

---

# WILLKOMMEN - WELCOME

---

Liebe Gäste,

Der Name barfly'z leitet sich von den ‚Barflies‘ ab, einer Gesellschaft, welche 1924 in der Harrys New York Bar in Paris gegründet wurde. Diese vielbereisten Herren, die sich dem stilvollen Alkoholgenuss verschrieben, waren die Ersten, welche Cocktailrezepte um den Globus trugen. Im gleichen Sinne sammeln die Zürcher Barfliegen seit über einer Dekade Ingredienzen und Rezepte aus aller Welt. Sie mixen sowohl internationale Klassiker als auch ausgefallene Eigenkreationen.

Falls Ihr Euren Lieblingscocktail nicht auf der Karte findet, wendet Euch bitte an Euren Barkeeper. Gerne erfüllt er Eure Wünsche.

Geniesst Euren entspannten Abend  
Euer barfly'z Team

Dear Guest,

The name barfly'z is inspired by the ‚barflies‘, a member club founded in 1924 at Harrys New York Bar in Paris. The well-seasoned travellers with refined taste, were the first to carry Cocktail recipes around the globe. For more than a decade, the like-minded Zurich barflies collect ingredients and recipes from all over the world. They mix international classics and their own unusual creations.

If you don't find your favorite Cocktail on our Menu, please don't hesitate to ask your bartender for it. He will be pleased to mix it for you.

Enjoy your laidback evening  
Your barfly'z Team



### **KOMPOSTIERBARE BIO-RÖHRLI**

Wir verwenden umweltschonende Strohhalme aus Bio Kunststoff.  
Unsere Röhrli werden nachhaltig und erdölfrei auf Basis von Stärke  
hergestellt. Diese wird mit Hilfe von Milchsäurebakterien  
fermentiert. Daraus entsteht der Bio Kunststoff PLA, welcher  
vollständig abbaubar ist.

### **COMPOSTABLE BIO-STRAWS**

We use environmentally friendly drinking straws made of Bio plastic.  
Our straws are produced sustainable on the base of starch and  
fermented with lactic acid bacteria.  
This Bio plastic PLA is entirely decomposable.



---

## CONTENTS LIST

---

CATEGORIE	PAGE
Wednesday Special	4
Fingerfood	5
Contemporary	6
Twisted	7
Signature	8
Bubbly	9
Vintage	10
Selection	11
Exotic	12
Flashback	13
Mocktail	14
It's Gin o'clock	15, 16
Apéritif - Vodka	17
Tequila - Rum	18
Whisky	19
Cognac - Digestif	20
Liqueur	21
Beer	22
Softdrinks	23
Coffee - Tee	24



---

WEDNESDAY SPECIAL


---


THE


# MOSCOW MULE<sup>+</sup>


SINCE BARFLY'Z COCKTAILBAR 2007

*Jeden Mittwoch für 9.-*

 **Blueberry Mule**  
*Tanqueray* Gin, Blueberry Purée, Lime Juice,  
Ginger Beer

 **Hibiscus Mule**  
*Stoli* Vodka, Hibiscus Syrup, Lime Juice,  
Ginger Beer

 **Raspberry Mule**  
*Stoli* Vodka, Raspberry Purée, Lime Juice,  
Ginger Beer

 **Spicy Honey Mule**  
MONKEY SHOULDER Whisky, Chili Liqueur, Honey Syrup,  
Lime Juice, Ginger Beer

Mules sind an allen anderen Tagen für Fr. 14.- erhältlich.  
Mules are available on all other days for Fr. 14.-.



---

# FINGERFOOD

---

## **FLEISCHTELLER - MEAT PLATTER**

Trockenfleisch mit Brot - dried meat with bread  
Fr. 22.-

## **FLEISCHTELLER MIT KÄSE - MEAT PLATTER WITH CHEESE**

Trockenfleisch mit Käse und Brot - dried meat with cheese and bread  
Fr. 27.-

## **KÄSETELLER - CHEESE PLATTER**

serviert mit Brot - served with bread  
Fr. 18.-

## **HUMMUS**

serviert mit Pita Brot - served with Pita bread  
Fr. 14.-

## **TORTILLA CHIPS**

mit Guacamole und Tomaten Salsa -  
with Guacamole and Tomato Salsa  
Fr. 11.-

## **TATAR**

serviert mit Toast und Butter - served with Toast and Butter  
Fr. 24.-

## **HAUSGEMACHTER KUCHEN - HOMEMADE CAKE**

Fr. 6.-



---

## CONTEMPORARY

---



### BRAMBLE

Gin, Berries, Sugar, Lemon.

