



# Geist im Glas

Our bartenders can craft anything.  
Off-menu request are welcome.

Cash ONLY.

GEIST IM GLAS CATERING  
Book us for your next event  
[geistimglasberlin@gmail.com](mailto:geistimglasberlin@gmail.com)

**Beer**

## Draft

<b>Berliner Berg Pilsner</b>	.4L 4
<i>Berlin 5%</i>	
<b>Berliner Berg Pale Ale</b>	5.5
<i>Berlin 5,5%</i>	
<b>Guinness</b>	6
<i>Ireland 4,2%</i>	

## Bottle

<b>Augustiner Helles</b>	4
<i>Munich 5,2%</i>	
<b>Franziskaner Hefeweizen</b>	4
<i>Bavaria 5%</i>	
<b>Erdinger Alcohol Free</b>	4
<i>Bavaria 0%</i>	

## Can

<b>Two Chefs Funky Falcon Pale Ale</b>	6,5
<i>Netherlands 4,8%</i>	
<b>Two Chefs Funky Falcon Alcohol-Free Pale Ale</b>	6,5
<i>Netherlands 0,2%</i>	
<b>Two Chefs Holy Günther Craft Lager</b>	6,5
<i>Netherlands 5%</i>	

**Bubbles**

**Wine**

**Flama d'or Brut Cava**

*Glass .15L*

**7**

*Bottle*

**30**

**Seccoi Prosecco**

*Glass .2L*

**7**

*Bottle*

**24**

**Huber Grüner Veltliner**

*Glass .2L*

**6**

*Bottle*

**28**

**Invictus Syrah**

*Glass .2L*

**6**

*Bottle*

**20**

**Wine Schorle**

**5,5**

# Pre-Game

<b>Dark 'N Stormy</b>	<b>9</b>
<i>Goslings Rum, Ginger Beer, Lime</i>	
<b>Horses Neck</b>	<b>9</b>
<i>4 Roses Bourbon, Ginger Ale, Angostura Bitters</i>	
<b>Mezcal Mule</b>	<b>10</b>
<i>Vida Mezcal, Ginger Beer, Lime, Angostura Orange Bitters, Chili</i>	
<b>Paloma</b>	<b>10</b>
<i>El Jimador Reposado, Pamplemousse Rose Liqueur, Lime, Salt, Tonic</i>	
<b>Tom Collins</b>	<b>9</b>
<i>Finsbury Gin, Tonic, Lemon, Sugar</i>	

**Feeling Flirty**



<b>Amaretto Sour</b>	<b>12</b>
<i>Amaretto Disaronno, Lemon, Sugar, Egg White</i>	
<b>Espresso Martini</b>	<b>10</b>
<i>Mampe Vodka, Kahlua, Espresso, Xocolat Mole Bitters</i>	
<b>Italicus Spritz*</b>	<b>9</b>
<i>Italicus Bergamot Liqueur, Amontillado Sherry, Chartreuse Yellow, Sour, Tonic</i>	
<b>Mezcal Margarita</b>	<b>13</b>
<i>Vida Mezcal, Dry Curacao, Lime, Salt</i>	
<b>Whiskey Tango Foxtrot</b>	<b>10</b>
<i>4 Roses Bourbon, St. Germaine, Lemon, Ginger Ale</i>	

*\*Aperol, Campari + Select Spritz also available*

# Old Flings

<b>Daquiri</b>	<b>10</b>
<i>Angostura 3Y Rum, Lime, Sugar</i>	
<b>Manhattan</b>	<b>12</b>
<i>4 Roses Bourbon, Carpano Antica Formula, Angostura Aromatic, Orange and Chocolate Bitters</i>	
<b>Negroni</b>	<b>10</b>
<i>Finsbury Gin, Campari, Yzaguirre Red Vermouth</i>	
<b>Old Fashioned</b>	<b>10</b>
<i>4 Roses Bourbon, Maple Syrup, Angostura Aromatic, Orange and Chocolate Bitters</i>	
<b>Pisco Sour*</b>	<b>12</b>
<i>Barsol Quebranta Pisco, Lime, Sugar, Egg White</i>	
<b>Sidecar</b>	<b>13</b>
<i>Courvoisier VSOP Cognac, Dry Curacao, Lemon, Sugar Rim</i>	

