DRINKS MENU

Il Grifoncino Cocktail Bar, luogo d'eccezione per la movida bolzanina, è un ambiente esclusivo tra comfort e design, dove assaporare cocktail speciali tra nuove creazioni e gusti classici. Relax e tecnologia si fondono per dare vita a momenti unici, con sfumature che si fondono in nuovi colori, musica di tendenza e proiezione di immagini sorprendenti.


Grifoncino is Bolzano/Bozen’s trendiest cocktail bar set in a stylish location, with cosmopolitan guests and serving sophisticated cocktails. The interior design creates an enthralling ambience. Here everything apart from the seating is completely custom designed and the varying sounds and projections turn every evening into an especially memorable event.

Christian Gruber
Bar Manager

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CHAMPAGNE COCKTAIL SELECTION

Passion Perrier
fresh passion fruit charged with monin passion syrup and laurent perrier brut champagne

Royal Sardinia
mirto topped up with laurent perrier brut champagne

Rossini
fresh organic strawberry puree, laurent perrier champagne

Old Cuban
fresh mint and lime juice, gomme syrup, mount gay rum (extra old), laurent perrier champagne

Prince of Wales
remy martin and benedictin balanced with sugar, charged with laurent perrier champagne and a hint of angostura

Classic Champagne Cocktail
remy martin balanced with sugar and angostura bitters, charged with laurent perrier champagne

VODKA COCKTAIL SELECTION

Martini Cocktails or Vodkatinis
your choice of vodka or gin martini, noilly prat vermouth, olives or twist

Vodka Gimlet
vodka, lime cordial, fresh lime juice

Cosmopolitan
absolut lemon vodka, cointreau, fresh lime juice, cranberry juice

Lemon Drop
absolut lemon, limoncello, fresh lemon juice, gomme syrup

Caipiroska
absolut vodka, freshly muddled limes and sugarcane

Bloody Mary
absolut vodka, tomato and lemon juice, worcester sauce, tabasco, celery salt, fresh pepper, celeriac
GIN COCKTAILS

Negroni
beefeater gin, campari, punt e mes, lemon and orange peal

Gin Fizz
beefeater gin, freshly squeezed lemon juice, gomme syrup, soda

Singapore Sling
beefeater gin, benedictine, cointreau, cherry brandy, angostura bitters, pineapple and lime juice

Basil Smash
tanqueray gin shaken with fresh basil, lemon juice, sugar and egg whites

WHISKEY COCKTAIL SELECTION

Manhattan (dry, sweet or perfect)
bulleit bourbon, vermouth and bitters

Mint Julep
bulleit bourbon, fresh mint, angostura, club soda

Bulleit Sazerac
bulleit bourbon, sugar syrup, absinth, peychaud bitters

SOUR’S

Continental Sour (new)
makers mark bourbon, fresh lemon juice, egg whites, sugar syrup and port wine

Whiskey Sour

Pisco Sour

Vodka Sour

Gin Sour

with fresh lemon juice, sugar syrup & egg whites

Amaretto Sour

Aperol Sour

Averna Sour

Ramazzotti Sour

with fresh lemon juice, some with hints of orange
RUM COCKTAIL

Mojito
havana club 3, fresh limes and mint leaves, sugarcane, soda

Classic Daiquiri (or strawberry)
havana club 3, freshly squeezed lemon juice, gomme syrup

Pina Colada
havana club 3, coconut cream, pineapple juice, freshly cut pineapple, cream

Cuba Libre
havana club 3, fresh limes, coca cola

Mai Tai
havana club 3 and 7, cointreau, orgeat syrup, grenadine, lime and pineapple juice

Planter’s Punch
havana club 3 and 7, cointrea, grenadine, orange and pineapple juice

Hemingway Daiquiri
havana club 3, fresh grapefruit and lime juice, maraschino, powder sugar

CACHACA, PISCO, COGNAC & TEQUILA COCKTAILS

Sidecar
brandy, cointreau, freshly squeezed lemon juice

Stinger
martell VSOP, white cream de menthe

Martell Sazerac
martell vsop, sugar syrup, absinth, pychaud bitters

Margarita
ocho tequila, cointreau, freshly squeezed lime juice

Pisco Sour
pisco Aeholado (Peru), fresh lemon juice, gommc syrup, eggs

Caipirinha
cachaça, fresh lime, sugar cane
DIGESTIVE COCKTAILS

**Espresso Martini**
stolichnaya vanilla vodka, kahlua, vanilla syrup, double shot of espresso

**Alexander**
martell vsop, creme de cacao, sweet cream

**Golden Cadillac**
galliano, creme de cacao, sweet cream, orange pulp

**White Russian**
stolichnaya vodka, kahlua, sweet cream

**Ramazzotti or Averna sour**
ramazzotti or averna, shaken with freshly squeezed lemon juice

RICH & COMPLEX COCKTAILS

**Old Fashioned**
makers mark bourbon, sugar cube drizzled with chocolate and angostura bitters, soda

**Salty Caramel Fashioned**
bulleit bourbon scented with angostura and sweetened with caramel, flavoured with orange and lemon peel and slightly salted with Himalayan rock salt