Fr. 14.-

- 1980 Dick Bradsell, London -



### PORNSTAR MARTINI

Vanilla Vodka, Passion Fruit, Sugar, Lemon.

Served with a shot of Prosecco.

Fr. 14.-

- 2001 Douglas Ankras, London -



### PENICILLIN

Single Malt Whisky, Blended Malt Whisky,  
Ginger, Sugar, Lemon.

Fr. 16.-

- 2007 Sam Ross, New York -



---

## TWISTED

---



### **GREEK BASIL SMASH**

Mastiha, Basil, Sugar, Lemon.

Fr. 14.-

- 2008 Jörg Meyer, Hamburg -  
„Gin Basil Smash" twisted by Barfly'z.



### **RHABARBER PALOMA**

Tequila, Rhabarber Liqueur,  
Agave, Lime, Grapefruit Soda.

Fr. 14.-

- around 1960, Don Javier Delgado Corona, Mexico -  
„Paloma" twisted by Barfly'z.



### **CHERRYGRONI**

Cherry Gin, Campari, Sweet Vermouth.

Fr. 14.-

- 1919 Fosco Scarelli, Florence -  
„Negroni" twisted by Barfly'z.



---

## SIGNATURE

---



### **KYOTO HOTEL**

Gin, Sake, Peach,  
Elderflower, Lemon, Homemade Jasmin Soda.

Fr. 14.-

- 2020 Barfly'z, Zürich -



### **LEMON MERINGUE**

Vodka Citrus, Limoncello, Licor 43,  
Lemon, Sugar, Egg White, Vanilla.

Fr. 14.-

- 2016 Barfly'z, Zürich -



### **MATE SPLASH**

Vodka, Homemade Honey Syrup,  
Lime, Mint, Maté Soda.

Fr. 14.-

- 2019 Barfly'z, Zürich -





---

## BUBBLY

---



### **BERGAMOT SPRITZ**

Bergamot Liqueur,  
Suze Herb Liqueur, Prosecco.

Fr. 14.-

- 2018 Barfly'z, Zürich -



### **BUBBLY RUBY**

Pampelle Grapefruit Liqueur, Prosecco,  
Grapefruit Soda.

Fr. 14.-

- 2020 Barfly'z, Zürich -



### **BELLINI SPRITZ**

Prosecco, Peach Liqueur, Peach Purée, Homemade  
Jasmin Soda.

Fr. 14.-

- 2020 Barfly'z, Zürich -



---

## VINTAGE

---



### **CORPSE REVIVER NR.2**

Gin, Lillet Blanc, Cointreau,  
Absinthe, Lemon.

Fr. 14.-

- 1930 Harry Craddock, Savoy Cocktail Book -



### **CLOVER CLUB**

Gin, Homemade Raspberry Purée,  
Sugar, Lemon, Egg White.

Fr. 16.-

- 1896 Mary R. Deacon, Philadelphia -



### **BOULEVARDIER**

Bourbon, Antica Formula Vermouth  
Gran Classico, Orange Bitter.

Fr. 16.-

- 1927 Harry Mc Elhone, Paris -



---

## SELECTION

---



### **SOUTHSIDE**

Celery Gin, Mint Leaves, Lime, Sugar.

Fr. 14.-

- 2015 Barfly'z, Zürich -



### **FRESH APPLE MARTINI**

Vodka, Sour Apple Liqueur,  
Fresh Granny Smith Apple, Sugar, Lemon.

Fr. 14.-

- 2011 Barfly'z, Zürich -



### **MEZCAL TOMMY'S**

Mezcal, Agave, Lime.

Fr. 16.-

- unknown -



---

## EXOTIC

---



### **DON THE BEACHCOMBER ZOMBIE**

Homemade Mixed Rum, Maraschino, Absinthe,  
Golden Falernum, Angostura Bitter, Grenadine,  
Lime, Grapefruit, Pineapple.

Fr. 16.-

- 1934 Don The Beachcomber, Los Angeles -



### **MAI TAI**

Rum, Cointreau,  
Apricot Brandy, Orgeat, Lime.

Fr. 14.-

- 1938 Jules Bergeron, San Francisco -



### **LOUISIANA SWIZZLE**

Rum, Golden Falernum,  
Angostura Bitter, Homemade Roasted Pineapple,  
Lemon, Lime.

