

# GRIFONCINO

## YOUR PLACE

### DRINKS MENU

#### CHAMPAGNE COCKTAIL SELECTION

<b>Passion Perrier</b>	14
fresh passion fruit charged with monin passion syrup and laurent perrier brut champagne	
<b>Royal Sardinia</b>	14
mirto topped up with laurent perrier brut champagne	
<b>Rossini</b>	14
fresh organic strawberry puree, laurent perrier champagne	
<b>Old Cuban</b>	16
fresh mint and lime juice, gomme syrup, mount gay rum (extra old), laurent perrier champagne	
<b>Classic Champagne Cocktail</b>	17
remy martin balanced with sugar and angostura bitters, charged with laurent perrier champagne	

#### VODKA COCKTAIL SELECTION

<b>Martini Cocktails or Vodkatinis</b>	13-18
your choice of vodka or gin martini, noilly prat vermouth, olives or twist	
<b>Vodka Gimlet</b>	14
vodka, lime cordial, fresh lime juice	
<b>Cosmopolitan</b>	13
absolut lemon vodka, cointreau, fresh lime juice, cranberry juice	
<b>Lemon Drop</b>	13
absolut lemon, limoncello, fresh lemon juice, gomme syrup	
<b>Caipiroska</b>	13
absolut vodka, freshly muddled limes and sugarcane	
<b>Bloody Mary</b>	13
absolut vodka, tomato and lemon juice, worcester sauce, tabasco,	

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celery salt, fresh pepper, celeriac

### GIN COCKTAILS

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

### WHISKEY COCKTAIL SELECTION

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

### SOUR'S

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

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### RUM COCKTAIL

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

### CACHACA, PISCO, COGNAC & TEQUILA COCKTAILS

<b>Sidecar</b>	15
brandy, cointreau, freshly squeezed lemon juice	
<b>Stinger</b>	15
martell VSOP, white cream de menthe	
<b>Martell Sazerac</b>	15
martell vsop, sugar syrup, absinth, pychaud bitters	
<b>Margarita</b>	13
olmeco altos, cointreau, freshly squeezed lime juice	
<b>Pisco Sour</b>	13
Pisco, fresh lemon juice, gomme syrup, eggs	
<b>Caipirinia</b>	13
cachaça, fresh lime, sugar cane	

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### DIGESTIVE COCKTAILS

<b>Espresso Martini</b>	12
stolichnaya vanilla vodka, kahlua, vanilla syrup, double shot of espresso	
<b>Alexander</b>	15
martell vsop, creme de cacao, sweet cream	
<b>White Russian</b>	13
stolichnaya vodka, kahlua, sweet cream	
<b>Ramazzotti or Averna sour</b>	12
ramazzotti or averna, shaken with freshly squeezed lemon juice	

### RICH & COMPLEX COCKTAILS

<b>Boulevardier</b>	15
bulleit bourbon, campari, antica formula, orange zest	
<b>Old Fashioned</b>	15
makers mark bourbon, sugar cube drizzled with chocolate and angostura bitters, soda	
<b>Salty Caramel Fashioned</b>	15
bulleit bourbon scented with angostura and sweetened with caramel, flavoured with orange and lemon peel and slightly salted with Himalayan rock salt	
<b>Spicy Zacapa &amp; Mint Fashioned</b>	17
zacapa 23 flavored with fresh mint, orange and lemon peel, served over ice with dashes of angostura and anco reyes chili liquor	
<b>The Night After</b>	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.	

### MULES

<b>Bolzano Mule</b>	13
dol Gin infused with fresh juniper berries, cucumber and ginger, balanced with lemon juice, charged with ginger beer and flavoured with lemon bitters	
<b>Moscow Mule</b>	12
stolichnaya vodka, fresh lime juice, angostura bitters, fever tree ginger	

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## YOUR PLACE

beer

**Raspberry & Thyme Mule** 13  
with absolut lemon vodka muddled raspberries, flavoured with thyme and hints of lime, charged with ginger

### OUR FUSION AND SIGNATURE COCKTAIL

**Grifoncino Passion** 13  
passion fruit muddled with orange pulp and shaken with absolut vodka, aperol and just the right amount of passion fruit syrup

**Sexy** 13  
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** 13  
fresh raspberries and passion fruit, charged with freshly pressed apple-juice, bison 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

**Asian Delight** 13  
fresh blueberries muddled with indian lemon grass and baby ginger, charged with tanqueray gin and balanced with fresh lime

**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

**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

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## YOUR PLACE

muddled ginger and lemongrass combined with havana 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

**Feel the Burn** 15

muddled cucumber, charged with Japanese Roko Gin and shaken with Wasabi, fresh Shiso-leaves, lime juice and hints of sugar

**Life in South Tyrol** 15

freshly muddled apples and juniper-berries muddled with South Tyrolian organic honey, charged with Dol Gin and balanced with Grappa Pinot Mugo