**Pyrat reserve XO fashioned**
pyrat xo, sugar cube drizzled with chocolate and angostura bitters, soda

**Spicy Zacapa & Mint Fashioned**
zacapa 23 flavored with fresh mint, orange and lemon peel, served over ice with dashes of angostura and anco reyes chili liquor

**The Night After**
martell vsop cognac flambéed with fresh coffee beans, quenched with maraschino liqueur, flavoured with hints of pink grapefruit and cocktail bitters, stirred and served over ice.
MULES

Bolzano Mule
dol Gin infused with fresh juniper berries, cucumber and ginger, balanced with lemon juice, charged with ginger beer and flavoured with lemon bitters

Moscow Mule
stolichnaya vodka, fresh lime juice, angostura bitters, fever tree ginger beer

Raspberry & Thyme Mule
with vodka muddled raspberries, flavoured with thyme and hints of lime, charged with ginger

Asian Mule
roku gin, fresh lime, gingerbeer, shiso and organic matcha

OUR FUSION AND SIGNATURE COCKTAIL

Grifoncino Passion
passion fruit muddled with orange pulp and shaken with absolut vodka, aperol and just the right amount of passion fruit syrup

Sexy
fresh chilly smashed with passion fruit and charged with belvedere vodka, cointreau and orange-bitters, shaken with cranberry juice and balanced with hints of lime

Diva
fresh raspberries and passion fruit, charged with freshly pressed apple-juice, bizon grass vodka and balanced with passion fruit syrup

Asian Mojito
fresh baby ginger muddled with shisho leaves from japan and charged with wokka saki, absolut vodka and balanced with coconut cream and fresh limes

Bageerer
fresh baby ginger muddled with lemon juice, brown sugar and basil, charged with absolut vodka and topped up with ginger ail

Asian Delight
fresh blueberries muddled with indian lemon grass and baby ginger, charged with tanqueray gin and balanced with fresh lime
Hendricks Mojito
fresh cucumber and mint muddled with lime juice and charged with hendricks gin and st. germain liquor

Green Park
tanqueray gin shaken with lemon juice and fresh basil leaves, balanced with sugar syrup and a hint of celery - bitters

Tea time in London
tanqueray 10 gin infused with earl grey tea, shaken with fresh lemon and sugar syrup

Fancy
beefeater gin infused with jasmine and green tea, shaken with junmai sake, fresh shiso leaves, lime juice and hints of sugar syrup

Song China
matcha powder carefully stirred with organic blossom honey, charged with Beefeater 24 green tea gin and shaken with freshly squeezed lime juice

Italy is Love
muddled oranges charged with Yellow-Gin and Campari, flavored with fresh lemon-juice and hints of brown sugar

One Night in Bangkok
muddled ginger and lemongrass combined with havanna 7 and spicy sweet ancho reyes chili liqueur, flavoured with fresh kaffir lime leaves and hints of lime

Summer Night in Bali
muddled kaffir lime leaves charged with bulleit bourbon, flavored with ancho reyes chili from mexico and settled with fresh passion fruit

Fresh Garden
freshly muddled lemongrass charged with mayfair gin, shaken with fresh mint and flavored with hints of lemongrass and ginger

Plata o Plama
mezcal vago espadin and tequila 8 reposado shaken with fresh kaffir, yuzu juice and agave nectar

NON ALCOHOLIC COCKTAILS

Smoothies
seasonal fruits, berries, juices by choice

Fuyu
apple juice, pear, ginger, lime juice, ginger ale
Virgin Strawberry Colada 8
strawberries, coconut cream, pineapple

Virgin Mary 8
tomato juice, lemon juice, tabasco, worcester sauce

Asian Lemonade 8
freshly squeezed lime juice muddled with ginger and lemongrass, topped up with lemonade and balanced with fresh shiso

Strawberry Field 8
fresh strawberries muddled with mint, brown sugar and hints of lime, topped up with ginger ale

PRE DINNER

APÉRITIFS
San Bitter (white or red), Gingerino 4
Campari or Aperol 6,50
Spritz 6,50
Hugo 6,50
Franz 8,50
Pimm’s Cup - pimm’s, ginger ale, fresh fruit 8,50
Sherry Tio Pepe Palomino Fino 7

