

Old Crow

rare spirits & cocktails



rare cocktails
&
more

bei Allergien und Unverträglichkeiten
wenden Sie sich bitte an unser Personal

please inform our staff
regarding allergies and intolerances

Special Distillery Bottling exclusiv for

Old Crow Zurich

BenRiach 11years 2005 Sauternes Finish (56 %Vol.)

Portion (4cl)	29.00
Take away (bottle)	130.00



Novgorod Vodka Old Crow Edition (40 %Vol.)

Portion (4cl)	13.00
Take away (bottle)	34.00

The Seventh Sense Old Crow - Old Fashioned Bitter (49.5 %Vol.)

Take away (bottle, 100 ml)	18.00
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* created with love and passion by the old crow team

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COCKTAIL

Aperitif

Adonis - Sherry, Italian Vermouth, Bitters	16.00
Alfonso - Dubonnet, Sugar, Bitters, Champagne	22.00
Bâle Sud* - Byrrh, Fernet Branca, Tonic, Orange Twist	16.00
Byrrh-Cassis - Byrrh, Cassis, Soda, Lemon Twist	14.00
Chrysanthemum - French Vermouth, Benedictine, Absinth, Orange Twist	18.00
Green Beast - Absinth, Lemon Juice, Sugar, Cucumber, Soda	20.00
Queen Mum - Dubonnet, Gin, Lemon Twist	18.00

Match Me* - French Vermouth, Matcha Tea, 16.00
Fig Vinegar, Egg White, Soda

Ouverture* - French Vermouth, 18.00
Italian Vermouth, Scotch,
Chartreuse MOFS

Roof Garden Cooler - Swiss Vermouth, 16.00
Lime Juice, Bitters, Ginger Ale



Champagne

Bellini - Peach, Lemon Juice, Champagne	22.00
Champagne Cocktail - Cognac, Sugar, Bitters, Champagne	25.00
French 75 - Gin, Lemon Juice, Sugar, Champagne	22.00
J'adore* - Cognac, Elderflower Liqueur, Ginger, Champagne	25.00
Nachtvogel* - Islay Whisky, Port, Sugar, Bitters, Champagne	25.00
Pineapple Queen* - Pineapple Rum, Pineapple Syrup, Absinth, Champagne	25.00
Prince of Bavaria - Cognac, Chartreuse Green, Bitters, Grenadine, Champagne	25.00
Prince of Wales - Cognac, Madeira, Orange Curacao, Bitters, Champagne	25.00
Soyer au Champagne - Vanilla Ice Cream, Cognac, Maraschino, Pineapple, Champagne	22.00

Soyer au Champagne Peru* - Pistacchio Ice Cream, Pisco, Maraschino, Pineapple, Champagne	22.00
The Seelbach Cocktail - Bourbon, Cointreau, Bitters, Champagne	25.00



Gin, Aquavit

27 Special* - Gin, Weisflog, Lime Cordial, Tonic	18.00
21st Century* - Gin, Kina l'Aero d'Or, Creme de Cacao, Lemon Juice, Egg White	20.00
Aviatrix - Gin, Lemon Juice, Maraschino, Creme de Violette, Egg White	20.00
Bijoux - Gin, Chartreuse Green, Italian Vermouth, Bitters	18.00
Bollywood* - Saffron Gin, Passion Fruit, Sugar, Mint, Champagne	20.00
Bramble - Gin, Lemon Juice, Chambord	20.00
Corpse Reviver No. 2 - Gin, Cointreau, Kina l'Aero d'Or, Lemon Juice, Absinth	18.00
Ford Cocktail - Old Tom Gin, French Vermouth, Benedictine, Bitters	18.00
Hanky Panky - Gin, Italian Vermouth, Fernet Branca, Orange Twist	18.00
Last Word Version - Gin, Lemon Juice, Chartreuse Green, Maraschino, Mint, Egg White	18.00

Martinez - Old Tom Gin, Italian Vermouth, French Vermouth, Maraschino, Bitters	18.00
Strawberry Club* - Strawberry Gin, Lemon Juice, Sugar, Egg White	18.00
Singapore Sling - Gin, Cherry Brandy, Lime Juice, Benedictine, Bitters, Pineapple Juice	20.00
Vesper - Gin, Vodka, Kina l'Aero d'Or	25.00
Dansk Martini* - Aquavit, Kina l'Aero d'Or, Rum	18.00
Ska(a)lborg* - Aquavit, Lemon Juice, Sugar, Egg White, Cucumber	18.00