Fr. 14.-

- 2018 Brick, Zürich -



---

## FLASHBACK

---



### CB SPECIAL

Vodka, Melon Liqueur, Maracuja,  
Lemon, Pineapple, Prosecco.

Fr. 14.-

- 2007 Barfly'z, Zürich -



### MOJITO AL FUEGO

Pisco, Chili Sugar, Mint Leaves,  
Lime, Soda Water.

Fr. 14.-

- 2010 Barfly'z, Zürich -



### SCOTTISH JULEP

Gin, Elderflower Liqueur, Mint Leaves,  
Sugar, Lime Cordial, Cucumber, Black Pepper, Tonic Water.

Fr. 14.-

- 2014 Barfly'z, Zürich -



---

## MOCKTAIL

---



### **SPRINGTIME COOLER**

Hibiscus, Lemon, Rosemary,  
3 Cent's Grapefruit Soda.

Fr. 9.-

- 2018 Barfly'z, Zürich -



### **PASSIONATA**

Passion Fruit Purée, Vanilla Extract,  
Grenadine, Lemon, Pineapple.

Fr. 9.-

- 2018 Barfly'z, Zürich -



### **MATERITO**

Mint Leaves, Honey,  
Lime, Lori's Maté Soda.

Fr. 9.-

- 2018 Barfly'z, Zürich -



---

## IT'S GIN O' CLOCK

---

<b>TANQUERAY</b> Wedge of lime, Origin: England	<b>43.1</b>	<b>4</b>	<b>11.-</b>
<b>HENDRICKS</b> Cucumber Slice, Black Peeper, Origin: Scotland	<b>41.4</b>	<b>4</b>	<b>15.-</b>
<b>HENDRICKS ORBIUM</b> Cucumber Slice, Origin: Scotland	<b>43.4</b>	<b>4</b>	<b>16.-</b>
<b>MONKEY 47</b> Dry Grapefruit, Origin: Germany	<b>47</b>	<b>4</b>	<b>15.-</b>
<b>THE BOTANIST</b> Rosemary and Dry Lemon, Origin: Scotland	<b>46</b>	<b>4</b>	<b>15.-</b>
<b>GIN MARE</b> Rosemary Spring and Lemon Zest, Origin: Spain	<b>42.7</b>	<b>4</b>	<b>15.-</b>
<b>SIPSMITH</b> Wedge of Lime, Origin: England	<b>41.6</b>	<b>4</b>	<b>15.-</b>
<b>STAR OF BOMBAY</b> Orange Zest and Star Anis, Origin: England	<b>47.5</b>	<b>4</b>	<b>15.-</b>
<b>GENEROUS</b> Dry Lemon and Lavender, Origin: France	<b>44</b>	<b>4</b>	<b>14.-</b>
<b>DEUX FRERES</b> Lemon Zest, Origin: Switzerland	<b>43</b>	<b>4</b>	<b>17.-</b>
<b>BROCKMANS</b> Frozen Raspberry, Origin: England	<b>40</b>	<b>4</b>	<b>15.-</b>
<b>MISTRAL</b> Dry Grapefruit and Basil, Origin: France	<b>40</b>	<b>4</b>	<b>14.-</b>
<b>VILLA ASCENTI</b> Lemon Zest, Origin: Italy	<b>41</b>	<b>4</b>	<b>14.-</b>

We have stated our recommended garnish underneath each Gin - but if you fancy mixing it up, feel free to ask for an alternative garnish.



---

## IT'S GIN O'CLOCK

---

	%	cl	Fr.
<b>IRON BALL</b> Dry Lemon, Origin: Thailand	40	4	16.-
<b>HAYMANS OLD TOM</b> Wedge of Lime, Origin: England	41.4	4	11.-
<b>HAYMANS SLOE GIN</b> Lemon Zest, Origin: England	26	4	12.-
<b>RUTTE CELERY GIN</b> Green Olives and Lemon Zest, Origin: Holland	43	4	15.-
<b>THE LONDON NR 1 BLUE GIN</b> Wedge of Lime, Origin: England	47	4	16.-
<b>TURICUM</b> Liquorice stick, Origin: Switzerland	41.5	4	14.-
<b>FALCO</b> Wedge of Passion Fruit, Origin: Switzerland	43	4	16.-
<b>BREIL PUR</b> Wedge of Lime, Origin: Switzerland	45	4	15.-
<b>ROKU</b> Fresh Ginger, Origin: Japan	43	4	17.-
<b>CITADELLE</b> Wedge of Lime, Origin: France	44	4	14.-
<b>BOLS GENEVER</b> Wedge of Lime, Origin: Holland	42	4	14.-

