



0.100 | 0.750 l

PENEČA VINA / SPARKLING WINE

Istenič, Gourmet Rose Brut, Dolenjska, Slovenia	9.50	66.00
Nebo, Blanc de Blancs Extra Brut, Goriška Brda, Slovenia	8.50	59.00
Pitars, Prosecco DOC Extra Brut, Veneto, Italy	7.50	51.00

ŠAMPANJCI / CHAMPAGNE

Billecart-Salmon, Brut Reserve, Champagne, France	15.00	104.00
Dom Pérignon, Brut, Champagne, France		445.00
Krug, Grande Cuvée Brut, Champagne, France		455.00
Moët & Chandon, Brut Impérial, Champagne, France		129.00
Louis Roederer, Cristal Brut, Champagne, France		475.00
Veuve Clicquot, Yellow Label Brut, Champagne, France		135.00
Veuve Clicquot, Yellow Label Brut Rose, Champagne, France		155.00

BELA VINA / WHITE WINE



Christian Moreau, Chablis Grand Cru, Burgundy, France	23.50	166.00
Henri Bourgeois, Sancerre La Bourgeois, Loire, France	16.50	113.00
Marjan Simčič, Numerals One, Goriška Brda, Slovenia	18.50	128.00

Ciringa, Sauvignon Blanc, Štajerska, Slovenia	9.50	66.00
Gradis'ciutta, Rebula Sveti Nikolaj, Goriška Brda, Slovenia	9.50	66.00
Marjan Simčič, Chardonnay, Goriška Brda, Slovenia	8.50	59.00
Movia, Pinot Grigio Ambra, Goriška Brda, Slovenia	9.50	66.00
Movia, Veliko Chardonnay, Goriška Brda, Slovenia	12.50	89.00
Santomas, Malvazija, Slovenska Istra, Slovenia	8.50	59.00

Jakončič, Carolina Bela, Goriška Brda, Slovenia		79.00
Jakončič, Rumena Rebula Carolina, Goriška Brda, Slovenia		89.00
Marof, Sauvignon Blanc Bodonci, Prekmurje, Slovenia		89.00
Šuklje, Chardonnay Projekt, Bela Krajina, Slovenia		69.00
Amélie & Charles Sparr, Riesling Grand Cru, Alsace, France	119.00	
Edi Keber, Collio Bianco, Friuli-Venezia Giulia, Italy		69.00
Pieropan, Soave Classico La Rocca, Veneto, Italy		89.00





 0.100 l 0.750 l

ROSE VINA / ROSE WINE

Batič, Rose, Vipavska Dolina, Slovenia	9.50	66.00
Colnar, Rose, Dolenjska, Slovenia	8.50	59.00
De L'escarelle, Rose Les Deux Anges, Provance, France	8.50	59.00

RDEČA VINA / RED WINE



Constantini, Muse Extra, Goriška Brda, Slovenia	23.50	166.00
Gaja, Dagromis Barolo DOCG, Piemonte, Italy	28.00	197.00
Pontet-Canet, Pauillac Grand Cru Classé, Bordeaux, France	38.00	275.00

Constantini, Muse Ruby, Goriška Brda, Slovenia	15.50	111.00
Jakončič, Carolina Rdeča, Goriška Brda, Slovenia	12.00	85.00
Lisjak Boris, Sara, Kras, Slovenia	12.50	89.00
Marjan Simčič, Cabernet Sauvignon, Goriška Brda, Slovenia	8.50	59.00
Movia, Merlot Java, Goriška Brda, Slovenia	9.50	66.00
Santomas, Syrah, Slovenska Istra, Slovenia	8.50	59.00
Šuklje, Blaufränkisch Lodoma, Bela Krajina, Slovenia	8.50	59.00
Verus, Pinot Noir, Štajerska, Slovenia	9.50	66.00

