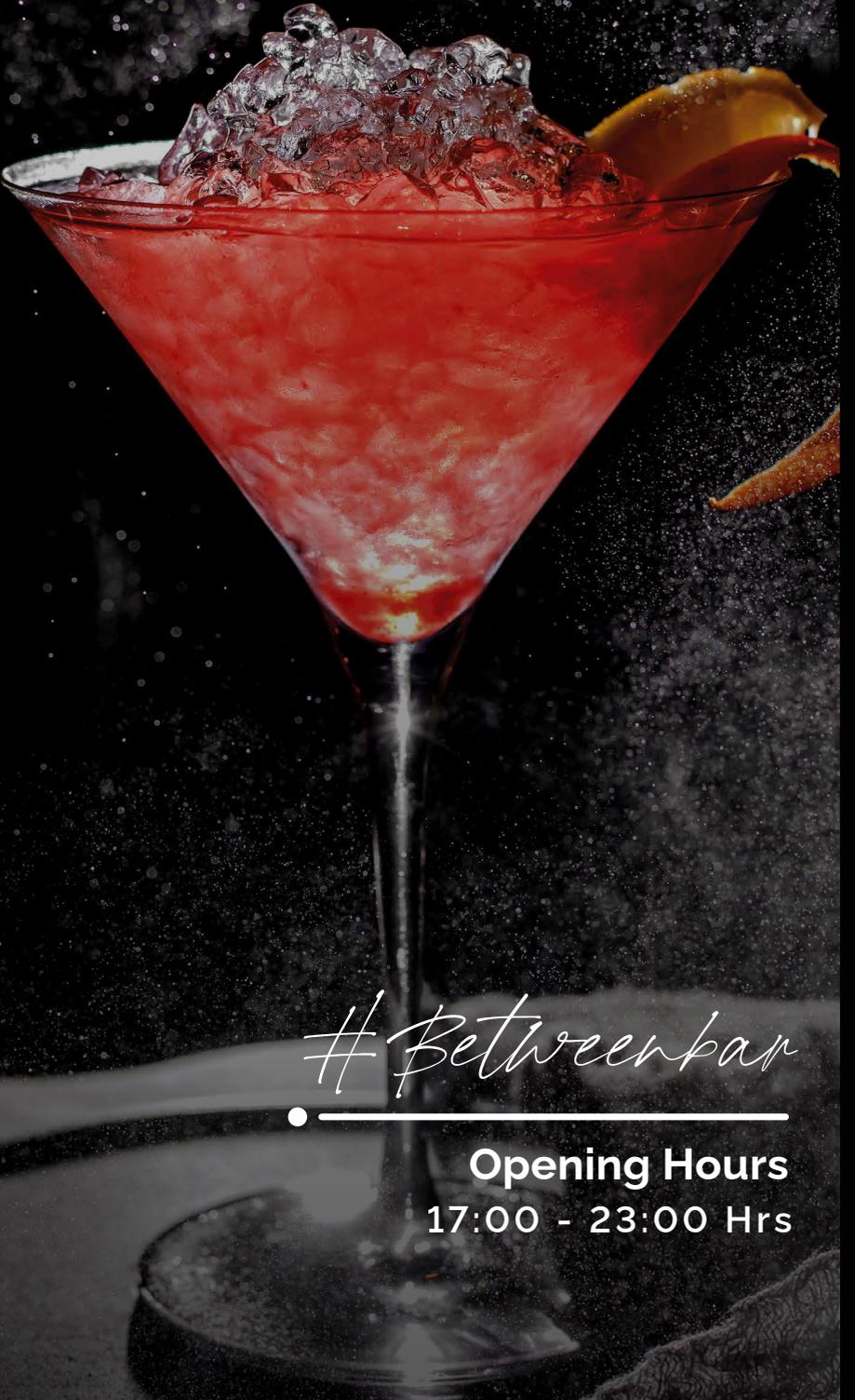


BAR

*Mexico*



*#Betweenbar*

**Opening Hours**  
17:00 - 23:00 Hrs

# BETWEEN

COFFEE & BAR

## SOURS

Size	Cathedral	Traditional
<b>Between Pisco Sour</b> <small>Pisco Mal Paso Pedro Jiménez.</small>	\$9.800	\$5.400
<b>Flavored Sour</b> <small>Maracuyá, Mango, Berries.</small>	\$10.100	\$5.600
<b>Peruvian Sour</b> <small>Pisco Quebranta.</small>	\$11.200	\$6.400
<b>Premium Sour</b> <small>Pisco Wakar.</small>		\$9.500
<b>Disaronno Sour</b>		\$7.200
<b>Whisky Sour</b>		\$6.700
<b>Chardonnay Sour</b>		\$4.900
<b>Loica Sour (Signature Mocktail)</b> <small>Carménère wine, Port, gin, orange juice and spiced syrup.</small>		\$7.900

