

„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“	7,50
/ Elderflower, lime, maracuja, Prosecco	
Tesitin's Alpen Aperitif	7,50
/ Fresh strawberries, strawberry syrup, Prosecco	
AT Limoncello Spritz	8,50
/ Homemade Limoncello, basil-lime syrup, lemon juice, Prosecco, basil	
Golden Hugo	9,30
/ 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	7,00
/ Aperol, Prosecco / Select, Prosecco / Campari, Prosecco	
Pink Aperol / Pink Select	7,00
/ Aperol, Grapefruit Lemonade / Select, Grapefruit Lemonade	
Aperolino	7,50
/ Aperol, Gin, fresh lime juice, Prosecco	
Aperol Barman's Style	8,30
/ Aperol, fresh orange & lime juice, ginger, caramell	
Hugo	7,00
/ Elderflower, Prosecco	
Bruno	7,00
/ Basil, lime, Prosecco	
St. Germain Hugo	8,30
/ St. Germain, Prosecco, Soda	
Campari Soda	5,20
/ Campari bitter, soda	
Campari Orange	9,00
/ Campari Bitter, fresh orange juice	
Americano riserva speciale	9,00
/ Martini ris. Bitter, Martini ris. rubino, Soda	
Prosecco-Rose Lemonade	7,00
/ Prosecco, Rose lemonade	
Rosi	8,30
/ Martini white, Rose lemonade	
Lillet „la vie en rose“	8,30
/ Lillet white, Rose lemonade	
Lillet „Wild Berry“	8,30
/ Lillet white, Schweppes Wild Berry	
Kir	6,50
/ Creme de cassis, Prosecco	
Kir Royal	23,00
/ Creme de cassis, Champagner	
Sanbitter white non alcoholic	4,30
Crodino non alcoholic	4,30
Alpex Spritz	4,50
Martini floreale non alcoholic	5,50
Martini vibrante non alcoholic	5,50
BTTR Nr.1 non alcoholic	6,80

Vermouth SELECTION

Martini white/red/dry	5,50
Gran Bassano Vermouth white	5,50
Gran Bassano Vermouth red	5,50
Dottore Ulrich Vermouth	5,80
Noilly Prat dry	6,50
Vermouth Cocchi white	7,50
Vermouth Lustau Rosso red	7,50
Vermouth weiß GW Roner (South Tyrol) white	8,50
Vermouth Cocchi storico red	8,50
Martini ris. speciale rubino red	8,50
Antica Formula Vermouth red	9,00
Zu Plun Vermouth (South Tyrol) red	10,50

Negroni TIME

Tegroni / Homemade barrel aged herbal cocktail	9,50
Classic Negroni / Campari Bitter, Martini ris. rubino, Bombay Gin	10,30
Seaside Negroni / Airone Rosso Bitter, Gran Bassano Vermouth, Malfy rosa Gin	11,50
Spanish Negroni / Campari Bitter, Lustau Vermouth, Gin Mare	13,00
Piemont Negroni / Martini ris. spec. Bitter, Cocchi storico, Engine Gin	13,00
Summer Negroni / Airone Rosso Bitter, Antica Formula Vermouth, Rutte Gin	14,00
Passion Negroni / Fusetti Bitter, Dr. Ulrich Vermouth, Z44 Gin	14,00
Meadow Negroni / Fusetti Bitter, Dr. Ulrich Vermouth, Ki NO BI Gin	14,50
South Tyrol Negroni / Martini ris. Spec. Bitter, Vermouth zu Plun, Roner Z44	14,50
Royal Negroni / Martini ris. spec. rubino, Campari Bitter, Monkey 47 Gin	15,00
Negroni sbagliato / Campari Bitter, Martini ris. rubino,, Prosecco	10,00
Boulevardier / Campari Bitter, Antica Formula, Rittenhouse Rye Whiskey	11,00
White Negroni / Limoncello, Cocchi Americano bianco, Bombay premier cru	11,00
Negroni Sour / Campari Bitter, Martini ris. rubino, Bombay Gin, lemon juice, sugar, egg white	13,00
Mezcal Negroni / Campari Bitter, Lustau Vermouth, Mezcal	15,00
Coffee & chocolate Negroni / Campari. Bitter, Antica Formula, Plantation rum, espresso, crème de cacao, bitters	15,00

