

CIGARS

Liebe Gäste

Unsere erfahrenen Bar-Experten stehen Ihnen gerne zur Verfügung, um Sie fachkundig zu beraten und Ihnen Empfehlungen aus unserem aktuellen Humidor-Angebot zu geben.



Vom Backsteingebäude zur angesagten Tina Bar. Die Tina Bar ist ein Juwel mitten im bunten Niederdorf – ein Ort mit lebendiger Geschichte.

Früher beherbergte das Apartmenthaus u. a. anrühige Tänzerinnen und sorgte immer wieder für Furore in der Zürcher Gesellschaft. Danach waren hier verschiedene Geschäfte, sowie ein Kino untergebracht.

In den 1940er Jahren wurde das jetzige Hotel Wellenberg erbaut und gilt bis heute als der letzte Neubau in der Altstadt. Damit wurde dann auch der gastronomische Grundstein gelegt. Zuerst als Tea Room, später dann genutzt für Modern Jazz Soirées. Darauf folgend wurde es zur Bar und somit auch Anlaufstelle für illustre Gäste. Die schummrig warme Atmosphäre erinnert an einen britischen Club.

Seit 2011 ist die Tina Bar mit ihrem Fumoir, zur Brasserie Louis gehörend, ein begehrter Treffpunkt für Aficionados von exklusiven Dinks und auch Zigarren, beziehungsweise einfach eine internationale Bar wie es sie in jeder Metropole geben muss.

Ihr Barteam

BEERS

	cl	
Bier vom Fass	30	7.00
Bier vom Fass	50	9.50
Calanda Senza	33	6.50
Heineken	33	8.00

SOFTDRINKS

	cl	
Allegra	50	7.50
Passugger	50	7.50
Coca Cola	33	7.00
Coca Cola Zero	33	7.00
Sprite	33	7.00
Rivella Rot Blau	33	6.50
San Bitter	10	6.50
Kinley Bitter Lemon	20	7.00
Schweppes Ginger Ale	20	7.00
Fentimans Rose Limonade	27.5	8.50
Fentimans Mandarin & Seville Orange	27.5	8.50
Thomas Henry Tonic	20	7.00
Thomas Henry Spicy Ginger Beer	20	7.00
Gents - Swiss Roots Tonic Water	20	7.00
Red Bull	25	8.50
Three Cents Pink Grapefruit Soda	20	7.00

JUICES

	cl	
Orange juice	20	7.00
Grapefruit juice	20	7.00
Cranberry juice	20	7.00
Tomato juice	20	7.00
Pineapple juice	20	7.00
Passionfruit juice	20	7.00

LIQUEURS

4 cl	Vol. %	
Amaretto Di Saronno	28	12.00
Bailey's Irish Cream	17	11.00
Chambord	16	11.00
Cherry Heering	24	10.00
Cointreau	40	11.00
DOM Bénédictine	40	10.00
Frangelico	40	11.00
Drambuie	40	9.50
Galliano	30	10.00
Grand Marnier	40	11.00
Kahlua	26	10.00
Luxardo Maraschino	32	10.00
Sambuca Molinari	40	11.00
Pimm's No.1	25	9.50
Russo Limoncello	32	12.00
Mozart Dark Chocolate	17	11.00
Edinburgh Gin Rhubarb & Ginger liqueur	20	13.00
Chartreuse verte	55	11.00
Italicus	20	13.00

Prices in Swiss Francs incl. VAT

TABLE OF CONTENT

Food	1
.....	
Wines	2 - 3
.....	
Martinis	4
.....	
Classics	5
.....	
Louis' Favorites	6
.....	
Tina's Favorites	7
.....	
Highballs	8
.....	
After dinner	9
.....	
Mocktails (non-alcoholic)	9
.....	
Amaros, Vermouths & Bitters	10
.....	
Portwines & Sherry	10
.....	
Grappa, Brandy & Cognac, Armagnac	11
.....	
Absinth	12 - 13
.....	
Absinth Cocktails	14
.....	
Single Malts	15
.....	
Rum	16
.....	
Whisky	16
.....	
Vodka, Gin & Tequila	17
.....	
Liqueurs & Mezcal	18
.....	
Beers	19
.....	
Softdrinks	19
.....	
Juices	19
.....	
Cigars	20
.....	

