

"Welcome to Al Vas Cocktail Bar ...

"...where hospitality meets sustainability to offer unforgettable flavor experiences. Browse our drink list, curated and crafted with fresh, unexpected ingredients that celebrate the beauty of nature and innovation in mixology.

With Lake Garda as our backdrop, we are committed to elevating drinking culture to new heights, bringing local tradition and contemporary elegance into every sip.

Whether you are a seasoned traveler in search of new flavors, or a curious newcomer eager to explore new taste frontiers, you will find a selection tailored just for you, with our local territory proudly taking center stage.

We aim to take you on a sensory journey with every drink, designed to satisfy not only your palate but also your adventurous spirit.

Raise your glasses and prepare to immerse yourselves in an experience that will delight you at every moment."

*by*

*J. Alejandro Rodriguez*

# Our Signature

## Cocktails

*"I don't trust anyone who doesn't drink;  
the whole world is three drinks behind."*

*Humphrey Bogart*

## ICE-BERG €14

Sake | Cognac | Martini dry  
Cordial salat

## COMPLEX PLEASURE €14

Umeshu kikuisami | Fig liqueur |  
Mint cordial | Saffron | Acid solution | Salt

## BANDIDO €12

Tequila | Strawberries from "Fragoliamo"  
Basil | Chilli | Lemon Juice | Agave

## GAIJIN 外人 €15

Saké Honjozo toku betsu | Mizu shochu | Lemon juice  
Pomegranate | Karkadè syrup | Ssence of mandarin

## RED CARPET €14

Agricol rum | Comai rosé wine  
Sgave | Supasawa | Crapefruit soda

## VIDA LOCA €12

Tequila | Passion fruit cordial  
Orange juice | Lemon juice | Agave

## MELE E OMBRE €15

Nikka days | Laphroaig 10y  
Lime juice | Lemon Juice | Apple soda

## NETTARE DI TERRA €14

Mezcal | Tarragon cordial  
White cacao | Saline solusion | Acid

# Our Classic

## Cocktails

*“The only way to get rid of cosmic depression  
is to be drunk.”*

*Arthur Schopenhauer*

BELLINI €8

White peach puree  
Prosecco

ROSSINI €15

Local strawberry puree  
Champagne

MILANO TORINO €8

Bitter Campari  
Vermouth from Torino

AMERICANO €8

Bitter Campari  
Vermouth Carlo Alberto | Soda

NEGRONI €10

Bitter Campari | Vermouth from Turin  
London Dry Gin

ESPRESSO MARTINI €12

Altamura Vodka | Coffee liqueur  
Di Saronno | Espresso

## BLOODY MARY €12

Altamura vodka | Tomatoes juice | Worcestershire sauce  
Tabasco | Lemon juice | Salt & pepper | Celery foam

## BOULEVARDIER €10

Bourbon Whiskey | Campari Bitter  
Vermouth from Turin

## TOMMY'S MARGARITA €10

Mezcal | Lemon juice | Agave syrup  
Espresso

## OLD FASIONED €10

Bourbon Whiskey | Vermouth  
Angostura | Sugar

## MANHATTAN €10

Rye Bourbon Whiskey | Vermouth  
Angostura

## WHISKEY SOUR €10

Bourbon Whiskey | Vermouth  
Angostura | Sugar | Lemon juice

# Fine Twist

## Cocktails

*“Alcohol may be man's worst enemy,  
but the Bible says love your enemy”*

*Frank Sinatra*

## CHAMPAGNE MARGARITA €15

Mezcal | Champagne | Marjoram  
Peach juice | Lemon juice | Agave

## ADONIS €14

Local vermouth | Orange wine  
Orange bitters

## SWEET & SWEET €14

Vodka Altamura | Di Saronno  
Honey | Harmoniae italian Sakè

## MOJITO MIO €13

Aguardiente Santero  
Mint cordial | Angostura

## SIPS GARDA €13

Vermouth | "Al Vas" cordial  
"Le tribute olive" lemonade

# Alcool Free

*0% alcool*

*“Let’s toast to life,  
with a touch of color”*

*Us...*

## SPARKLING TEA €8

Non-alcoholic sparkling tea

Made with white tea + Darjeeling + Jasmine

## BASIL SMASH €8

Alcohol free gin | Fresh basil leaves

Simple syrup | Lemon juice

## COVER CLUB €8

Alcohol free gin | Raspberry syrup

Lemon juice | Vegan Stillabunt

## FERRALLI €9

Feral | Agave syrup | Sparkling tea

Terragon | Sour beet foam | Acid

## MAI TAI €8

Sugar cane extract | Orgeat | Orange juice

Salted caramel | Lemon juice

# Our Selection of Spirits

*(For a wider selection,  
we invite you to discover our extensive backbar)*

*"After reading a list of the possible health risks of drinking...  
I gave up reading..."*

