

Cocktail Menu

V. Lauberhorn Wengen
ARENAS · THE RESORTS

Light



Banana
Bouquet



Bahama
Mama



Stouffato



Aperol Spritz



Americano
Cocktail



Caipirinha



Jamaican
Mule



Amarletto
Sour



Espresso Martini



Negroni

Day



Margarita



Passionfruit
Mojito



Strawberry
Bouquet



Hummingbird



Mai - Tai

Night



Boulevardier



Old Fashioned



Basil Smash



Panstar Martini



Tommy's Mezcal
Margarita



Long Island
Iced Tea

Rich

Our All Time Favourites



13.50

Amaretto Sour: Amaretto almond liqueur with fresh lemon juice, simple syrup, aquafaba and orange bitters, shaken hard to give you a fluffy pearl white meringue.



13.50

Bahama Mama: Kalani Coconut Rum, banana liqueur, pineapple juice Grenadine and bitters. A much better and innocent sex on the beach.



14.50

Basil Smash: Voted as most consumed cocktail from Germans in 2019-2020. Dry London Gin, smashed basil with lemon juice and sugar syrup.



15.00

Tommy's Mezcal Margarita: A Margarita on 'roids, with smokey Mezcal, agave syrup and freshly squeezed lime, shaken hard to dazzle and shake you too. Optional classic version with Tapatio Tequila.



16.00

Mai-Tai : This is a Daquiri with all the bells and whistles. Overproof dark Jamaican Rum, freshly squeezed lime, rock candy syrup, almond syrup and the best triple sec, and curacao give a balanced, punchy flavor that will make you to exhale *mai tai roa ae!*



17.00

★ **Porn Star Martini:** Hands down the best cocktail of 21st century! Vanilla Vodka, passion fruit liqueur, coconut syrup and passion fruit puree makes orgasms in your mouth. Served with a side shooter of prosecco.



15.00

Long Island Ice Tea: Classic five white spirits (Vodka-Gin-Rum-Triple Sec-Tequila), lemon juice and simple syrup topped up Coca Cola. Strong but balanced to rock your boat!



13.50

Caipirinha: Brazilian Cachaca crushed in fresh limes and demerara raw sugar.



14.50

Vanilla & Passion fruit Mojito: A favourite mojito with sweet and spicy notes. Barbados golden rum, vanilla syrup, passionfruit puree, mint leaves, limes and soda. Classic version is also optional!



14.50

Jamaican Mule : A Moscow mule twist - Because rum is life! Jamaican premium rum, fresh limes, rock candy syrup and premium fresh ginger beer!



15.00

Classic Old Fashion: Kentucky premium bourbon stirred with angostura and orange bitters, demerara sugar, maraschino cherry and orange oils.



16.00

Zombie: Triple rum blend, with Apricot brandy, passionfruit puree, lemon juice, pineapple juice, berry grenadine and bitters. After two of these you are in Puerto Rico!



14.00

Espresso Martini: The cult coffee classic, we use Vanilla Vodka, Kahlua coffee liqueur, vanilla syrup and a shot of espresso.

Slice of Italy



10.00

Aperol Spritz: Aperol, Prosecco and sparkling water. Optional with Campari!



10.00

Americano cocktail: Campari, premium red vermouth and soda water. The perfect digestive mouth wash!



15.00

Negroni: Premium London Dry Gin married with Campari and fortified wine from the Torino region. We take our Negronis serious around here and will deliver only the best to you!



15.00

★ **Boulevardier:** A Negroni from Kentucky! Instead of Gin we use Bourbon for more sweetness and flavour.



15.00

Sbaliato: Sweet Red Vermouth, Campari and Prosecco. Sbaliato means mistake in Italian. An Italian bartender mistakingly put prosecco instead of gin in his negroni - the guests loved it and kept ordering it, until it became a classic in the beautiful boot country!

Blended Cocktails



14.00

Margarita: Tequila, Triple Sec, lemon juice, lime cordial, simple syrup. A refreshingly sharp and well rounded version of the classic.



14.00

Strawberry Daquiri: White rum, lime juice, simple syrup, berry strawberry syrup and strawberry puree. Best under the sun alcoholic drink chosen globally!



14.00

Banana Daquiri: Golden Rum, Banana liqueur, lime cordial, half a banana. Most underated daiquiri, give this gem a chance and we guarantee you won't regret it!



14.00

★ **Hummingbird:** White Rum, Banana Liqueur, Kahlua coffee liqueur, condensed milk, half-half, fresh banana. Dessert in a glass. It tastes more like a smoothie than alcohol!

Happy Hour:



Barman's recommendation

Monday to Thursday 16:00 - 19:00
All cocktails 2 for 25chf
(same cocktail, same time)

Master Cocktail Class

Every Thursday evening, make your own cocktail with guidance from our best barman!