Prices in Swiss Francs incl. VAT

VODKA

4 cl	Vol. %	
Ciroc, France	40	16.00
Grey Goose, France	40	16.00
Belvedere, Poland	40	16.00
Chopin, Poland	40	17.00
Stolichnaya, Russia	40	14.00
Stolichnaya Elit, Russia	40	17.00

GIN

4 cl	Vol. %	
Beefeater, UK	40	13.00
Bombay Sapphire, UK	40	14.00
Both's Old Tom, UK	47	15.00
Brockmans, UK	40	16.00
Hayman's Sloe Gin, UK	26	15.00
Plymouth Navy Strength, UK	57	16.00
Tanqueray, UK	43	14.00
Tanqueray No. Ten, UK	47	18.00
Blackwood's, Scotland	60	17.00
Cadenhead's Old Raj, Scotland	55	18.00
Hendrick's, Scotland	41	16.00
Gin Mare, Spain	43	16.00
Turicum No.3, Switzerland	42	18.00
The Botanist, Scotland	46	17.00
Nolet's Silver Dry, Netherlands	48	19.00
Roku, Japan	43	16.00
Monkey 47, Germany	47	18.00
Malfy Arancia, Italy	41	15.00
The Gardener, France	42	16.00
Saigon Baigur, Vietnam	43	19.00

TEQUILA & MEZCAL

4 cl	Vol. %	
José Cuervo 1800 Blanco, Mexico	38	14.00
José Cuervo 1800 Añejo, Mexico	38	16.00
Patron Silver, Mexico	40	19.00
Beú New Moon	48	16.00

RUM

4 cl	Vol. %	
Havana Club 3 yrs, Cuba	40	14.00
Havana Club Añejo Reserva, Cuba	40	14.00
Havana Club 7 yrs, Cuba	40	18.00
Angostura 1787, Trinidad & Tobago	40	21.00
Bacardi 8 yrs, Bahamas	40	18.00
Pusser's British Navy Rum, BVI	55	17.00
Pusser's British Navy Rum, BVI	75	19.00
Zacapa Centenario 23 yrs, Guatemala	40	18.00
Millonario XO, Peru	40	20.00
Cartavio XO 18yrs, Peru	40	20.00
Diplomático Reserva Exclusiva 12 yrs, Venezuela	40	18.00
Trois Rivières V.S.O.P. 5 yrs, Martinique	40	19.00
Saint James Royal Ambre, Martinique	45	16.00
Rum Nation 18 yrs, Panama	40	23.00
Mount Gay XO, Barbados	43	20.00
Navy Island XO Reserve, Jamaica	40	20.00
Flor de Caña 18yrs, Nicaragua	40	20.00
Malecon Rare Proof 1999 20yrs, Panama	48.4	21.00
Berry's Own Selection 2004 17yrs, Nicaragua	61.3	26.00
Malteco 30yrs Anniversary Edition Limitada, Panama	42.4	26.00
El Dorado 21yrs Demerara Estate Rum, British Guyana	43	23.00
Compagnie des Indes 12 yrs Single Cask Rum, Belize	60.8	25.00
Barcelo Imperial 40 Aniv., Dom. Rep.	43	26.00
Bumbu, Barbados	40	18.00

FOOD

PARMESAN DICES WITH BALSAMIC VINEGAR 100g	10.00
JUMBO OLIVES 150g	8.50
MEATBALLS WITH LOUIS SAUCE	11.50
APERÔ LOUIS Jamon Serrano, dried meat, brie, parmesan olives, courgettes, artichokes	24.00
CLUB SANDWICH Roasted chicken breast, bacon, fried egg, lettuce, shoestring potatoes	34.00
TATAR DE BOEUF (180g) Beefsteak tatar with toast shoestring potatoes gratinated with Café de Paris cognac, whiskey or calvados	34.00 +5.00 +7.00 +5.00
TINA BURGER Beef burger, tomato, onion, lettuce, cheese and shoestring potatoes	37.00
CHEESE PLATTER Variation of French cheese	23.00
OYSTERS, FINE DE CLAIRE (6 pieces) Shallot vinegar, lemon	31.00

WINES

SPARKLING WINE



Prosecco Montelliana Treviso, Italia	9.50	69.00
Champagne Deutz Brut Classic, France	17.00	123.00
Champagne Deutz Rosé, France		138.00
Spritzer Sour / Sweet	9.00	

ROSÉ WINE

Ultimate Provence Languedoc, vegan	10.50
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SINGLE MALTS

