CORDILLERAS MULATA
HEINEKEN
HEINEKEN DRAFT

12
12
9
10
13
21
13
13
11
19

BEBIDAS

COCA COLA ORIGINAL
COCA COLA LIGHT
COCA COLA ZERO
SODA SCHWEPPES
SPRITE
GINGER ALE SCHWEPPES
HATSU BLANCO, NEGRO, LILA,
AMARILLO
RED BULL
RED BULL SUGAR FREE
AGUA MINERAL VOSS
AGUA MINERAL CON GAS VOSS
AGUA NACIMIENTO
AGUA SIERRA FRÍA

5
5
5
5
5
5
8
12
12
16
16
5
4

AGUARDIENTES

AGUARDIENTE TAPA AZUL
AGUARDIENTE TRADICIONAL

		Trago
Botella	Media	Sencillo
115	60	9
105	55	8

REFRESCANTES

LIMONADA NATURAL
LIMONADA DE COCO
LIMONADA DE LYCHEES

JUGOS NATURALES

6
13
12

6

SODAS SABORIZADAS

PASSION FRUIT
Soda, passion fruit syrup, peppermint.
ROSAS LYCHEE
Soda, rose marmalade, lychees, lemon.
PIÑA CUCUMBER
Soda, cucumber extract, pineapple syrup,
basil.

12
14
13

VINO TINTO

SANTA CAROLINA RESERVADO ENSAMBLE CABERNET MERLOT - CHILE
SANTA CAROLINA RESERVADO MERLOT - CHILE
EPICA ENSAMBLE- CHILE
NAVARRO TRIVARIETAL -ARGENTINA
LA CONSULTA RESERVA MALBEC - ARGENTINA
LAS MORAS ORGANICO MALBEC - ARGENTINA
LAS MORAS RESERVA MALBEC - ARGENTINA
LAS MORAS BLACK LABEL MALBEC - ARGENTINA
DADA 1 MALBEC - BONARDA - ARGENTINA
DADA 2 MERLOT - ARGENTINA
DADA 3 CABERNET - SYRAH - ARGENTINA
RAMÓN BILBAO CRIANZA - ESPAÑA
SANTA CAROLINA RESERVA MERLOT - CHILE
SANTA CAROLINA RESERVA CARMENERE- CHILE
SANTA CAROLINA RESERVA CABERNET SAUVIGNON - CHILE
LA CELIA MALBEC RESERVA - ARGENTINA
LA CELIA SUPREMO - ARGENTINA

Botella	Media	Copa
87	60	18
83		18
118		
165		
100		
107		25
120		
205		
110		
110		
116		
133		
120		
120		
123		
102		
490		

VINO BLANCO

SANTA CAROLINA RESERVADO SAUVIGNON BLANC - CHILE
EPICA SAUVIGNON BLANC - CHILE
RAMÓN BILBAO VERDEJO - ESPAÑA
SANTA CAROLINA RESERVA SAUVIGNON BLANC - CHILE
LA CONSULTA CHARDONNAY - ARGENTINA
LAS MORAS CHARDONNAY - ARGENTINA
LA CELIA CHARDONNAY RESERVA - ARGENTINA

Botella	Media	Copa
83		18
118		
132		
120	55	
102		
90		20
118		

VINO ROSÉ

SANTA CAROLINA RESERVADO CABERNET SAUVIGNON - CHILE
LA CONSULTA RESERVA MALBEC - ARGENTINA
LAS MORAS SYRAH - ARGENTINA
RAMON BILBAO GARNACHA Y VIURA - ESPAÑA
JP CHENET CINSULT GRENACHE - FRANCIA

Botella	Copa
83	18
100	20
85	
132	
105	

CHAMPAGNE

DOM PERIGNON BLANC	1.750
DOM PERIGNON ROSÉ	2.970
VEUVE CLICQUOT ROSÉ	720
VEUVE CLICQUOT BRUT	620

ESPUMANTE

NAVARRO CORREAS SPARKLING ROSÉ	
MALBEC - ARGENTINA	152
NAVARRO CORREAS SPARKLING EXTRA	
BRUT - ARGENTINA	152
J.P CHENET SPARKLING BRUT - FRANCIA	110
J.P CHENET SPARKLING ROSÉ - FRANCIA	110
LAMBRUSCO PICCINI ROSÉ- ITALIA	95

GIN TONIC

TANQUERAY RANGPUR	36
Tanqueray Rangpur, butterfly tangerine, Juniper berry.	
TANQUERAY CLASSIC	34
Tanqueray, Yuzu tonic syrup, dehydrated green apple.	
CUCUMBER ROSAS	44
Hendrick's, artisanal rose syrup, mil 976 pink tonic.	
HENDRICK'S CLASSIC	42
Hendrick's, European cucumber, lemon twist.	
BULLDOG	38
Bulldog, pink grapefruit, black pepper.	
BEEFEATER PINK	37
Beefeater pink, Rubi grapefruit syrup, strawberry, peppermint.	
BEEFEATER COCONUT	32
Beefeater, pineapple syrup, coconut water, lemon, coconut sparkling water.	
BOMBAY SHAPPIRE.	34
Bombay sapphire, artisanal blackberry liquor, dehydrated orange, red berries.	

SELECT ONE OF OUR TONICS OR SPARKLING WATER TO MIX
YOUR GIN

TONICS: MIL 976 OCEAN, MIL 976 INDI, MIL 976 GINGER BEER,
MIL 976 PINK - ROSAS, MIL 976 - 0 CALORIAS,
SPARKLING WATER: JUNIPER ROSE CIDER, JUNIPER COCONUT,
JUNIPER LEMONGRASS INCLUIDAS EN EL PRECIO
TONICA FEVER TREE MEDITERRANEAN. \$10

TÓNICA

MIL 976 OCEAN	10
MIL 976 INDI	10
MIL 976 GINGER BEER	10
MIL 976 PINK - ROSAS	10
MIL 976 0 CALORÍAS	10
FEVER TREE MEDITERRANEAN	16

SPARKLING WATER

JUNIPER ROSÉ CIDER	10
JUNIPER COCONUT	10
JUNIPER LEMONGRASS	10

SANGRIAS

ESPUMANTE ROSÉ	115
Lambrusco Piccini Rosé, Gordon's gin, cranberry syrup, citric mix, Seven Up, strawberry, fox grapes, lychee.	
ROSÉ	95
La Huerta rosé Syrah wine, Gordon's gin, roselle syrup, citric mix, Seven Up, strawberry, fox grapes, lychee.	
VERANO	90
La Huerta red wine Merlot, white Bacardi rum, Tio Pepe jerez, syrup, orange juice, Seven Up, pineapple, red apple.	
BLANCA	92
La Huerta Sauvignon Blanc, Gordon's gin, vodka Smirnoff, lemon syrup, apple extract, Seven Up, green apple, green grape, carambolo.	

