

Beverage Menu

Cocktails

The Silly Fox 60

Ginger Infused Bourbon, Mandarin, Homemade Mandarin Syrup, Lime Juice

Alpine Spritz 65

Tanqueray Sevilla, Campare, Elderflower Syrup, Grapefruit juice, Tonic water

Q-fresh 60

Coriander and Basil Infused Vodka, Clear Cucumber Juice, Lime, Basil Leaves, Homemade Basil Syrup

St. Moritz Cooler 65

Tanqueray London Dry, Lemon Juice, Thyme, Blood Orange Syrup, Cranberry Juice

Lugano Tiki 65

Sailor Jerry spiced rum, Takamaka coconut rum, lime juice, spiced pear syrup, bitters, cinnamon, absinthe, pineapple juice

Kartel 75

1800 Anejo, Martino Rosso, Beer Syrup, bitters

Swiss Knife 75

Absinthe, Tanqueray London Dry Gin, Martino Rosso, Rinomato

SANGRIAS

Rot 60 265

Cabernet Sauvignon Spiced Rum, Lemon Juice, Orange Juice, 7up

Sunset 60 265

Rosé Wine, Pink Gin, Lemon Juice, Pineapple Juice, Blood Orange Syrup, Soda

Watermelon 60 265

Sauvignon Blanc, Vodka, Lemon Juice, Watermelon Juice, Watermelon Syrup, Soda

Classics

Hugo Spritz 50

Vodka, Prosecco, Mint, Elderflower, Soda

Caipirinha 55

Cachaça, Lime Wedges, Brown Sugar

Cosmopolitan 55

Vodka, Triple Sec, Cranberry Juice, Lime Juice

Daiquiri 50

White Rum, Lime Juice, Sugar Syrup

Espresso Martini 60

Vodka, Espresso, Kahlua Coffee Liqueur

TEQUILA

Jose Cuervo Especial Blue Agave 45 700

El Jimador Reposado 100% Agave 60 700

El Jimador Anejo 100% 75 850

RUM

Bacardi Blanca 45 650

Malibu 45 650

Sailor Jerry Spiced 52 650

Cachaca Germana Soul 50 950

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Vodka

	GLS	BOTTLE
Absolute Blue	45	750
Belvedere	78	1,950
Ciroc	78	1,800
Ketel One	60	950

Single Malt Scotch

Balvenie Doublewood, Speyside	75	1,700
Glenfiddich Solera 15 YO, Speyside	75	2,000
Ardmore Leagacy, Highlands	70	1,500

Cognac & Brandy

	GLS	BOTTLE
Hennessy VS	63	1,200

GIN

	GLS	BOTTLE
Gordons Pink, UK	45	650
Tanqueray London dry, UK	45	850
Tanqueray Flor de Sevilla, UK	53	1,100
Bombay Sapphire One	45	850
Hendricks's, Scotland	60	1,150
Botanist	60	1,150
Roku Gin	65	1,150

BOURBON

Jim Beam	45	850
Jack Daniels	58	1,300
Makers Mark	63	1,200
Bulleit	58	1,300

BLEND SCOTCH

	GLS	BOTTLE
J Walker Red Label	45	850
J Walker Black Label	68	1,400
J walker Gold Bullion	78	1,750
Chivas 12 Years	65	1,550
Monkey Shoulder, Speyside	62	1,200
Smokey Monkey, Speyside	67	1,200

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LIQUEURS AND APÉRITIF

	GLS	BOTTLE		GLS	BOTTLE
Jägermeister	53	800	Aperol	50	700
Baileys Original	45	1,100	Disaronno Amaretto	40	850
Martini Rosso	40	700			
Martini Extra Dry	40	700			
Martini Bianco	40	700			
Campari	40	750			
Bols Triple Sec	40	750			
Bols Blue Curacao	40	750			
Kahlua	40	850			
Archers Peach Schnapps	40	800			
Absinthe 69	53	1,200			

BEER

DRAFT

Stella Artois, Belgium 5.0 %ABV	57
Heineken, Netherlands 5.0 %ABV	57
Amstel, Netherlands 4.1 %ABV	52
Peroni, Italy 4.7%ABV	63
Lowenbrau, Germany 5.2%ABV	57
Edinger, Germany 5.3%ABV	60

BOTTLED

Becks, Germany 5.0 %ABV	45
Carlsberg, Denmark, 5.0% ABV	45
Corona Extra, Mexico. 4.6 %ABV	49