*\*ALL other sours available upon request, also as vegan option*

**Hello Lovers**

<b>Cheesecake Sour</b>	<b>12</b>
<i>Absolut Vanilla Vodka, Lemon, Sugar, Egg White</i>	
<b>Dirty Tito's Martini</b>	<b>12</b>
<i>Tito's Vodka, Dolin Dry Vermouth, Olive Juice</i>	
<b>Naked &amp; Famous</b>	<b>13,5</b>
<i>Vida Mezcal, Chartreuse Yellow, Aperol, Lime</i>	
<b>Just Rico</b>	<b>13,5</b>
<i>Pineapple Infused Vida Mezcal, Espolon Reposado, Ancho Reyes Poblano, Lime, Salt</i>	
<b>The Loretto</b>	<b>13</b>
<i>4 Roses Bourbon, Cointreau, Lillet Blanc, Lemon</i>	

**Sugaaa Daddy**

<b>Fortaleza Margarita</b>	<b>15</b>
<i>Fortaleza Blanco Tequila, Dry Curacao, Lime, Salt</i>	
<b>After Midnight</b>	<b>13</b>
<i>Baileys, Cointreau, Kahlua, Espresso</i>	
<b>Sazerac</b>	<b>13</b>
<i>Wild Turkey Rye, Maple Syrup, Angostura Bitters, Peychaud's Bitters, Absinthe</i>	
<b>Red Grasshopper</b>	<b>13</b>
<i>Espolon Reposado Tequila, Lime, Honey, Smoked Paprika</i>	
<b>Penicillin</b>	<b>15</b>
<i>Talisker 10Y, Laphroaig, Lemon, Honey, Ginger</i>	

# **Alcohol Free Cocktails**



<b>Immaculate Conception</b>	<b>6</b>
<i>Grapefruit, Sage, Grenadine, Soda</i>	
<b>Like A Virgin</b>	<b>8</b>
<i>Alcohol Free Vodka, Apple, Rhubarb, Ginger, Lemon, Egg White</i>	
<b>Mocktail Mule</b>	<b>6</b>
<i>Ginger Beer, Lime, Soda, Cucumber</i>	

# **Shots**

<b>Bitter Candy Bomb</b>	5
<i>Chartreuse Yellow, Bitter Lemon, Chocolate Bitters</i>	
<b>Dr. Pepper Bomb</b>	5
<i>Amaretto, Berliner Berg Pils</i>	
<b>Hemingway 2c1</b>	3
<i>Finsbury Gin, Orange Juice, Grenadine</i>	
<b>House Infused Spirits 2c1</b>	3
<i>Always changing, always amazing</i>	
<b>Sexy Mexy 2c1</b>	3
<i>Geist's spicy secret</i>	

**Gin + Tonic**

**Vodka**

## Gin + Tonic

<b>Finsbury</b> <i>London 40%</i>	<b>8</b>
<b>Citadelle</b> <i>France 44%</i>	<b>9,5</b>
<b>Hayman's</b> <i>London 41,2%</i>	<b>10</b>
<b>Hendrick's</b> <i>Scotland 44%</i>	<b>11</b>
<b>Monkey 47</b> <i>Germany 47%</i>	<b>14</b>
<b>Plymouth</b> <i>Plymouth 41,2%</i>	<b>9,5</b>
<b>Plymouth Sloe Gin</b> <i>Plymouth 26%</i>	<b>12</b>
<b>Tanqueray 10</b> <i>London 47,3%</i>	<b>10,5</b>
<b>Tanqueray Seville</b> <i>London 41,3%</i>	<b>9</b>

## Vodka

	<b>4c1</b>
<b>Mampe</b> <i>Berlin 40%</i>	<b>5</b>
<b>Tito's</b> <i>Texas 40%</i>	<b>6</b>

**Tequila**

**Mezcal**

## Tequila

	4cl
<b>Arette Blanco</b>	5,5
<i>Jalisco 38%</i>	
<b>Sierra Antiguo Plata</b>	5
<i>Jalisco 40%</i>	
<b>El Jimador Reposado</b>	6
<i>Jalisco 40%</i>	
<b>Espolon Reposado</b>	7
<i>Jalisco 40%</i>	
<b>Fortaleza Blanco</b>	11
<i>Jalisco 40%</i>	

## Mezcal

	4cl
<b>Agave de Cortes Reposado</b>	9
<i>Oaxaca 43%</i>	
<b>Del Maguey Vida San Luis del Rio</b>	8,5
<i>Oaxaca 42%</i>	
<b>Ilegal Joven</b>	9,5
<i>Oaxaca 40 %</i>	
<b>Montelobos Espadin</b>	8,5
<i>Oaxaca 43,2%</i>	