AFTER DINNER 5 cl

AMARO
Fernet Branca / Menta 6
Amaro Montenegro 6
Ramazzotti 6
Braulio 6
Braulio Riserva 2013 7,5
Averna 6
Cynar 6
ANIS
Pernod 6
Pastigg 6
Absintha Freedom 6
Sambuca Molinari 6,5
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<th>LIQUEURS</th>
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<tr>
<td>Crème de Cassis</td>
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<td>Peachtree</td>
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<td>Maraschino</td>
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<tr>
<td>Limoncello</td>
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<tr>
<td>Cointreau</td>
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<tr>
<td>Cherry Stock</td>
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<td>Amaretto</td>
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<td>Drambuie</td>
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<td>Bénédictine</td>
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<td>Kahlúa</td>
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<tr>
<td>Bailey’s Irish Cream</td>
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<td>Liquirizia Cream Liquor</td>
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<td>Chambord</td>
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<td>Grand Marnier</td>
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<td>Mirto</td>
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<td>Chartreuse green</td>
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<td>Pama</td>
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<th>VERMOUTH</th>
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<td>Martini (white, red or dry)</td>
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<td>Noilly Prat</td>
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<tr>
<td>Dol Vermont</td>
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<tr>
<td>Punt e Mes</td>
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<tr>
<td>Antica Formula</td>
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<tr>
<td>Mulassano extra dry</td>
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<tr>
<td>Lillet Vive - lillet, tonic, fresh mint and fruit</td>
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<table>
<thead>
<tr>
<th>PORT WINE</th>
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<tr>
<td>Taylor´s late bottled vintage port</td>
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<tr>
<th>GRAPPE</th>
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<tr>
<td>Prime Uve Bianche/Nere</td>
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<tr>
<td>Chardonnay Roner</td>
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<tr>
<td>Grappa al pino mugo Roner</td>
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<tr>
<td>Calldiff Acquavite di mele Roner</td>
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<tr>
<td>Tignanello Antinori</td>
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<tr>
<td>Indian Williams Zu Plun</td>
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<tr>
<td>Poli Moscato</td>
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<tr>
<td>Berta - Grappa di Nebbiolo invecchiato - 2008</td>
<td>22</td>
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<tr>
<td>Grappa Amarone Capovilla 2008</td>
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WINES

WHITE WINES

Lugana Pratello, 2017 organic wine
Sauvignon Indra 2018, Girlan
Chardonnay Schwarzhof 2018, Stroblhof
Gewürztraminer Selida, 2016, Tramin
Pinot Grigio Puiten 2017, Schreckbichl Colterenzio
Chardonnay 2015, Jermann

ROSÉ WINE

Frisi, 2017 Kandlerhof

RED WINES

Valpolicella Ripasso Superior, 2015, Zenato
Lagrein Riserva Waldgries, 2017, Christian Plattner
Merlot Riserva Siebeneich, 2017, Terlan
Blauburgunder Riserva, 2016, Malojer Gummerhof
Cabernet Sauvignon Kastelt, 2015, Schreckbichl Colterenzio
Lagrein Riserva, 2015, Rottensteiner
Chianti Classico, 2014, Fontodi
Amarone Valpolicella, 2013, Zenato

SPARKLING WINES

Prosecco Bottignolo Brut
Franciacorta Prestige Ca’ del Bosco
Franciacorta Bellavista Rosé Grand Cuvée 2014
Franciacorta Bellavista ALMA
Ferrari Perlé bianco, Riserva 2008
Lieselehof Brut, Südtirol
Arunda Excellor Brut Rosé, Südtirol

CHAMPAGNE

Laurent Perrier Brut
Laurent Perrier Brut Magnum
Laurent Perrier Brut Rosé
Louis Roederer Brut
Bollinger Special Cuvée
Bollinger Special Cuvée Rosé
Ruinart Blanc de Blanc
Dom Perignon, 2006 Brut

by the glass | by the bottle

6/34
6/34
6/34
32
32
38
5/28
8|38
9|45
38
7|35
38
38
38
75
5|28
11|55
82
55
58
55
42
13|69
140
95
89
95
138
130
248
SPIRITS

RUM

Myers’s Rum - Jamaica 7
Havana Club 3 - Cuba 7
Havana Club 7 - Cuba 9
Roner R 74 - Italy, South Tyrol 9
Mount Gay XO - Barbados 15
Pusser’s Rum British Navy Gunpowder proof - Barbados 12
Pyrat reserve XO - Anguilla 15
Ron Zacapa black level - Guatemala 15
Ron Zacapa XO - Guatemala 20
Dictador XO Insolent - Colombia 29