Kristančič, Red Artwork, Goriška Brda, Slovenia	129.00
Marjan Simčič, Merlot Opoka, Goriška Brda, Slovenia	139.00
Marjan Simčič, Modri Pinot Opoka, Goriška Brda, Slovenia	125.00
Marof, Blaufränkisch Mačkovci, Prekmurje, Slovenia	79.00
Movia, Veliko Rdeče, Goriška Brda, Slovenia	119.00
Santomas, Antonius Cabernet Sauvignon, Slovenska Istra, Slovenia	75.00
Calon-Ségur, Saint-Estèphe Grand Cru Classé, Bordeaux, France	389.00
Lassègue, Saint-Émilion Grand Cru, Bordeaux, France	109.00
Marchesi Antinori, Tignanello, Tuscany IGT, Italy	219.00
Pieropan, Amarone della Valpolicella DOCG, Veneto, Italy	117.00
Tenuta San Guido, Sassicaia, Bolgheri DOC, Tuscany, Italy	595.00
Vega Sicilia, Valbuena 5°, Ribera del Duero, Spain	269.00

SLADKA VINA / SWEET WINE

Michele Chiarlo, Moscato d'Asti DOCG, Piemont, Italy	7.50	51.00
Pravino, Rumeni Muškat Izbor, Štajerska, Slovenia	7.50	51.00



 0.050 l 0.500 l

Quinta do Vallado, Porto 10 Y.O. Tawny, Douro, Portugal	6.50	59.00
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0.050 l 0.375 l

Puklavec, Traminac Seven Numbers I, Štajerska, Slovenia	7.50	51.00
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HIŠNI KOKTEJLI



GOZDNI TIP MEDU

Gozdni tipi medu so polnejšega okusa z globokimi okusi, katere najdemo v gozdu. Medjetemnejše barve, z razponom not okusov od grenkih, oreščkastih, smolnatih do cvetličnih in ga uporabljamo za naše, boljpolne hišne koktejle. Od izbire gozdnih tipov medu smouporabili tiste, ki so tradicionalni za Slovenijo: Kostanjev med, mešan Gozdni med in Lipov med.

CHESTNUT

Sailor Jerry & Plantation Xaymaca Special Dry rum, Kostanjev med, Gonzalez Byass Alfonso Oloroso Seco sherry, Cocchi Amaro Dopo Teatro vermouht, Angostura grenčica, creole grenčica

Sailor Jerry & Plantation Xaymaca Special Dry rum, Chestnut honey, Gonzalez Byass Alfonso Oloroso Seco sherry, Cocchi Amaro Dopo Teatro vermouht, Angostura bitters, creole bitters

FOREST

Woodford Reserve bourbon, Gonzalez Byass Alfonso Oloroso Seco sherry, Gozdni med, z jurčki infuziran bourbon

Woodford Reserve Bourbon, Gonzalez Byass Alfonso Oloroso Seco sherry, Forest honey, infused porcini bourbon

LINDEN

Z Lipo infuziran Hendrick's gin, Lipov med, limonin sok, Yellow Chartreuse sprej

Linden infused Hendrick's gin, Linden honey, lemon juice, Yellow Chartreuse spray

SIGNATURE COCKTAILS



FOREST HONEY

Forest honeys are fuller in taste and have deeper, forest-like characteristics to them. Darker in colour with notes that range from bitter, nutty, piny to floral, forest honeys are used our richer signature cocktails. From the selection of forest honeys, we used the ones that are traditional for Slovenia: Chestnut honey, mixed Forest honey and Linden honey.

HIŠNI KOKTEJLI



CVETLIČNI TIP MEDU

Cvetlični tipi medu so delikatni, botanični in polni živahnih arom, katere so nabrane iz različnih cvetov rastlin, ki cvetijo v različnih mesecih, tako, da so količine in kakovost zelo odvisne od letne sezone. Za naše lažje hišne koktejle smo uporabili Slovenske tipe cvetličnega medu: Akacijev med, mešan Cvetlični med in Ajdov med.

ACACIA ■

Herradura Plata tekila, Italicus liker, Akacijev med, limetin sok, limonin sok, mleko*

*Mleko se uporablja v procesu priprave in ne v samem koktaliju

Herradura Plata tequila, Italicus liqueur, Acacia honey, lime juice, lemon juice, milk*

*Milk used in the prepping process and not in the cocktail itself

BUCKWHEAT ■

Remy Martin V.S.O.P konjak, Ajdov med, cider

Remy Martin V.S.O.P cognac, Buckwheat honey, cider

FLORAL 2.0 ■

Bacardi Carta Blanca rum, Rabarbara, Akacijev med, mleko, limonin sok, soda

Bacardi Carta Blanca rum, Rhubarb, Acacia honey, milk, lemon juice, soda

SIGNATURE COCKTAILS



FLORAL HONEY

Floral honeys are delicate, botanical, and filled with lively aromas harvested from different blossoms that bloom in different months, so the quantities and quality are very dependent on the yearly season. We used Slovenian Acacia honey, Buckwheat honey and mixed Floral honey for your lighter cocktails.