Bitter SELECTION

Campari Bitter	4,80
Airone Rosso Poli Bitter	4,80
Super Taurus Poli Bitter	5,30
Martini ris. speciale Bitter	5,80
Fusetti Bitter	5,80
Bitter Rouge	7,00

Beer SELECTION

Forst Pils 0,2 l vom Fass dal barile from the barrel	3,50
Forst Pils 0,4 l vom Fass dal barile from the barrel	6,00
Batzen Vienna 0,3 l vom Fass dal barile from the barrel	5,30
Batzen Vienna 0,5 l vom Fass dal barile from the barrel	6,80
Batzen dunkel 0,3 l vom Fass dal barile from the barrel	5,30
Batzen dunkel 0,5 l vom Fass dal barile from the barrel	6,80
Radler 0,2 l	3,50
Radler 0,4 l	6,00
Maxl Rainer Leo Weiße lievito yeast 0,3 l vom Fass dal barile from the barrel	5,30
Maxl Rainer Leo Weiße lievito yeast 0,5 l vom Fass dal barile from the barrel	6,80
Franziskaner dunkles Hefe scura al lievito dark yeast 0,5 l	6,80
Free'dl 0,33 l alkoholfrei senza alcool no alcohol	5,00
Stiegl 0,0% 0,33 l alkoholfrei senza alcool no alcohol	5,00
Franziskaner Hefe 0,5 l alkoholfrei senza alcool no alcohol	6,80
Baladin birra nazionale 0,33 l glutenfrei senza glutine gluten free	5,00

Craft beer SELECTION

Tipopils 0,33 l dry hopped Pils Birrificio Italiano, Milano - Italy	4,80
Vacation Land 0,44 l Session Pale Ale Finix Brewing, Pfalzen – South Tyrol	6,80
2519 Seceda 0,33 l West Coast IPA Monpier, Gröden - South Tyrol	6,00
Black Mamba 0,33 l Imperial Pastry Stout 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	14,00
Champagner Billecart Salmon	21,00

Weißweine | vini bianchi | white wines

1/8 Weißburgunder Platt & Riegl Grlan	5,00
1/8 Chardonnay Alois Lageder	5,20
1/8 Pinot Grigio Puiten Schreckbichl	6,00
1/8 Gewürztraminer Selida Tramin	5,20
1/8 Sauvignon Cosmas Kornell	5,50
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 XV Alois Lageder	5,50
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	5,80
“Portwein” PIPA XVII Glögglhof Südtirol	5 cl	11,00
Sherry Tio Pepe dry	10 cl	5,80
Sherry W&H Don Zoilo 12 years extra sweet	10 cl	8,50
Sherry East India Solera Lustau sweet	10 cl	9,50

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	5,00
Cynar	5,00
Braulio	5,00
Montenegro	5,00
Ramazotti	5,00
Fernet Branca – Branca Menta	5,00
Jägermeister	5,00
Alpestre	5,00
Waldkräuterbitter amaro d'erbe herbs Unterthurner	5,00
Amaro del Capo	5,00
Amaro Quintessenzia Nonino	6,50
Jägermeister Manifest	7,80
Amara	7,80

HANDCRAFTED Liqueurs | 4 cl

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

Liqueurs | 4 cl

Schwarzbeerenlikör mirtillo black berry	5,00
Zwetschgenlikör prugna plum	5,00
Marillenlikör albicocca apricot	5,00
Eierlikör liquore all'uovo egg liqueur	5,00
Nusseler nocciola hazelnut	5,00
Limoncello	5,00
Sambuca	5,00
Amaretto di Saronno	6,50
Baileys	6,50
Drambuie	7,00
Cointreau	7,00
Grand Marnier	7,50
St. Germain elderflower	8,50

