

# LISTA DRINK / DRINK LIST

## I NOSTRI DRINK / OUR DRINKS

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### PALOMINO RIBES

- Tequila
- Shrub Ribes
- Sciroppo
- Soda / Ginger Ale

ABBINAMENTO: ANTIPASTI GOURMET

### WHISKY SOUR BBQ

- Bourbon
- Limone
- Arancia
- Salsa BBQ
- Sciroppo / Shrub
- Bitter piccante
- Albume (opzionale)
- Crusta: sale e pepe

ABBINAMENTO: FRITTI

### VODKAMARTINI

- Vodka Basilico
- Vermouth Bianco
- Fernet Branca / Angostura

ABBINAMENTO: FRITTI

### SPICY MARGARITA

- Tequila Pepe
- TripleSec
- Lime
- Olio Peperoncino Drops on Surface

### MUMBAYTONIC

- Gin
- Limone
- Sciroppo Cannella
- Cetriolo q.b.
- Tonica

- Tequila
- Shrub Ribes
- Syrup
- Soda / Ginger Ale

PAIRING: GOURMET APPETIZERS

- Bourbon
- Lemon
- Orange
- BBQ Sauce
- Syrup / Shrub
- Spicy Bitters
- Egg White (optional)
- Rim: salt and pepper

PAIRING: FRIED FOODS

- Basil Vodka
- White Vermouth
- Fernet Branca / Angostura

PAIRING: FRIED FOODS

- Pepper Tequila
- Triple Sec
- Lime
- Chili Oil Drops on Surface

- Gin
- Lemon
- Cinnamon Syrup
- Cucumber to taste
- Tonic

15 €

15 €

15 €

15 €

15 €

**GUS**

## I NOSTRI DRINK / OUR DRINKS

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### STOCKY

- Bourbon
- Cynar
- Suze
- Orange Bitter
- Soluzione Salina

ABBINAMENTO: PIATTI PRINCIPALI

### DAYDREAM

- Vodka
- St Germain
- Limone
- Mango Syrup
- Passion Syrup
- Pineapple Juice
- Angostura drops on top

### CHYNOGRONI

- Gin
- Bitter
- Vermouth Rosso
- Velluto Caffè TOP

ABBINAMENTO: DOLCI

- Bourbon
- Cynar
- Suze
- Orange Bitters
- Saline Solution

PAIRING: MAIN COURSES

- Vodka
- St Germain
- Lemon
- Mango Syrup
- Passion Syrup
- Pineapple Juice
- Angostura drops on top

- Gin
- Bitter
- Red Vermouth
- Coffee Velvet on top

PAIRING: DESSERTS

15 €

15 €

15 €

# Drink List

GUS