## SPRITZ

*Sparkling wine of your choice: Brut or Zero.*

<b>Aperol Spritz</b>	\$7.500
<b>Ramazzotti Rosato /Violetto</b>	\$7.500
<b>St. Germain Spritz</b>	\$9.900
<b>Chambord Spritz</b>	\$7.900
<b>Limoncello Spritz</b>	\$7.500
<b>Disaronno Spritz</b>	\$7.900

## MULES

<b>Moscow Mule</b>	\$8.300
<b>London (Clasic or Pink)</b>	\$8.500
<b>Apple Jack</b>	\$9.300
<b>Pisco Mule</b>	\$6.500
<b>Dark &amp; Stormy Mule</b>	\$8.300

OUR VIBE  
IS WORTH  
IT GOLD

# BETWEEN

COFFEE & BAR



## BEERS

### DRAFT BEER (PINT)

Austral Calafate	\$5.800
Heineken	\$5.200

### BOTTLE

Kunstmann Torobayo (Lager or Non-Alcoholic)	\$4.300
Austral (Lager or Calafate)	\$4.300
Heineken (Classic or 0,0)	\$3.900

### CAN LOA 470CC

Entrenubes <small>Pale Lager.</small>	\$4.900
Otra Ronda <small>Amber Ale.</small>	\$5.100
Minga Loca <small>West Coast IPA.</small>	\$5.300
Flor de Truco <small>Hazy IPA.</small>	\$5.700

### PITCHERS

Heineken Pitcher <small>Heineken Draft Beer (1.7Lts).</small>	\$12.900
Austral Calafate Pitcher <small>Austral Calafate Draft Beer (1.7Lts).</small>	\$14.900

### CHELADAS

Tropical Chelada <small>Hints of passion fruit, mango and salt.</small>	\$1.200
Chelada <small>Hints of lime and salt.</small>	\$900
Michelada <small>Hints of lime, Worcestershire sauce, Tabasco, smoked chili pepper and salt.</small>	\$900

# TO MORE UNFILTERED LAUGHS



## COCKTAILS

### HOUSE COCKTAILS

<b>Sangria</b>	\$6.700
<b>Sangria Pitcher</b>	\$17.900
<small>Red wine, Port, orange juice, and fresh fruit (1.7 L)</small>	
<b>Mojito (Classic or Flavored)</b>	\$6.800
<small>(Passion Fruit or Berries)</small>	
<b>Mojito Jack (Apple)</b>	\$7.500
<b>Beer Mojito</b>	\$7.200
<b>Piña Colada</b>	\$6.900
<b>Daiquiri</b>	\$6.700
<small>(Classic, Passion Fruit or Berries)</small>	
<b>Serenata Cubana (Signature)</b>	\$8.500
<small>Golden rum, Kahlúa, whipped cream with Frangelico and a touch of nutmeg.</small>	
<b>Pineapple-Coconut Coffee (Signature)</b>	\$6.900
<small>Cold brew coffee, piña colada base with golden rum and Kahlúa.</small>	
<b>Disaronno Coffee</b>	\$6.900
<small>Espresso coffee, Disaronno, whipped cream and hazelnut syrup.</small>	
<b>Espresso Martini</b>	\$6.900
<b>Tequila Margarita</b>	\$6.900
<b>Spicy Mango Margarita</b>	\$7.900
<b>Amancay Dorado (Signature)</b>	\$8.900
<small>Double T gin, St-Germain, chamomile liqueur, tonic water, lime and orange bitters.</small>	
<b>Bigua-Bay (Signature)</b>	\$8.500
<small>Double T gin, Malibu rum, blue curaçao and soda.</small>	
<b>Chilcano</b>	\$7.200
<b>Caipiriña</b>	\$6.700