Grappa | 4 cl

Bauernschnaps - Roner	5,00
Grappa Morbida - Roner	5,50
Grappa Morbida Ambra Magnum - Roner	10,00
Grappa Chardonnay - Roner	7,30
Grappa Muskateller - Roner	7,30
Grappa Gewürztraminer - Roner	7,30
Grappa Lagrein Gran Classe - Walcher	8,30
Grappa Blauburgunder - St. Urban	10,50
Grappa Kerner - Knöspele	8,50
Grappa Barrique - Knöspele	8,50
Grappa Weißburgunder invecchiata - Roner	8,50
Grappa Lagrein riserva - Roner	14,00
Grappa Gewürztraminer ris.- Roner	14,00
Grappa Cabernet riserva - Roner	14,00
Grappa Abbagnac - Neustift/Novacella	8,00
Grappa Prime Uve - Bonaventura Maschio	8,00
Grappa Prosecco - Villa Sandi	8,50
Grappa Tignanello - Antinori	13,00
Grappa Ornellaia - Eligo	16,00
Grappa Berta - Bric del Gaian	18,00
Grappa Sassicaia - Jacopo Poli	19,00
Grappa Nonino Picolit - Nonino	19,50
Grappa Brunello - Il paradiso di Manfredi	22,50
Bierbrand St. Urban - St. Urban	22,50

Acquaviti - FRUIT BRANDIES | 4 cl

Kranewitter ginepro juniper - Roner	5,30
Gebirgsenzian - Unterthurner	6,80
Obstler - Psenner	5,30
Williams - Unterthurner	7,30
Brombeere mora blackberry - Roner	7,80
Alte Zwetschge - Unterthurner	8,80
Apfel-Zirm mela-cirmolo apple-stone pine - Knöspele	8,80
Marille albicocca apricot - Knöspele	8,80
Himbeere lamponi raspberry - Walcher	10,00
Blutorange arancia rossa blood orange - St. Urban	15,00
Mandarine mandarino tangerine - St. Urban	15,00
Johannisbeere ribes nero cassis - Dr. Aichner	16,50
Wildkirsche amarene wild cherry - Capovilla	18,00
Pfirsich pesche peach - Capovilla	18,50
Quitte mela cotogna quince - Rochelt	2cl 23,50

After Dinner COCKTAIL SELECTION

Grasshopper/After Eight	11,00
/ Creme de menthe green, creme de cacao white, cream	
Alexander	11,00
/ Creme de cacao white, Brandy, cream	
White Russian	11,00
/ Vodka, Kahlua, cream	
Espresso Martini	11,00
/ Vodka, Kahlua, Espresso, sugar	
AT Choco-Cinnamon Martini	13,00
/ Havana 7y,, Kahlua, chocolate, homemade cinnamon syrup, cream	

Coffee & hot beverages

Espresso	2,70
Espresso decaffeinert decaffeinato decaffeinated	2,70
Macchiato	2,70
Macchiato decaffeinert decaffeinato decaffeinated	2,70
Cappuccino	3,70
Cappuccino decaffeinert decaffeinato decaffeinated	3,70
Tasse Kaffee caffè americano cup of coffee	3,50
...mit Milch con latte with milk	3,70
Latte Macchiato	4,70
Tasse Gerstenkaffee tazza caffè d'orzo barley coffee	3,50
Corretto	5,30
Glas Milch bicchiere di latte glass of milk	2,50
Kl. Schokolade cioccolata pic. small hot cioccolate	2,70
Gr. Schokolade cioccolata gr. large hot cioccolate	3,70
Punch	4,70
Jagertee	5,70
Tee mit Rum té con rum tea with rum	6,00
Glühwein vin brulé mulled wine	5,30
Schneewittchen biancaneve snow white	5,30
Heiße Zitrone limonata calda hot lemonade	4,50
Irish Coffee	12,00

