

Frank's
COGNAC BAR

MENU



AM
—
ALGODON
MANSION
BUENOS AIRES



COCKTAILS & SPIRITS
ESPIRITUOSAS & COCKTAILS



BY THE BOTTLE BOTELLAS

Our bottle service includes complimentary mixers of soda and juices, as well as a selection of appetizers prepared by our restaurant, Chez Nous.

Usted puede adquirir una botella para disfrutar, y como cortesía obtendrá gaseosas o jugos naturales para preparar sus cocktails y una selección de appetizers para degustar elaborados por nuestros chefs de Chez Nous.

VODKA

BOTTLE
BOTELLA

Grey Goose France	\$118	\$1450
Ultimat Poland	\$110	
Ciroc France	\$98	
Christiania Norway	\$86	\$1100
Kremlyovskaya Russia	\$80	
Absolut Level Sweden	\$76	
Pravda Poland	\$76	
Belvedere Poland	\$72	\$930
Finlandia Finland	\$68	
Stolichnaya Russia	\$58	
Absolut Sweden	\$56	\$784
Absolut Flavored Sweden	\$54	
Wokka Saki English Vodka & Japanese Sake	\$54	
Wyborowa Poland	\$52	

GIN

Saffron Gin France	\$68	
Martin's Miller United Kingdom	\$62	\$806
Blue Ribbon United Kingdom	\$58	
Gordon's United Kingdom	\$52	\$676
Bombay Sapphire United Kingdom	\$48	
Tanqueray United Kingdom	\$46	
Beefeater United Kingdom	\$46	\$592

BLENDED SCOTCH WHISKY

Johnnie Walker Blue Label	\$230	\$2808
Chivas Regal Royal Salute	\$216	



Ballantines 21 yr.	\$188	\$2440
Johnnie Walker Gold Label	\$146	
Johnnie Walker Swing	\$122	
Chivas Regal 18 yr.	\$112	
Ballantines 17 yr.	\$104	
Johnnie Walker Black Label	\$78	\$1010
Old Parr	\$74	
Chivas Regal 12 yr.	\$68	\$880
Johnnie Walker Red Label	\$58	\$750
Dewar's	\$54	

PURE MALT / VATTED MALT

Johnnie Walker Green Label 15 yr.	\$88	
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SINGLE MALTS

SPEYSIDE

The Macallans 18 yr. Fine Oak	\$218	
Glenfiddich Ancient Reserve 18 yr.	\$188	
Glenfiddich 15 yr. Solera Reserve	\$152	
The Macallans 12 yr.	\$96	\$1240
Glenfiddich 12 yr.	\$92	

ISLAY

Caol Ila 18 yr.	\$152	
Caol Ila 12 yr.	\$116	\$1508

HIGHLAND

Glend Ord 12 yr.	\$124	
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LOWLAND

Glenkinchie 10 yr.	\$118	
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BOURBON & TENNESSEE WHISKEY

Jack Daniel's Single Barrel	\$112	\$1450
Gentleman Jack	\$86	
Maker's Mark	\$64	
Jack Daniel's	\$60	\$780
Jim Beam Black Label	\$56	
Jim Beam White Label	\$52	\$670



IRISH WHISKEY

Tullamore Dew	\$66	
Jameson 12 yr.	\$62	\$806

COGNAC & BRANDY

Louis XIII France	\$1186	
Remy Martin XO Special France	\$310	\$4030
Hennessy XO France	\$266	
Remy Martin VSOP France	\$128	
Hennessy VSOP France	\$122	\$1586
Cardenal Mendoza Reserva Spain	\$116	

RUM & CACHAÇA

RON & CACHAÇA

Santa Teresa 1796 Antigua Solera Venezuela	\$82	\$1066
Havana Club Reserva 7 yr. Cuba	\$76	\$980
Havana Añejo Especial Cuba	\$54	
Santa Teresa Añejo Venezuela	\$54	
Havana Blanco Cuba	\$46	
Ipioca Gold Brazil	\$36	

TEQUILA & PISCO

Tequila Patrón Reposado Mexico	\$128	
Tequila Herradura Reposado Mexico	\$118	\$1530
Tequila Patrón Silver Mexico	\$114	\$1480
Tequila José Cuervo 1800 Mexico	\$86	
Tequila Patrón XO Café Mexico	\$78	
Tequila José Cuervo Especial Mexico	\$54	
Tequila José Cuervo Blanco Mexico	\$50	
Pisco Viñas de Oro Italia / Quebranta Peru	\$54	\$702
Pisco Ocucaje Acholado Peru	\$54	

