

„EINE *Bar* IST NICHTS ALS
DIE FORTSETZUNG EINER BIBLIOTHEK
MIT WENIGER TROCKENEN MITTELN.“

„UN *bar* NON É ALTRO CHE
UNA BIBLIOTECA
CON STRUMENTI MENO ASCIUTTI.“

“A *bar* IS NOTHING
BUT THE CONTINUATION OF A LIBRARY
– ONLY WITH MUCH LESS DRY MEANS.”

PETER RICHTER

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1 ALL ABOUT *Aperitif*

"HUGO"

Wussten Sie, dass Hugo ursprünglich aus Südtirol stammt? Roland Gruber, ein Bartender aus Naturns hat ihn 2005 das erste Mal gemixt!

Lo sapevate che il cocktail Hugo è nato in Alto Adige? Lo ha creato nel 2005 Roland Gruber, un bartender di Naturno.

Did you know that the popular cocktail Hugo is originally from South Tyrol? Roland Gruber, a crafty bartender from Naturno/Naturns invented it in 2005.

Aperitif COCKTAIL SELECTION

Hugo „Tesitin“	7,30
/ Elderflower, lime, maracuja, Prosecco	
Tesitin's Alpen Aperitif	7,30
/ Fresh strawberries, strawberry syrup, Prosecco	
AT Limoncello Spritz	8,30
/ Homemade Limoncello, basil-lime syrup, lemon juice, Prosecco, basil	
Golden Hugo	9,00
/ St. Germain, Gin Mare Capri, Walcher Gran Pera, Prosecco, Soda	
Mary's Garden	10,50
/ Orange-rosemary-syrup, grapefruit juice, DOL Vermont, tonic water, Prosecco	
Aperol Spritz / Select Spritz / Campari Spritz	6,80
/ Aperol, Prosecco / Select, Prosecco / Campari, Prosecco	
Pink Aperol / Pink Select	6,80
/ Aperol, Grapefruit Lemonade / Select, Grapefruit Lemonade	
Aperolino	7,30
/ Aperol, Gin, fresh lime juice, Prosecco	
Aperol Barman's Style	8,00
/ Aperol, fresh orange & lime juice, ginger, caramell	
Hugo	6,80
/ Elderflower, Prosecco	
Bruno	6,80
/ Basil, lime, Prosecco	
St. Germain Hugo	8,00
/ St. Germain, Prosecco, Soda	
Campari Soda	4,90
/ Campari bitter, soda	
Campari Orange	8,80
/ Campari Bitter, fresh orange juice	
Americano riserva speciale	8,80
/ Martini ris. Bitter, Martini ris. rubino, Soda	
Prosecco-Rose Lemonade	6,80
/ Prosecco, Rose lemonade	
Rosi	8,00
/ Martini white, Rose lemonade	
Lillet „la vie en rose“	8,00
/ Lillet white, Rose lemonade	
Lillet „Wild Berry“	8,00
/ Lillet white, Schweppes Wild Berry	
Kir	6,30
/ Creme de cassis, Prosecco	
Kir Royal	17,00
/ Creme de cassis, Champagner	
Sanbitter white non alcoholic	4,00
Crodino non alcoholic	4,00
Martini floreale non alcoholic	5,30
Martini vibrante non alcoholic	5,30
BTTR Nr.1 non alcoholic	6,50

Vermouth SELECTION

Martini <i>white/red/dry</i>	5,30
Gran Bassano Vermouth <i>white</i>	5,30
Gran Bassano Vermouth <i>red</i>	5,30
Dottore Ulrich Vermouth	5,50
Noilly Prat <i>dry</i>	6,30
Vermouth Cocchi <i>white</i>	7,30
Vermouth Lustau Rosso <i>red</i>	7,30
Vermouth weiß GW Roner <i>(South Tyrol) white</i>	8,30
Vermouth Cocchi storico <i>red</i>	8,30
Martini ris. speciale rubino <i>red</i>	8,30
Antica Formula Vermouth <i>red</i>	8,80
Zu Plun Vermouth <i>(South Tyrol) red</i>	10,00