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	3,70
Kännchen bricchetto pot	5,70

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	2,70
PLOSE Mineralwasser acqua minerale 0,50 l	4,20
PLOSE Mineralwasser acqua minerale 0,75 l	5,20

Juices

Orangensaft succo d'arancia orange 0,2 l	4,00
Apfelsaft succo di mela apple 0,2 l	4,00
Ananassaft succo d'ananas pineapple 0,2 l	4,00
Traubensaft uva grape 0,2 l	4,00
Johannisbeersaft ribes currant 0,2 l	4,00
Pfirsichsaft pesca peach 0,2 l	4,00
Aprikosensaft albicocca apricot 0,2 l	4,00
Grapefruitsaft pompelmo grapefruit 0,2 l	4,00
Birnensaft pera pear 0,2 l	4,00
Eistee Pfirsich té freddo pesca icetea peach 0,25 l	4,00
Tomatensaft pomodoro tomato	4,00
Fruchtschorle succo con acqua minerale juice with mineral water 0,2 l	3,50
Fruchtschorle succo con acqua minerale juice with mineral water 0,4 l	6,00
Frisch gepresster Orangensaft spremuta fresh pressed orange juice 0,2 l	6,80

Lemonades

Zitronenlimonade limonata lemonade 0,2 l	4,00
Fanta 0,2 l	4,00
Coca Cola 0,2 l	4,00
Coca Cola zero 0,2 l	4,00
Spezi 0,2 l	4,00
Schweppes Tonic, Lemon, Wild Berry 0,2 l	4,00
Alpex Ginger Ale 0,2 l	4,00
Polara Grapefruit Soda 0,2 l	4,80
Polara Spuma 0,2 l	4,80
Sprite 0,33 l	4,80
Fentimans Rosenlimonade 0,2 l	5,30
Alpex Italian Tonic	4,80
Baladin Gusto Italiano Tonic	4,80
Thomas Henry Tonic	5,30
Monaco Tonic	5,30
Fentimans Tonic	5,80
1724 Tonic Water	6,00

Soft Cocktails – NON ALCOHOLIC

Hugo Zero / Elderflower, Sanbitter, mint, soda	7,00
Hugo Tesitin Zero / Elderflower, maracuja, lime, sanbitter, soda	7,50
Martini floreale Tonic / Martini floreale, tonic water	7,00
Pink Aperol Zero / BTTR Nr.1, Grapefruit Lemonade	7,00
Crodino Barman's Style / Crodino, orange & lime juice, ginger, caramell	8,30
Americano analcolico / Martini vibrante, BTTR. Nr.1, Soda	9,30
Little Mary's Garden / Orange-rosemary syrup, Martini vibrante, grapefruit juice, tonic, soda	10,50
Amaretto Sour zero / Amaretto zero, lemon juice, sugar, eggwhite	12,00
Florida / Orange, pineapple, maracuja, lime, grenadine	8,80
Coconut Kiss / Pineapple juice, cocos, cream, grenadine	8,80
Virgin Caipirinha / Lime, sugar, Ginger Ale	9,50
Nogroni / Walcher Gin, BTTR Nr.1, Martini vibrante Vermouth	11,00
Seedlip Sour / Seedlip, orange- & lemon juice, orgeat, orange bitters, soda	11,00
Seedlip Mule / Seedlip, lime, cucumber, Ginger beer	11,50
Virgin Gin & Tonic / Walcher Gin, Tonic Water	11,50

“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 mint, 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

Captain Jack (no alcool) (created by Lehrling Jakob)    13,00
/ Walcher Libertas, Martini vibrante, orgeat, lime, fresh kiwi, pineapple juice



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



/ Popcorn infused Rye Whiskey, lemon juice, orange juice, beer-caramell-shrub, chocolate bitters, pinch of salt

14,00

High Tai



/ A Bierl Seppila, P.X. Sherry, lime juice, Falernum, mango-syrup, pineapple juice