PORT WINE

VINO OPORTO

Rozes L.B.V. 2000 Portugal	\$76	
Rozes Blanc Reserve Portugal	\$54	
Rozes Tawny Portugal	\$42	
Malamado Malbec Argentina	\$38	



GRAPPA, ORUJO & JEREZ

Grappa Alexander Platinum Italy	\$96	
Grappa Rutini Destilado de Malbec Argentina	\$48	
Jerez Dry Sack Medium Spain	\$44	
Jerez Dry Sack Fino Spain	\$38	

APERITIFS

APERITIVOS

Campari Italy	\$42	
Bitter Negroni Italy	\$42	\$540
Martini Dry / Rosso / Bianco Italy	\$40	
Fernet Branca Argentina	\$40	\$520
Amaro Averna Italy	\$40	
Amaro Montenegro Italy	\$34	
Americano Gancia Argentina	\$32	
Hesperidina Argentina	\$32	
Cynar Italy	\$32	

LIQOURS

LICORES

Absentha Pere Kermans France	\$88	\$1140
Absentha Farao Portugal	\$82	
Grand Marnier Cordon Rouge France	\$68	
Southern Comfort USA	\$62	
Drambuie Scotland	\$62	
Poire Williams France	\$58	
Jägermeister Germany	\$58	\$750
Liquorice Italy	\$58	
Indianello Italy	\$58	
Cointreau France	\$58	
Pacharan Navarro Spain	\$56	\$720
Amarula South Africa	\$52	
Bailey's Ireland	\$52	
Charleston Follies France	\$52	
Lemoncello Luxardo Italy	\$52	
Malibú Puerto Rico	\$48	
Amaretto Disaronno Italy	\$48	
Kalhua Mexico	\$48	
Sambuca Luxardo Italy	\$44	
Anis Chinchon Spain	\$44	
Tía María Jamaica	\$42	
Strega Italy	\$42	



Pernod France	\$42
Marie Brizard France	\$38
Ricard France	\$36
Sake Japones Japan	\$36
Schnapps Teichenne Spain	\$36
Limone di Sicilia Italy	\$36
Mandarini di Sicilia Italy	\$36

CHAMPAGNE

Taittinger Prestige Rose	\$762
Pinot Noir, Pinot Meunier	
Dom Perignon	\$992
Chardonnay, Pinot Noir	
Krug	\$1570
Chardonnay, Pinot Noir, Pinot Meunier	
Veuve Cliquot La Grande Dame	\$1360
Pinot Noir, Chardonnay	

SPARKLING WINE

VINO ESPUMANTE

	GLASS COPA	BOTTLE BOTELLA
Boheme Brut Nature		\$316
Pinot Noir, Pinot Meunier, Chardonnay		
Rutini Brut Nature 2005	\$56	\$286
Pinot Noir, Chardonnay		
Malma Cuvee Reserve Extra Brut		\$194
Pinot Noir, Chardonnay		
Alma 4 Roble Chardonnay 2006	\$38	\$136
Cruzat Larrin Rose		\$112
Pinot Noir, Chardonnay		
Baron B. Extra Brut	\$34	\$162
Pinot Noir, Chardonnay		
El Esteco Extra Brut		\$94
Chardonnay, Torrontés, Malbec		

BEERS

CERVEZAS

Grolsch Holland	\$32
Guinness Ireland	\$32
Corona Mexico	\$30
Heineken Holland	\$30
Stella Artois Argentina	\$30
Quilmes Argentina	\$28
Liberty Alcohol free Argentina	\$22





COCKTAILS



CLASSIC COCKTAILS
COCTELERÍA CLÁSICA

\$55

All of our cocktails are made with natural products and premium liquors.

Todos nuestros cocktails son elaborados con productos naturales y destilados Premium.