4 cl

Vol. %

LOWLANDS

Auchentoshan Three Wood	43	18.00
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HIGHLANDS

Macallan Double Cask 12yrs	43	20.00
Dalmore Cigar Malt	44	27.00
Oban 14yrs	43	19.00
Glengoyne 15 yrs	43	20.00

SPEYSIDE

Glenfiddich 18yrs	40	20.00
Balvenie Caribbean Cask 14yrs	43	20.00
Balvenie Pineau Cask 16 yrs	47.6	28.00
Glenfarclas The Independence	59.9	27.00

ORKNEY

Scapa Skiren	40	19.00
Highland Park 18 yrs Viking Pride	43	27.00

ISLE OF ISLAY

Ardbeg 10yrs	46	19.00
Bowmore 15yrs	43	19.00
Bruichladdich Por t		
Charlotte Islay Barley	50	20.00
Laphroaig 10yrs	40	18.00
Lagavulin 16yrs	43	20.00
Lagavulin Distiller`s Edition P.X.	43	23.00

ISLE OF SKYE

Talisker 10yrs	45	18.00
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ISLE OF MULL

Tobermory 20 yrs	46.3	33.00
Tobermory 21 yrs	46.3	35.00

CAMPBELTOWN

Springbank 15yrs	46	20.00
Longrow 18yrs Limited Edition	46	36.00

WHISKY

4 cl	Vol. %	
Ballantine's, Scotland	40	13.00
Chivas Regal 12 yrs, Scotland	40	17.00
Johnnie Walker Black Label, Scotland	40	17.00
Jameson, Ireland	40	15.00
Red Breast 12 yrs, Ireland	40	18.00
Canadian Club, Canada	40	14.00
Bulleit Rye, USA	45	16.00
Rittenhouse Straight Rye, USA	40	18.00
Jack Daniel's Old No.7, USA	40	16.00
Maker's Mark, USA	45	16.00
Knob Creek Small Batch, USA	50	19.00
Noah's Mill, USA	57	24.00
Nikka from the Barrel, Japan	51	20.00

LOUIS`SELECTION OF WHITE WINE

Chardonnay Ausières Blanc, Barons de Rothschild, Languedoc	8.50
Sauvignon Blanc Touraine Baron de Ladoucette, Loire	10.50
Epesses, La Trinquette Pascal Fonjallaz, Lavaux	9.50
Pinot Grigio Angelo Rocca, Italy	7.50

TINA`S SELECTION OF RED WINE

Syrah-Cabernet Ausières Rouge Barons de Rothschild, Languedoc	8.50
Nobler Blauer Nadine Saxer, Zürich	10.50
Carmelo Rodero Bodegas Rodero, Ribera del Duero	9.50
Malbec Valle las Acequias Oak Louis Segundo, Mendoza	9.50

MARTINIS

APPLE MARTINI	18.00
Vodka, apple liqueur, Calvados Rose`s Lime Juice, green apple syrup	
LYCHEE MARTINI	18.00
Vodka, lychee puree, lychee liquer, lemon juice, cranberry juice, sugar	
MANGO MARTINI	18.00
Vodka, mango puree, lemon juice, sugar	
EARL GREY MARTINI	19.00
Earl Grey Infused Tanqueray Ten Gin, lemon juice, sugar, egg white	
GREEK MARTINI	19.00
Hendrick`s Gin, Noilly Prat, lemon juice, cucumber, dill, smoke salt	
PEARTINI	18.00
Absolut Pear, Amaretto, lemon juice, sugar	
PISCOTINI	18.00
Pisco, Rose`s Lime Juice, lime juice, sugar, fresh grapes	
VESPER MARTINI	20.00
Plymouth Navy Strength Gin, Vodka, Lillet Blanc, lemon peel	
PORNSTAR MARTINI	21.00
Absolut Vanilia, passionfruit puree, vanilla syrup, lime juice, fresh passion fruit, Champagne on side	
MARTINEZ MARTINI	20.00
Both`s Old Tom Gin, Red Vermouth, Maraschino, Orange Bitter	
MORRA MARTINI	20.00
Tanqueray Ten Gin, Chartreuse Verte, Italicus, white Alba truffle cloud	
SAKETINI	20.00
Sake, Tanqueray Gin, Noilly Prat, Celery Bitters, crispy seaweed	