16,30

Terry Tonka



/ Santa Teresa Rum, Mavala handcrafted Amaro, lime, beer-tonka-syrup, chocolate bitters

16,30

Kurkocolate



/ Cocoa nib infused Mezcal, curcuma infused Tequila, curcuma-nectar, Walcher Gran Apricot, orange bitters, pinch of salt

17,30

Arctic Monkey



/ Monkey 47 Gin, Ricola infused Vodka, lime, lemon grass – blue tea syrup, water

15,30

Ocean Sky



/ Gin, lime, maracuja & blue curacao-syrup, cranberry juice

12,30

Fumetto



/ Rhum zu Plun, Antica Formula Vermouth, HCR Shrub, aromatic bitters, palo santo smoke

15,80

Breath of Bhairav



/ Chili infused Mezcal, Anejo Tequila, lemon juice, honey-hibiscus syrup, cranberry juice

15,80

Capsaigin Fizz



/ Chili and red pepper infused Citrus Gin, lemon juice, cucumber-pear-shrub, orange bitters, soda

13,80

AT - Signature Regionals

Americano alpino



/ Alpehexier Seppila, homemade Sage syrup, Martini ris. Bitter, soda

10,00

Heuhupfer



/ Heumäher, egg liqueur, Limoncello, honey-syrup, cream

11,00

Stonepine Sour



/ Zirmila Seppila, Limoncello, lemon juice, honey-syrup

11,00

Vodka SELECTION | 4 cl

Absolut Sweden	7,30
42 below New Zealand	7,80
Belvedere Poland	8,80
Kaufmann Hard Russia	11,50
Grey Goose France	13,00
Stolichnaya Elit Russia	16,50

Vodka COCKTAILS

Vodka Lemon / Vodka, lemonade	10,00
Moscow Mule / Vodka, lime, cucumber, ginger beer	10,80
Bloody Mary / Vodka, tomato juice, lemon, Wourcester, salt & pepper, Tabasco	10,80
Caipiroska / Vodka, lime, sugar	10,80
Cosmopolitan / Vodka, Cointreau, lime, cranberry juice	10,80
Sex on the Beach / Vodka, peach tree, cranberry & orange, lime	10,80
Grey Goose Tonic / Grey Goose Vodka, Tonic Water	15,00

Tequila Mezcal SELECTION | 4 cl

Cazadores Tequila blanco (100% Agave) Jalisco	6,80
Kah Tequila blanco (100% Agave) Jalisco	9,00
Patrón anejo Tequila (100% Agave) Jalisco	16,00
Tapatio extra anejo (100% Agave) Jalisco	34,00
Clase Azul Tequila reposado (100% Agave) Jalisco	39,00
Mezcal Los Danzantes (100% Agave) Oaxaca	9,50
Mezcal Zignum anejo (100% Agave) Oaxaca	11,00

Tequila COCKTAIL SELECTION

Paloma / Cazadores Tequila, lime juice, Grapefruit Soda, salt	10,00
Margarita / Tequila, Cointreau, lime juice, sugar	10,80
Tequila Sunrise / Tequila, Juice of a ½ Lime, orange juice, grenadine	10,80
Orange-Chili-Margarita / Tequila, Cointreau, fresh orange- & limejuice, chili-syrup	12,00

Gin SELECTION | 4 cl

Bombay Sapphire England	6,50
Blue Jean Seppila Taisten Tesido South Tyrol	8,00
Malfy Rosa Italy	8,30
Bombay Premier Cru England	9,00
Hendrick`s Scotland	9,80
Porcelain Shanghai	10,50
Gin Mare Spain	10,80
Nest Gin South Tyrol	11,80
Blue Gin Austria	11,80
Gin Mare Capri Spain	12,30
Roner Z44 South Tyrol	12,30
Windspiel Germany	13,30
Engine Italy	13,30
KI NO BI Japan	13,80
The Illusionist Germany	13,80
Knut Hansen Germany	13,80
Amuerte red Belgium	13,80
Edelschwarz South Tyrol	13,80
Monkey 47 Germany	13,50
Salzgin Zu Plun South Tyrol	34,00