Negroni TIME

Tegroni / Homemade barrel aged herbal cocktail	9,30
Classic Negroni / Campari Bitter, Martini ris. rubino, Bombay Gin	9,90
Seaside Negroni / Airone Rosso Bitter, Gran Bassano Vermouth, Malfy rosa Gin	11,00
Spanish Negroni / Campari Bitter, Lustau Vermouth, Gin Mare	12,80
Piemont Negroni / Martini ris. spec. Bitter, Cocchi storico, Engine Gin	12,80
Summer Negroni / Airone Rosso Bitter, Antica Formula Vermouth, Rutte Gin	13,50
Passion Negroni / Fusetti Bitter, Dr. Ulrich Vermouth, Z44 Gin	13,50
Meadow Negroni / Fusetti Bitter, Dr. Ulrich Vermouth, Ki NO BI Gin	14,00
South Tyrol Negroni / Martini ris. Spec. Bitter, Vermouth zu Plun, Roner Z44	14,00
Royal Negroni / Martini ris. spec. rubino, Campari Bitter, Monkey 47 Gin	14,50
Negroni sbagliato / Campari Bitter, Martini ris. rubino,, Prosecco	9,80
Boulevardier / Campari Bitter, Antica Formula, Rittenhouse Rye Whiskey	10,80
White Negroni / Limoncello, Cocchi Americano bianco, Bombay premier cru	10,80
Negroni Sour / Campari Bitter, Martini ris. rubino, Bombay Gin, lemon juice, sugar, egg white	12,50
Mezcal Negroni / Campari Bitter, Lustau Vermouth, Mezcal	14,50
Coffee & chocolate Negroni / Campari. Bitter, Antica Formula, Plantation rum, espresso, crème de cacao, bitters	14,50

Bitter SELECTION

Campari Bitter	4,50
Airone Rosso Poli Bitter	4,50
Super Taurus Poli Bitter	5,00
Martini ris. speciale Bitter	5,50
Fusetti Bitter	5,50
Bitter Rouge	6,50

Beer SELECTION

Forst Pils 0,2 l vom Fass dal barile from the barrel	3,30
Forst Pils 0,4 l vom Fass dal barile from the barrel	5,90
Batzen Vienna 0,3 l vom Fass dal barile from the barrel	5,10
Batzen Vienna 0,5 l vom Fass dal barile from the barrel	6,60
Batzen dunkel 0,3 l vom Fass dal barile from the barrel	5,10
Batzen dunkel 0,5 l vom Fass dal barile from the barrel	6,60
Radler 0,2 l	3,30
Radler 0,4 l	5,90
Schneider Weiße lievito yeast 0,3 l vom Fass dal barile from the barrel	5,10
Schneider Weiße lievito yeast 0,5 l vom Fass dal barile from the barrel	6,60
Franziskaner dunkles Hefe scura al lievito dark yeast 0,5 l	6,60
Free'dl 0,33 l alkoholfrei senza alcool no alcohol	4,90
Stiegl 0,0% 0,33 l alkoholfrei senza alcool no alcohol	4,90
Franziskaner Hefe 0,5 l alkoholfrei senza alcool no alcohol	6,60
Lamsbräu 0,33 l glutenfrei senza glutine gluten free	4,90

Craft beer SELECTION

Tipopils 0,33 l dry hopped Pils Birrificio Italiano, Milano - Italy	4,50
Vacation Land 0,44 l Session Pale Ale Finix Brewing, Pfalzen - South Tyrol	6,50
Pfeffer 0,33 l Pale Ale Pfefferlechner, Lana - South Tyrol	4,90
Theresa 0,33 l Italian Grape Ale Batzenbräu, Bozen - South Tyrol	6,50

Wines BY THE GLASS

Schaumweine | vini spumanti | sparkling wines

Prosecco Carmina Loggia - extra dry	4,90
Franciacorta Ca' del Bosco	13,00
Champagner Billecart Salmon	21,00

Weißweine | vini bianchi | white wines

1/8 Weißburgunder Schulthauer St. Michael	5,00
1/8 Chardonnay Alois Lageder	5,20
1/8 Pinot Grigio Puiten Schreckbichl	6,00
1/8 Gewürztraminer Selida Tramin	5,90
1/8 Sauvignon Prail Schreckbichl	5,40
1/8 Kerner Pacherhof	7,00

Rosèwein | vino rosato | rosé wine

1/8 Lagrein Kretzer Muri Gries	5,20
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Rotweine | vini rossi | red wine

1/8 St.Magdalener Nobilis Obermoser	6,00
1/8 Lagrein Baron Eyrl Collection Gries	5,50
1/8 Blauburgunder Glen Castelfeder	7,00
1/8 Cabernet Ris. Alois Lageder	6,00
1/8 Merlot Alois Lageder	5,00
1/8 Lucente Luce	7,20

1 Glas Dessertwein nach Wahl

1 bicchiere di vino dolce a scelta

1 glass of dessert wine of your choice ab | da | from 8,00

Unser Serviceteam berät Sie gerne – il nostro staff Vi consiglia con piacere –
our service-team will be happy to advise you

Portwines & Sherrys BY THE GLASS

Portwine Sandeman red/white	5 cl	5,50
“Portwein” PIPA XVII Glögglhof Südtirol	5 cl	10,80
Sherry Tio Pepe dry	10 cl	5,50
Sherry W&H Don Zoilo 12 years extra sweet	10 cl	8,00
Sherry East India Solera Lustau sweet	10 cl	9,00

2 AFTER YOUR MEAL - *Digestion drinks*

“AMARO”

Amari sind italienische Halbbitter-Liköre, die aus einem Basisalkohol mit Aromen, Zucker oder natürlichen Süßstoffen hergestellt werden. Im Unterschied zu den Vollbittern ist der Zuckergehalt höher.

