

GRIFONCINO

YOUR PLACE

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.

Das Grifoncino ist Bozens trendigste Cocktail Bar: stylische Location, coole Cocktails und kosmopolitische Gäste. Das Interior Design schafft mit extravaganen Unikaten ein spannendes Ambiente und die wechselnden Sounds und Projektionen machen jeden Abend zu einem einmaligen Event.

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	13
fresh passion fruit charged with monin passion syrup and laurent perrier brut champagne	
Royal Sardinia	13
mirto topped up with laurent perrier brut champagne	
Rossini	13
fresh organic strawberry puree, laurent perrier champagne	
Old Cuban	15
fresh mint and lime juice, gomme syrup, mount gay rum (extra old), laurent perrier champagne	
Prince of Wales	17
remy martin and benedictin balanced with sugar, charged with laurent perrier champagne and a hint of angostura	
Classic Champagne Cocktail	17
remy martin balanced with sugar and angostura bitters, charged with laurent perrier champagne	

VODKA COCKTAIL SELECTION

Martini Cocktails or Vodkatinis	13-18
your choice of vodka or gin martini, noilly prat vermouth, olives or twist	
Vodka Gimlet	13
vodka, lime cordial, fresh lime juice	
Cosmopolitan	12
absolut lemon vodka, cointreau, fresh lime juice, cranberry juice	
Lemon Drop	13
absolut lemon, limoncello, fresh lemon juice, gomme syrup	
Caipiroska	13
absolut vodka, freshly muddled limes and sugarcane	
Bloody Mary	12
absolut vodka, tomato and lemon juice, worcester sauce, tabasco, celery salt, fresh pepper, celeriac	

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YOUR PLACE

GIN COCKTAILS

Negroni beefeater gin, campari, punt e mes, lemon and orange peel	12
Gin Fizz beefeater gin, freshly squeezed lemon juice, gomme syrup, soda	12
Singapore Sling beefeater gin, benedictine, cointreau, cherry brandy, angostura bitters, pineapple and lime juice	13
Basil Smash tanqueray gin shaken with fresh basil, lemon juice, sugar and egg whites	13

WHISKEY COCKTAIL SELECTION

Manhattan (dry, sweet or perfect) bulleit bourbon, vermouth and bitters	14
Mint Julep bulleit bourbon, fresh mint, angostura, club soda	14
Bulleit Sazerac bulleit bourbon, sugar syrup, absinth, peychaud bitters	15

SOUR 'S

Continental Sour (new) makers mark bourbon, fresh lemon juice, egg whites, sugar syrup and port wine	14
Whiskey Sour	13
Pisco Sour	13
Vodka Sour	13
Gin Sour with fresh lemon juice, sugar syrup & egg whites	13
Amaretto Sour	12
Aperol Sour	12
Averna Sour	12
Ramazzotti Sour with fresh lemon juice, some with hints of orange	12

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YOUR PLACE

RUM COCKTAIL

Mojito	12
havana club 3, fresh limes and mint leaves, sugarcane, soda	
Classic Daiquiri (or strawberry)	13
havana club 3, freshly squeezed lemon juice, gomme syrup	
Pina Colada	12
havana club 3, coconut cream, pineapple juice, freshly cut pineapple, cream	
Cuba Libre	13
havana club 3, fresh limes, coca cola	
Mai Tai	13
havana club 3 and 7, cointreau, orgeat syrup, grenadine, lime and pineapple juice	
Planter's Punch	13
havana club 3 and 7, cointreau, grenadine, orange and pineapple juice	
Hemingway Daiquiri	13
havana club 3, fresh grapefruit and lime juice, maraschino, powder sugar	

CACHACA, PISCO, COGNAC & TEQUILA COCKTAILS

Sidecar	15
brandy, cointreau, freshly squeezed lemon juice	
Stinger	15
martell VSOP, white cream de menthe	
Martell Sazerac	15
martell vsop, sugar syrup, absinth, pychaud bitters	
Margarita	13
ocho tequila, cointreau, freshly squeezed lime juice	
Pisco Sour	13
pisco Aeholado (Peru), fresh lemon juice, gomme syrup, eggs	
Caipirinia	13
cachaça, fresh lime, sugar cane	