Gin & Tonic's

Bombay Sapphire & Thomas Henry Tonic	9,50
Blue Jean Seppila & Fentimans Tonic	11,00
Malfy Rosa & Alpex Italian Tonic	11,30
Bombay Premier Cru & Thomas Henry Tonic	12,00
Hendricks & Monaco Tonic	12,80
Porcelain & Alpex Tonic	13,50
Gin Mare & 1724 Tonic	13,80
Nest Gin & Thomas Henry Tonic	14,80
Blue Gin & Fentimans Tonic	14,80
Gin Mare Capri & 1724 Tonic	15,30
Roner Z44 & Baladin Tonic	15,30
Windspiel & Baladin Tonic	16,30
Engine & Baladin Tonic	16,30
KI NO BI & 1724 Tonic	16,80
The Illusionist & Monaco Tonic	16,80
Knut Hansen & Monaco Tonic	16,80
Amuerte red & 1724 Tonic	16,80
Edelschwarz & Alpex Italian Tonic	16,80
Monkey 47 & Fentimans Tonic	16,80
Salzgin & Thomas Henry Tonic	37,00

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	10,00
/ Gin, Vermouth dry	
Gin Fizz	10,80
/ Gin, lemon juice, sugar, soda	
Bramble	10,80
/ Gin, lemon juice, sugar, Creme de Mure	
Red Lion	10,80
/ Gin, Grand Marnier, orange & lemon juice, grenadine	
Spicy Basil Smash	12,00
/ Gin, lime, basil-syrup, chili syrup, basil leaves	
Rhubarb Sour	13,00
/ Gin, lemon juice, rhubarb syrup, egg white, Angostura bitters	

Rum SELECTION | 4 cl

Worthy Park Single estate reserve Jamaica	9,50
Papalin High Ester 5y Jamaica	10,00
Don Papa Philippines	13,00
Diplomatico res. Exclusiva Venezuela	14,00
Santa Teresa 1796 Venezuela	14,00
Hampden Pagos 2023	14,00
Hampden Estate Pure Single 8y Jamaica	15,00
Plantation XO 20th anniversary Barbados	16,00
Rhum zu Plun Südtirol	16,00
A.H. Riise Non Plus Ultra Very Rare Danish Virgin Islands	17,00
J. Bally 12 years Agricole Martinique	17,50
Rum Savanna Grand Arome 12y Reunion	19,00
Zacapa XO Guatemala	23,00
Rhum Depaz Cuvée Prestige Agricole Martinique	33,00
Caroni Employees Special Ed. 1996 Trinidad	80,00

Rum COCKTAIL SELECTION

Daiquiri	10,50
/ Rum, fresh lime juice, sugar	
Frozen Strawberry Daiquiri	12,00
/ Rum, strawberries, lime juice, sugar	
Cuba Libre	11,00
/ Rum, lime, coke	
Caipirinha (ask for variations)	12,00
/ Cachaca, lime, sugar	
Mojito	12,00
/ Rum, lime, sugar, mint, soda	
Planter`s Punch	12,00
/ White & brown rum, orange, pineapple, lime	
Pina Colada	12,00
/ Rum, pineapple, cocos, cream	
Mai Tai	14,00
/ White Rum, Dark Rum, Jamaica Rum, Cointreau, lime, orgeat, sugar	

Whisky SELECTION

Single Malt Whiskys | 4cl

Laphroaig 10 years	9,80
Aberfeldy 12 12 years	9,80
Glenfiddich IPA beer cask	11,00
Dalwhinnie 15 years	12,50
Oban 14 years	14,50
The Balvenie <i>Caribbean cask</i> 14 years rum cask	14,50
Ardbeg 10 years	14,50
Puni Alba South Tyrol 3 years	16,00
Highland Park Valfather	18,00
Lagavulin 16 years	19,00
Glendronach 18 Allardice 18 years sherry cask	22,00
Glenmorangie 18 years	25,00
Highland Park 18 Years	31,00

