



HOTEL ADULA

FLIMS

BAR & LOUNGE



Experience the vibrant flavors of Adula Bar

Let our menu whisper its tales of craftsmanship.

Our collection of vintage libations features reimagined international classics, resurrected forgotten cocktails and a plethora of alcohol-free beverages. This year we've also added invigorating concoctions to lift your spirits on balmy evenings, home-made ice teas to be paired with our culinary delight from "Kitchen" and "Muña" and new techniques to give an extra smoky flavor to our drinks.

At Adula, we embrace the ever-changing seasons, surrendering to the rhythm of

Nature. As summer envelops our Terrace, let our cocktails become your cool companions. Our signature cocktails are a fusion of regional fruits, herbs from the Alps, local honey, nuts and root vegetables, creating an harmonious union of refreshing flavors that will leave you craving for more. Most of our freshly sourced ingredients, from compound syrups to house-made infusions, respect the Swiss seasonal calendar, in order to add an extra touch of artisanal decadence and have good impact on the environment.

Our tropical fruits are seasonal global.

To garnish our drinks, we source pickles and fresh fruit ripen fully before harvested, inviting you to savor them at every sip. To intensify your tasting experience we've also curated a selection of flowers and dried fruits that will awake your senses.

Your well-being is our top priority at Adula.

Let us know your preferences, allergies, or any special requests, and allow us to craft an impeccable drink just for you. Our collaborative approach ensures that each sip not only tantalizes your palate but also leaves a lasting memory. If our libations will leave you spellbound, share your experience online, become a part of the Adula legacy.

At Adula, we take pride in offering hospitality that transcends expectations.

We introduced a waste minimization program which involves different efforts to reduce our environmental footprint. From recycling or using discarded ingredients to repurposing old equipment, we embrace lean principles inspired by Japanese practices like *Monozukuri*, with a sincere attitude towards production of green premium drinks and a pride for a specialization which brings to eliminate also unused skills.

We believe that simple things take an extreme amount of dedication to be mastered. So, join us in savoring our Negronis, craft with care from just three ingredients: we are sure they will stir a whirlwind of emotions also within you.

Here's to the allure and the splendor of a Flimser summer
Branko & Alex M.

SIGNATURE COCKTAILS

LAZY LOVER

A twist on the Pornstar Martini. Proud to offer a full sensory delight

OAT VODKA, SAINT GERMAIN,
LITCHI, YUZU & SAGE CORDIAL, LAVANDER

With smoke for 25.

SECRET GARDEN

Created serendipitously from the "Philadelphia Fish Punch"

JAMAICAN RUM, SOUTHERN COMFORT, ROSOLIO ITALICUS,
CARROT CAKE PISCO, SOUR MIX, VERVAINE TEA

Served for two at 45.

TOMORROW'S CUBAN

From Audrey Saunders 2001 to the future

SPICED RUM, CHAMPAGNE, PEPPERMINT,
HOME MADE CORDIAL LIME,
ANGOSTURA

With smoke for 25.

SIGNATURE SPIRIT FREE

SEASON SONG

Flowery, tart

RHUBARB VERMOUTH,
CRANBERRY, SODA

17.

SMOOTH OPERATOR

Tropical, creamy fruity

KIWI, BANANA, MANGO JUICE, SPINACH,
GINGER, VEGAN YOGURT

18.

FEEL IT STILL

Sour, lively, spicy

BASIL & STRAWBERRY SHRUB, DONN'S MIX,
EGG WHITE, MARSHMALLOW BITTER

22.

NEW CLASSICS

How mixologist paid homage to Classics

GIN GIN MULE

*Legendary barlady Audrey Saunders on her crossover of a
Moscow Mule with a Mojito.*

GIN, MINT, LIME, GINGER BEER

18.

ROYAL TEMPTATION

*A variation on the 1993 IBA World Champion Competition winner,
by George Liddle*

AMARETTO DI SARONNO, MELON JUICE

CREAM OF MILK, KALHUA

19.

SHERRY COBBLER

*An “improved” version of this “sublime” drink created in Rome by the Jerry Thomas speakeasy.
Gorgeous, like the ones drunk by Dickens*

SHERRY CREAM, SHERRY FINO,

RASPBERRY & TOMATO WATER, FRESH SEASONAL FRUIT

19.

RIVELLA SWIZZLE

*From the exuberant genius of Masahiro Ureshido at Katana Kitten, New York. Originally including
Calpico soda. Superrefreshing.*

GIN, SAKE, BLUE CURAÇAO, RIVELLA, LIME, PROSECCO

19.

