



# COCKTAILS

# BEEFBAR LUXURY COCKTAILS

## **CLASE AZUL MARGARITA**

*Clase Azul Reposado, Orange liquor, lime*  
62

## **J. WALKER BLUE OLD FASHIONED**

*Johnnie Walker Blue, Angostura bitters, sugar, soda*  
70

## **GREY GOOSE ALTIUS MARTINI**

*Grey goose Altius, Noilly Prat*  
58

## **LOUIS XIII CHAMPAGNE COCKTAIL**

*Louis XIII Cognac, Champagne,  
Angostura bitters, sugar*  
124

## **CIELO PALOMA**

*El cielo Tequila, lime, Grapefruit soda*  
58

## **CLASE AZUL MEZCAL NEGRONI**

*Clase Azul Mezcal, Campari, Vermouth*  
84

## **ZACAPA XO OLD FASHIONED**

*Zacapa XO, Angostura bitters, sugar, soda*  
55

## **SEVENTY ONE MARTINI**

*Seventy one gin, Noilly Prat*  
56

## **ANGEL'S MANATTHAN**

*Angel's envy bourbon, Red Vermouth,  
Angostura bitters*  
38

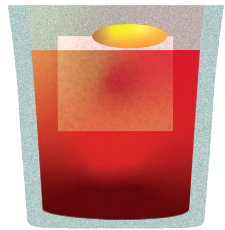
# BEEFBAR SIGNATURES

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.*



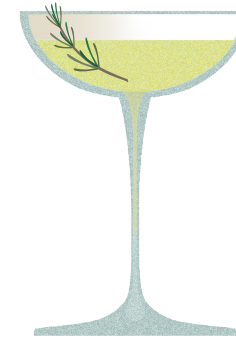
## 25 TROPICAL NEGRONI

*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

Prosciutto de Kobe, Tartare & Tartine, Signature Carpaccio



## 25 LOVELY SOUR

*Fresh & Herbal, easy to drink sour cocktail*

Ketel One Vodka, Dill cordial, Lime & lemon juice, Simple syrup & Vegan Foamer

### PAIRING STREET FOOD

Rock Corn, Salmon Unaghi, Gyoza

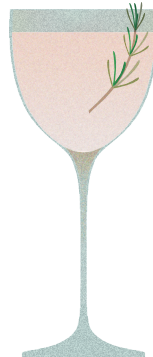
## BEEFBAR MEZCALITA 25

*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



## LIKE A PORNSTAR 25

*Our version of the famous Pornstar Martini*

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

### PAIRING STREET FOOD

Rock Corn, Bao Bun



## 25 BORN TO LOVE

*Sparkling fancy drink, sweet and light !*

Tanqueray gin, Lemon juice, Wildflower Cordial, Champagne & Candy Floss

### PAIRING STREET FOOD

Hamachi de seriole, Super kale, Ceviche Rosado



## 25 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.*

# MOCKTAILS

## REMEDY 25

*Frais, herbacé & délicieusement rafraîchissant*

Calvados Christian Drouin « Le Domfrontais »,  
Jus de citron, Sirop de miel & gingembre,  
Pimento bitters & Baby basilic

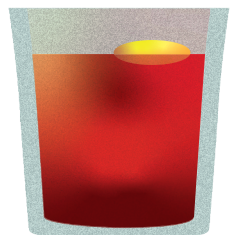
### PAIRING STREET FOOD

KFC, Mini Smashed Burger, Petit Kebab



## 25 PETIT CLUB

Seedlip Grove, Lemon & Lime,  
Raspberry Syrup, Vegan Foamer



## 25 FLAVORFULL

*Rich, woody & elegantly bitter*

Bulleit Bourbon, Martini Rubino, Campari  
all infused with Coffee grains & Cacao

### PAIRING STREET FOOD

Kobe Beef Prosciutto,  
Ribeye Ham, Tartare & Tartine

## LOVELY 25 SOUR O

Seedlip Garden, Dill Cordial, Lime &  
Lemon, Simple Syrup, Vegan Foamer



## 25 CAPITALIZE THE CAPER

Spring Flower sapid Cordial, Ginger  
Beer, Pinch of salt, Freshly roasted lemon

*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*<sup>®</sup>  
Born in Monte-Carlo

 BEEFBAR\_OFFICIAL

**BEEFBAR.COM**