KLASIČNI KOKTAJLI
CLASSIC COCKTAILS



APERITIVNI KOKTAJLI APERITIVO COCKTAILS

AMERICANO	14.50
Campari bitter, Cocchi Dopo Teatro vermouth, Two Cents Soda	
APEROL SPRITZ	13.50
Aperol liqueur, Prosecco, Two Cents Soda	
CAMPARI SPRITZ	13.50
Campari bitter, Prosecco, Two Cents Soda	
GARIBALDI	14.50
Campari bitter, orange juice	
GARI NOT A BALDI	14.50
Campari bitter, grapefruit juice	
HUGO SPRITZ	15.00
Prosecco, St. Germain Elderflower liqueur, elder syrup, lime juice, mint leaves, Two Cents Soda	
ITALICUS SPRITZ	15.50
Italicus liqueur, Prosecco, Two Cents Soda	
MIMOSA	11.50
Prosecco, orange juice	
NEGRONI SBAGLIATO	15.50
Campari bitter, Cocchi Amaro Dopo Teatro vermouth, Prosecco	

DIGESTIVO KOKTAJLI DIGESTIVO COCKTAILS

BLACK RUSSIAN	14.50
Finlandia vodka, Mr. Black - coffee liqueur, chocolate bitters	
ESPRESSO MARTINI	14.50
Finlandia vodka, Mr. Black - coffee liqueur, Gonzalez Byass Alfonso Oloroso Seco Sherry, demerara syrup, espresso	
GENTLEMAN'S COFFEE	15.50
Shanky's Whip - liqueur & whiskey blend, Mr. Black - coffee liqueur, Woodford Reserve bourbon, demerara syrup, chocolate bitters, espresso	
TORINO COFFEE	14.50
Cocchi Amaro Dopo Teatro vermouth, sugar syrup, espresso, Three Cents Tonic	
WHITE RUSSIAN	14.50
Finlandia vodka, Mr. Black - coffee liqueur, chocolate bitters, cream	

SVEŽI KOKTAJLI FRESH COCKTAILS

AIR MAIL	14.50
Bacardi Carta Blanca rum, Prosecco, lime juice, Linden honey syrup	
AMARETTO SOUR	14.50
Amaretto liqueur, Woodford Reserve bourbon, lemon juice, demarara syrup, egg white	
AMOR VERDADERO	14.50
Sipsmith gin, IPA syrup, lemon juice, egg white, raspberries	
AVIATION	14.50
Tanqueray 10 gin, Luxardo Maraschino liqueur, Bitter Truth Creme de Violette liqueur, lemon juice, simple syrup	

BEE'S 75	19.50
Bombay Sapphire gin, Brut Reserve Billecart Salmon champagne, lemon juice, Linden honey syrup	
BEE'S KNEES	14.50
Bombay Sapphire gin, lemon juice, Acacia honey syrup, salt solution	
CAIPIRINHA	14.50
Sagatiba Cachaca, lime wedges, demarara syrup	
CAIPIROSKA	14.50
Finlandia vodka, lime wedges, demarara syrup	
COGNAC FRENCH 75	19.50
Remy Martin V.S.O.P cognac, Brut Reserve, Billecart Salmon champagne, lemon juice, sugar syrup	
CORPSE REVIVER #2	14.50
Bombay Sapphire gin, Dry Curacao liqueur, Lillet Blanc vermouth, Pernod Absinthe, lemon juice	
COSMOPOLITAN	14.50
Finlandia vodka, Dry Curaçao liqueur, lime juice, cranberry Juice, simple syrup	
CUBA LIBRE	14.50
Sailor Jerry Spiced rum, Coca Cola, lime wedges	
DAIQUIRI	14.50
Bacardi Carta Blanca rum, lime juice, sugar syrup	
DARK 'N' STORMY	14.50
Plantation Xaymaca Special Dry rum, lime juice, Three Cents Spicy Ginger Beer	
DIRTY ADAM & EVE	15.00
Bombay Sapphire gin (linden infused), Italicus liqueur, olive water, Three Cents Fig Leaf Soda	
FLEUR DE PARADIS	15.50
Bombay Sapphire gin, Prosecco, St. Germain Elderflower liqueur, lemon juice, grapefruit juice	
FRENCH 75	19.50
Bombay Sapphire gin, Brut Reserve, Billecart Salmon champagne, lemon juice, sugar syrup	
FRENCH TART	15.50
Ketel One vodka, St. Germain Elderflower liqueur, lemon juice, grapefruit juice	
GIMLET	14.50
Bombay Sapphire gin, lime juice, sugar syrup	
HEMINGWAY DAIQUIRI	14.50
Bacardi Carta Blanca rum, Maraschino liqueur, lime juice, grapefruit juice	
JUNGLE BIRD	14.50
Plantation Xaymaca Special Dry rum, Campari bitter, lime juice, demerara syrup, pineapple juice	
LAST WORD	15.00
Bombay Sapphire gin, Green Chartreuse liqueur, Maraschino liqueur, lime juice	