THE MEDICINA LATINA

*This smoky Margarita with delightful hints of ginger is a riff on the Penicillin, cocktail invented by
mixologist Sam Ross at the Milk & Honey bar in New York*

TEQUILA, MEZCAL, LIME, HONEY, GINGER SYRUP, GINGER CANDY

20.

OFFENAUSSCHANK / WINE BY THE GLASS

SCHAUMWEINE UND CHAMPAGNER

Bündner BRÜT Vin Mousseux 2022 1 dl 11.00 **CHF**

Pinot Noir, Von Salis, AOC Graubünden, Schweiz

Michel Reybier Brut Premier 1 dl 20.00

Chardonnay, Pinot Noir, Pinot Meunier

Weingut Michel Reybier, Champagne AOP, Frankreich

Grand Rosé 1 dl 21.00

Chardonnay, Pinot Noir

Weingut Jeeper, Champagne AOP, Frankreich

WEISS

Blanc de Noir 2022 1 dl 11.00

Von Salis, AOC Graubünden, Schweiz

Château la Mascaronne Blanc 2023 1 dl 12.00

Rolle, Sémillon

Château la Mascaronne, Côtes de Provence, Frankreich

Les Pagodes des Cos Blanc 2020 1 dl 22.00

Sauvignon Blanc, Sémillon

Château Cos d'Estournel, Bordeaux, Frankreich

ROSE

Château la Mascaronne Rosé 2023 1 dl 10.00

Cinsault, Grenache, Syrah

Château la Mascaronne, Côtes de Provence, France

ROT

Jenins Pinot Noir 2022 1 dl 11.00

Von Salis, AOC Graubünden, Schweiz

G d'Estournel Rouge 2019 1 dl 13.00

Merlot, Cabernet Sauvignon, Cabernet Franc

Château Cos d'Estournel, Bordeaux, Frankreich

Château la Mascaronne Rouge 2021 1 dl 11.00

Cabernet Sauvignon, Syrah

Château la Mascaronne, Côtes de Provence, Frankreich

Les Pagodes des Cos Rouge	2016	1 dl	22.00
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot Château Cos d'Estournel, Bordeaux, Frankreich			

SÜSSWEIN

Tokaji Aszu 5 Puttonyos	2013	0.5 dl	10.50
Furmint, Weingut Tokaj-Hétszölö, Ungarn			

BIERE / BEER

	cl	CHF
Calanda	30	6
Calanda	50	10
Calanda Radler	30	6
Calanda Edelbräu / alkoholfrei	33	6
Erdinger Weizenbräu /alkoholfrei	33	7
Golfer Amber	33	7

APERITIV

Aperol Spritz		15
Hugo		15
Martini Bianco / Rosso / Extra Dry	5	8.5
Antica Formula	5	11
Campari	4	10
Cynar	4	8.5

DIGESTIF

Ramazzoti	4	9.5
Fernet Branca	4	9.5
Jägermeister	4	9.5
Appenzeller Alpenbitter	4	9.5
Amaro Braulio	4	9.5
Amaro Montenegro	4	9.5

SHERRY / PORT WINE	cl	CHF
Sherry Tio Pepe dry	5	9.5
Porto 10 Years Taylor´s	5	15
Porto 20 Years Taylor´s	5	20
Niepoort Vintage 2009	5	24
Sandeman White Porto	5	9.5
Vallado White Porto 20 Years	5	18

GRAPPA	cl	4cl
Moscato Nonino, Friuli-Venezia Giulia	14	28
Eligo Dell' Ornellaia	19	38
Barili Di Sassicaia Poli	19	38
Amarone Berta	15	30

OBSTBRÄNDE / FRUIT BRANDIE	cl	4cl
Rochelt Tiroler Premium Destillerie		
Basler Kirsche	2	18
Gravensteiner Apfel	2	27
Gravensteiner Quitte	2	27
Destillaria Candinas, Surrein, Graubünden		
Kirsche	2	9.5
Morand, Wallis		
Eau de Vie Abricot	2	9
Eau de Vie Mirabelle	2	9
Grendelmeier Destillerie, Graubünden		
Vinars Serain	2	9
Trusterbrand aus Riesling & Silvaner Trauben		
Pruna veglia	2	13

