

PERÚ

DEL PISCO

2012

BAR MENU 2026  
COCKTAILS



Welcome to our new bar menu.

Each cocktail has been crafted and curated with great care and affection. This journey began back in 2012 with a passion for sharing the very best of pisco—the finest spirit in the world.

Now, many years later, we continue with our mission: to bring pisco to the world.

As we've evolved, our purpose explores communication, education, and, importantly, enjoying good pisco. Let us celebrate so many years of history with our most iconic cocktails and, at the same time, take a glimpse into the future of pisco-based mixology in Peru—and soon, beyond.

Join us in a Cheers for pisco; and plenty of pisco. ¡Salud con pisco, carajo!



**MUSEO DEL PISCO**



# LOS NUEVOS

## PATRIMONIO # 3 / 44

Patrimonio Suyus batch N°3 acholado – brandy  
cacao mucilage – vanilla – coca bitter

## SUCIO / 40

Tierra Nueva uvina – white vermouths in olives  
brine – orange bitter – rosemary oil

## NEGRÓN / 40

Cuneo negra criolla – Aqará reposado  
Sinsonte – Avelino rosé – fig

## K'ANCHAQ / 42

San Gallán italia – Calor Andino  
morello liqueur – goldenberry

## ANDINO SWIZZLE / 38

Don Reynaldo torontel – Matacuy  
banana liqueur – golden pineapple – green lime

PATRIMONIO #3



# REGIONALES

Inspired by local ingredients, traditions, and regional culture, we've create authentic cocktails that reflect each location. Visit **Museo** at **Cusco, Arequipa and Lima** to discover those respective regional cocktails.

## - LIMA -

### CHABUCA / 38

Monte Luna moscatel  
custard apple – vanilla  
coconut – key lime

### PA' TI KAY / 36

Cholo Matías torontel  
tamarind – pineapple  
peach

### AJÍ DE GALLINA / 36

4 Fundos italia  
yellow chili pepper  
amaretto  
vanilla – citrus mix

### YUYITO / 42

Legado quebranta  
Sinsonte Chalaco  
vermouth – panca bitter

## - AREQUIPA -

### PRENDE Y APAGA / 42

Cepas de Loro torontel  
arequipan papaya oils  
elderberry flower – tonic

### LA CHOMBITA / 38

Toro Muerto moscatel  
black corn brew  
pink grapefruit  
passion fruit – goldenberry

### CAMARÓN / 40

Midolo acholado  
shrimp liqueur – goldenberry  
rocoto pepper bitter  
pink grapefruit soda

### UCHU / 40

Torre de la Gala negra criolla  
rocoto pepper infused  
Campari – red vermouths  
rocoto bitter

## - CUSCO -

### JORA / 38

Alto los Trinos torontel  
corn brew beer  
orange liqueur  
red prickly pear – citrus

### TUNKI / 40

Don Zacarías torontel  
Sinsonte – banana liqueur  
passion fruit – pineapple

### PACHAMAMA / 40

Madre quebranta  
Salqa añejo – cañihua orgeat  
corn brew beer & Cusco  
giant corn cordial

### QUINUA / 38

Cuneo italia – Aperol  
white quinoa cordial  
airampo shrub – tonic

PA' TI KAY



COCTELERÍA  
DE SIEMPRE

•PISCO•  
**DEMONIO**  
DE LOS ANDES

# CLÁSICOS DEL MUSEO

Enjoy our most iconic signature cocktails. They've evolved along with us, from the beginning, and are now **Museo** standards beloved by our fellow pisqueros.