ABSINTH

2 cl	Vol. %	
LIBERTINE FRANCIS MARTIN	54	12.00
„fresh and elegant, big wormwood and anise“		
SARAFINE RÉNE JEANJAUQUE	54	13.00
„sweet and powerful, strong lemon balm“		
JANIS WILLY BOVET	65	12.00
„rich and powerful, big wormwood, slightly bitter“		
SADE CLAUDE-ALAIN BUGNON	68	14.00
„deep and full-balanced with intense balm“		
BOHEME CLAUDE-ALAIN BUGNON	66	14.00
„authentic green-coloured, intensely substantial“		
APHRODITE FRANCIS MARTIN	55	14.00
„fresh and well balanced traditional herbs and roots“		
LA REINE FRANCIS MARTIN	72	16.00
„crisp and elegant, powerful herbs, well balanced“		
ABSINTHE BIZARRE	69	16.00
„ancient and unique recipe with plants native“		
CAPRICIEUSE	72	16.00
„strong, clean and more herbal than flora“		
SEPTANTE WILLY BOVET	77	17.00
„strong and powerful, very rich and delicious“		
GREEN VELVET FÈE VERTE	53	17.00
„aniseed, fennel and a dash of lemon balm“		
WOLFSMILCH HR GIGER	69	17.00
„a hint of peppery finis“		

Messieurs,

„C'est l'heure“ hiess es am 7. Oktober 1910, als in der Schweiz die Prohibition des Absinthe in Kraft trat – und das kleine Val-de-Travers im Schweizer Jura jenes Produktes beraubte, das als Treibstoff der Dichter und Denker des europäischen „Fin de Siècle“ zu Weltruhm gekommen war.

Während Künstler und Kreative den reinen Absinthe als inspirierende Muse und „Grüne Fee“ in den Himmel lobten, hatten billige Kopien, mit Chemikalien und Industriealkohol verfälscht, ihn zu der gefährlichen Massendroge gemacht, die dann verboten wurde. Doch im Verborgenen lebte die traditionelle Produktion des originalen Absinthe in seinem Heimattal fort.

Und nur diesen authentischen Absinthe aus den jetzt wieder legalen kleinen Privatbrennereien führt die Tina Bar.

„Messieurs Dames. C'est l'heure verte“ – geniessen Sie die „grüne Stunde“ der Inspiration und Endspannung, mit dem natürlichen Elixier aus dem Val-de-Travers, dem Absinthe aus der Heimat der grünen Fee.

ABSINTH COCKTAILS

ABSINTH MINT JULEP	20.00
Absinth, fresh mint, soda, sugar	
ABSINTHEROL	19.00
Absinth, Aperol, Rose's Lime juice, passionsfruit juice	
SAZERAC	20.00
Absinth, Bulleit Rye Whiskey, Peychaud's Bitters, sugar, soda, lemon peel	
MOULIN ROUGE	20.00
Absinth, Cointreau, lemon juice, sugar, grenadine, Orange Bitters, Peychaud's Bitters, sparkling water	
TIPSY GINGER	19.00
Absinth, Chambord, lemon juice, spicy ginger beer, fresh mint	
DEVIL'S SAZERAC	24.00
Absinth, Lagavulin Distiller's Edition, Peychaud's Bitters, sugar, soda, mint tip	
VOODOO PIGALLE	20.00
Absinth, Midori, Cartreuse Verte, lemon juice	

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CLASSICS

MANHATTAN	18.00
Canadian Club Whiskey, Red Vermouth, Angostura Bitters	
BOULEVARDIER	19.00
Bulleit Rye Whiskey, Campari, Red Vermouth, lemon and orange twist	
RAPSCALLION	21.00
Talisker 10 yrs, PX-Sherry, Absinth, Lemon twist	
PENICILLIN	21.00
Laphroaig 10 yrs, Chivas Regal 12yrs, Motter Ginger, lemon juice, honey syrup	
MINT JULEP	20.00
Maker's Mark Whiskey, fresh mint, soda, sugar	
OLD FASHIONED	20.00
Maker's Mark Whiskey, Angostura Bitters, sugar, soda, orange twist	
EL PRESIDENTE	21.00
Havana Club Anejo Reserva, Cointreau, Red Vermouth, Noilly Prat, grenadine	
RAMOS GIN FIZZ	21.00
Nolet's Gin, lemon and lime juice, orange flower water, cream, egg white, soda, sugar	
VIEUX CARRÉ	20.00
Rittenhouse Rye Whiskey, Brandy, Red Vermouth, DOM Bénédictine, Angostura & Peychaud's Bitters	
SEELBACH COCKTAIL	21.00
Bourbon Whiskey, Cointreau, Angostura Bitters, Peychaud's Bitters, Champagne, orange twist	
LAST WORD	24.00
Plymouth Navy Strength Gin, Chartreuse Verte, Maraschino, lime juice	