Vodka

Clubland* - Vodka, White Port, Grapefruit Twist, Cucumber	18.00
Espresso Martini - Vanilla Vodka, Espresso, Sugar	18.00
Lemon Drop - Vodka, Lemon Juice, Cointreau, Sugar	18.00
Lemon Tarte* - Vanilla Vodka, Yuzu Sake, Galliano, Cream, Short Bread Crumble Rim	18.00
Lemon Tarte XX Size* -	25.00
Moscow Mule - Vodka, Ginger Beer, Cucumber, Lime	18.00
Prinz Eisenkraut* - Verbena Vodka, Port, Coffee Liqueur, Tonic	18.00
Vanilla Sky* - Vanilla Vodka, Raspberry, Galliano, Cream	18.00
Vanilla Sky XX Size* -	25.00

Calvados, Cognac und Kirsch

Apple Pie* - Calvados, Rum, Apple, Red Wine, Syrup, Maple Syrup, Cream, Short Bread Crumble Rim	25.00
Corpse Reviver No. 1 - Calvados, Cognac, Italian Vermouth	20.00
Lumberjack* - Calvados, Lemon Juice, Red Wine Syrup, Maple Syrup, Egg White	20.00
Philly Sling - Calvados, Sloe Gin, Lemon Juice, Sugar, Bitters	20.00
Chocolate Punch - Cognac, Port, Creme de Cacao, Cream	20.00
La Seduction* - Cognac, Absinth, Fernet Branca, Strawberry Syrup	22.00
Le Highball* - Cognac, Ginger Ale, Lemon-Orange Twist, Pimento Dram	20.00
Sazerac - Cognac, Absinth, Bitters, Sugar, Lemon Twist	25.00
Stinger Royal - Cognac, Creme de Menthe, Absinth, Lemon Twist	20.00



Downtown Switzerland* - Kirsch, Campari, Italian Vermouth, Cynar, Amarena Cherry, Champagne	22.00
Japonais OC-Style* - Kirsch, Eggnog, Absinth, Chambord	18.00
once in a blue moon (when smurfs are born)* - Mandorla, Lemon Juice, Egg White, Cream, Sugar, Blue Curacao	20.00
Tears for Pears* - Williams/Pear Schnapps, Lemon Juice, Sugar, Egg White, Amarena Cherry	20.00

Whisk(e)y

Black Pudding* - Islay Single Malt, Pedro Ximenez Sherry	25.00
Blood & Sand - Highland Single Malt, Cherry Brandy, Italian Vermouth, Orange Juice	20.00
Boulevardier - Bourbon 101Proof, Campari, Italian Vermouth	20.00
Cafe Ecossais* - Highland Single Malt, Espresso, Chili-Honey Syrup	22.00
Hellboy* - Islay Single Malt, Frangelico, Chili-Honey Syrup	25.00
Lightweight Traveler* - Bourbon, Lemon Juice, Sugar, Mint, Cucumber, Ginger Beer	20.00
New Amsterdam* - Rye Whiskey, Lemon Juice, Fig Jam, Sugar	20.00
Nightshade* - Islay Single Malt, Port, Bitters, Sugar, KFMG	25.00
Nikkita* - Japanese Whisky, Yuzu Sake, Tea Liqueur, Lemon Juice, Soy Sauce	25.00
Peat Digger* - Islay Single Malt (cask strength), Port, Italian Vermouth, Chocolate Bitters	25.00



Penicillin Cocktail - Scotch, Galgant, Lemon Juice, Honey, Islay Single Malt	20.00
Remember the Maine - Highland Single Malt, Cherry Brandy, Italian Vermouth, Absinth	20.00
Scotsman* - Highland Single Malt, Sherry, Apple Juice, Ginger Ale	20.00
Smoking Monkey Cocktail - Banana Infused Scotch, PX Sherry, Bitters	22.00
Trinidad Sour - Rye Whiskey, Angostura Bitters, Lime Juice, Orgeat	22.00
Vieux Carre - Rye Whiskey, Cognac, Italian Vermouth, Bitters, Benedictine	22.00