### OLD SCHOOL

<b>Negroni</b>	\$7.300
<b>Boulevardier (Bourbon)</b>	\$6.900
<b>Americano</b>	\$6.100
<b>Godfather (Black Label &amp; Disaronno)</b>	\$8.500
<b>Clavo Oxidado (Black Label)</b>	\$8.500
<b>Cosmopolitan</b>	\$6.900
<b>Martini Dry</b>	\$6.900
<b>Tom Colins</b>	\$6.900
<b>Manhattan</b>	\$7.000
<b>Carajillo</b>	\$6.300
<b>Old Fashioned</b>	\$7.100
<b>Bloody Mary</b>	\$7.100

# BETWEEN

COFFEE & BAR

## BAR HIGHLIGHTS

*Includes drink, tonic water or mineral water.*

**Drink Upgrade** \$2.000

Red Bull, Premium Tonic or Premium Mineral Water.

## WHISKY BLEND

**Johnnie Walker Blue Label** \$39.900

**Johnnie Walker Black Label** \$10.200

**Buchanan's 12 años** \$9.200

**Johnnie Walker Red Label** \$6.700

## WHISKY SINGLE

**Macallan 12 años Doble Cash** \$15.900

**Glenfiddich 15 años** \$14.900

**Glenfiddich 12 años** \$12.900

## WHISKEY

**Jack Daniels Old N°7** \$9.200

**Jack Daniels Apple** \$8.900

**Bulleit** \$8.500

**Wild Turkey 81p** \$7.900

## PISCO

**Waqar** \$8.900

**Mistral Gran Nobel** \$8.500

**Mal Paso Pedro Jiménez 40°** \$6.300

**Alto del Carmen 40°  
Transparente** \$5.900

**Alto del Carmen 35°** \$5.500

**Mistral 35°** \$5.500

## GIN

**Hendricks** \$10.200

**Gin Double T (Chilean)** \$8.900

**Tanqueray** \$7.900

**Beefeater (Classic or Pink)** \$7.500

**Extra Tropical** \$2.000

Red Bull Tropical with passion fruit notes.

## VODKA

**Grey Goose** \$9.600

**Absolut Blue** \$7.300

**Stolichnaya** \$6.500

# BETWEEN

COFFEE & BAR



## RON

Zacapa 23 Años	\$12.900
Havana Club 7 Años	\$7.900
Ron Quimbaya gold	\$7.300

## OTHERS

Campari	\$6.900
Fernet	\$6.700
Jägermeister	\$6.500

## SHOTS & DIGESTIFS

### TEQUILA

Don Julio Reposado	\$10.500
Don Julio Blanco	\$9.900
José Cuervo Reposado	\$6.200

### SHOTS

Fireball	\$5.900
Jägermeister	\$5.900

### DIGESTIFS

Disaronno	\$5.900
Bailey's	\$5.500
Limoncello	\$5.500
Vermouth	\$4.900
Araucano	\$4.500

TOAST  
FOR MORE  
OUTINGS

WINES & SPARKLING

WINES / GLASS

Brut, Viña Undurraga	\$4.900
Free Alcohol, Viñamar	\$4.500
T.H. Terroir Hunter, Viña Undurraga	\$5.500
<small>Carmenere, Cabernet Sauvignon, Sauvignon Blanc &amp; Chardonnay.</small>	
Carmenere, Founder's Collection, Viña Undurraga	\$6.500
Cabernet Sauvignon, 1865, Viña San Pedro	\$6.500
Ensamblaje, Coyam, Viña Emiliana	\$7.500

WINES & SPARKLING

WINES / BOTTLE

SPARKLING WINES

Brut, Viña Undurraga	\$19.900
Free Alcohol, Viñamar	\$18.900
Extra Brut Método Tradicional, Viña Viñamar	\$22.900

CARMENERE

T.H. Terroir Hunter, Viña Undurraga, Peumo	\$23.900
Founders Collection, Viña Undurraga, Colchagua	\$29.900
Terrunyo, Viña Concha y Toro, Cachapoal	\$39.900

CABERNET SAUVIGNON

T.H. Terroir Hunter, Viña Undurraga, Maipo	\$22.900
1865, Viña San Pedro, Maipo	\$29.900

SAUVIGNON BLANC

T.H. Terroir Hunter, Viña Undurraga, Limarí	\$22.900
Outer Limits, Viña Montes, Zapallar	\$28.900