## DOÑA LUCHA / 38

Demonio de los Andes quebranta  
infused in lemongrass  
elderberry flower liqueur  
green apple – vanilla

## JOSE ANTONIO / 34

Demonio de los Andes italia  
banana passionfruit – mandarin  
goldenberry – spearmint

## LA SARITA / 38

Demonio de los Andes quebranta  
infused in strawberry  
orange – passion fruit  
cranberry

## PICONASO / 36

Demonio de los Andes quebranta  
infused in lemon drop pepper  
passion fruit – spearmint  
ginger beer

## MOMO / 34

Demonio de los Andes italia  
infused in cardamom  
goldenberry – mandarin  
ginger ale

## MARTICHA / 38

Demonio de los Andes italia  
mango – passion fruit  
pink peppercorn

## MARTICHA



# REVERSIONADOS

## PERÚ LIBRE / 34

**A Cuba Libre tastes better with pisco...**

Demonio de los Andes italia  
Cola del Museo – green lime

## MACHU PICCHU / 38

**Bernardo Solís Loayza, 1984, Cusco**

Demonio de los Andes quebranta  
mandarin cordial – cacao bitter – tonic

## CARAJILLO / 38

**From Spain to Cuba and Cuba to Peru.**

Demonio de los Andes quebranta  
Anis Najar coffee – coffee liqueur – espresso

## ALGARROBINA / 36

**The Jesuit classic punch, clarified.**

Demonio de los Andes quebranta  
mistela – black carob syrup – cacao

\* Ask for **Memoria Líquida!** Try any other classic cocktail from around the world... but made with our beloved pisco.

# CARAJILLO



COCTELERÍA  
CLÁSICA



# CLÁSICOS DEL PISCO

## CAPITÁN / 38

**1920's, dive-bars from the highlands, Puno**

Demonio de los Andes quebranta  
house blend vermouths – green olives – Museo's bitter

## ZAMBONI / 36

**An Italian classic made with pisco,  
Count Negroni's favorite.**

Demonio de los Andes italia  
Museo's Amaro – house blend vermouths

## SOL & SOMBRA / 34

**1920's, Acho bull-ring, Lima Downtown**

Demonio de los Andes quebranta  
cherry liqueur – key lime – ginger ale

## PISCO PUNCH / 36

**Duncan Nicol, 1854, Bank Exchange,  
San Francisco**

Demonio de los Andes italia  
golden pineapple – key lime  
pineapple & pink peppercorn syrup

# PUROS E INFUSIONADOS

Enjoy pisco Demonio de los Andes puro quebranta, italia,  
acholado or infused.

Try any of these piscos in your favorite cocktail.

|             | NEAT | INFUSED |
|-------------|------|---------|
| PISCO SOUR  | / 34 | +2      |
| CHILCANO    | / 32 | +2      |
| PISCO TONIC | / 32 | +2      |
| TÉ PITEADO  | / 26 | +2      |
| COPA / SHOT | / 24 | +2      |

\* Or choose any of these and other cocktails with our curated  
artisanal piscos.

## INFUSIONS

Lemon drop pepper  
Cacao  
Andean heat

Cardamon  
Coca  
Strawberry

Lemongrass  
Ginger  
Orange

CULTURA  
PISQUERA



# EXPERIENCIAS

Out of passion – or should we say obsession! – we created our unique experiences over 12 years ago. Today, many try to imitate them, but nothing beats the original. Each experience is personal, exclusive, and not meant to be shared.

## PISCO TASTING / 56

Discover the aromas and flavors that make pisco the finest spirit in the world. Before you taste it, you'll explore its history, culture, and production process. You'll leave as a true ambassador of pisco.

## PISCO SOUR MAKING / 54

Learn how to make your own pisco sour, Peru's most iconic cocktail. Step behind our legendary bar and learn from the best – at the highest-level Peru has to offer.

## MUSEO EXPERIENCE / 160

Enjoy six half-sized cocktails from our new menu, specially selected by our bar team.

**(tapa pairing + S/60)**

Take home our curated artisanal piscos and merch.  
Ask for **Memoria Líquida** and special take-away pricing.

---

MUSEO DEL PISCO

MUSEO EXPERIENCE



COCTELERÍA  
SIN ALCOHOL



# MOCKTAILS

Non-alcoholic cocktails, full of character.

