

GRIFONCINO

YOUR PLACE

GIN MENU

Enjoy your preferred Gin as a classic elegant Gin Martini or as a Gin & Tonic accompanied by one of our special premium tonics!

*"I don't know what reception I am at,
but for God's sake give me a gin and tonic"*

- Denis Thatcher

PREMIUM TONIC SELECTION

The Markham Indian Tonic 4.5

Premium Indian Tonic Water has its origin in India. The name pays tribute to Sir C. R. Markham, who introduced quinine as a medicine in the Indian colonies in order to prevent malaria. The Markham Premium is made from all-natural ingredients like natural quinine, pure essential oils and spring water. The refreshing and lively taste makes it a perfect combination with gins.

Fentimans Tonic or Fentimans Tonic light 4.5

To brew the finest all natural tonic, the Fentimans family sought to enhance the deliberate smoothness of the fermented organic base, with the delicate subtlety of Lemon Grass from the Cochin area of India and the distinctive sharpness of purified cinchona bark (the source of quinine) of the same continent.

Fever Tree Tonic 4.5

By blending subtle botanical flavours with spring water and the highest quality quinine from the Fever Tree, they created a delicious, natural tonic with a uniquely clean and refreshing taste and aroma.

Thomas Henry Tonic or Thomas Henry Elderflower 4.5

Bitter is the new sweet, and with Thomas Henry Tonic Water they bring it to perfection. Its particularly high quinine content and subtle floral citrus aroma are the key of its refreshing taste.

GIN COCKTAIL SELECTION

England

BOMBAY SAPPHIRE – 40%	G&T	11
	Martini	14
Fresh citrus and juniper flavours combined with an elegant, light spicy finish.		
We suggest: Suphire & Elderflower		11
Bombay Gin charged with Henry Thomas Elderflower Tonic and flavoured with hints of fresh lime.		
GERANIUM – 44%	G&T	12
	Martini	16
A very smooth and mild spirit. It combines the freshness of citrus and juniper very stylishly with the floral savour of geranium. The taste is full-bodied, but never out of balance with a great sweetness from liquorice and orange.		
We suggest: Liquorice		12
Geranium Gin served with liquorice, fresh orange peel and Fever Tree Tonic.		
GIN BOTANIC – 40%	G&T	13
	Martini	16
A fresh Gin with notes of juniper, mandarin, thyme, coriander, lemon, cinnamon, peppermint, chamomile, anise, sweet orange, almond, cardamom and mango with light notes of Buddha's hand citrus, bergamot and sweet orange.		
We suggest: Kew Gardens		13
Botanic Gin served with fresh thyme, mint, and cinnamon sticks a twist of lemon and Fever Tree Tonic.		
NO.3 GIN - 46%	G&T	13
	Martini	16
Full taste of juniper, sweet orange peel, angelica root and coriander combined with a hint of cardamom and grapefruit peel.		

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We suggest: Grapefruit No.3		13
No.3 Gin served with grapefruit peel, grapefruit bitters, cardamom and Henry Thomas Tonic.		
TANQUERAY – 43,1%	G&T	11
	Martini	14
Distilled four times. Flavours of angelica root, coriander seed and juniper.		
We suggest: Tanqueray citrus bowl		11
Tanqueray10 served with fresh lemon and grapefruit peel, juniper berries and charged with Fenimans Tonic.		
TANQUERAY NR. 10 – 47,3%	G&T	13
	Martini	16
Hints of citrus, grapefruit and vanilla, slightly bitter in its very smooth finish.		
We suggest: Vanilla & Rosemary		13
Tanqueray Nr. 10 served with a hint of vanilla, fresh rosemary and Fentimans Tonic.		
OPHIR – 40%	G&T	13
	Martini	16
Distiller Joanne Moore uses hand-picked botanicals including juniper from Italy, coriander from Morocco, angelica from Germany, cubebs from Indonesia, orange from Spain, grapefruit and cumin from Turkey, and cardamom, ginger and black pepper from India.		
We suggest: Indian Spice		14
Served with fresh ginger, cardamon, black pepper and our very special MarkhamTonic.		
OLD ENGLISH GIN – 44%	G&T	13
	Martini	16
Juniper forward on the nose, with some earthy, muddy notes. Rich, full-bodied flavor that only tastes slightly richer and thicker than average gin, juniper, citrus, and then a long finish with citrus and angelica.		
We suggest: London Mule		13
Old English Gin flavoured with lemon bitters, charged with Fever Tree Ginger beer and balanced with fresh limejuice.		

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SIPSMITH GIN - 41,60% G&T 13

Martini 16

This elegant taste of Macedonian juniper berries, Bulgarian coriander seed, French angelica root, Spanish liquorice root, Italian orris root, Spanish ground almond, Chinese cassia bark, Madagascan cinnamon, Sevillian orange peel and Spanish lemon peel makes this Gin a true drinking adventure.