I classici amari sono i liquori italiani semi-amari, prodotti con base alcolica e aromi, zucchero o dolcificanti naturali. La differenza tra semi-amari e amari, è il più alto contenuto di zucchero nei semi-amari.

Amaro is an Italian half-bitter digestivo liqueur flavoured with herbs and roots. The sugar content of half-bitter amari is typically higher than that of bitters.

CLASSIC Digestifs

Averna	4,80
Cynar	4,80
Braulio	4,80
Montenegro	4,80
Ramazotti	4,80
Fernet Branca – Branca Menta	4,80
Jägermeister	4,80
Alpestre	4,80
Waldkräuterbitter amaro d'erbe herbs Unterthurner	4,80
Amaro del Capo	4,80
Amaro Quintessenzia Nonino	6,30
Jägermeister Manifest	7,50

HANDCRAFTED Liqueurs | 4 cl

Mavala Alpen Tesitin Taisten	7,30
Tegroni Alpen Tesitin Taisten	9,30
Ambrosias Alpen Tesitin Taisten	10,00
Brennnessel Villa Laviosa Terlan	6,50
Waldmeister Villa Laviosa Terlan	6,50
Heumäher Lerchnhof Olang	7,00
Zirmila cirmolo stone pine Seppila	7,50
Alpenhigh fieno alpino alpine hay Seppila	7,50
Enzian genziana gentian Seppila	7,50
Haselmaus nocciola hazelnut Seppila	7,50
Alpenelixier erbe herbs Seppila	7,50
A Bierl Seppila	7,50
Latschenkiefer Regiohof Gsies	8,80

Liqueurs | 4 cl

Schwarzbeerenlikör mirtillo black berry	4,80
Zwetschgenlikör prugna plum	4,80
Marillenlikör albicocca apricot	4,80
Eierlikör liquore all'uovo egg liqueur	4,80
Nusseler nocciola hazelnut	4,80
Limoncello	4,80
Sambuca	4,80
Amaretto di Saronno	6,30
Baileys	6,30
Drambuie	6,80
Cointreau	6,80
Grand Marnier	7,30
St. Germain elderflower	8,30

Grappa | 4 cl

Bauernschnaps - Roner	4,80
Grappa Morbida - Roner	5,30
Grappa Morbida Ambra Magnum - Roner	9,50
Grappa Chardonnay - Roner	7,00
Grappa Muskateller - Roner	7,00
Grappa Gewürztraminer - Roner	7,00
Grappa Lagrein Gran Classe - Walcher	8,00
Grappa Blauburgunder - St. Urban	10,00
Grappa Kerner - Knöspele	8,30
Grappa Barrique - Knöspele	8,30
Grappa Weißburgunder invecchiata - Roner	8,50
Grappa Lagrein riserva - Roner	13,30
Grappa Gewürztraminer ris.- Roner	13,30
Grappa Cabernet riserva - Roner	13,30
Grappa Abbagnac - Neustift/Novacella	7,80
Grappa Prime Uve - Bonaventura Maschio	7,80
Grappa Prosecco - Villa Sandi	8,30
Grappa Tignanello - Antinori	12,30
Grappa Ornellaia - Eligo	15,30
Grappa Berta - Bric del Gaian	17,30
Grappa Sassicaia - Jacopo Poli	18,00
Grappa Nonino Picolit - Nonino	18,50
Grappa Brunello - Il paradiso di Manfredi	21,50
Bierbrand St. Urban - St. Urban	21,50

Acquaviti - FRUIT BRANDIES | 4 cl

Kranewitter ginepro juniper - Roner	5,00
Gebirgsenzian - Unterthurner	6,50
Obstler - Psenner	5,00
Williams - Unterthurner	7,00
Brombeere mora blackberry - Roner	7,50
Alte Zwetschge - Unterthurner	8,50
Apfel-Zirm mela-cirmolo apple-stone pine - Knöspele	8,50
Marille albicocca apricot - Knöspele	8,50
Himbeere lamponi raspberry - Walcher	9,50
Blutorange arancia rossa blood orange - St. Urban	14,00
Mandarine mandarino tangerine - St. Urban	14,00
Johannisbeere ribes nero cassis - Dr. Aichner	15,50
Wildkirsche amarene wild cherry - Capovilla	17,00
Pfirsich pesche peach - Capovilla	17,50
Quitte mela cotogna quince - Rochelt	2cl 22,50

After Dinner COCKTAIL SELECTION

Grasshopper/After Eight	10,00
/ Creme de menthe green, creme de cacao white, cream	
Alexander	10,00
/ Creme de cacao white, Brandy, cream	
White Russian	10,00
/ Vodka, Kahlua, cream	
Espresso Martini	10,00
/ Vodka, Kahlua, Espresso, sugar	