**Rum**

**Pisco**



## Rum

	4c1
<b>Angostura 3Y</b>	5,5
<i>Trinidad 40%</i>	
<b>Angostura 7Y</b>	6,5
<i>Trinidad 40%</i>	
<b>Angostura 1919</b>	8,5
<i>Trinidad 40%</i>	
<b>El Dorado 12Y</b>	9,5
<i>Barbados 40%</i>	
<b>Goslings Black Seal</b>	6,5
<i>Bermuda 40%</i>	
<b>Plantation Original Dark</b>	5,5
<i>Barbados 40%</i>	
<b>Plantation Pineapple</b>	7,5
<i>Barbados 40%</i>	
<b>Santa Teresa 1796</b>	11
<i>Venezuela 40%</i>	
<b>Smith &amp; Cross Navy Strength</b>	7,5
<i>Jamaica 57%</i>	

## Pisco

	4c1
<b>Barsol Mosto Verde Quebranta</b>	6
<i>Peru 42%</i>	

**Bourbon**

**Rye**

**Irish Whiskey**

## Bourbon

	4c1
<b>4 Roses Bourbon</b>	5,5
<i>Kentucky 40%</i>	
<b>Basil Hayden's</b>	8,5
<i>Kentucky 40%</i>	
<b>Elijah Craig</b>	8,5
<i>Kentucky 40%</i>	
<b>Woodford Reserve</b>	8
<i>Kentucky 43%</i>	

## Rye

	4c1
<b>Wild Turkey Rye</b>	6
<i>Kentucky 55%</i>	

## Irish Whiskey

	4c1
<b>Jameson</b>	6
<i>Ireland 40%</i>	
<b>Jameson Black Barrel</b>	7
<i>Ireland 40%</i>	
<b>Writer's Tears</b>	7,5
<i>Ireland 40%</i>	

**Scotch Whisky**  
**Brandy**

## Scotch Whisky

	4cl
<b>Balvenie Double Wood 12Y</b>	<b>12</b>
<i>Speyside 43%</i>	
<b>Caol Ila 12Y</b>	<b>10,5</b>
<i>Isle of Islay 43%</i>	
<b>Lagavulin 16Y</b>	<b>16</b>
<i>Isle of Islay 43%</i>	
<b>Laphroaig 10Y</b>	<b>9</b>
<i>Isle of Islay 57,3%</i>	
<b>Talisker 10Y</b>	<b>8</b>
<i>Isle of Skye 45,8%</i>	

## Brandy

	4cl
<b>Château Du Breuil VSOP Calvados</b>	<b>7</b>
<i>France 40%</i>	
<b>Courvoisier VSOP Cognac</b>	<b>7</b>
<i>France 40%</i>	

**Apertif**  
**Vermouth**

## **Aperitif**

	4cl
<b>Aperol</b>	5
<b>Campari</b>	5
<b>Gran Classico</b>	6
<b>Italicus</b>	6
<b>Lillet Blanc</b>	5
<b>Select</b>	5

## **Vermouth**

	4cl
<b>Antica Formula</b>	5
<b>Cocchi di Torrino</b>	6
<b>Dolin Blanc</b>	5
<b>Dolin Dry</b>	5
<b>Yzaguirre Rojo</b>	6

**Liqueur**



## Herbal

	4cl
Amaro Montenegro	5
Averna	5
Chartreuse	8
Cynar	5
D.O.M. Benedictine	6
Fernet Branca	5
Henri Bardouin Pastis	6
Jägermeister	5

## Sweet

	4cl
Baileys Irish Cream	5
Berliner Luft	4
Cherry Heering	5
Disaronno Amaretto	5
Frangelico	5
Galliano Vanilla	5
Kahlua	5
Luxardo Maraschino	5
St. Germain	7

**Lemonade**  
**Softs**

## Housemade Lemonades

<b>Lemon-Lime</b>	<b>5</b>
<i>Lemon, Lime, Sugar, Sparkling Water</i>	
<b>Rosemary Fizz</b>	<b>5</b>
<i>Grapefruit, Rosemary, Sour, Sparkling Water</i>	

## Softs

<b>Aqua Monaco Tonic</b>	<b>4</b>
<b>Coca-Cola Original</b>	<b>3</b>
<b>Schweppes Bitter Lemon</b>	<b>3</b>
<b>Schweppes Ginger Ale</b>	<b>3</b>
<b>Schweppes Tonic</b>	<b>3</b>
<b>Spree Quell Classic</b>	
<i>Glass</i>	<b>2,5</b>
<i>Bottle</i>	<b>5</b>