---

### TONIC WATERS

als Zusatz - Mixers

**THOMAS HENRY 3.-**  
bitter, floral, citrus.

**FENTIMANS 4.-**  
herbal, lemongrass.

**FEVER TREE 4.-**  
sweet, citrus, bubbly.





---

## APERITIF - WODKA

---

	%	cl	Fr.
<b>APERITIF</b>			
Campari	23	4	7.-
Gran Classico	28	4	10.-
Martini bitter 1872	28.5	4	9.-
Martini ambrato/rubino	18	4	9.-
Aperol	11	4	7.-
Averna	29	4	7.-
Cynar	16,5	4	7.-
Ramazotti	30	4	7.-
Punt e Mes	16	4	7.-
Pastis 51	45	4	7.-
Lillet blanc	17	4	7.-
Lillet rosé	17	4	7.-
Absinth	53	4	14.-
Amaro Nonino	35	4	10.-
Amer Picon	18	4	8.-
Suze	20	4	8.-
Cocchi Americano	16,5	4	8.-
Del Professore	18	4	11.-
Antica Formula	16,5	4	11.-
 <b>WODKA</b>			
Stolichnaya Red, Citrus, vanilla	37.5	4	11.-
Absolut 100	50	4	12.-
Xellent	40	4	13.-
Ciroc	40	4	14.-
Grey Goose	40	4	15.-
Belvédère unfiltered	40	4	16.-
Stolichnaya elit	40	4	17.-



---

## TEQUILA - RUM

---

	%	cl	Fr.
<b>TEQUILA</b>			
El Jimador blanco/reposado	38	4	11.-
Patron Reposado	40	4	16.-
Dulce Vida anejo	50	4	17.-
Mezcal Buen Suceso	40	4	16.-
 <b>RUM</b>			
Bacardi blanca/reserva	37,5	4	11.-
Bacardi anejo cuatro	40	4	12.-
Bacardi Heritage	44,5	4	14.-
Havana Club 7 years	40	4	14.-
Gosling's B.S.	40	4	12.-
Sailor Jerry Spiced	40	4	13.-
Angostura 1919	40	4	14.-
El Dorado 15 years	43	4	15.-
Diplomatico	40	4	15.-
Pyrat xo	40	4	16.-
La Mauny vsop	40	4	16.-
Plantation	40	4	16.-
Zacapa 23 years	40	4	17.-
Dictador 20	40	4	17.-
Brugal 1888	40	4	15.-
 Cachaca:			
Pitù do Brasil	40	4	10.-



---

## WHISKY

---

	%	cl	Fr.
Blended Scotch:			
Red Label	40	4	12.-
Black Label	40	4	14.-
Blended Malt:			
Monkey Shoulder	40	4	12.-
Single Malt:			
Laphroaig 10y	40	4	13.-
Lagavulin 16y	43	4	14.-
Glenfiddich 12y	40	4	14.-
Talisker 10y	45,8	4	14.-
Auchentoshan 12y	40	4	14.-
Oban 14y	43	4	15.-
Macallan Amber	40	4	16.-
Glenmorangie 18y	43	4	24.-
Highland Park 18y	43	4	24.-
Balvenie 14y Caribbean Cask	43	4	18.-
Canadian/Irish:			
Canadian Club	40	4	11.-
Bushmill 10 years	40	4	12.-
Bourbon/Rye:			
Jack Daniels	40	4	12.-
Bulleit Bourbon	45	4	12.-
Bulleit Rye	45	4	12.-
Woodford Reserve	43,2	4	14.-
Rittenhouse 100 proof	50	4	16.-
Blanton's	45,2	4	20.-
Hudson Baby Bourbon	46	4	20.-
Japan:			
Nikka from the Barrel	51	4	16.-
Kurayoshi Pure Malt	43	4	20.-