LONDON GIN MULE	14.50
Bombay Sapphire gin, lime juice, Three Cents Ginger Beer	
LONG ISLAND	15.50
Bacardi Carta Blanca rum, Finlandia vodka, Dry Curaçao liqueur, Herradura Plata tequila, Bombay Sapphire gin, lime juice, Coca-Cola	
MAI TAI	15.50
Plantation Xaymaca Special Dry rum, Plantation OFDT rum, Sailor Jerry Spiced rum, Dry Curaçao liqueur, lime juice, orgeat syrup	
MARGARITA	15.00
Herradura Plata tequila, Dry Curaçao liqueur, lime juice, agave syrup	
MEZCAL SOUR	15.50
San Cosme Mezcal, lemon juice, agave syrup, orange bitters, saline solution, egg white	
MOJITO	14.50
Bacardi Carta Blanca rum, lime juice, sugar syrup, mint leaves, TH Soda	
MOSCOW MULE	14.50
Finlandia vodka, lime juice, simple syrup, Three Cents Spicy Ginger Beer	
NAKED & FAMOUS	17.50
San Cosme Mezcal, Aperol liqueur, Yellow Chartreuse liqueur, lemon juice	
NEW YORK SOUR	14.50
Woodford Reserve bourbon, Cabernet Sauvignon Marjan Simčič float, lemon juice, sugar syrup, egg white	
OLD CUBAN	14.50
Plantation Xaymaca Special Dry rum, Prosecco, lime juice, sugar syrup, Angostura bitters, mint leaves	
PALOMA	15.50
Herradura Plata tequila, lime juice, agave syrup, Three Cents Pink Grapefruit	
PAPER PLANE	14.50
Woodford Reserve bourbon, Amaro Montenegro liqueur, Aperol liqueur, lemon juice	
PENICILLIN	14.50
Monkey Shoulder whisky, Laphroaig 10 whisky float, lemon juice, ginger honey syrup	
PISCO SOUR	14.50
Pisco Demonio Acholado Tacama, lime juice, lemon juice, sugar syrup, egg white	
SIDECAR	14.50
Remy Martin VSOP cognac, Dry Curaçao liqueur, lemon juice	
SOUTH SIDE	14.50
Bombay Sapphire gin, lime juice, sugar syrup, mint leaves	
THE CLOVER CLUB	14.50
Bombay Sapphire gin, Cocchi di Torino Extra Dry vermouth, lemon juice, raspberries, simple syrup, egg white	

THE LAST ONE	15.00
Planteray Cut and Dry Coconut rum, Giffard banana liqueur, lime juice, simple syrup, salt solution, chocolate bitters	
TOM COLLINS	14.50
Bombay Sapphire gin, lemon juice, sugar syrup, Two Cents Soda	
TOMMY'S MARGARITA	15.50
Herradura Plata tequila, lime juice, agave syrup	
WHISKY SOUR	15.00
Woodford Reserve bourbon, lemon juice, demerara syrup, Angostura bitters, egg white	
WHITE LADY	14.50
Bombay Sapphire, Dry Curaçao liqueur, lemon juice, (egg white optional)	