Bellini

Sparkling wine • peaches
Vino espumante • duraznos



Kir Royal

Sparkling wine • Cassis Liqueur
Vino espumante • licor de Cassis



Mimosa

Sparkling wine • oranges
Vino espumante • naranjas



Dry Martini

Gin • Vermouth



Apple Martini

Vodka • green apple Schnapps • white Vermouth
Vodka • Schnapps manzana verde • Vermouth blanco



Manhattan

Bourbon • sweet Vermouth • Angostura Bitter
Bourbon • Vermouth dulce • Bitter Angostura



Cosmopolitan

Vodka • Cointreau • cranberry juice
Vodka • Cointreau • jugo de arándanos



Old Fashioned

Bourbon • Angostura Bitter • orange
Bourbon • Bitter Angostura • naranja



Negroni

Gin • Campari • sweet Vermouth
Gin • Campari • Vermouth dulce





Rusty Nail

Scotch Whisky • Drambuie



Caipirinha

Cachaça • lime • sugar

Cachaça • lima • azúcar



Bloody Mary

Vodka • tomato juice • Worchester sauce • Tabasco

Vodka • jugo de tomate • salsa Worchester • Tabasco



Frozen Daiquiri

Rum • fruit • liquor

Ron • fruta • licor



Sea Breeze

Vodka • grapefruit • cranberry juice

Vodka • jugo de pomelo y cranberry



Mojito

Rum • mint • lime • sparkling water

Ron • menta • lima • agua gasificada



Margarita

Tequila • Cointreau • lime

Tequila • Cointreau • lima



Cuba Libre

Rum • Coca Cola • lime

Ron • Coca Cola • lima



Piña Colada

Rum • Malibú • pineapple • coconut milk

Ron • Malibú • ananá • leche de coco



Pisco Sour

Pisco • lime • egg white • sugar • Angostura Bitter

Pisco • lima • clara de huevo • azúcar • Bitter Angostura



Screwdriver

Vodka • orange juice

Vodka • jugo de naranja



FRANK'S BAR COCKTAILS
COCKTAILS DE AUTOR

\$60

Our bartenders offer you their best creations.
Nuestros bartenders le ofrecen sus mejores creaciones.



Algodon Manhattan

Dewar's • Johnnie Walker Double Black • Pacharan
laxoa • Algodon bitters

Dewar's • gotas de Johnnie Walker Double Black •
Pacharan • Algodon Bitter



Sweet Ella

Alma 4 Bonarda sparkling wine • blackberry pulp •
orange twist

Espumante Alma 4 Bonarda • pulpa de mora •
twist de naranja



Exotic Free Bellini

Sparkling wine • exotic fruit (ask about our exotic fruit
of the day)

Vino espumante • frutas exóticas (consulte acerca de
nuestra fruta exótica del día)



Old Sack

Dry Sack Jerez wine • fresh grapefruit • Bitter Angostura

Vino seco de Jerez Dry Sack • pomelo rosado fresco •
Bitter Angostura



Gossypium Martini

Absolut Vodka • pineapple & lychees •
orange blossom scent

Absolut Vodka • lychees y ananá • perfume de Azahar



Primo Recoleta

Johnnie Walker Black Label • sweet Vermouth •
citrus variety

Johnnie Walker Black Label • Vermouth Bianco •
tres cítricos • Ginger Ale



Caipi Iberica

Absolut Vodka • Cynar • muddle citrus

Absolut Vodka • Cynar • cítricos macerados





Tangerina Sour

Algodon Wine Estates Semillion • tangerine • sour mix
Algodon Wine Estates Semillon • mandarina • Sour Mix



Cocochelelo

Bombay Sapphire Gin • orange bitter • lemon juice •
coconut milk
Bombay Sapphire Gin • Bitter Orange • jugo de limón •
leche de coco



Veggie Margarita

Patron Silver Tequila • Lemoncello luxardo •
fresh fennel • aniseed salt
Tequila Patron Silver • Lemoncello Luxardo •
hinojo fresco • sal de anis



Southern Berry

Jim Beam • Southern Comfort • blueberry •
Algodon Wine Estates Malbec syrup
Jim Beam Bourbon • Southern Comfort • arándanos •
Syrup de Algodon Wine Estates Malbec



William Blanc

Absolut Vodka • Marie Brizard Cacao Blanc •
pears • lime
Absolut Vodka • Marie Brizard Cacao Blanc •
pera • lima



Cazador

Jägermeister • grapefruit juice • Tonic water
Jägermeister • jugo de pomelo • Tónica



Acholado Iced Tea

Pisco Ocucaje • Pamma • Green Apple Iced Tea •
fresh pomegranate
Pisco Ocucaje • Pamma • Té Green Apple •
granada fresca