We suggest: **Sip your Smith** 13

Served with orange and lemon peel, juniper berries and our very special Markham Tonic.

MAYFAIR GIN - 40% G&T 13

Martini 16

You can immediately feel a big whack of juniper with an underlying spiciness, than you are going to taste its very full rounded body and hints of sweetness before it is going to surprise you with a long finish of juniper and angelica notes.

We suggest: **Heart of London** 13

Mayfair Gin served with freshly cut lemon grass, juniper berries and Fentimans Tonic.

LONDON NR.1 THE ORIGINAL BLUE GIN – 47% G&T 13

Martini 16

The London Nr. 1 persuades with its botanicals imparting fragrance and spiciness, whilst angelica together with orrisroot give body and structure to the other botanicals. A zesty freshness comes from liquorice root and it also has a final fusion of bergamot.

We suggest: **Blue Sky** 13

Blue Gin served with orange, lemon peel, juniper berries and Henry Thomas tonic.

BULLDOG – 40% G&T 13

A delicious English gin made with poppy, dragon eye, lotus leaves, citrus, almond, lavender and various other botanicals (12 in total). This is four times distilled in copper pot stills. Bulldog had the highest rating ever received by a gin from Wine Enthusiast Magazine. It was also voted a Top 50 spirit.

We suggest: **Dirty Dog Martini** 16

This Gin with all its fine botanicals is suitable to create the perfect Dirty Martini.

Scotland

HENDRICKS – 44%	G&T	13
	Martini	16

Hendricks has become known as the cucumber gin, due to its use of mashed cucumber pulp added after distillation. Its mute tone of juniper and fine flavours of Bulgarian rose perfectly balance the Gin and give it just the right amount of cleanliness and crispiness combined by a unique velvety roundness.

We suggest: Smashed Cucumber	13
Fresh organic cucumber muddled with hints of lemon, charged with Hendricks and Henry Thomas Tonic.	

NB GIN BOTTLING NOTE – 42%	G&T	13
	Martini	16

NB Gin is made in North Berwick, Scotland, by a husband and wife distilling duo using a still which was custom-built in London. The gin itself is made from 100% British grain spirit and 8 carefully selected botanicals - the likes of juniper, lemon peel, grains of paradise, coriander seed, angelica root, cardamom, orris root and cassia bark all have their place in NB Gin. Very well balanced and stands out nicely in cocktails with sparks of citrus and refreshing juniper.

We suggest: Sea Breeze of Scotland	16
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NB Gin shaken with fresh lemon juice and sugar syrup, charged with Laurent Perrier Champagne and flavored with lemon bitters

DOL GIN – South Tyrol - 45%	G&T	14
	Martini	17

This Gin convinces by its regional roots. You will taste the clarity and naturalness of the Dolomites in every sip. The 22 in the „Sciliar area“ wild grown botanicals and herbs, which were already used since hundreds of years by herbal woman and witches, give this Gin its complexity and quality. The pure glacier water connects everything harmoniously. Already in the nose the Gin dedicates with a bouquet of juniper, mountain herbs and freshly granted pepper. Towards the palate it finishes with a rather fruity condiment and discreet bitter notes from the gentian root.

We suggest: Dolomites experience	14
Dol Gin served with black pepper, lemon peel, juniper berries and our Thomas Henry elderflower Tonic.	

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GIN TONKA – Treviso - 47% G&T 23

This ultra-premium Italian Gin is a limited edition of 2015 and is produced in small quantities to guarantee the highest possible quality. The unique taste is achieved by using Tonka beans from south America which gives the Gin a well-balanced floral taste of honey, vanilla and hay, combined with rather earthy notes:

We suggest: **Tonka Martini** 31

Tonka slowly stirred over ice and served straight up with granted Tonka beans and organic lemon peel.

Austria

BLUE GIN – 43% G&T 11

Martini 14

The 27 botanicals give a unique gin flavour of fresh, elegant juniper aroma with fragrant lemon and spice notes. Made of the freshest juniper berries from the latest harvest beside spices of lemon rind, angelica root, cilantro seeds, turmeric and liquorice amongst others.

We suggest: **Austrian moments** 11

Blue Gin served with Pimento seeds, fresh lemon, sage and Henry Thomas Tonic.

Germany

MONKEY 47 – 47% G&T 13

Martini 16

Predictably complex, this is a robust and powerful gin with plenty of spice, fruit and herb flavours. It is very well structured and difficult to unpick, however a citrus fresh start segues into pine and wood notes for a drying finish.

We suggest: **Monkey Monkey** 13

Monkey 47 served with juniper, fresh lemon peel and Fentimans Tonic.