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DIGESTIVE COCKTAILS

Espresso Martini	12
stolichnaya vanilla vodka, kahlua, vanilla syrup, double shot of espresso	
Alexander	15
martell vsop, creme de cacao, sweet cream	
Golden Cadillac	12
galliano, creme de cacao, sweet cream, orange pulp	
White Russian	12
stolichnaya vodka, kahlua, sweet cream	
Ramazotti or Averna sour	12
ramazzotti or averna, shaken with freshly squeezed lemon juice	

RICH & COMPLEX COCKTAILS

Old Fashioned	15
makers mark bourbon, sugar cube drizzled with chocolate and angostura bitters, soda	
Salty Caramel Fashioned	15
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	16
pyrat xo, sugar cube drizzled with chocolate and angostura bitters, soda	
Spicy Zacapa & Mint Fashioned	16
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	17
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.	

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MULES

- Bolzano Mule** 13
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** 12
stolichnaya vodka, fresh lime juice, angostura bitters, fever tree ginger
beer
- Raspberry & Thyme Mule** 13
with vodka muddled raspberries, flavoured with thyme and hints of lime, charged with
ginger
- Asian Mule** 15
roku gin, fresh lime, gingerbeer, shiso and organic matcha

OUR FUSION AND SIGNATURE COCKTAIL

- Grifoncino Passion** 12
passion fruit muddled with orange pulp and shaken with absolut vodka, aperol and just
the right amount of passion fruit syrup
- Sexy** 12
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** 12
fresh raspberries and passion fruit, charged with freshly pressed apple-juice, bizon grass
vodka and balanced with passion fruit syrup
- Asian Mojito** 13
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** 13
fresh baby ginger muddled with lemon juice, brown sugar and basil, charged with
absolut vodka and topped up with ginger ail
- Asian Delight** 13
fresh blueberries muddled with indian lemon grass and baby ginger, charged with
tanqueray gin and balanced with fresh lime

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Hendricks Mojito	14
fresh cucumber and mint muddled with lime juice and charged with hendricks gin and st. germain liquor	
Green Park	14
tanqueray gin shaken with lemon juice and fresh basil leaves, balanced with sugar syrup and a hint of celery - bitters	
Tea time in London	14
tanqueray 10 gin infused with earl grey tea, shaken with fresh lemon and sugar syrup	
Fancy	14
beefeater gin infused with jasmine and green tea, shaken with junmai sake, fresh shiso leaves, lime juice and hints of sugar syrup	
Song China	15
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	14
muddled oranges charged with Yellow- Gin and Campari, flavored with fresh lemon-juice and hints of brown sugar	
One Night in Bangkok	15
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	15
muddled kaffir lime leaves charged with bulleit bourbon, flavored with ancho reyes chili from mexico and settled with fresh passion fruit	
Fresh Garden	14
freshly muddled lemongrass charged with mayfair gin, shaken with fresh mint and flavored with hints of lemongrass and ginger	
Plata o Plama	14
mezcal vago espadin and tequila 8 reposado shaken with fresh kaffir, yuzu juice and agave nectar	

NON ALCOHOLIC COCKTAILS

Smoothies	8
seasonal fruits, berries, juices by choice	
Fuyu	8
apple juice, pear, ginger, lime juice, ginger ale	

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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
Ramazotti	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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LIQUEURS

Crème de Cassis	5
Peachtree	5
Maraschino	5
Limoncello	6
Cointreau	6
Cherry Stock	6
Amaretto	6.5
Drambuie	6.5
Bénédictine	6.5
Kahlúa	6.5
Bailey's Irish Cream	6
Liquirizia Cream Liquor	7
Chambord	7
Grand Marnier	7
Mirto	7
Chartreuse green	7
Pama	7

VERMOUTH

Martini (white, red or dry)	6
Noilly Prat	6
Dol Vermont	6
Punt e Mes	6
Antica Formula	7
Mulassano extra dry	7
Lillet Vive - lillet, tonic, fresh mint and fruit	9.5

