

MALZ

MALT

- Akashi — 12
- Dalmore 12y — 12
- Hibiki — 18
- Hakuschu — 26
- Lagavulin 16y — 16
- Laphroig — 10
- Nikka From the Barrel — 12
- Monkey Shoulder — 10

MELASSE

MOLASSES

- Abuelo 7 — 6
- Bacardi Ocho — 12
 - Superior — 8
- Clairin Sajous — 10
- Revolte — 8
- Trois Rivières — 6
- Zacapa 23 — 14
 - XO — 22

TRAUBE

GRAPE

- Bar Sol Mosto Verde — 6
- Birds — 10
- Carlos Primero — 8
- The Wolf — 24

DIGESTIF

- Amaro Amanero — 10
- Chartreuse Verte — 8
- Fräulein Brösel Haselnuss — 8
- Jägermeister Manifest — 9
- KR/23 — 8
- Patrón XO — 8

GEI ST ER

SPIRITS 40 ml

AGAVE

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- Alipús St Ana del Rio — 8
- Atenco Minero — 10
- Siembra Valles — 9

GETREIDE

GRAIN

- Grey Goose — 10
- Our / Berlin Vodka — 8

MAIS & ROGGEN

CORN & RYE

- Knob Creek Bourbon — 9
 - Rye — 8
- Tito's Vodka — 8
- Woodford Reserve — 9
 - Rye — 12

WACHOLDER

JUNIPER

- Bombay Sapphire — 8
- Elephant — 10
- Ferdinand's — 10
- Friedrich — 10
- Gin Sul — 10
- Granit — 10
- Hendrick's — 9
- Monkey 47 — 10
- Monkey Sloe Gin — 12
- Saffron — 8
- Star of Bombay — 10
- Stauffenberg — 14
- Tanqueray Ten — 10

TIGER BAR



What started as just an idea for an experiment turned into a whole new world for us, one so big that we saw it needed its own bar and program. The possibilities of new flavours and combinations using terroir are endless - giving cocktails of such layered complexity that they rival anything coming out of our kitchen or cellar.

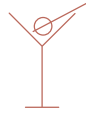
To create each season's menu, four base spirits are infused and then aged in different terroir with two unique cocktails fashioned, one as a lighter highball and the second as a more concentrated stirred drink. We are excited for people to try these drinks because we know they'll be just as surprised as we were our first time trying them.

MINERAL



highball cocktail

Each base spirit is aged on a different terroir and from this combination the option of a **highball cocktail** or **stirred drink** are available — all cocktails 12€



stirred drink

GIN & GREY SLATE

Dapper Dan

*cucumber Falernum,
bitter mandarin*

Schöneberg Shuffle

*pickled grape,
riesling bitters*

PISCO & PHYLLITE

Piscola

*plum coriander shrub,
ginger beer*

White Sazerac

*fasskorn,
Peychaud's bitters*

MEZCAL & RED SLATE

Dirty Tonic

*jalapeño pineapple squash,
slim tonic*

Martinez

*charred pineapple,
grapefruit bitters*

RYE & BLACK BASALT

Rye & Dry

*smoked tea,
moroccan soda*

Boulevardier

*small batch vermouth,
vintage cherry wine*

MALZ & HOPFEN

VOM FASS

ON TAP | 330 ml

Maxrainer *Pils* — 4,9

Maxrainer *Helles* — 4,9

Stone Brewing *IPA* — 6,9

ABGEFÜLLTES

BOTTLED | 330 ml

Bier Fabrik *'On the Spur of the Moment' Sour* (DE) — 6,5

Motel Minibar *Golden Ale* (DE) — 5,5

Landgang Brewery *Weizheit Wheat* (DE) — 7

Westmalle *Dubbel* (BEL) — 6

TRAUBEN

SCHAUMWEIN — SCHIEFER SPARKLING — SLATE

Clemens Busch 2012 — 8,9
Riesling Sekt Brut Nature
Mosel, DE

WEISS — VULKANGESTEIN WHITE — VOLCANIC SOIL

Gut Hermannsberg *vom Vulkan* 2017 — 7,5
Riesling
Nahe, DE

ROT — VULKANGESTEIN RED — VOLCANIC SOIL

Abril *Magmatit* 2016 — 6,5
Spätburgunder
Baden, DE

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