SPIRITS FORWARD KOKTAJLI SPIRITS FORWARD COCKTAILS

BIJOU	15.50
Bombay Sapphire gin, Cocchi Amaro Dopo Teatro vermouth, Green Chartreuse liqueur, orange bitters	
BOULEVARDIER	15.50
Woodford Reserve bourbon, Campari bitter, Cocchi Amaro Dopo Teatro vermouth	
CARDINALE	14.50
Citadelle gin, Campari bitter, Cocchi di Torino Extra Dry vermouth	
CHRYSANTHEMUM	14.50
Dolin Blanc vermouth, D.O.M. Benedictine liqueur, Pernod Absinthe	
CORPSE REVIVER #1	16.50
Remy V.S.O.P cognac, Comte Louis de Lauriston VSOP calvados, Cocchi Amaro Dopo Teatro vermouth, orange bitters	
DRY MARTINI	14.50
Sipsmith London Dry gin, Cocchi di Torino Extra Dry vermouth	
GODFATHER	14.50
Woodford Reserve bourbon, Amaretto Disaronno liqueur	
HANKY PANKY	14.50
Sipsmith gin, Cocchi Amaro Dopo Teatro vermouth, Fernet Branca bitter	
HERRADURA OLD FASHIONED	14.50
Herradura Reposado tequila, agave syrup, orange bitters	
MANHATTAN	14.50
Bulleit Rye whiskey, Cocchi Amaro Dopo Teatro vermouth, Angostura bitters	
MARTINEZ	14.50
Sipsmith gin, Cocchi Amaro Dopo Teatro vermouth, Maraschino liqueur, orange bitters, Angostura bitters	
MEZCAL NEGRONI	15.50
San Cosme Mezcal Blanco tequila, Campari bitter, Cocchi Amaro Dopo Teatro vermouth	

NEGRONI	15.50
Bombay Sapphire gin, Campari bitter, Cocchi Amaro Dopo Teatro vermouth	
OAXACA OLD FASHIONED	14.50
Herradura Reposado tequila, San Cosme Mezcal Blanco tequila, agave syrup, orange bitters	
OLD FASHIONED	15.50
Woodford Reserve bourbon, demerara syrup, Angostura bitters, orange bitters	
RUSTY NAIL	14.50
Monkey Shoulder whisky, Drambuie liqueur, Angostura bitters	
RUM OLD FASHIONED	14.50
Plantation XO rum, demerara syrup, chocolate bitters, orange bitters, Angostura bitters	
SAZERAC – COGNAC	19.50
Remy Martin V.S.O.P cognac, Peychaud's bitters, Absinthe spray, demerara syrup	
SAZERAC – HALF & HALF	18.50
Remy Martin V.S.O.P cognac, Woodford Rye bourbon, Peychaud's Bitters, Absinthe spray, demerara syrup	
SAZERAC – RYE	15.00
Woodford Rye bourbon, Peychaud's bitters, Absinthe spray, demerara syrup	
TROPICANA	15.50
Planteray Cut & Dry Coconut rum, Plantation Stiggins Pineapple rum, coconut water & milk, orgeat syrup, pineapple juice, cream	
VESPER	14.50
Sipsmith gin, Ketel One vodka, Dolin Vermouth Blanc	
VIEUX CARRE	15.50
Remy Martin VSOP cognac, Bulleit Rye whiskey, Cocchi Amaro Dopo Teatro vermouth, D.O.M. Benedictine liqueur, Peychauds bitters	
VODKA MARTINI	15.50
Ketel One vodka, Cocchi di Torino Extra Dry vermouth	
BREZALKOHOLNI KOKTAJLI	
NON-ALCOHOLIC COCKTAILS	
MOJITO N/A	11.50
Lime juice, sugar syrup, mint leaves, TH Soda	
NO-APERETIVO	11.50
Vera Aperetivo, Giffard Bitter syrup, TH Soda, TH Tonic	
JASMIN N/A	11.50
Jasmine pearls tea, lime juice, simple syrpy, TH Soda	

Limited edition

	RUM	
A.H. Riise Non Plus Ultra		22.00

	VODKA	
Belvedere		9.00

	KONJAK COGNAC	
Hennessy V.S.O.P		9.50

	VISKIJI MALT MALT WHISKEY	
Aberlour 12 YO		9.50
Cragganmore 12 YO		9.50
Glengrant 10 YO		8.50
Glenmorangie Original		9.50

