

YNG
BAR & SOCIAL

THE MENU

Cocktails

Wine

Beer

CLASSICS

Whisky Sour - 172

Espresso Martini - 172

Negroni - 172

Old Fashioned - 172

Grasshopper - 172

cacao liqueur, mint liqueur, cream, milk

Jungle Bird - 175

dark Rum, campari, pineapple juice, lime juice, sugar

Midori Sour - 172

melon liqueur, lemon, sugar

Penicillin - 175

whisky, ginger, honey, laphroaig, lemon

SIGNATURES

Cherry Pop - 172

amaretto, lemon juice, cherry soda

Flower Bed - 179

cachaca, blood orange, hibiscus, egg white, lemon

Pistacchio Martini - 179

pistachio liqueur, disaronno velvet, vanilla vodka, milk, cream

Quello Verde - 179

gin, elderflower, cucumber, tabasco, lemon, egg white

Honey Habanero Passionfruit

Vanilla Martini - 179

vanilla vodka, passionfruit liqueur, habanero honey, ginger, pineapple, lemon, egg white

BEERS TAP 0,5/0,33

Stella Artois	142/95
Pilsner Urquell	136/90
Erdinger Weissbier	136/90
Brooklyn Lager	159/105
Guinness	159
Ringnes	129/69
Brooklyn Stonewall IPA	157/115
1664 Blanc	159/115
Schous Pils	153/113
Ringnes Lite	158/113
Frydenlund Juicy IPA	159/115

BEERS BOTTLE

Corona	112
Carlsberg	112
Estrella Daura Gluten Free	130
Kinn Vestkyst IPA	152

WINE GL/FL

Laroche Chardonnay	126/615
Kuhn Riesling Trocken	132/660
Laroche Chablis	870
Roblin Sancerre	890
Modello Masi Veneto	126/615
Zinphomaniac Lodi Zinfandel	136/670
Abbazia Prosecco	126/615
Marsigny Cremant de Bourgogne Reserve Brut	185/925
Dom Perignon Blanc	4200
Veuve Clicquot Brut	2800
Veuve Clicquot Brut Magnum	5600

the bar



this is not

THE END

Because we're going to see each other again soon.