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LOUIS`S FAVORITES

MANDARINE DEL SOL	20.00
Pisco, Mandarine Liqueur, lemon juice, orange juice, honey, yoghurt, Peychaud`s Bitters	
RASPBERRY THYME SMASH	20.00
Gin, raspberry puree, lime juice, sugar, lemon thyme	
BRAMBLE	20.00
Bombay Sapphire Gin, Chambord, lemon juice, sugar, blackberries	
TRADER VIC`S MAI TAI	24.00
Navy Island XO Reserve Rum, Saint James Rhum, Cointreau, lime juice, orgeat, fresh mint	
JAMAICAN PEACH	20.00
Navy Island XO Rum, Peach Liqueur, guava juice, grapefruit juice, orange juice, homemade Falernum	
RED HOT CHILI PEPPER	19.00
Tequila, chili liqueur, Triple Sec, raspberry puree, lemon juice, cranberry juice, Tabasco	
EDINBURGH`S FINEST	19.00
Gin, Edinburgh Gin Rhubarb & Ginger liqueur, Campari, lemon juice, cranberry juice, fresh ginger	
ISLAY SOUR	20.00
Ardbeg Single Malt Whisky, lemon juice, sugar	
HEMINGWAY	19.00
Havana Club Rum, Cointreau, pink grapefruit juice, Prosecco	
PUSSEY`S PAINKILLER	22.00
Pusser`s Navy Rum 55%, Pusser`s Navy Rum 75%, orange juice, pineapple juice, coconut cream, nutmeg	
ROYAL BERMUDA YACHT CLUB	20.00
Mount Gay XO Rum, homemade Falernum, Triple sec, lime juice	
TOMMY`S MEZCAL MARGARITA	20.00
Mezcal, lime juice, agave syrup, egg white	
HATANO	20.00
Sake, Roku Gin, pink grapefruit soda, fresh ginger, fresh rosemary, nutmeg	

Prices in Swiss Francs incl. VAT

GRAPPA & CALVADOS

2 cl	Vol. %	
Berta Elisi	43	14.00
Berta Tre Soli Tre	43	18.00
Grappa di Brunello	41	11.00
Père Magloire V.S.O.P	40	11.00

BRANDY, COGNAC & ARMAGNAC

2 cl	Vol. %	
Carlos I	40	13.00
Gran Duque d`Alba	40	13.00
Lepanto Pedro Ximenez	36	15.00
Courvoisier V.S.O.P	40	14.00
Delamain XO	40	19.00
Armagnac Chateau de Gensac 10yrs	40	15.00
Hennessy XO	40	27.00
Martell Cordon Bleu	40	25.00

OBSTBRAND

2 cl	Vol. %	
Williamine Morand	43	11.00
Kirsch Reserve, Dettling	41	11.00
Vielle Prune, Morin	40	11.00
Marc de Bourgogne, Morin	40	11.00

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AMARO, VERMOUTH & APÉRITIF ANISÉ

4 cl	Vol. %	
Aperol	11	11.00
Campari	23	11.00
Cynar	16	11.00
Lillet Blanc	17	11.00
Martini Bianco	15	11.00
Martini Rosso	15	11.00
Jsotta Vermouth white	17	11.00
Jsotta Vermouth red	17	11.00
Gents Vermouth red	19	11.00
Antica Formula	16,5	12.00
Averna	29	11.00
Ramazzotti	30	11.00
Jägermeister	35	11.00
Fernet Branca	40	11.00
Pernod	40	11.00
Pastis 51	45	11.00
Appenzeller	40	11.00
Amaro Nonino	35	12.00

PORTWINES & SHERRY

5 cl	Vol. %	
Taylor`s White Port	20	12.00
Taylor`s 10yrs Tawny Port	20	12.00
Presidential Porto 30 yrs	20	24.00
Tio Pepe	15	12.00
Lustau East India Solera 15y	20	14.00
Lustau PX San Emilio	17	16.00