Rum und Cachaca

Clandestino* - Rum, Absinth, Mint, Bitters, Apple Juice	18.00
Harvest Dark & Stormy - Rum Dark, Apple, Ginger, Lime, Ginger Beer	18.00
La Sirena* - Vanilla Rum, Lime Juice, Fig Jam, Sugar	18.00
Old Cuban - Rum, Lime Juice, Sugar, Maraschino, Mint, Champagne	25.00
Painkiller - Overproof Rum, Orange Juice, Pineapple Juice, Coconut Cream, Nutmeg	25.00
Reina de la noche* - Rum light, Creme d'Absinth (Eggnog), Yuzu Sake	20.00
RumCG-Highball* - Rum, Cucumber, Passion Fruit, Ginger Beer, Lemonade	18.00
Smoky Rum Old Fashioned* - Rum Dark & Surprise	22.00
Tea Time* - Rum, Tea Liqueur, Drambuie	20.00



Zombie - 2 Kind of Rum, Lime Juice, Falernum, 25.00
Bitters, Absinth, Grenadine, Overproof Rum

Brazil Punch* - Cachaca, 20.00
Pineapple, Lemon Juice, Sugar

Umburana Sour* - Cachaca Umburana, 20.00
Lime Juice, Sugar, Bitters, Egg White

Tequila, Mezcal und Pisco

Angelita* - Tequila Blanco, Lime, Mint, Apple Juice, Lemonade	18.00
El Jimador* - Tequila Anejo, Coffee Liqueur, Absinth	25.00
Sweet Heat - Tequila Blanco, Lemon Juice, Chilli, Galliano, Sugar	20.00
T-Ginger Margarita* - Tequila Reposado, Lime Juice, Ginger, Agave Nectar	20.00
Desperado* - Mezcal, Gran Classico, Italian Vermouth, Grapefruit Twist	20.00
El Camino - Mezcal, Rye Whiskey, Dom Benedictine, Bitters	20.00
El diablo en mi* - Mezcal, Frangelico, Chili-Honey Syrup, Bitters, Lime Cordial	25.00
Solanum* - Mezcal, Hibiscus, Sugar, Bitters, Champagne	25.00
La Peruana* - Pisco, Mandarin Liqueur, Chocolate Spirit	18.00
Pisco Apple - Pisco, Lime, Elderflower Syrup, Apple Juice	18.00



Pisco Punch - Pisco, Pineapple,
Lemon Juice, Sugar 20.00

Pisco Sour - Pisco, Lime Juice, Sugar,
Bitters, Egg White 20.00

Sake

Geisha* - Sake, Grand Marnier, 18.00
Apple Juice, Rose Water, Chambord

Ichigo Ichie - Sake, Gin, 20.00
Italian Vermouth, Bitters

Kokoro* - Yuzu Sake, Bourbon, 20.00
Lemon Juice, Chartreuse Yellow

Saketini* - Sake, Gin, 18.00
French Vermouth, Chartreuse Yellow

Urami Bushi* - Sake, Gin, 18.00
Chartreuse Yellow, Lime Cordial



Corpse Reviver und Digestive

Angostura Sling - Angostura Bitters, Cherry Brandy, Benedictine, Lime Juice, Orgeat	25.00
Apothecary - Cognac, Fernet Branca, Creme de Menthe	20.00
Bloody Ceaser - Vodka, Lemon Juice, Spices, Clamato	20.00
Red Snapper - Gin, Lemon Juice, Spices, Tomato Juice	20.00
A&C* - Armagnac, Chambord	20.00
Baileys Banana Colada - Baileys, Banana, Rum, Coconut Cream, Pineapple Juice	20.00
Beusser & Angus Special - Chartreuse Green, Lime Juice, Maraschino, Egg White	20.00
Cafe Royal* - Absinth, Espresso, Chili-Honey Syrup	22.00
Jeffrey's Amaretto Sour - Amaretto, Bourbon, Lemon Juice, Sugar, Egg White	20.00

Les Annees Folles - Cognac, Cherry Brandy, 25.00
Creme de Cacao, Bitters, Champagne

Trafalgar Punch - Armagnac, Rum, 20.00
Port, Lemon Juice, Sugar



Beer Cocktail

Amer Biere - Amer Picon, 14.00
Beer

Corrido Prohibidos * - Tequila, Grapefruit Juice, 18.00
Ginger Beer, Beer, Saltrim

La Biereusement* - Chartreuse Yellow, 18.00
Apple Juice, Lime Juice, Beer

Limmat-Wasser* - Lime Juice, 14.00
Apple Liqueur, Beer, Blue Curacao

Mr. Houblon* - Suze, Tonic Water, 14.00
Beer

Miscellaneous Cocktail

Ask your Bartender for a
recommandation or for your favorite
drink.