PORT WINE

Taylor 's late bottled vintage port	9,5
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GRAPPE

Prime Uve Bianche/Nere	7.5
Chardonnay Roner	7.5
Grappa al pino mugo Roner	8.5
Caldiff Acquavite di mele Roner	8.5
Tignanello Antinori	9.5
Indian Willamos Zu Plun	9.5
Poli Moscato	12
Berta - Grappa di Nebbiolo invecchiato - 2008	22
Grappa Amarone Capovilla 2008	7,5

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WINES

by the glass | by the bottle

WHITE WINES

Lugana Pratello, 2017 organic wine	6/34
Sauvignon Indra 2018, Girlan	6/34
Chardonnay Schwarzhaus 2018, Stroblhof	6/34
Gewürtraminer Selida, 2016, Tramin	32
Pinot Grigio Puiten 2017, Schreckbichl Colterenzio	32
Chardonnay 2015, Jermann	38

ROSÉ WINE

Frisi, 2017 Kandlerhof	5/28
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RED WINES

Valpolicella Ripasso Superior, 2015, Zenato	8 38
Lagrein Riserva Waldgries, 2017, Christian Plattner	9 45
Merlot Riserva Siebeneich, 2017, Terlan	38
Blauburgunder Riserva, 2016, Malojer Gummerhof	7 35
Cabernet Sauvignon Kastelt, 2015, Schreckbichl Colterenzio	38
Lagrein Riserva, 2015, Rottensteiner	38
Chianti Classico, 2014, Fontodi	38
Amarone Valpolicella, 2013, Zenato	75

SPARKLING WINES

Prosecco Bottignolo Brut	5 28
Franciacorta Prestige Ca' del Bosco	11 55
Franciacorta Bellavista Rosé Grand Cuvée 2014	82
Franciacorta Bellavista ALMA	55
Ferrari Perlé bianco, Riserva 2008	58
Lieselehof Brut, Südtirol	55
Arunda Excellor Brut Rosé, Südtirol	42

CHAMPAGNE

Laurent Perrier Brut	13 69
Laurent Perrier Brut Magnum	140
Laurent Perrier Brut Rosé	95
Louis Roederer Brut	89
Bollinger Special Cuvée	95
Bollinger Special Cuvée Rosé	138
Ruinart Blanc de Blanc	130
Dom Perignon, 2006 Brut	248

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SPIRITS

RUM

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

BRANDY 5 cl

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
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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

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VODKA		5 cl
Xellent	Switzerland	11
Grey Goose	France	14
Belvedere	Poland	14
Stolichnaya Elit	Russia	14
Crystal Head	Canada	14
Precious Vodka Jewel Lines	USA	15
Kauffman Hard Selection	Russia	15
Beluga Export	Russia	15
WHISKY		
<i>BLENDED</i>		
Chivas 12 years		12
Black Label Johnnie Walker		12
Blue Label Johnnie Walker		25
Monkey Shoulder		11
<i>SINGLE MALT</i>		
Highland		
Glenlivet 12 years		12
Oban 14 years		15
Glenmorangie 10 years		12
Highland Park 18		27
Islay		
Bowmore 12 years		12
Laphroaig 10 years		12
Caol Ila 12 years		12
Lagavulin 16 years		15
Isle of Skye		
Talisker 10 years		12
Speyside		
Cragganmore 12 years		12
The Macallan Sienna 15 years		25
Glenfiddich 12 years		11
Glenfiddich IPA (India Pale Ale Casks)		16

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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

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Fever Tree Ginger Ale	4.5
Fever Tree Ginger Beer	4.5
Pimiento Ginger Beer	5.5
Fever Tree Mediterranean Tonic	4.5
The Markham Indian Tonic	4.5
Fentimans Tonic	4.5
Thomas Henry Tonic	4.5
Thomas Henry Elderflower Tonic	4.5
Sparkling water - Plose 0,5 ml	3.5
Still water - Plose 0,5 ml	3.5

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