TINA`S FAVORITES

MO`BAY	20.00
Navy Island XO Reserve Rum, mango puree, lime juice, sugar, passionsfruit juice, fresh coriander	
LADY KILLER	20.00
Gin, Cointreau, Apricot Brandy, orange juice, passionfruit juice, pineapple juice	
LE CONCOMBRE	20.00
Hendrick's Gin, elderflower syrup, lemon juice, apple juice, cucumber, dill, smoke salt	
CHAMPAGNE PINA COLADA	22.00
Havana Club Rum, Navy Island XO Rum, Saint James Rhum, Pineapple x2, coconut sorbet, champagne	
GIN BASIL SMASH	20.00
Gin Mare, fresh basil, lemon juice, sugar	
JAPANESE SPRING	20.00
Roku Gin, lemongrass, lychee puree, lime juice, sugar, Fentimans Rose Lemonade	
NAKED & FAMOUS	20.00
Mezcal, Aperol, Chartreuse Jaune, lime juice	
SINGAPORE SLING	20.00
Gin, Triple Sec, Cherry Heering, Bénédictine, Angostura Bitters, Lime juice, grenadine, pineapple juice, soda	
CONTINENTAL SOUR	25.00
Knob Creek Bourbon Whiskey, Porto 30yrs, lemon juice, sugar	
PISCO SOUR	20.00
Pisco, lime juice, egg white, sugar, Amargo Chuncho Bitters	
UPSIDE DOWN NEGRONI	19.00
Brockmans Gin, Aperol, Lillet Blanc, blueberries	
RUM RUNNER	24.00
Navy Island XO Reserve Rum, Chambord, Banana Liqueur, lime juice, grenadine, blackberries	
OLD CUBAN	20.00
Bacardi 8 años, fresh mint, lime juice, sugar, Angostura Bitters, Champagne	

HIGHBALLS

PALOMA	20.00
Tequila, lime juice, smoke salt, pink grapefruit soda	
DARK & STORMY	20.00
Zacapa 23yrs Rum, lime juice, spicy ginger beer	
MANDARIN MAN	20.00
Gin, lime juice, sugar, Fentimans Mandarin, Seville Orange Jigger, fresh mint	
ROSE MARY	20.00
Gin Mare, Fentimans Rose Lemonade, Prosecco, fresh rosemary	
GIN GIN MULE	19.00
Tanqueray Gin, fresh mint, lime juice, sugar, spicy ginger beer	
GUAYABITA	19.00
Havana Club Rum, lime juice, sugar, guava juice, sparkling water, Angostura Bitters	
LIMMAT WASSER	19.00
Vodka, Rose`s Lime Juice, fresh mint, Orange Bitters, apple juice	
GINGER TI-PUNCH	19.00
Saint James Rhum, lime juice, sugar Orange Bitters, spicy ginger beer	
MOSCOW MULE	19.00
Stolichnaya Vodka, lime juice, spicy ginger beer, cucumber	
CHILCANO DE PISCO	19.00
Pisco, lime juice, Ginger Ale, fresh grapes, fresh mint	
PIMM`S CUP	19.00
Pimm`s No. 1, Ginger Ale, cucumber, fruits, fresh mint	

AFTER DINNER

RUSTY NAIL	20.00
Chivas Regal 12 yrs, Drambuie, orange twist	
SMOKY TEMPTATION	23.00
Ardbeg Single Malt Whisky, Mozart Dark Chocolate, homemade Falernum, lime juice, fresh mint	
NUTTY RUSSIAN	19.00
Vodka, Kahlua, Frangelico, whipped cream	
GRASSHOPPER	18.00
Crème de Menthe green, Crème de Cacao white, whipped cream	

MOCKTAILS

BERGAMO	15.00
San Bitter, spicy ginger beer, orange twist	
REBELS & STORMY	15.00
Rebels Rum Alternative, lime juice, spicy ginger beer	
MOSKITO	14.00
Fresh mint, lime juice, sugar, Ginger Ale	
SOLERO	14.00
Passionfruit juice, pineapple juice, lemon juice, Coconut cream	
SHIRLEY TEMPLE	14.00
Ginger Ale, lemonade, grenadine	
NOGRONI	15.00
Rebels Gin Alternative, Martini Vibrante, Jsotta Bitter Senza	
TROPIC THUNDER	14.00
Mango puree, passionfruit juice, cranberry juice, lemon juice, vanilla syrup	