COCKTAILS

BEEFBAR LUXURY COCKTAILS

HIBIKI OLD FASHIONED
Hibiki Harmony, Sugar, Bitters
55

CLASE AZUL MEZCAL NEGRONI
Clase Azul Mezcal, Sweet Vermouth, Campari
84

CLASE AZUL REPOSADO MARGARITA
Clase Azul Reposado, Orange Liqueur, Lime Juice
62

GREY GOOSE ALTIUS MARTINI
Grey Goose Altius, Dry Vermouth
58

JOHNNIE WALKER BLUE MANHATTAN
Johnnie Walker Blue Label, Sweet Vermouth, Bitters
62

TEQUIERO PALOMA
Tequiero Tequila, Agave, Lime Juice, Grapefruit
35

LOUIS XLLL CHAMPAGNE COCKTAIL
Louis Xiii, Sugar, Angostura Bitters, Champagne
124

PARAISO MOJITO
Bacardi Paraiso, Lime Juice, Sugar, Mint, Soda
104

SEVENTY-ONE MARTINI
Seventy-One, Dry Vermouth
56

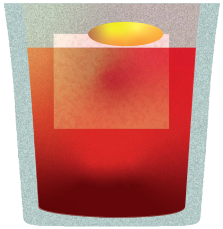
All prices are in Swiss Francs and include VAT.
Our employees are happy to inform you about ingredients in our dishes that may cause allergies or intolerances on request.

BEEFBAR SIGNATURES

Our new cocktail menu is driven by the creativity of our bartenders and is inspired by Beefbar destinations around the world. Our cocktails are classic, timeless, but above all, true surprising creations that convey the Beefbar identity and pair perfectly with our dishes, especially our wide selection of Street Food. Our selection evolves with the seasons, and our syrups and infusions are carefully prepared at Beefbar.

Il nostro nuovo menu di cocktail è guidato dalla creatività dei nostri barman e si ispira alle destinazioni Beefbar in tutto il mondo. I nostri cocktail sono classici, senza tempo, ma soprattutto vere e proprie creazioni sorprendenti che trasmettono l'identità Beefbar e si abbinano perfettamente ai nostri piatti, in particolare alla nostra ampia selezione di Street Food. La nostra selezione si evolve con le stagioni e i nostri sciroppi e infusi sono preparati con molta attenzione al Beefbar.

All prices are in Swiss Francs and include VAT.
Our employees are happy to inform you about ingredients in our dishes that may cause allergies or intolerances on request.



28 TROPICAL NEGRONI

Fruity, medium bitter drink a tropical riff of the classic Negroni

Brugal 1888 rum, Coconut Fatwashed Campari, Vanilla Pineapple Vermouth Martini Rubino

PAIRING STREET FOOD

Kobe Beef Prosciutto, Tartare & Tartine, Signature Carpaccio

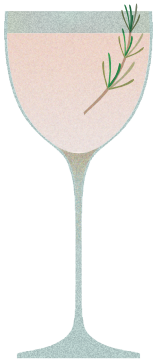
BEEFBAR MEZCALITA 28

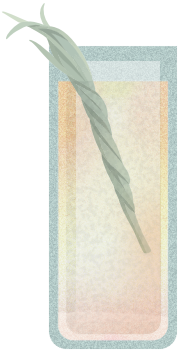
Smoky, herbal and cool our version of the Mezcalita

Siete Misterios Mezcal infused with rosemary & pineapple, Yellow Chartreuse, Lemon juice, Limoncello & Agave syrup

PAIRING STREET FOOD

Quesadillas, Rock Corn, Avocado Houmous





28 BOTANICAL KISS

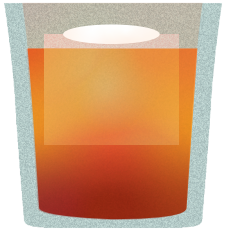
A floral and refreshing cocktail, where the sweetness of elderflower meets the subtle bitterness of grapefruit and the herbal freshness of tarragon.