Japan Whiskys | 4 cl

Nikka from the barrel blended	14,50
Ichiro's Malt & Grain blended	19,00
Nikka Japan Whisky Pure/vatted malt	23,00

Blended Scotch Whiskys | 4cl

Dimple 15 years	13,50
Johnnie Walker Blue Label	38,00

Irish Whiskeys | 4 cl

Tullamore Dew	10,00
Jameson	11,00

Bourbon Whiskeys | 4 cl

Four Roses Kentucky Straight	9,00
Jim Beam Kentucky Straight	9,50
Jack Daniel´s Tennessee Old No. 7	11,00
Rittenhouse Rye	9,50

Canadian Whisky | 4 cl

Canadian Club Barrel Blended	9,00
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Whisky COCKTAIL SELECTION

Whisky Cola	11,00
Whisky Sour	12,50
/ Bourbon, lemon juice, sugar, eggwhite, Angostura	
Lynchburg Lemonade	12,50
/ Jack Daniel´s, Cointreau, lemon juice, sugar, lemonade	
Peter's Moustache	12,50
/ Ardbeg, honey-syrup, Ginger Ale, Prosecco	

4.1 MORE *Spirits*

Brandy SELECTION | 4 cl

Vecchia Romagna eticchetta nera	5,80
Carlos I	7,80
Amistar Peter Sölva South Tyrol	14,50
Arzente Jacopo Poli	16,00

Cognac SELECTION

Remy Martin VSOP	4 cl	12,50
Francois Voyer Napoleon	4 cl	17,00
Tesseron XO Ovation	4 cl	19,00
Hennessy XO	4 cl	38,00
Paul Giraud Tres Rare	4 cl	44,00
Remy Martin Louis XIII	2 cl	110,00
Remy Martin Louis XIII	4 cl	205,00

Armagnac SELECTION | 4 cl

Bas Armagnac Montesqieu	12,50
Bas Armagnac L'encantada 1973	37,00

Calvados | 4 cl

Calvados Morin – Selection	9,80
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Pisco | 4 cl

Acholado – Santiago Queirolo	9,30
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Absinth | 4 cl

La Fée Parisienne	9,80
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Sake | 4 cl

Mii No Kotobuki Biden 1999	7,80
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5 Cigar SELECTION

Cohiba Club 10 - Short Cigars

2,80

Handgerollt, Nuss- Holz- Geschmack, sehr aromatisch
arrotolato a mano, sapore di legno e noce, molto aromatico
hand rolled, wood and nut flavour, very aromatic

Vegafina

6,80

Handgerollt, milder- cremiger Geschmack
arrotolato a mano, sapore leggero e cremoso
hand rolled, light and creamy taste

Vegafina Nicaragua

8,30

Handgerollt, scharfer Geschmack, sehr weich und harmonisch
arrotolato a mano, sapore piccante, molto morbido, armonico
hand rolled, spicy taste, very smooth, harmonious

Vegafina VF Robusto

9,80

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

Romeo y Julieta No. 2 A/T - Cuba

12,00

Handgerollt, blumig - süßes Aroma
arrotolato a mano, fiorito, dolce
hand rolled, flowery and sweet aroma

Montecristo Open Junior

18,00

Handgerollt, angenehm mild, mittelkräftig, ledrig, Eichenaroma
arrotolato a mano, piacevolmente delicato, media intensità, aroma di quercia
hand-rolled, pleasantly mild, medium-bodied, leathery notes, oak aroma.

Cohiba robusto Tubos

71,00

Handgerollt, kräftiger Geschmack, komplexes Aroma, grasige Note
arrotolato a mano, sapore forte e complesso, note erbacee
hand rolled, strong and complex taste, grassy note