## NON ALCOHOLIC COCKTAILS

**Smoothies** 9

seasonal fruits, berries, juices by choice

**Fuyu** 9

apple juice, pear, ginger, lime juice, ginger ale

**Virgin Strawberry Colada** 9

strawberries, coconut cream, pineapple

**Virgin Mary** 9

tomato juice, lemon juice, tabasco, worcester sauce

**Asian Lemonade** 9

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

**Strawberry Field** 9

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 6,5

Spritz 6,5

Hugo 6,5

# GRIFONCINO

## YOUR PLACE

Franz	8,5
Pimm's Cup - pimm's, ginger ale, fresh fruit	8,5
Sherry Tio Pepe Palomino Fino	7,5

### AFTER DINNER 5 cl

#### AMARO

Fernet Branca / Menta	6
Amaro Montenegro	6
Amaro del Capo	6
Ramazotti	6
Braulio	6
Braulio Riserva 2013	7,5
Averna	6
Cynar	6

#### ANIS

Pernod	6
Absintha Freedom	6
Sambuca Molinari	6

#### LIQUEURS

Crème de Cassis	6
Peachtree	6
Maraschino	6
Limoncello	6
Domaine ginger	7
Italicus	7
Cointreau	6
Cherry Stock	6
Amaretto	6.5
Drambuie	6.5
Bénédictine	6.5
Kahlúa	6.5
Bailey's Irish Cream	6
Chambord	7
Grand Marnier	7
Mirto	7

#### VERMOUTH

Martini (white, red or dry)	6
Noilly Prat	6

# GRIFONCINO

## YOUR PLACE

Dol Vermont	6
Punt e Mes	6
Antica Formula	7
Mulassano extra dry	7

### PORT WINE

Taylor 's late bottled vintage port 2005	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	10,5

### WINES

by the glass | by the bottle

#### WHITE WINES

Lugana, 2020, Le Morette	6/34
Sauvignon Indra, 2020, Girlan	6/34
Chardonnay Schwarzhaus, 2019, Stroblhof	6/34
Gewürztraminer Selida, 2018, Tramin	6/34
Pinot Grigio Puiten, 2019, Schreckbichl Colterenzio	34

#### ROSÉ WINE

Frisi, 2019, Kandlerhof	5/28
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#### RED WINES

Valpolicella Ripasso Superior, 2017, Zenato	8 38
Pinot Nero Fuxleiten, 2018, Pfitscher	8 38
Lagrein Riserva Waldgries, 2019, Christian Plattner	9 45
Lagrein Riserva Griesfeld, 2018, Pfitscher	7 35
Merlot Riserva Siebeneich, 2018, Terlan	38
Cabernet Sauvignon Kastelt, 2015 Schreckbichl Colterenzio	38



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## SPARKLING WINES

Prosecco Bottignolo Brut	5 28
Franciacorta Prestige Ca' del Bosco	9 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	14 70
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	145
Dom Perignon, 2010 Vintage	248
Dom Perignon, 2002 Vintage Plénitude Deuxieme	445

## SPIRITS

### RUM

Diplomatico reserva - <i>Antigua</i>	12
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
Havana 15 Gran Reserva - <i>Cuba</i>	38

### BRANDY

Vecchia Romagna	6
Carlos 1°	8

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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 Patron reposado		13
Tequila Don Fulano Imperial		27
Mezcal Vago Espadin		13
VODKA		
		5 cl
Grey Goose	France	14
Belvedere	Poland	14
Crystal Head	Canada	14
Kauffman Hard Selection	Russia	15
Beluga Export	Russia	15
WHISKY		
BLENDED		
Chivas 12 years		12
Black Label Johnnie Walker		12
SINGLE MALT		
<b>Highland</b>		
Glenlivet 12 years		14
Oban 14 years		16
<b>Islay</b>		
Bowmore 12 years		14
Laphroaig 10 years		12

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## YOUR PLACE

Caol Ila 12 years	14
Lagavulin 16 years	18

<b>Isle of Skye</b>	
Talisker 10 years	12

<b>Speyside</b>	
Cragganmore 12 years	14
The Macallan Sienna 15 years	25
Glenfiddich 12 years	12
Glenfiddich IPA (India Pale Ale Casks)	16

<b>Ireland</b>	
Tullamore Dew	12
Jameson	12

<b>Bourbon</b>	
Jack Daniel's	10
Maker's Mark	10
Bulleit Bourbon	10
Bulleit Rye	10

<b>Japan</b>	
Nikka from the Barrel	12
The Hakushu distiller's Reserve	22

## BEER SELECTION

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

<b>SOFT DRINKS</b>	20cl
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## JUICES

<b>Freshly squeezed juices</b>	
orange	6
grapefruit	6

<b>Bottled juices</b>	
Pineapple Plose (organic)	5

# GRIFONCINO

## YOUR PLACE

Pear Plose (organic)	5
All natural mountain apple Kohl	5
Cranberry	5
Coca Cola	4,5
Coca Cola zero	4,5
Schweppes Lemon	4
Fever Tree Tonic	5
Fever Tree Ginger Ale	5
Fever Tree Ginger Beer	5
Fever Tree Mediterranean Tonic	5
Thomas Henry Tonic	5
Le Tribute	6
Sparkling water - Plose 0,5 ml	4
Still water - Plose 0,5 ml	4

If you suffer from a food allergy or intolerance, please let us know upon placing your order. We'll be happy to give you further allergen information.