BRANDY

Vecchia Romagna 6
Carlos 1° 8
Cardenal Mendoza 8

COGNAC

Martell VSOP 14
Remy Martin VSOP 14
Otard XO 17
Hennessy XO 29

ARMAGNAC

Marquis de Montesquiou XO 20

TEQUILA / MEZCAL

Tequila Olmeca Atos 6
Tequila Ocho blanco 8
Tequila Ocho reposado 10
Tequila Patron reposado 13
Tequila Don Fulano Imperial 27
Mezcal Vago Espadin 13
Mezcal Los Cuerudos 12
<table>
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<tr>
<th>VODKA</th>
<th>5 cl</th>
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<tbody>
<tr>
<td>Xellent</td>
<td>Switzerland</td>
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<tr>
<td>Grey Goose</td>
<td>France</td>
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<tr>
<td>Belvedere</td>
<td>Poland</td>
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<tr>
<td>Stolichnaya Elit</td>
<td>Russia</td>
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<tr>
<td>Crystal Head</td>
<td>Canada</td>
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<tr>
<td>Precious Vodka Jewel Lines</td>
<td>USA</td>
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<tr>
<td>Kauffman Hard Selection</td>
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<tr>
<td>Beluga Export</td>
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**BLENDED**

<table>
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<tr>
<th>Whisky</th>
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<tbody>
<tr>
<td>Chivas 12 years</td>
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<tr>
<td>Black Label Johnnie Walker</td>
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<tr>
<td>Blue Label Johnnie Walker</td>
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<td>Monkey Shoulder</td>
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**SINGLE MALT**

**Highland**

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<thead>
<tr>
<th>Whisky</th>
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<tbody>
<tr>
<td>Glenlivet 12 years</td>
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<tr>
<td>Oban 14 years</td>
<td>15</td>
<td></td>
</tr>
<tr>
<td>Glenmorangie 10 years</td>
<td>12</td>
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<tr>
<td>Highland Park 18</td>
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**Islay**

<table>
<thead>
<tr>
<th>Whisky</th>
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<tbody>
<tr>
<td>Bowmore 12 years</td>
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<td></td>
</tr>
<tr>
<td>Laphroaig 10 years</td>
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<td></td>
</tr>
<tr>
<td>Caol Ila 12 years</td>
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<tr>
<td>Lagavulin 16 years</td>
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**Isle of Skye**

<table>
<thead>
<tr>
<th>Whisky</th>
<th>Years</th>
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<tr>
<td>Talisker 10 years</td>
<td>12</td>
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**Speyside**

<table>
<thead>
<tr>
<th>Whisky</th>
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<tbody>
<tr>
<td>Cragganmore 12 years</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>The Macallan Sienna 15 years</td>
<td>25</td>
<td></td>
</tr>
<tr>
<td>Glenfiddich 12 years</td>
<td>11</td>
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<tr>
<td>Glenfiddich IPA (India Pale Ale Casks)</td>
<td>16</td>
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</table>
Irland
Tullamore Dew 10
Jameson 11

Bourbon
Jim Beam 7
Jack Daniel’s 9
Maker’s Mark 9
Bulleit Bourbon 11
Bulleit Rye 11

Canada
Canadian Club 7
Crown Royal 10

BEER SELECTION
St. Antonius (hell) 5.5
St. Antonius (Kellerbier) 5.5
Corona 6
Paulaner Weizen 5.5
Paulaner (non-alcoholic) 5.5

SOFT DRINKS
20cl

JUICES
Freshly squeezed juices
orange 6
grapefruit 6

Bottled juices
Pineapple Plose (organic) 4.5
Pear Plose (organic) 4.5
All natural mountain apple Kohl 4.5
Cranberry 4

Coca Cola 4
Coca Cola zero 4
Schweppes Tonic 4
Schweppes Lemon 4
Fever Tree Tonic 4.5
<table>
<thead>
<tr>
<th>Beverage</th>
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<tbody>
<tr>
<td>Fever Tree Ginger Ale</td>
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<tr>
<td>Fever Tree Ginger Beer</td>
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<tr>
<td>Pimiento Ginger Beer</td>
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<tr>
<td>Fever Tree Mediterranean Tonic</td>
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<tr>
<td>The Markham Indian Tonic</td>
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<tr>
<td>Fentimans Tonic</td>
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<tr>
<td>Thomas Henry Tonic</td>
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<tr>
<td>Thomas Henry Elderflower Tonic</td>
<td>4.5</td>
</tr>
<tr>
<td>Sparkling water - Plose 0,5 ml</td>
<td>3.5</td>
</tr>
<tr>
<td>Still water - Plose 0,5 ml</td>
<td>3.5</td>
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</tbody>
</table>

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