Coffee & hot beverages

Espresso	2,50
Espresso decaffeinert decaffeinato decaffeinated	2,50
Macchiato	2,50
Macchiato decaffeinert decaffeinato decaffeinated	2,50
Cappuccino	3,50
Cappuccino decaffeinert decaffeinato decaffeinated	3,50
Tasse Kaffee caffè americano cup of coffee	3,30
...mit Milch con latte with milk	3,50
Latte Macchiato	4,50
Tasse Gerstenkaffee tazza caffè d'orzo barley coffee	3,30
Corretto	5,00
Glas Milch bicchiere di latte glass of milk	2,00
Kl. Schokolade cioccolata pic. small hot cioccolate	2,50
Gr. Schokolade cioccolata gr. large hot cioccolate	3,50
Punch	4,50
Jagertee	5,50
Tee mit Rum té con rum tea with rum	5,00
Glühwein vin brulé mulled wine	5,00
Schneewittchen biancaneve snow white	5,00
Heiße Zitrone limonata calda hot lemonade	4,00
Irish Coffee	11,00

Alle Heißgetränke können laktosefrei oder mit Mandel-, Soja-, Hafer- oder Reismilch serviert werden.
Su richiesta tutte le bevande calde possono essere servite con latte a vostra scelta o latte senza lattosio.
All hot beverages can be served with your preferred milk or lactose free.

HIGH QUALITY Teas & Infusions

Tasse | tazza | cup 3,50
Kännchen | bricchetto | pot 5,50

Antacidid Verdauungstee | tisana digestiva | digestive infusion - Vitalis

Dolomiti Digestif Verdauungstee | tisana digestiva | digestive infusion - Vitalis

Almkräuter | erbe alpine | alpine herbs Kräuter Rebellen

Bergkräuter | erbe di montagna | mountain herbs Kräuter Rebellen

Pfefferminze | menta | mint Kräuter Rebellen

Relax Kräuter Rebellen

Feel good Kräuter Rebellen

Kamille | camomilla | camomille Kräuter Rebellen

Rotbusch | rooibos Kräuter Rebellen

Waldfrüchte | frutti di bosco | forest fruits Kräuter Rebellen

Schwarztee | tè | tea- Darjeeling/English Breakfast Kräuter Rebellen

Grüntee | tè verde | green tea Kräuter Rebellen

Zitronenverbene | verbena al limone | lemon verbena K. Rebellen

Die Kräuter Rebellen

Original aus dem Vinschgau. Sie setzen auf Regionalität, kurze Wege, händische Bearbeitung und Ernte, schonende Trocknung und duftende Mischungen.

I "Kräuter Rebellen"

Originale della Val Venosta. I "ribelli delle erbe" puntano sulla regionalità, sulle brevi distanze, sulla lavorazione a mano e sulla raccolta, sull'essiccazione delicata e sulle miscele profumate.

The herb rebels

Original from the Vinschgau Valley. They focus on regionality, short distances, manual processing and harvesting, gentle drying and fragrant blends.

3 Water, JUICES & NON-ALCOHOLIC DRINKS

“KOHLENSÄURE“

Ende des 18. Jahrhunderts wurde es für die Menschen zunehmend bedeutsam, Wasser zu konservieren. Vor allem für die Kriegsmarine war frisches Wasser auf ihren langen Seereisen sehr wichtig. Der Chemiker und Apotheker Thomas Henry aus Manchester wusste 1773 als erster, Wasser mit Kohlensäure anzureichern und der deutsche Uhrmacher und Silberschmied Jacob Schweppe experimentierte 1780 und entwickelte ebenfalls ein solches Verfahren.

“ANIDRIDE CARBONICA“

Alla fine del diciottesimo secolo conservare l'acqua divenne sempre più importante.

Disporre di acqua fresca era diventato di importanza fondamentale soprattutto per la marina militare, impegnata in lunghi viaggi in mare. Nel 1773 Thomas Henry, chimico e farmacista di Manchester, fu il primo a immettere anidride carbonica nell'acqua potabile e nel 1780 l'orologiaio e argentiere tedesco Jacob Schweppe sperimentò e sviluppò un procedimento simile.

“CARBONATION: SPARKLING BUBBLES“

Towards the end of the 18th century, being able to preserve water became an increasingly important matter: The navy in particular needed a way to keep water fresh on long journeys across the sea. Thomas Henry, a Manchester-based apothecary, was the first to manufacture carbonated water on a large scale in 1773, while in 1780 Johann Jacob Schweppe, a German-Swiss watchmaker and silversmith, experimented and also developed a process to produce and bottle carbonated mineral water.