	AZIJSKI VISKIJI ASIAN WHISKEY	
Kavalan Single Malt		14.00
Nikka Coffey Malt		16.00

	IRSKI VISKI IRISH WHISKEY	
Teeling		8.50



KOKTAJLI ZA S SABO COCKTAILS TO GO

ACACIA

Herradura Plata tekila, Italicus liker, Akacijev med, limetin sok, limonin sok, mleko*

*Mleko se uporablja v procesu priprave in ne v samem koktajlu

Herradura Plata tequila, Italicus liqueur, Acacia honey, lime juice, lemon juice, milk*

*Milk used in the prepping process and not in the cocktail itself

BOULEVARDIER

Woodford Reserve bourbon, Campari bitter, Cocchi Amaro Dopo Teatro vermouth

FOREST

Woodford Reserve bourbon, Gonzalez Byass Alfonso Oloroso Seco sherry, Gozdni med, z jurčki infuziran bourbon

Woodford Reserve bourbon, Gonzalez Byass Alfonso Oloroso Seco sherry, Forest honey, infused porcini bourbon

NEGRONI

Bombay Sapphire gin, Campari bitter, Cocchi Amaro Dopo Teatro vermouth

OLD FASHIONED

Woodford Reserve bourbon, sladkorni sirup, Angostura grenčica, pomaranča grenčica

Woodford Reserve bourbon, sugar syrup, Angostura bitters, orange bitters



Vsi koktajli 14.50 €
All cocktails 14.50 €

GIN

Bombay Sapphire	9.00
Brockmans	9.50
Copperhead Alchemist	12.00
Edinburgh	9.50
Edinburgh Rhubarb Ginger	10.50
Elephant London Dry	11.00
Etsu Double Orange	10.00
Hendrick's	9.50
Isle Of Harris	10.50
Ki No Bi Kyoto Dry	10.50
Mare	10.50
Mare Capri	10.00
Monkey 47	14.00
Nordes Atlantic Galician	9.00
Opihr Oriental Spiced	9.50
Plymouth Original Dry	9.00
Silent Pool	9.00
Sipsmith London Dry	9.50
Tanqueray London Dry	8.00
Tanqueray Ten	9.50
The Botanist	9.50

SLOVENSKI GINI
SLOVENIAN GINS

Broken Bones Navy Strength	12.00
Karakter	9.50

RUM

Bacardi Carta Blanca	8.50
Brugal 1888	9.50
Diplomatico Reserva Exclusiva	9.50
Plantation O.F.T.D.	8.50
Planteray Cut and Dry Coconut	13.00
Plantation Stiggins Fancy Pineapple	14.00
Plantation Xaymaca Special Dry	10.00
Plantation XO	14.00
Rhum J.M X.O	15.00
Sailor Jerry spiced	8.50
Zacapa Centenario Solera 23	18.50

VODKA

Belvedere	9.00
Grey Goose	11.50
Finlandia	7.50
Ketel One	8.50
Slovenia Vodka	11.00

KONJAK & VINJAK
COGNAC & BRANDY

Courvoisier VS	10.00
Comte Louis de Lauriston Calvados VSOP	10.50
Hennessy XO	33.00
Remy Martin V.S.O.P	16.00
Remy Martin 1738	18.00
Remy Martin X.O.	29.00

VISKIJI MALT
MALT WHISKEY

Ardbeg Ten	11.00
Dalwhinnie 15 YO	15.00
Glenfiddich 12 YO	9.50
Glenfiddich 15 YO	11.50
Glenfiddich 21 YO	29.00
Macallan 12 YO	19.00
Monkey Shoulder	8.50
Oban 14 YO	17.00
Lagavulin 16 YO	13.00
Laphroaig 10 YO	11.00
Talisker 10 YO	14.00
The Balvenie 12 YO – Double Wood	17.00
The Glenlivet 18 YO	19.50

ŠKOTSKI MEŠANI VISKIJI
BLENDED SCOTCH WHISKEY

Chivas Regal 12 YO	9.50
Chivas Regal 18 YO	16.50
Johnnie Walker Black Label	9.50
Johnnie Walker Blue Label	47.00