THE DUKE – 45% G&T 12

Martini 15

The Duke Gin is going to enchant your sense of smell with fine aromas of eucalyptus, juniper, green pine needles, cracked coriander seeds and violet blossom followed by rather soft flavours of sweet palm, violet and

juniper on the palate. Its aftertaste impresses with a slightly sweet floral finish with lasting violet and liquorice flavourings.

We suggest: **Munich Mule** 13
 Duke Gin refined with fresh orange zest, cucumber and mint, charged with our Fever Tree Ginger Beer and flavoured with lemon bitters.

Spain

GIN MARE - 42,7% G&T 13
 Martini 16

Gin Mare persuades with its fresh taste of juniper, bitter orange and lemon peel, cardamom and coriander. You will explore tempting notes of olives, basil, rosemary and thyme. Overall sipping this gin will make you feel like inhaling a breeze of the Mediterranean.

We suggest: **The Mediterranean** 13
 Gin Mare served with fresh basil, rosemary, lemon peel and Fever Tree Tonic.

EVER GIN - 43% G&T 13
 Martini 16

Gin Ever includes over 10 different botanicals from the Mediterranean. The Gin impresses by its extraordinary softness in mouth and palate and convinces with its great balance of citrus, vanilla and mint aromas as well as ginger and licorice notes in the foreground.

We suggest: **Flamingo** 13
 Ever Gin served with fresh ginger, lemon peel, vanilla, mint and our Markham Indian Tonic.

GOLD 999.9 – 40% G&T 14
 Martini 17

Apart from juniper, Gin Gold 999.9 blends together tangerine, almonds, ginger, violet flowers, coriander, angelica root, cassia bark, Gentian violet, poppy, vanilla.

We suggest: **Goldfinger** 15
 Gold 999.9 served with a lime wedge, eatable 18 carat gold and Fever Tree Tonic.

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Belgium

Uppercut Gin – 49,6%	G&T	14
	Martini	17

Brilliant clarity, bright and silvery; follows through with a big, peppery, piney-juniper gin bouquet backed by lemon sorbet / verbena. Creamy, semi-sweet entry maintains extraordinary purity and poise through to the mid palate stage where barely discernible peppers mingle in a cascade of citrus oil and juniper. Glides to the finish, concluding fresh, mildly peppery, herbal, piney with hints of liquorice late in the fade. Dangerously drinkable at this high abv, but also marries beautifully with tonic. Great gin.

We suggest: Pepper peel		14
Uppercut served with Telicherry pepper from India, organic lemon peels and our fine Markham Indian Tonic.		

Holland

Wenneker Elderflower Gin – 40%	G&T	13
	Martini	16

Light elderflower notes on the nose, with subtle hints of citrus and dry root. Plenty of elderflower on the palate, with a long finish of light lime, and dry kicks of coriander.

We suggest: Elderflower & Mint Fizz		13
Wenneker Elderflower Gin shaken with St. Germain liquor and fresh mint and lemon juice, charged with Club Soda. The perfect summer cocktail.		

United States

NO. 209 – 40%	G&T	13
	Martini	15

Dominant fresh citrus on the nose with light floral aromas following. Slight sweet start with a hint of spice on the palate that develops significantly. Rather warming near the end that creates an incredibly long finish.

We suggest: San Francisco Flower		13
No. 209 Gin served with lemon peel, fresh ginger and Thomas Henry Tonic.		

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Brooklyn Gin - 40% G&T 15
New York 40% Martini 18

Brooklyn Gin is a rather vibrant gin from New York, made by three chaps using 'hand-cracked' juniper and fresh citrus peels (rather than frozen or dried peels). With big, well-rounded notes of citrus at its core, this works excellently in fruit-forward, lip-smacking cocktails.

We suggest: **Upper Eastside** 25

Brooklyn Gin stirred over cracked ice with Hennessy XO Cognac, flavored with orange and lemon peel and balanced with hints of amarena cherry juice and cocktail bitters.

Finland

NAPUE GIN BOTTLING NOTE 38.80 – 46,3% G&T 13
Martini 16

The "Adventurous Rye Rye Gentlemen" at the Kyrö Distillery in Isokyrö, Finland produce the small batch Napue Gin using rye grain and the finest botanicals which give off a nose rich in meadow sweet, citrus, cumin and juniper. To follow it up, the palate develops subtle leafy and refreshing menthol notes. Top work, you adventurous Rye Rye Gentlemen! Looking for a great gin for a G&T? Napue Gin was the inaugural winner of the IWSC Gin & Tonic Trophy in 2015!

We suggest: **Finnish Mojito** 14

Freshly muddled lemons charged with Napue Gin and flavored with fresh mint and sugarcane