Mineral water

PLOSE Mineralwasser acqua minerale 0,25 l	2,50
PLOSE Mineralwasser acqua minerale 0,50 l	4,00
PLOSE Mineralwasser acqua minerale 0,75 l	5,00

Juices

Orangensaft succo d'arancia orange 0,2 l	3,80
Apfelsaft succo di mela apple 0,2 l	3,80
Ananassaft succo d'ananas pineapple 0,2 l	3,80
Traubensaft uva grape 0,2 l	3,80
Johannisbeersaft ribes currant 0,2 l	3,80
Pfirsichsaft pesca peach 0,2 l	3,80
Aprikosensaft albicocca apricot 0,2 l	3,80
Grapefruitsaft pompelmo grapefruit 0,2 l	3,80
Birnensaft pera pear 0,2 l	3,80
Eistee Pfirsich té freddo pesca icetea peach 0,25 l	3,80
Tomatensaft pomodoro tomato	3,80
Fruchtschorle succo con acqua minerale juice with mineral water 0,2 l	3,30
Fruchtschorle succo con acqua minerale juice with mineral water 0,4 l	5,70
Frisch gepresster Orangensaft spremuta fresh pressed orange juice 0,2 l	6,50

Lemonades

Zitronenlimonade limonata lemonade 0,2 l	3,80
Fanta 0,2 l	3,80
Coca Cola 0,2 l	3,80
Coca Cola zero 0,2 l	3,80
Spezi 0,2 l	3,80
Schweppes Tonic, Lemon, Wild Berry 0,2 l	3,80
Alpex Ginger Ale 0,2 l	3,80
Polara Grapefruit Soda 0,2 l	4,50
Sprite 0,33 l	4,50
Fentimans Rosenlimonade 0,2 l	4,90
Alpex Italian Tonic	4,50
Baladin Gusto Italiano Tonic	4,50
Thomas Henry Tonic	5,00
Dr. Polidori`s dry Tonic	5,20
Fentimans Tonic	5,50
1724 Tonic Water	5,70

Soft Cocktails - NON ALCOHOLIC

Hugo Zero	6,80
/ Elderflower, Sanbitter, mint, soda	
Hugo Tesitin Zero	7,30
/ Elderflower, maracuja, lime, sanbitter, soda	
Martini floreale Tonic	6,80
/ Martini floreale, tonic water	
Pink Aperol Zero	6,80
/ BTTR Nr.1, Grapefruit Lemonade	
Crodino Barman's Style	8,00
/ Crodino, orange & lime juice, ginger, caramell	
Americano analcolico	9,00
/ Martini vibrante, BTTR. Nr.1, Soda	
Little Mary's Garden	10,50
/ Orange-rosemary syrup, Martini vibrante, grapefruit juice, tonic, soda	
Florida	8,50
/ Orange, pineapple, maracuja, lime, grenadine	
Coconut Kiss	8,50
/ Pineapple juice, cocos, cream, grenadine	
Virgin Caipirinha	9,30
/ Lime, sugar, Ginger Ale	
Nogroni	10,50
/ Walcher Gin, BTTR Nr.1, Martini vibrante Vermouth	
Seedlip Sour	10,50
/ Seedlip, orange- & lemon juice, orgeat, orange bitters, soda	
Seedlip Mule	11,00
/ Seedlip, lime, cucumber, Ginger beer	
Virgin Gin & Tonic	11,00
/ Walcher Gin, Tonic Water	

4 Spirits & Cocktails

“COCKTAIL“






















Bis heute ist nicht genau geklärt, woher der Name Cocktail eigentlich stammt. Gemäß einer Erzählung hat das Mischgetränk seinen Namen den Hahnenkämpfen zu verdanken, bei denen der Besitzer des Siegerhahns dem getöteten Hahn die Schwanzfedern ausreißen durfte. Beim anschließenden Umtrunk wurde diese Trophäe mit einem Drink – „on the cock’s tail“ – begossen. Später nannte man diese, nach den Kämpfen gereichten Getränke, Cocktail.

Ancora oggi l’etimologia del nome cocktail non è del tutto chiara. La leggenda narra che la bevanda deve il suo nome ai combattimenti di galli, in occasione dei quali il proprietario del gallo vincente doveva strappare le penne di coda al gallo morto. La vittoria, e il trofeo, venivano quindi festeggiati con un drink: “on the cock’s tail”.

Col tempo la bevanda offerta dopo i combattimenti venne chiamata cocktail.

The origin of the word cocktail is unclear. One theory is that the name is derived from a tradition in cockfighting: The owner of the victorious animal would rip the feathers from the tail of the dead one and toast the trophy with a drink "on the cock's tail". These post-fight drinks are said to have then become known simply as cocktails.