WINES & SPARKLING

WINES / BOTTLE

CHARDONNAY

T.H. Terroir Hunter, Viña Undurraga, Limari \$22.900

PINOT NOIR

Trama, Viña Undurraga, San Antonio \$27.900

MALBEC

Wayra, Viña Calyptra, Uco Argentina \$29.900

MERLOT

Gran Merlot, Viña Calyptra, Cachapoal \$29.900

SYRAH

Montes Alpha, Viña Montes, Colchagua \$29.900

ICONOS

Coyam, Viña Emiliana, Colchagua \$35.900

Sideral, Viña San Pedro, Cachapoal \$39.900

Altazor, Viña Undurraga, Maipo \$69.900

THE CUP  
THAT  
ENHANCES  
YOUR PLATE

# BETWEEN

COFFEE & BAR



## MOCKTAILS

<b>Jilguero Tropical (Signature)</b>	<b>\$7.500</b>
Red Bull Tropical, passion fruit and mango purée, finished with crushed ice and soda.	
<b>Suspiro Spritz (Signature)</b>	<b>\$7.300</b>
Alcohol-free sparkling wine with strawberry, lemon, ice and lavender syrup.	
<b>Mojito (Traditional or Flavored – 0.0 Beer)</b>	<b>\$6.900</b>
Muddled mint, lime and simple syrup, topped with Heineken 0.0 beer.	
<b>Piña Colada Free</b>	<b>\$6.500</b>
Pineapple purée, coconut cream, whipping cream and lime.	
<b>Cold brew Mule</b>	<b>\$6.900</b>
Cold brew coffee, ginger beer, mint and lime.	
<b>Sangria Free</b>	<b>\$6.500</b>
Alcohol-free red wine with strawberries macerated in sugar and cinnamon.	

## SOFT DRINKS, JUICES & LEMONADES

<b>Fresh Fruit Juice</b>	<b>\$3.700</b>
(subject to availability)	
<b>Lemonade</b>	<b>\$3.900</b>
Mint, Mint & Ginger or Berries.	
<b>Soft Drinks</b>	<b>\$2.900</b>
<b>Acqua Panna Still Water 505 ml</b>	<b>\$4.200</b>
<b>San Pellegrino Sparkling Water 505 ml</b>	<b>\$4.200</b>
<b>Porvenir Water 330 ml</b>	<b>\$2.900</b>
(still or sparkling)	
<b>Jilguero Tropical (Signature Mocktail)</b>	<b>\$7.500</b>
Red Bull Tropical, passion fruit and mango purée, finished with crushed ice and soda.	
<b>Suspiro Spritz</b>	<b>\$7.300</b>
Zero-alcohol sparkling wine with strawberry, lemon, ice and lavender syrup.	
<b>Premium Tonic Water or Ginger Beer</b>	<b>\$3.500</b>
<b>Red Bull Original or Tropical</b>	<b>\$3.500</b>

**PAUSE  
THAT FLOWS,  
TASTE THAT  
ELEVATES**

# BETWEEN

COFFEE & BAR



## SHARING BITES

### Lomo Saltado Empanadas \$8.900

5 beef empanadas with tomato and red onion, a classic Peruvian recipe.

### Jalisco Empanadas \$8.900

5 empanadas filled with beef, bacon, onion, jalapeño and cheddar cheese.

### Cheese Empanadas \$8.600

5 empanadas filled with Chilean melted cheese.

### Salmon & Shrimp Ceviche \$14.500

Salmon and shrimp ceviche with red onion, cilantro, tiger's milk, crunchy corn and orange-glazed sweet potato.

### Beef Tartare \$12.700

Valdivian-style beef tartare served with red onion, cilantro, pickles, mustard, lemon wedges and yogurt sauce. Served with toast.

### Between Platter \$23.900

Beef and chicken skewers wrapped in bacon with mushrooms, cheese empanaditas and sopaipillas, served with house sauce.

### Vitacura Street Platter \$22.900

Street chicken with cheddar cheese sauce, bacon-wrapped shrimp, and grilled Camembert with roasted peppers and toast.

### Tijuana Platter \$19.900

Pulled beef quesadillas with mozzarella and onion, and chicken quesadillas with cheddar and bell peppers. Served with homemade nachos, guacamole and molcajete-style salsa.

### Criollas Fries \$18.900

French fries topped with grilled beef strips, sautéed mushrooms and roasted bell peppers, finished with a fried egg.

### Nico's Fries \$17.900

French fries topped with shredded slow-cooked beef, bacon, melted cheddar cheese and chives, served with house sauces.