CAP Gin, St Germain, Grapefruit & Tarragon Cordial, Soda water

PAIRING STREET FOOD

Salmon Unagi, Rock Corn, Gyoza

All prices are in Swiss Francs and include VAT.
Our employees are happy to inform you about ingredients in our dishes that may cause allergies or intolerances on request.



28 MONTE CARLO N°5

A refined and woody cocktail, blending the sweetness of pear and tonka with the smoky warmth of cognac.

Hennessy VS, Pear & Tonka Cordial, ABC Bitters, Smoky Cocktails with Oak Barrel Bark

PAIRING STREET FOOD

Kobe Beef Prosciutto, Ribeye Ham, Tartare & Tartine

LIKE A PORNSTAR 28

Our version of the famous Pornstar Martini

Ketel One Vodka, Amaretto, Lime juice, Vanilla, Cacao & Tonka Foam

PAIRING STREET FOOD

Rock Corn, Bao Bun

28 HARMONY

Elegant, floral, citrusy & harmoniously sweet

Cap Gin, Lime juice, Honey Bee Pollen Syrup, St-Germain, Tio Pepe Fino Sherry

PAIRING STREET FOOD

Croque Sando, Rock Corn, Baby Kebab

All prices are in Swiss Francs and include VAT.
Our employees are happy to inform you about ingredients in our dishes that may cause allergies or intolerances on request.

REMEDY 28

Fresh, herbal & deliciously refreshing

Christian Drouin Calvados “Le Domfrontais”,
Lemon juice, Honey & ginger syrup,
Pimento bitters & Baby basil

PAIRING STREET FOOD
Mini Burgers, Baby Kebab

28 NOIR INFUSION

A smooth and refined cocktail, where the richness of whisky is balanced by the floral freshness of green tea and osmanthus.

Black Label whisky, Vanilla syrup, Supasawa,
Osmanthus & Green tea sodaa

PAIRING STREET FOOD
Gyoza, Quesadillas, Signature Carpaccio

SOLAR BREEZE 28

A deliciously balanced cocktail, combining the richness of aged rum with the tangy freshness of apple and verbena.

Brugal 1888 rum, Roasted pineapple syrup,
Lemon juice, ABC bitters, Apple & verbena foam

PAIRING STREET FOOD
Super Kale, Ceviche Rosado, Hamachi Crudo

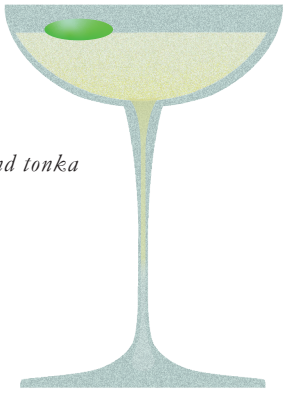
All prices are in Swiss Francs and include VAT.
Our employees are happy to inform you about ingredients in our dishes that may cause allergies or intolerances on request.

MOCKTAILS

20 BERRY COOLER

A bright and tangy cocktail, accented by the peppery and citrus notes of Timur berry.

Cordial Paragon Timur Berry, Supasawa, Soda



GOLDEN PEAR 20

A smooth and aromatic cocktail, where pear and tonka blend with the floral freshness of green tea.

Pear & Tonka cordial, Sugar syrup,
Lime juice, Osmanthus & Green tea

20 CITRUS GROVE

A fresh and woody non-alcoholic cocktail, combining the citrus notes of Seedlip with the aromatic depth of Palo Santo

Seedlip Grove, Lime Cordial,
Paragon Pala Santo Cordial, Soda

All prices are in Swiss Francs and include VAT.
Our employees are happy to inform you about ingredients in our dishes that may cause allergies or intolerances on request.

beefbar®

Born in Monte-Carlo

BEEFBAR_OFFICIAL

BEEFBAR.COM