IRSKI VISKIJI
IRISH WHISKEY

Green Spot	11.50
Jameson	8.00
Jameson 18 YO	19.00
Redbreast 12YO	13.00

AMERIŠKI VISKIJI
AMERICAN WHISKEY

Buffalo Trace	12.00
Bulleit Rye	8.50
Jack Daniel's	8.00
Woodford Reserve Bourbon	12.00
Woodford Rye Wild	10.00
Wild Turkey Rare Breed	11.00

TEKILA
TEQUILA

Clase Azul Mezcal San Luis	69.00
Clase Azul Reposado	35.00
Don Julio Anejo	18.00
Don Julio Blanco	13.50
Herradura Plata	12.00
Herradura Reposado	10.50
Patron Tequila Anejo	13.50
Patron Tequila Silver	11.50
San Cosme Mezcal Blanco	10.00

0.04 l

ŽGANJE IN LIKERJI SCHNAPPS & LIQUEURS

Aperol	7.50
Amaro Montenegro	7.50
Amaro Averna	6.50
Amaretto Disaronno	7.50
Baileys	7.50
Campari Bitter	7.50
Cynar	7.50
D.O.M. Benedictine	6.50
Drambuie	6.50
Dry Curacao	6.50
Fernet Branca	7.00
Grappa la Malvasia di Nonino	11.00
Green Chartreuse	11.00
Italicus Rosolio di Bergamotto	9.50
Jägermeister Manifest	8.00
Mr. Black - Coffee Liqueur	9.50
Pelinkovac Antique	7.50
Pernod Absinthe	8.50
Rakija Gorda Vilijams	8.50
Rakija Gorda Sljiva XI Grand Cru	36.50
Rakija Zaplet Kajsije Barrique	12.50
Roner Williams Reserve Viljamovka / Pear	6.50
Shanky's Whip - Liqueur & Whiskey Blend	8.50
St Germain Elderflower	8.00
Yellow Chartreuse	12.00



0.100 l

VINJAK FORTIFIED

WINES

Cocchi Amaro Dopo Teatro Vermouth	9.00
Cocchi di Torino Extra Dry Vermouth	9.00
Dolin Vermouth Blanc	7.50
Gonzalez Byass Alfonso Oloroso Seco Sherry	7.50

PIVO

BEER

Union Unfiltered - Draft 0.30 l	7.00
Union Unfiltered - Draft 0.40 l	8.00
Pelicon Superlager - Draft 0.30 l	7.00
Pelicon Superlager - Draft 0.40 l	8.00
Corona Extra 0.35 l	7.00
Erdinger Weissbier 0.50 l	7.00
Estrella Galicia N/A 0.33 l	6.50
Pelicon The 3rd Pill – India Pale Ale 0.50 l	8.50
Pelicon Leaking Barrel – Brazil Coffee Porter 0.33 l	15.00
Cider Christian Drouin Pear 0.75 l	37.00

GAZIRANE PIJAČE SOFT DRINKS

Coca Cola 0.25 l	4.50
Coca Cola Zero 0.25 l	4.50
Fanta 0.25 l	4.50
Sprite 0.25 l	4.50
Schweppes Bitter Lemon 0.25 l	4.50
Three Cents Ginger Beer 0.20 l	4.80
Three Cents Pink Grapefruit 0.20 l	4.80
Two Cents Plain Soda 0.20 l	4.80
Three Cents Fig Leaf Soda 0.20 l	4.80
Red Bull 0.25 l	5.90
Fuze tea (peach & hibiscus) 0.25 l	4.50

IZBIRA TONIKOV SELECTION OF TONIC

Fever Tree Tonic 0.20 l	4.80
Fever Tree Light Tonic 0.20 l	4.80
Fever Tree Mediterranean Tonic 0.20 l	4.80
Hoppy Tonic 0.25 l	4.80
Three Cents Tonic 0.20 l	4.80

KAVA & ČAJ COFFEE & TEA

Espresso	3.70
Espresso z mlekom Espresso with milk	3.80
Espresso z smetano Espresso with cream	3.80
Dvojni espresso Double Espresso	4.90
Americano	3.70
Americano z mlekom with milk milk	3.80
Macchiato	3.80
Cappuccino	3.90
Latte Macchiato / Bela kava	3.90
Flat White	5.00
Vročča čokolada Hot chocolate	5.50
Kakav Cacao	3.50
Ronnefeldt TEASTAR®	
Classic english, splendid earl grey, superior gyokuro, morgentau, fruity camomile, refreshing mint, jasmine pearls, red fruit	4.70