---

## COGNAC - DIGESTIF

---

	%	cl	Fr.
<b>COGNAC</b>			
Rémy Martin VSOP	40	4	14.-
Rémy Martin XO	40	4	22.-
Courvoisier VSOP	40	4	14.-
Courvoisier XO	40	4	22.-
Armagnac Gensac 5 years	40	4	18.-
Brandy:			
Carlos I	38	4	14.-
Carlos I Imperial	40	4	20.-
Pisco Aba	40	4	12.-
<b>DIGESTIF</b>			
Grappa Paesanella	37,5	4	12.-
Grappa di Tignanello	42	4	20.-
Calvados	40	4	12.-
Vieille Prune	41	4	12.-
Quitten Humbel Nr.12	43	4	16.-
Sambuca	40	4	12.-
Jägermeister	35	4	12.-
Appenzeller	29	4	12.-
Fernet Branca	40	4	12.-
Braulio	21	4	12.-
Hierbas Tunel Reserva	28	4	12.-
Graham's Tawny Port	20	4	10.-
Sherry Tio Pepe	15	4	7.-
Offley White Port	19.5	4	7.-



---

## LIQUEUR

---

	%	cl	Fr.
Amaretto	28	4	10.-
Baileys	17	4	10.-
Kalani Coconut	30	4	10.-
Pimm's	25	4	10.-
Bénédictine	40	2	6.-
Cassis L'Heritier	15	2	6.-
Cointreau	40	2	6.-
Frangelico	20	2	6.-
Galliano	30	2	6.-
Grand Marnier	40	2	6.-
Borghetti	25	2	6.-
Kahlua	20	2	6.-
Licor 43	31	2	6.-
Limoncello V. Massa	30	2	6.-
Chartreuse verte	55	2	8.-
Chartreuse jaune	40	2	8.-
Skinos Mastiha	30	2	8.-

Fragt Euren Barkeeper für die detaillierte Likör Karte.  
Ask your Barkeeper for the detailed Liqueur Menu.



---

## BEER

---

	cl	Fr.
<b>Amboss Blond</b>	33	6.-
<b>Amboss Amber</b>	33	7.-
<b>Amboss Weizen</b> Zürich, Schweiz	50	8.-
<b>Asahi</b> Japan	33	7.-
<b>Red Stripe</b> Jamaica	33	7.-
<b>Dr Gabs Pale Ale</b> Puidoux, Schweiz	35	8.-
<b>Becks alkoholfrei</b> Deutschland	33	6.-
<b>Panaché</b>	30	5.-
<b>Panaché</b>	50	7.-



---

## SOFTDRINKS

---

	cl	Fr.
Valser	33	5.-
Valser	50	7.-
Valser Silence	33	5.-
Coca Cola	33	5.-
Coca Cola Zero	33	5.-
Gazosa 1883 limone	35	6.-
Three Cents Grapefruit Soda	20	6.-
Rivella rot/blau	33	5.-
Eistee hausgemacht	30	6.-
Thomas Henry Tonic	20	5.-
Thomas Henry Ginger Ale	20	5.-
Thomas Henry Bitter Lemon	20	5.-
Fentimans Tonic	12.5	6.-
Fever Tree Tonic	20	6.-
San Bitter	10	5.-
Shorley	33	5.-
Red Bull	25	6.-
Ginger Beer	25	5.-
Lori's Maté Soda	33	6.-
Orangensaft	25	5.-
Cranberry	25	5.-
Pink Grapefruitsaft	25	5.-
Apfelsaft	25	5.-
Ananasnektar	25	5.-
Tomatensaft	20	5.-
Zamba	25	7.-
Als Zusätze:		
Süßwasser/Fruchtsäfte		3.-
Fentimans Tonic / Fever Tree Tonic		4.-
Zamba Säfte, frisch		5.-



---

## COFFEE - TEA

---

Coffee	4.-
Espresso	4.-
Espresso macchiato	4.-
Doppio	5.-
Latte macchiato	5.-
Cappucino	5.-
Iced Coffee	6.-
Black Tea:	4.-
Black Tea St. James	
Verveine Tea:	4.-
French Verveine	
Green Tea:	4.-
China Lung Ching	
Jasmin Tea:	4.-
China Chung Feng	
Mint Tea:	4.-
Fresh herbs	
Fruit Tea:	
Hawaii Zauber	4.-
Rooibos Tea:	
Südafrika Rooibos	4.-
Chai Tea:	
Indian Chai with milk and honey	5.-





---

## OPENING HOURS - ÖFFNUNGSZEITEN

---

### ÖFFNUNGSZEITEN

Montag	8.00 - 22.00
Dienstag-Mittwoch	8.00 - 24.00
Donnerstag	8.00 - 01.00
Freitag	8.00 - 02.00
Samstag	17.00 - 02.00
Sonntag	auf Anfrage

alle Preise inklusive 7,7% Mwst