MARC	cl	CHF
D. H. Vieux Marc de Bourgogne	10	20
COGNAC	cl	CHF
Hennessy Fine de Cognac	4	21
Rémy Martin V.S.O.P.	4	18
Davidoff Classic V.S.O.P.	4	20
Martell V.S.	4	16
Hennessy XO	4	32
BRANDY / CALVADOS	cl	CHF
Calvados Morin Père & Fils	4	11
Vecchia Romagna	4	14
Carlos I Grand Reserva	4	14
Asbach Uralt	4	9.5
RUM	cl	CHF
The Alpinist Rum	4	18
Bacardi / Spice / Blanco	4	12
Ron Zacapa Solera 23	4	18
Havana Club 7 años	4	16
Don Papa	4	15
Diplomatico Reserva Exclusiva	4	15
El Dorado 15	4	17
Plantation XO Jamaica	4	18
GIN	cl	CHF
Breil pur, CH	4	17
The Alpinist Premium Dry Gin, CH	4	18
Gin 27, Appenzell, CH	4	17

Windspiel, DE	4	17
Boar, DE	4	17
Monkey 47, DE	4	17
Brandstifter Dry Gin, DE	4	17
Rochelt Annia's Gin, AT	2	18
Bombay Sapphire, GB	4	12
Chase Rhubarb & Apple Gin GB	4	18
Hendricks, GB	4	18
Gin Mare, ES	4	18
Tann's Gin, ES	4	17
Plymouth,GB	4	15
Nikka Coffey, JP	4	14
Tanqueray, GB	4	12
Tanqueray 10, GB	4	16
Seedlip's (alkoholfrei), GB	4	12
Windspiel (alkoholfrei), DE	4	12

TONIC WATER

Thomas Henry Tonic	20	6
Fever Tree Mediterranean Tonic	20	6
Swiss Mountain Ginger Lemongrass	20	6

VODKA

	cl	CHF
The Alpinist Premium Vodka, CH	4	17
Absolut, SW	4	12
Belvedere, PO	4	15
Grey Goose, FR	4	15
Russian Standard, RU	4	14

TEQUILA	cl	CHF
Tequila Sierra Silver	4	13
Volcan Blanco	4	11
Volcan Reposado	4	12
Volcan Anejo Cristalino	4	15

MEZCAL

Le Tribute	4	22
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SINGLE MALT WHISKY

Glenmorangie 12Y, Highlands	4	18
Glenmorangie 18Y, Highlands	4	24
Talisker Skye, Island of Skye	4	18
Dalwhinnie 15Y, Highlands	4	18
Oban 14 Y, West Highlands	4	18
Lagavulin 16 Y, Island of Islay	4	20
Laphroaig Quarter Cask	4	17
Bruichladdich The Classic Laddie	4	17

IRISH WHISKEY	cl	CHF
Tullamore Dew Irisch	4	15
Kilbeggan	4	16

BLENDED SCOTCH WHISKY

Ballantines	4	13
Johnnie Walker Red Label	4	14

	cl	CHF
Johnnie Walker Black Label	4	17
Dimpel de Luxe	4	16
Chivas Regal 12 Y	4	16
Canadian Club (Canadian Blended)	4	14

BOURBON WHISKEY

Jack Daniel`s	4	14
Four Roses	4	14

JAPAN WHISKEY

Nikka Coffey	4	20
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LIKÖRE / LIQUORS

Bündner Röteli (Kirsche)	4	8.5
Sambuca	4	10.5
Pernod	4	9.5
Amaretto Disaronno	4	10.5
Southern Comfort	4	10.5
Limoncello	4	10.5
Bailey`s Irish Cream	4	10.5
Grand Marnier	4	10.5

SOFTGETRÄNKE

	cl	CHF
Flimser Bergquellwasser natur	100	7
Flimser mit Kohlensäure	100	7
Coca-Cola / Zero	33	6
Rivella Blau/ Rot	33	6
Fanta / Sprite	33	6
Apfelschorle / Apfelsaft	33	6
Fusetea Lemon	33	6
Sanbitter	10	6

HEISSGETRÄNKE

Kaffee Creme	5.5
Espresso	5.5
Ristretto	5
Doppelter Espresso	8
Milchkaffee	6
Cappuccino	6.5
Iced Latte	9
Latte Macchiato	7.5
Latte Macchiato mit Aroma	
(Karamell, Schoko, Vanille, Haselnuss)	9
Heisse Schokolade / Hot chocolate	7
Heisse Ovomaltine / Hot Ovomaltine	7
Tee: Kamille, Minze, Verveine, Früchte	5
Espresso mit Grappa	9.5
Irish Coffee	18



Jahrgangswechsel vorbehalten / Year change reserved
Alle Preise in CHF inkl. 8.1% MWST
All Prices are in Swiss Francs. 8.1% VAT are included.