VODA WATER

Acqua Panna 0.25 l / San Pellegrino 0.25 l	4.20
Acqua Panna 0.75 l / San Pellegrino 0.75 l	6.10

NARAVNI SOKOVI FRESH JUICES

Pomaranča Orange 0.30 l	7.00
Grenivka Grapefruit 0.30 l	7.00
Limonada Lemonade 0.40 l	5.00

SADNI SOKOVI FRUIT JUICES

Pomaranča Orange 0.20 l	4.50
Jabolko Apple 0.20 l	4.50
Jagoda Strawberry 0.20 l	4.50
Ananas Pineapple 0.20 l	4.50

HRANO STREŽEMO
FOOD SERVED 12.00-22.00

PREDJEDI
APPETIZERS

BURGER B BAR 19.00

Goveje meso | bombetka | cocktail omaka | paradižnik |
solata ledenka | čebula | slanina | cheddar sir
Beef meat | buns | cocktail sauce | tomato | iceberg | onion | bacon |
cheddar cheese

BRUSCHETTA-STYLE TAPAS | TRIO 22.00

Hišni kruh z dimljenim lososom | bresaolo | mozzarella in avokadom
House bread with smoked salmon | bresaola | mozzarella and avocado

CAESAR SOLATA | CAESAR SALAD 18.00

Solata Caesar | piščančje prsi | inčuni
Caesar salad | chicken breast | anchovy

KRANJSKA KLOBASA | KRANJSKA SAUSAGE 200 g 19.00

Geografsko zaščiten klobasa z gorčico in hrenom
Geographically protected sausage with mustard and horseradish

KROMPIR | POTATO 200 g 10.00

Ocvrti krompirček s tartufi ali parmesan sir
French fries with truffle or parmesan cheese

NOURISH BOWL 21.00

Proso | rjavi riž | leča | sezonska zelenjava | avokado | redkev | citrusni
preliv | preliv iz pšenične trave
Millet | brown rice | lentils | seasonal vegetables | avocado | radish |
citrus | wheatgrass dressing

SLOVENSKI DRAGULJI | SLOVENIAN GEMS 200 g 24.00

Izbor slovenskih mesnin in namazov iz različnih regij
Selection of Slovenian cold cuts and spreads from different regions

SLOVENSKI SIRI | SLOVENIAN CHEESES 200 g 24.00

Sir Tolminc | sir Florjan | mladi kozji sir | sir s tartufi
Tolminc cheese | Florjan cheese | young goat cheese |
cheese with truffles

VEGAN BURGER 19.00

Veganska polpetka | burger štručka | hišna koktajl omaka |
paradižnik | solata ledenka | čebula
Vegan patty | buns | house cocktail sauce | tomato | iceberg | onion

SLADICE
DESSERTS

BRULEE 9.50

Sveži gozdni sadeži | malinov sorbet | krema
Mixed fresh wild berries | raspberry sorbet | foam cream

DOMAČI SLADOLED | HOMEMADE ICE CREAM 9.50

Okusi: Dubai čokolada | Pavlova | Snickers
Flavours: Dubai chocolate | Pavlova | Snickers

SEZONSKO SADJE | SEASONAL FRUIT PLATE 9.50

TOFFEE 9.50

Stopljena karamela | hrustljav lešnik | čokoladna glazura
Melted caramel | crunchy hazelnut | chocolate glaze

ODPIRALNI ČAS
OPENING HOURS

Vsak dan od 10.30h do 24h
Every day from 10.30 am till 12 pm

Hrano strežemo od 12h do 22h
Food served from 12 am till 22 pm

Koktejle strežemo od 17.00h do 24h
Cocktails served from 5 pm till 12 pm

Vse cene so v EUR in vključujejo DDV
All prices are in EUR and inclusive of VAT

Potrebujete nekaj, kar vas bo poživilo?
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naslednjem potovanju,
da zmanjšate posledice časovnega zamika.
Izkoristite brezplačno preizkusno!



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