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White Wines

	150 ML	BOTTLE		150 ML	BOTTLE
Pinot Grigio, Da Luca	47	220	Soave Classico, Bolla Retro, Italy	62	298
Sauvignon Blanc, Vistana	45	220	Riesling 'Dr L' QbA, Dr. Loosen, Mosel, Germany		378
Sauvignon Blanc, Le Fou, the Madman	57	268	Chardonnay, Alamos, Catena, Argentina	60	387
Organic Chardonnay IGT, Bio Bio Veneto Orientale, Italy	48	238	Blanc de Pacs, Barcelona, Spain		480
Vina Palomeras Blanco, Navarra Spain	45	220	Sauvignon Blanc, Matua Marlborough, New Zealand		393
Sauvignon Blanc, Woodbridge California, USA		440	Gentil Hugel, Alsace, France		398
Sauvignon Blanc, Babydoll Marlborough, New Zealand		450	Chardonnay, Burgundy, France		350
ROSE WINES			SPARKLING WINES		
Rosé d'Anjou, Chemin des Sables, Sauvion et Fils, France	69	315	Pop-it Now Glera Spumante, Italy	58	220
¡Oh! by Omerade Rosé, Henri Fabre, France		343	Prosecco DOC, Da Luca, Veneto, Italy	68	338
Château d'Esclans Whispering Angel Rosé		425	Da Luca Sparkling Rose, Veneto, Italy	50	220
Vina Palomeras Navarra, Spain Rosé	45	220			

Beverage Menu

Red Wines

	150 ML	BOTTLE		150 ML	BOTTLE
Nero d'Avola, Da Luca, Véneto, Italy	47	220		Malbec, DOC, Norton, Argentina	383
Merlot Colección, Bodega Norton, Mendoza, Argentina	69	330		Château Grand Renom, Antoine Moueix, Bordeaux, France	395
Merlot, Vistana, Chile	45	220		Kadette Cape Blend, Kanonkop, Stellenbosch, South Africa	393
Cabernet Sauvignon, Vistana, Chile	45	220		Chianti DOCG, Cavaliere d'Oro, Tuscany, Italy	393
Pinot Noir, Le Fou, France	68	320		Shiraz / Cabernet, Koonunga Hill, Penfolds, South Eastern Australia	397
Shiraz, Nottage Hill, Hardys, South Eastern Australia, Australia	63	397		Pinot Noir QbA, Villa Wolf, Germany	385
Malbec, Mendoza, Argentina	50	240		Malbec, Terrazas De los Andes Argentina	385
				Cabernet Sauvignon La Chevaliere, France	430
				Cabernet Sauvignon, Mourvedre Bekaa Valley, Lebanon	460
				Corvina Folonari Valpolicella, Italy	430
				Pinot Noir Mud House, New Zealand	420

SPARKLING FLAVORED SPRITZ

Champagne

Blossom Hill, Gin Fizz, Lemon & Rosemary, Australia	50	248
Blossom Hill, Gin Fizz, Blood Orange, Australia	50	248

Beverage Menu

Hot Drinks

Espresso Doppio	18 22	Latte	22
Ristretto Macchiato	18 22	Turkish Coffee	22
Americano	18	Hot Chocolate	22
Cappuccino	22		

Customize Your Coffee

Milk Alternatives: Soya, Wheat, Almond or Whipped cream

Flavored Syrups: Caramel, Dark Chocolate or Hazelnut

COFFEE COCKTAILS

55

Tiramisu Martini

Bailey's, Coffee Liq., Bailey's Chocolate and Cream

Bailey's Iced Coffee

Bailey's, Cold Brew and Cream

Café Amaretto

Brandy, Amaretto, Americano and Whipped Cream

TEA

18

Black Tea

Ceylon English Blend | Earl Grey Traditional Blend

Green Tea

Pure Green | Green with Lemon and Mint

Infusions

Garden Strawberry and Rhubarb

Cold Drinks

Iced Tea	19	Red Bull	36
Local Still Water Small Large	13 20	Fresh Juices	29
Local Sparkling Small Large	17 24	Orange Watermelon	
Imported Still or Sparkling Water	24 36	Chilled Juice	19
Small Large		Cranberry Apple Pineapple	
Soft Drinks	26		

Food Menu

Bar Snacks

Steamed Edamame (V, H) Salty or spicy	19
Duo Beef Slider (D, G) with raclette cheese, special burger sauce and hand-cut fries	19
Cajun & aged parmesan fries (V, D) Cajun dust roasted garlic aioli	20
Jalapeno Cheese Poppers (V, D) Cajun dust roasted garlic aioli	20
Chicken Karaage (N, E, SP) Japanese inspired deep-fried chicken served with gochujang mayo	22
Crunchy Calamari (G, D, E) with zesty garlic aioli and lemon	24

BAR FOOD

Chili Cheese Toast (V, D) Medley of cheese mixed with chillies on sourdough	29
Arancini (D, E, G) Risotto, mushroom, panko and truffle mayo	29
Asian Beef Bao (G) Crispy beef, Asian spices, sweet potato fries	30
Trio of Taco (V, D) Beef, chicken and cauliflower	32
BBQ Chicken Wings (N, G, E) with seeds and bbq sauce	35
Half Dozen	55
Full Dozen	
Dynamite Shrimps (N, SH, SP, G) Deep-fried shrimps and dynamite sauce sesame seeds	40
Swiss Pork Platter (D, N, P) Cooked ham, Parma ham, Salami and mortadella	69
Cheese Board (D, N) Swiss & French cheese selection, truffle honey, walnut, grapes and figs	89