Royal Kentucky

Jim Beam Bourbon • ginger & lime • sparkling
Alma 4 Chardonnay
Jim Beam Bourbon • jengibre y lima • espumante
Alma 4 Chardonnay





NON ALCOHOLIC BEVERAGES
BEBIDAS SIN ALCOHOL

MINERAL WATER & SOFT DRINKS
AGUA MINERAL & BEBIDAS SIN ALCOHOL

Gota 500 ml Still mineral water	Agua mineral sin gas	\$19
Palau 500ml Sparkling water	Agua con gas	\$19
Soft Drinks	Gaseosas	\$17
Iced Tea / Green Ice		\$17
Iced Coffee		\$17
Red Bull		\$21
Tomato Juice	Jugo de tomate	\$23
Natural Juices	Jugos naturales	\$25
Smoothies	Licuados	\$25





MENU
MENÚ



SALADS & SNACKS
ENSALADAS & SNACKS

Notre salade d'automne, façon Algodon \$37

Organic sprouts • homemade salmon gravlax • Manchego cheese • egg mollet
Brotos organicos • salmón gravlax casero • Manchego • huevo mollet

La salade fraicheur \$39

Grilled hearts of palm • garden fresh arugula • avocado • tomato confit • limaneta
Palmitos grillados • rúcula • palta • tomates confit • limaneta

La soupe du jour \$39

Seasonal market produce • Chef's inspiration • Thermomix
Productos de estación • inspiración • Thermomix

Empanadas faites maison \$45

Tasting of homemade empanadas: Lamb • Chorizo • Humita (sweet corn)
Degustación de empanadas: Cordero • Chorizo • Humita

Notre plateau de fromages affinés \$55

Gourmet cheeses
Tabla de quesos gourmet afinados

Notre plateau mixte \$59

Smoked meats • cheeses
Tabla mixta de quesos • carnes ahumadas en San Rafael

Tapas \$73

Our tapas menu is updated according to the local market
Tapitas del bar, siguiendo los productos del mercado

Italian "San Daniele" prosciutto \$77

This prosciutto from San Daniele, Italy, has been served at the tables of kings since the Middle Ages
Prosciutto de San Daniele, Italia. Es servido a la mesas de los reyes desde la Edad Media.



SANDWICHES

All our sandwiches are served with fresh garden salad and pommès frites.

Todos nuestros sandwiches son acompañados por ensalada de verdes y papas fritas.

Club Sandwich Tradicional \$55

Smoked chicken • bacon • homemade mayonnaise • green lettuce leaf • tomato • egg • house baked brioche
Pollo Ahumado • Bacon • mayonesa • lechuga criolla • tomates • huevo • pan brioche

Algodon Club Sandwich \$55

Smoked chicken • red onion • jalapeño pepper • bacon • house baked pita bread
Pollo ahumado • cebollas moradas • ají jalapeño • pancetta • pan de pita

Mini Burger Tasting \$57

Kobe beef • lamb • chorizo
Kobe beef • cordero • chorizo

Grilled Vegetable Sandwich \$49

Grilled vegetables • goat cheese • house-baked 8 grain bread
Vegetales grillados • queso de cabra • pan de 8 granos

Gravlax Salmon Wrap \$59

Homemade gravlax salmon wrap • krein • cream cheese • arugula • beets
Wrap de salmón gravlax • krein • queso crema • rúcula • remolachas



FLATBREAD PIZZA
PIZZA

Margherita Pizza \$49

Homemade tomato sauce • tomato confit • fresh mozzarella
• garden basil
Salsa de tomate casero • tomates confit • mozzarella
fresca • albahaca

Classic Fugazzeta \$55

Smoked mozzarella cheese • caramelized onions • fresh
oregano • Algodon Wine Estates extra virgin olive oil
Queso ahumado • cebollas caramelizadas • orégano fresco
• oliva virgen extra Algodon Wine Estates

DESSERTS
POSTRES

Sorbet \$35

Homemade fruit sorbet tasting
Degustación de Sorbets

Double chocolate \$45

Creamy milk chocolate • dark chocolate • cocoa •
macadamia biscuit
Cremoso de chocolate con leche y amargo • sobre biscuit
de cacao • macadamias

Cheesecake \$43

Cheesecake of the day
Cheesecake del día