AT BARKEEPERS Signatures

Dragonfly (created by Magdalena)	  	16,00
/ Martini white, lemon juice, dragonfruit-yuzu-apricot syrup, lime-mint espuma		
Cherry Mary (created by Maria)	  	16,00
/ Egg liqueur, sour cherry-Lagrein-syrup, Amaretto, Crème de cacao, choco-coffee-mint espuma		
Wallito (created by Wally)	  	16,00
/ Raspberry and horseradish infused Kranewitter, lime juice, lemon balm- verbena syrup, fresh lemon balm, soda		
Tik Tak Tobi (created by Tobias)	  	16,00
/ Cachaca, aged rum, lime juice, homemade guava syrup, orgeat syrup, Angostura		
Gabi´s golden hour (created by Gabriela)	  	16,00
/ Irish Whiskey, Alpenelixier, lemon juice, Walcher Gran Apricot, truffle infused honey syrup, sandalwood smoke		
Madame en rouge (created by Hannes)	  	16,00
/ Cognac, grand marnier, homemade raspberry syrup, lemon juice, aged balsamico vinegar, egg white		
Liquid globetrotter (created by Manuel)	   	16,00
/ Singani, spruce shoots infused Limettoncello, tamarind-yuzu-lemon myrtle cordial, ceanothus americanus Bitters, bearberry leaves smoke		



Sauer



Frisch



Fruchtig



Süß



Scharf



Rauchig



Herbal



Karibisch



Bitter






Würzig




Cremig

erhältlich ab 17.00 Uhr
 disponibile dalle ore 17.00
 available from 17.00

AT - Signatures

- Shotcorn**  13,50
/ Popcorn infused Rye Whiskey, lemon juice, orange juice, beer-caramell-shrub, chocolate bitters, pinch of salt
- Bob`s Barley**  16,00
/ Worthy Park Jamaica Rum, Glenfiddich IPA Cask Whisky, lime, Amarillo hop-passionfruit-syrup, orange bitters, hop espuma
- High Tai**  16,00
/ A Bierl Seppila, P.X. Sherry, lime juice, homemade Falernum, mango-syrup, pineapple iuice
- Terry Tonka**  16,00
/ Santa Teresa Rum, Mavala handcrafted Amaro, lime, beer-tonka-syrup, chocolate bitters
- Kurkocolate**  17,00
/ Cocoa nib infused Mezcal, curcuma infused Tequila, curcuma-nectar, Walcher Gran Apricot, orange bitters, pinch of salt
- Arctic Monkey**  15,00
/ Monkey 47 Gin, Ricola infused Vodka, lime, lemon grass – blue tea syrup, water
- Ocean Sky**  12,00
/ Gin, lime, maracuja & blue curacao-syrup, cranberry juice
- Twin Tonic**  15,50
/ Homemade Gin, homemade Tonic syrup, lemon juice, wild berry tea, lemon grass syrup, espuma
- Fumetto**  15,50
/ Rhum zu Plun, Antica Formula Vermouth, HCR Shrub, aromatic bitters, palo santo smoke
- Breath of Bhairav**  15,50
/ Chili infused Mezcal, Anejo Tequila, lemon juice, honey-hibiscus syrup, cranberry juice
- Capsaigin Fizz**  13,50
/ Chili and red pepper infused Citrus Gin, lemon juice, cucumber-pear-shrub, orange bitters, soda
- Root Beats**  12,50
/ Herbs, vine, cognac, beetroot, cocoa nibs, raspberry

AT - Signature Regionals

- Americano alpino**  9,80
/ Alpenelixier Seppila, homemade Sage syrup, Martini ris. Bitter, soda
- Heuhupfer**  10,50
/ Heumäher, egg liqueur, Limoncello, honey-cardamom-syrup, cream
- Stonepine Sour**  10,50
/ Zirmila Seppila, Limoncello, lemon juice, honey-cardamom-syrup

Vodka SELECTION | 4 cl

Absolut Sweden	7,00
42 below New Zealand	7,50
Belvedere Poland	8,50
Kaufmann Hard Russia	11,00
Grey Goose France	12,50
Stolichnaya Elit Russia	16,00

Vodka COCKTAILS

Vodka Lemon / Vodka, lemonade	9,80
Moscow Mule / Vodka, lime, cucumber, ginger beer	10,50
Bloody Mary / Vodka, tomato juice, lemon, Wourcester, salt & pepper, Tabasco	10,50
Caipiroska / Vodka, lime, sugar	10,50
Cosmopolitan / Vodka, Cointreau, lime, cranberry juice	10,50
Sex on the Beach / Vodka, peach tree, cranberry & orange, lime	10,50
Grey Goose Tonic / Grey Goose Vodka, Tonic Water	14,50

Tequila Mezcal SELECTION | 4 cl

Cazadores Tequila blanco (100% Agave) Jalisco	6,50
Kah Tequila blanco (100% Agave) Jalisco	8,50
Patrón anejo Tequila (100% Agave) Jalisco	15,50
Tapatio extra anejo (100% Agave) Jalisco	33,00
Mezcal Los Danzantes (100% Agave) Oaxaca	9,00
Mezcal Zignum anejo (100% Agave) Oaxaca	10,50