## FRESQUITO / 22

passion fruit – cranberry  
strawberry

## SIDRA / 24

gin Zero alcohol – apple – vanilla  
passion fruit – sparkling water

## PIÑA TUNA / 22

pineapple – prickly pear  
citrus

## CARAJITO / 24

coffee and orange shrub  
tonic water

## PIÑA TUNA





# MERCH

**PATRIMONIO SUYUS PISCO** ..... / 240

Batch N°3, Mala Valley, Azpitia, Lima.

**LIBRO PISCO PATRIMONIO** ..... / 120

Adam L. Weintraub, 2016.

**BAR MENU** ..... / 60

**HOODIE** ..... / 140

**T-SHIRT** ..... / 80

**CAP** ..... / 60

**PIN** ..... / 25

Take home our curated artisanal piscos and merch.  
Ask for **Memoria L  quida** and special take-away pricing.

MERCH





# GLOSARIO

---

## Pisco Grapes

### **Non aromatic**

Mollar  
Negra Criolla  
Quebranta  
Uvina

### **Aromatic**

Albilla  
Italia  
Moscatel  
Torontel

## Types

### **Puro**

Single variety  
grape pisco

### **Acholado**

Blended Pisco

### **Mosto Verde**

Half fermented  
must

---

## Other ingredients (A-I)

### **Aceitunas verdes**

Green olives

### **Aguaymanto**

Peruvian goldenberry

### **Ají amarillo**

Yellow chili pepper

### **Ají limo**

Lemon drop pepper

### **Algarrobina**

Black carob syrup

### **Cacao blanco**

White cacao

### **Café**

Coffee

### **Camarón**

Prawns

### **Cardamomo**

Cardamon

### **Chicha de gúñapo**

Black corn brew

### **Chicha de jora**

Corn brew beer

### **Chirimoya**

Custard apple

### **Cítricos**

Citrus

### **Coco**

Coconut

### **Durazno**

Peach

### **Fresa**

Strawberry

### **Hierba Luisa**

Lemongrass

### **Hierbabuena**

Spearmint

### **Higo**

Fig



# GLOSARIO

## Other

### ingredientes (J-Z)

#### **Jarabe de azúcar**

**Kion**

**Leche**

**Licor de guinda**

**Limón criollo**

**Limón tahití**

**Maíz gigante**

**Maíz morado**

**Mandarina**

**Manzana verde**

**Maracuyá**

**Morello**

**Mucílago de cacao**

**Nabo**

**Naranja**

**Olivas**

**Plátano**

**Pimienta molle**

**Piña**

**Quinoa**

**Rocoto**

**Romero**

**Salmuera**

**Sauco**

**Tamarindo**

**Toronja rosada**

**Tumbo serrano**

**Tuna**

**Vanilla**

Simple syrup

Ginger

Milk

Cherry infused pisco

Key lime

Green lime

Cusco giant corn

Purple corn

Mandarin orange

Green apple

Passion fruit

Morello cherry

Cacao mucilage

Turnip

Orange

Olives

Banana

Peruvian rose pepper

Pineapple

Quinoa

Rocoto chili pepper

Rosemary

Olive brine

Elderberry

Tamarind

Pink grapefruit

Banana passionfruit

Prickly pear

Vanilla



AGRADECEMOS  
A QUIENES APUESTAN POR EL PISCO

•PISCO•  
**DEMONIO**  
DE LOS ANDES

*Tierra Nueva*  
—Desde 1921—



PISCO  
**PATRIMONIO**  
SUYUS

  
**CUNEO**  
EST. 1929



**San**  
**Gallán**  
—PISCO—  
Desde 1580

  
**4fundos**



  
**CepasdeLoro**  
—PISCO—  
VALLE DE MAJES - ARIQUIPA

  
**MONTE LUNA**  
—PISCO—

  
**MIDOLO**

Pisco is a testament of love for Peru;  
it has a festive soul and a dancing body.  
Pisco is our water of life.