## PIZZA

### Margherita \$9.900

Mozzarella, fresh basil and olive oil.

### Five Meats \$13.500

Mozzarella, pepperoni, pulled beef, ham, bacon and chicken.

### Prosciutto & Arugula \$12.900

Mozzarella, prosciutto, arugula, Parmesan cheese and olive oil.

### Pepperoni \$11.500

Mozzarella and pepperoni.

### Chef's Special \$12.900

Mozzarella, pulled beef, sliced avocado and arugula.

### Neapolitan \$10.500

Mozzarella, cooked ham, tomato, olives and oregano.

### Shrimp \$12.900

Mozzarella, shrimp, tomato, arugula, Parmesan cheese and olive oil.

### Vegetarian \$9.500

Mozzarella, roasted bell peppers, tomato, mushrooms, olives and fresh basil.

# BETWEEN

COFFEE & BAR



## SÁNDWICHES

<b>Churrasco italiano*</b>	<b>\$11.900</b>
Thin slices of grilled beef, avocado, tomato and mayonnaise on brioche bread.	
<b>Churrasco Luco</b>	<b>\$11.700</b>
Thin slices of grilled beef with melted mantecoso cheese on brioche bread.	
<b>Hamburguesa Between triple</b>	<b>\$13.500</b>
Triple smash burger with toasted onions, double cheese (cheddar and mantecoso), double bacon and BBO sauce on brioche bread.	
<b>Cheeseburger*</b>	<b>\$11.900</b>
Double smash burger with cheddar cheese, bacon, tomato, onion, lettuce and BBQ sauce on brioche bread.	
<b>Hamburguesa Italiana*</b>	<b>\$11.900</b>
Double smash burger with smashed avocado, tomato and mayonnaise on brioche bread.	
<b>Pollo Campesino</b>	<b>\$10.900</b>
Breaded chicken schnitzel with Gouda cheese, avocado, tomato and lettuce on brioche bread.	
<b>Hamburguesa Vegetariana</b>	<b>\$10.900</b>
Chickpea burger with avocado, tomato and lettuce on brioche bread.	

## MAIN COURSES

<b>Butter-Grilled Salmon</b>	<b>\$14.500</b>
Grilled salmon with butter and toasted lemon, served with French fries or lettuce, tomato and hearts of palm salad.	
<b>Beef Tenderloin</b>	<b>\$15.500</b>
Beef tenderloin medallions with hollandaise sauce, served with French fries or lettuce, tomato and hearts of palm salad.	
<b>Grilled Chicken Breast</b>	<b>\$11.900</b>
Grilled chicken breast, served with French fries or lettuce, tomato and hearts of palm salad.	

## SALADS

<b>Between Salad</b>	<b>\$11.500</b>
Smoked salmon and sautéed shrimp over mixed greens, cherry tomatoes, Parmesan cheese and sliced almonds, served with yogurt dressing.	
<b>Caesar Salad</b>	<b>\$10.500</b>
Herb-seasoned chicken breast over mixed greens, Parmesan cheese and croutons, with Caesar dressing.	

## IDEAL FOR LUNCHES

### \*REMINDER:

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.*

# BETWEEN

COFFEE & BAR



## COFFEE

Category	Single	Double
<b>Ristretto</b>	\$2.700	
Single espresso shot extracted with 15 ml of water.		
<b>Espresso</b>	\$2.700	\$3.300
Single espresso shot extracted with 30 ml of water.		
<b>Macchiato</b>	\$2.900	\$3.500
Espresso topped with milk foam.		
<b>Americano</b>	\$2.900	\$3.500
One part espresso and two parts hot water.		
<b>Cortado</b>	\$3.200	\$3.900
Single: equal parts espresso and milk. Double: double espresso with one measure of milk.		
<b>Cappuccino</b>	\$3.200	\$3.900
Equal parts espresso, steamed milk and milk foam.		
<b>Latte</b>	\$3.400	\$4.300
Single: one part espresso and two parts milk. Double: two espresso shots with three parts milk.		
<b>Hot Chocolate</b>	\$4.700	
<b>Chai Latte</b>	\$4.200	
(Masala or Cardamom)		
<b>Selection of Teas &amp; Herbal Infusions</b>	\$3.100	

## ADD-ONS

<b>Almond Milk</b>	\$1.200
<b>Soy Milk</b>	\$700
<b>Whipped Cream</b>	\$700

# RELAX YOUR MOMENT