Tequila COCKTAIL SELECTION

Paloma / Cazadores Tequila, lime juice, Grapefruit Soda, salt	9,50
Margarita / Tequila, Cointreau, lime juice, sugar	10,50
Tequila Sunrise / Tequila, Juice of a ½ Lime, orange juice, grenadine	10,50
Orange-Chili-Margarita / Tequila, Cointreau, fresh orange- & limejuice, chili-syrup	11,50

Gin SELECTION | 4 cl

Bombay Sapphire England	6,30
Blue Jean Seppila Taisten Tesido South Tyrol	7,80
Malfy Rosa Italy	8,00
Bombay Premier Cru England	8,80
Rutte Celery Holland	9,00
Hendrick` s Scotland	9,50
Gin Mare Spain	10,50
Nest Gin South Tyrol	11,50
Blue Gin Austria	11,50
Gin Mare Capri Spain	12,00
Roner Z44 South Tyrol	12,00
Windspiel Germany	13,00
Engine Italy	13,00
KI NO BI Japan	13,50
The Illusionist Germany	13,50
Knut Hansen Germany	13,50
Amuerte red Belgium	13,50
Edelschwarz South Tyrol	13,50
Monkey 47 Germany	13,50
Salzgin Zu Plun South Tyrol	33,00

Gin & Tonic's

Bombay Sapphire & Thomas Henry Tonic	9,30
Blue Jean Seppila & Fentimans Tonic	10,80
Malfy Rosa & Alpex Italian Tonic	11,00
Bombay Premier Cru & Thomas Henry Tonic	11,80
Rutte Celery & Dr. Polidori` s dry Tonic	12,00
Hendricks & Dr. Polidori` s dry Tonic	12,50
Gin Mare & 1724 Tonic	13,50
Nest Gin & Thomas Henry Tonic	14,50
Blue Gin & Fentimans Tonic	14,50
Gin Mare Capri & 1724 Tonic	15,00
Roner Z44 & Baladin Tonic	15,00
Windspiel & Baladin Tonic	16,00
Engine & Baladin Tonic	16,00
KI NO BI & 1724 Tonic	16,50
The Illusionist & Alpex Italian Tonic	16,50
Knut Hansen & Dr. Polidori` s dry Tonic	16,50
Amuerte red & 1724 Tonic	16,50
Edelschwarz & Alpex Italian Tonic	16,50
Monkey 47 & Fentimans Tonic	16,50
Salzgin & Thomas Henry Tonic	36,00

Alle Gins werden mit passendem oder mit dem von Ihnen gewünschten Tonic Water serviert.
Tutti i Gin sono serviti con acqua tonica corrispondenti oppure a vostra scelta.
All gins are served with matching tonic water or with your preferred.

Gin COCKTAILS

Martini Dry cocktail	9,50
/ Gin, Vermouth dry	
Gin Fizz	10,50
/ Gin, lemon juice, sugar, soda	
Bramble	10,50
/ Gin, lemon juice, sugar, Creme de Mure	
Red Lion	10,50
/ Gin, Grand Marnier, orange & lemon juice, grenadine	
Spicy Basil Smash	11,50
/ Gin, lime, basil-syrup, chili syrup, basil leaves	
Rhubarb Sour	12,50
/ Gin, lemon juice, rhubarb syrup, egg white, Angostura bitters	

Rum SELECTION | 4 cl

Worthy Park Single estate reserve Jamaica	9,00
Don Papa Philippines	12,50
Diplomatico res. Exclusiva Venezuela	13,50
Santa Teresa 1796 Venezuela	13,50
Hampden Estate Pure Single 8y Jamaica	14,50
Plantation XO 20th anniversary Barbados	15,50
Rhum zu Plun Südtirol	15,50
A.H. Riise Non Plus Ultra Very Rare Danish Virgin Islands	16,50
J. Bally 12 years Agricole Martinique	17,00
Rum Savanna Grand Arome 12y Reunion	18,50
Zacapa XO Guatemala	22,00
Rhum Depaz Cuvée Prestige Agricole Martinique	32,00
Caroni Employees Special Ed. 1996 Trinidad	79,00

Rum COCKTAIL SELECTION

Daiquiri	10,00
/ Rum, fresh lime juice, sugar	
Frozen Strawberry Daiquiri	11,50
/ Rum, strawberries, lime juice, sugar	
Cuba Libre	10,50
/ Rum, lime, coke	
Caipirinha (ask for variations)	11,50
/ Cachaca, lime, sugar	
Mojito	11,50
/ Rum, lime, sugar, mint, soda	
Planter`s Punch	11,50
/ White & brown rum, orange, pineapple, lime	
Pina Colada	11,50
/ Rum, pineapple, cocos, cream	
Mai Tai	13,00
/ White Rum, Dark Rum, Jamaica Rum, Cointreau, lime, orgeat, sugar	
Santa Teresa Cooler	15,00
/ Santa Teresa Rum, Ginger Ale	