Mocktail

Agua De Tigre* - Lemon Juice, Maple Syrup, Cucumber, Mint, Apple Juice	14.00
Ginger Berry* - Ginger Beer, Raspberry, Lemon Juice, Sugar	14.00
Hawaii 5-O* - Vanilla Syrup, Lemon Juice, Orange Juice, Pineapple Juice	14.00
Cafe Ole* - Pear Syrup, Doppio Espresso, Cream	14.00
Lucky Loser* - Fig Vinegar, Lime Cordial, Tonic	16.00
Orange Blossom* - Grapefruit Juice, Ginger Beer, Orange Flower Water	14.00
Secret Garden* - Red Onion, Lime Juice, Tonic, Ginger Ale	14.00
Tra-la-la* - Cranberry Juice, Raspberry, Lemon Juice, Sugar	14.00
Virgin CG-Highball* - Ginger Beer, Cucumber, Passion Fruit	14.00



BEER

Falken Prinz Draught Schaffhausen	25cl	6.00
Falken Eidgenoss Amber Schaffhausen	33cl	8.00
Falken Alcoholfree Schaffhausen	33cl	7.00
Brausyndikat India Pale Ale handcrafted, small batch, Dietikon/Zürich	33cl	9.50

SAKE

Ile Four Jumai Daiginjo	10cl	18.00
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WINE WHITE

Gavi DOCG Borgogno, Barolo Cortese Borgogno, Piemont	75cl	10.50 / 72.00
Malans Riesling-Sylvaner AOC Riesling Sylvaner Cottinelli, Graubünden	75cl	9.50 / 65.00
Sauro Bianco di Merlot DOC Merlot Fratelli Corti, Ticino	75cl	12.50 / 85.00

WINE RED

Monte dei Cocci IGT Merlot Girolamo Tenute, Apulien	75cl	9.50 / 65.00
Schiterberger Spätlese AOC, Blauburgunder, Barrique Weingut Landolt, Zürich	75cl	10.50 / 72.00
Sestalino Merlot, Syrah, Tempranillo, Callet, Mante Negro, Finca Ses Talaioies, Mallorca	75cl	12.50 / 85.00



CHAMPAGNE by the glass

Castelnau Reserve Brut	10cl	18.00
Castelnau Rosé Brut	10cl	21.00

CHAMPAGNE

Castelnau Reserve Brut	75cl	120.00
Castelnau Reserve Rosé	75cl	140.00
Laurent Perrier Brut	75cl	120.00
Laurent Perrier Cuvée Rosé	75cl	140.00
Laurent Perrier Grand Siècle	75cl	210.00
Louis Roederer Brut Premier	75cl	120.00
Louis Roederer Cristal Brut Vintage	75cl	340.00
Moët & Chandon Dom Perignon	75cl	290.00
Perrier Jouët Brut	75cl	120.00
Perrier Jouët Rosé	75cl	140.00

Perrier Jouët Belle Epoque Brut	75cl	210.00
Ruinart Blanc de Blancs	75cl	170.00
Salon Blanc de Blancs Le Mesnil Millésimé	75cl	680.00



MINERAL WATER

Adelbodner Mineral Sparkling	33cl	6.00
Adelbodner Cristal Still	33cl	6.00

SOFT DRINK

Apfelsaft Möhl	33cl	6.00
Bitter KAS	20cl	9.00
Coca Cola, Coca Cola Zero	20cl	6.00
Cucumis Vegan Drink	33cl	9.00
Makava Delighted Vegan Ice Tea	33cl	9.00
Mountain Spring Salty Grapefruit, Classic Tonic, Dry Tonic, Ginger & Lemongras Tonic	20cl	6.00
Old Jamaica Ginger Beer	33cl	9.00
San Pellegrino Chinotto	20cl	6.00
Schweppes Indian Tonic, Bitter Lemon, Ginger Ale	20cl	6.00

HOT BEVERAGE

Irish Coffe	18.00
Espresso	5.50
Doppio	6.50
Coffee	6.50
Hot Buttered Rum	18.00
Tea Selection (add Honey + 1.00)	7.50