*Henny Youngman*

## WHISKEY

- Rye** | High West Redezous €25
- Bourbon** | Elijah Craig “Kentucky straight Bourbon” €10
- Scotch** | Glen Grant 18y €22 | Lagavullin 12y lim. Ed. €34 | Macallan 18y €60
- Japanese Blend** | Hibiki €25 | Nikka Yoichi Single Malt “Discovery” €45
- *Bulleit* | *Chivas Regal* | *Talisker 10y* | *Laphroig 10y* | *Ardbeg...* €10

## RUM

- Jamaica** | Appleton 21y €25
- Martinique** | Trois Rivière 15 single cask Agricole €14
- Cuba** | Cubay 1870 extra Anejo d.o.p. €32
- Nicaragua** | Flor de Cana 12y €11
- Philippines** | Don Papa Baroko €12
- *Matusalem 15y* | *Santiago de Cuba 11y* | *Clairin agricol...* €12

## GIN (& tonic)

- Italy** | Gin Brace €14
- France** | Santa Ana €14
- London** | Crown Jewel Beefeater Lim. Ed. €32
- Japan** | Ki No Tea €18
- *Vento* | *Luz* | *Pilz* | *Nordes* | *Bulldog...* €12

## TEQUILA & MEZCAL

- Tequila white** | Vivir €23
- Tequila anejo** | Corralejo €10
- Tequila reposado** | El Patron €13
- Mezcal** | Vida del Maguey €12 | Banhez Tobala €32

## VODKA

- Russia** | Mamont €13
- Poland** | Belvedere €9
- Italia** | Altamura €10
- Canada** | Crystal Head €12
- Texas** | Tito's Homemade €9
- *Key Rye* | *Moskovskaya* | *Skyy* | *Smirnoff...* €6

## COGNAC, ARMAGNAC

- Cognac X.O.** | Bisquit & Dubouché €40
- Armagnac** | Château de Pellehaut "Tenareze" 1986 €20
- Bas Armagnac** | Maniban 1987 "Decanter Eden" €24
- *Cognac Leyrat "Res. v.s.o.p." | Armagnac Ch. de Pellehaut "Reserve- La bel age" €12*

## PISCO

- Alcoholado** | Porton €10
- Alcoholado** | Barsol €8
- Torontel** | Barsol €8
- Quebranta** | Barsol €8
- Mosto verde** | Pisco Porton €12

## GRAPPA

- Marzadro** | Espressioni - Futura 4y €15
- Marzadro** | Espressioni - Solera 5y €15
- Marzadro** | Affina - Acacia 10y €19
- Gravner** | Capovilla - Ribolla €16
- Gravner** | Capovilla - Bianco Breg €20
- *Marzadro "Le Giare": Gewürztraminer | Amarone | Chardonnay €8*

## AMARI - HERBAL BITTERS

- Dolomites** | Othium (Luigia herb & laurel) €6
- Reggio Emilia** | Amarica €6
- Piemonte** | Martina €6
- Puglia** | Fragrante €6
- Sicily** | Amara €6

## OTHER STYLISH DRINKS

- Saké** | Akashi-Tai "Junmai Daiginjo" | €12
- Chartreuse** | V.E.P. Jaune or Vert (10 years French oak barrels) €25
- Sherry** | Heering €8
- Porto** | Graham's "Tawny" 20 y €13

## SNACKS

**Pinsa Margherita** Tomato, mozzarella, fresh basil €7 half - €12 full

**Pinsa Fish** Burrata, Anchovies, lemon, lemon zest €8 half - €14 full

**Mega Maxi Toast** Cheese, ham, tomatoes, basil, sauce €8

**Ham & Melon** Parma ham, seasonal melon, strawberries €8

**Sliced Fruit Selection** Freshly cut of seasonal fresh fruits €8

**Bruschetta** Tomato, olives, raw ham, fresh basil €7

**Lake-Style Salad** Curly, cherry tomatoes, dill, char, eggs €8

## ICE CREAM CUPS

**Stra-Choco Cup** €8

*Chocolate and stracciatella gelato,  
M&M's, whipped cream, chocolate sauce*

**Exotic Cup** €8

*Exotic and strawberry gelato, fresh fruit,  
fresh mint, whipped cream*

**Fragoliamo Cup** €8

*Vanilla lemon & strawberry ice cream, fresh  
strawberries, whipped cream, strawberry sauce*

**Amaretto Cup** €8

*Ice cream, Amaretto liqueur, amaretti biscuits,  
whipped cream, chopped nuts*

**Banana Split** €8

*Strawberry choco vanilla ice cream, banana,  
whipped cream, chopped nuts, choco sauce*

**Eis Café • Eis Chocolate** €7

*Ice coffee / Ice chocolate, vanilla ice cream,  
whipped cream, choco sauce*