Whisky SELECTION

Single Malt Whiskys | 4cl

Laphroaig 10 years	9,50
Aberfeldy 12 12 years	9,50
Glenfiddich IPA beer cask	10,50
Dalwhinnie 15 years	11,50
Oban 14 years	13,50
The Balvenie <i>Caribbean cask</i> 14 years rum cask	13,50
Ardbeg 10 years	13,50
Lagavulin 16 years	15,50
Puni Alba South Tyrol 3 years	15,50
Highland Park Valfather	17,00
Glendronach 18 Allardice 18 years sherry cask	21,00
Glenmorangie 18 years	24,00
Highland Park 18 Years	30,00

Japan Whiskys | 4 cl

Nikka from the barrel blended	13,50
Ichiro's Malt & Grain blended	18,00
Nikka Japan Whisky Pure/vatted malt	22,00

Blended Scotch Whiskys | 4cl

Dimple 15 years	12,50
Johnnie Walker Blue Label	37,00

Irish Whiskeys | 4 cl

Tullamore Dew	9,50
Jameson	10,00

Bourbon Whiskeys | 4 cl

Four Roses Kentucky Straight	8,50
Jim Beam Kentucky Straight	9,00
Jack Daniel's Tennessee Old No. 7	10,50
Rittenhouse Rye	9,00

Canadian Whisky | 4 cl

Canadian Club Barrel Blended	8,50
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Whisky COCKTAIL SELECTION

Whisky Cola	10,50
Whisky Sour	11,50
/ Bourbon, lemon juice, sugar, eggwhite, Angostura	
Lynchburg Lemonade	11,50
/ Jack Daniel's, Cointreau, lemon juice, sugar, lemonade	
Peter's Moustache	11,50
/ Ardbeg, honey-cardamom syrup, Ginger Ale, Prosecco	

4.1 MORE *Spirits*

Brandy SELECTION | 4 cl

Vecchia Romagna eticchetta nera	5,50
Carlos I	7,50
Amistar Peter Sölva south Tyrol	13,50
Arzente Jacopo Poli	15,00

Cognac SELECTION

Remy Martin VSOP	4 cl	11,50
Francois Voyer Napoleon	4 cl	16,00
Tesseron XO Ovation	4 cl	18,00
Hennessy XO	4 cl	37,00
Paul Giraud Tres Rare	4 cl	43,00
Remy Martin Louis XIII	2 cl	105,00
Remy Martin Louis XIII	4 cl	199,00

Armagnac SELECTION | 4 cl

Bas Armagnac Montesqieu	11,50
Bas Armagnac L'encantada 1973	36,00

Calvados | 4 cl

Calvados Morin – Selection	9,50
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Pisco | 4 cl

Acholado – Santiago Queirolo	9,00
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Absinth | 4 cl

La Fée Parisienne	9,50
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Sake | 4 cl

Mii No Kotobuki Biden 1999	7,50
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5 Cigar SELECTION

Cohiba Club 10 - Short Cigars Handgerollt, Nuss- Holz- Geschmack, sehr aromatisch arrotolato a mano, sapore di legno e noce, molto aromatico hand rolled, wood and nut flavour, very aromatic	2,50
Vegafina Handgerollt, milder- cremiger Geschmack arrotolato a mano, sapore leggero e cremoso hand rolled, light and creamy taste	6,50
Vegafina Nicaragua Handgerollt, scharfer Geschmack, sehr weich und harmonisch arrotolato a mano, sapore piccante, molto morbido, armonico hand rolled, spicy taste, very smooth, harmonious	8,00
Vegafina VF Robusto Handgerollt, mild, leichte Süße und Kaffee- und Schokoladennoten arrotolato a mano, leggero, sapore di caffè e cioccolato hand rolled, mild, light sweetness and notes of coffee and chocolate	9,50
Romeo y Julieta No. 2 A/T - Cuba Handgerollt, blumig - süßes Aroma arrotolato a mano, fiorito, dolce hand rolled, flowery and sweet aroma	11,00
Hoyo de Monterrey No. 2 Handgerollt, cremige Caramel- und Honignoten arrotolato a mano, sapore di caramello e miele hand rolled, creamy caramel and honey notes	19,50
Partagas No. 2 Tubos Handgerollt, kräftige Zigarre, erdige und pfeffrige Aromen arrotolato a mano, aromi terrosi e pepati, sigaro forte hand rolled, earthy and peppery aromas, strong cigar	22,50
Cohiba robusto Tubos Handgerollt, kräftiger Geschmack, komplexes Aroma, grasige Note arrotolato a mano, sapore forte e complesso, note erbacee hand rolled, strong and complex taste, grassy note	69,00