

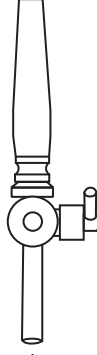


# COCKTAILS ON TAP

## CAMPARINO

17.-

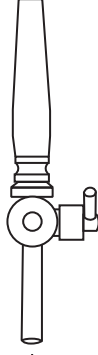
Campari, Yuzu, Kaffir Lime Soda



## ZOMBIE PT. 2

17.-

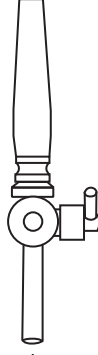
White- & Dark Rum, Falernum, Passionfruit, Pineapple



## BLURRY NEGRONI

17.-

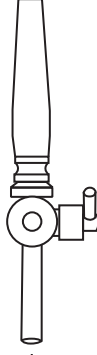
Gin, Bitters Blend, Vermouth Blend



## SACHER

17.-

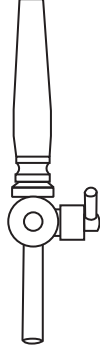
Bourbon, Red Port, Chocolate Liqueur, Apricot



# MATE MULE

17.-

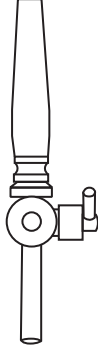
Vodka, Vanilla Syrup, Yerba Mate, Cardamom, Ginger Beer



# PALOMA

17.-

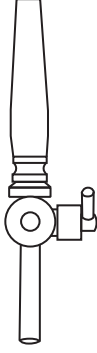
Tequila, Lime, Salt, Grapefruit Soda



# HIGH PORNSTAR

17.-

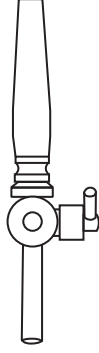
Vodka, Vanilla, Lime, Mango, Passionfruit, Sparkling Wine



# QUINCE & MIST

17.-

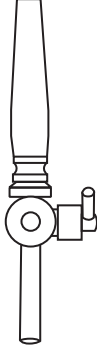
Italicus, White Vermouth, Quince, Aloe Vera, Rosemary, Prosecco



# MULLED WINE

8.-

Red Wine, Cognac, Beetroots, Raspberry, Spice Mix



# SMASHED BURGERS & BAR BITES

---

## SMASHED CHEESEBURGER

Luma Beef — Cheddar — Topsy Sauce —  
Pickled Onions

SINGLE 16.—  
DOUBLE 20.—

## BORING BURGER

Luma Beef — Cheddar — Onions —  
Pickles — Mayo — Ketchup

SINGLE 12.—  
DOUBLE 16.—

## CHICKEN BURGER

Fried Chicken — Herb Aioli — Kimchi

16.—

## SEASONAL BURGER

Ask our staff about our monthly special!

SINGLE 16.—  
DOUBLE 19.—

## SMOKED CARROT BURGER

Smoked Carrots — Wasabi Mayo —  
Beetroot Ketchup — Cucumbers

15.—

## TRIPLE COOKED FRIES

Swiss Potatoes — Pickled Onions — Wasabi  
Mayo — Beetroot Ketchup — Japanese Mayo

9.—

## CHICKEN KARAAGE

Japanese Fried Chicken — Mixed  
Sesame — Hibiscus Sweet & Sour

14.—

## BBQ CAULIFLOWER

Tempura Cauliflower — Vegetarian BBQ —  
Pickled Onions — Japanese Mayo

12.—

## SPICED PUMPKIN

Hokkaido Pumpkin — Oriental Spices — Honey

10.—

## EDAMAME

Sea Salt

8.50

## FISH'N'CHIPS

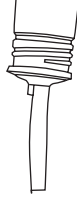
Cod-Fish in Tempura — Fries with Sauerkraut-Salt —  
Herb-Aioli

21.—

# CRAFT COCKTAILS

## AMUR'S LEGACY<sup>17.-</sup>

Tequila, Rosé Vermouth, Pomegranade



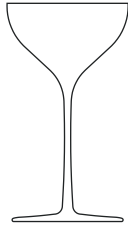
## BASIL SMASH ME<sup>17.-</sup>

Vodka, Lemon, Basil, Tomato, Sugar



## TIGER'S KNEES<sup>17.-</sup>

Gin, Honey, Maple Syrup, Bay Leaf



## ESPRESSO MARTINI<sup>17.-</sup>

Vodka, Espresso, Coffee Liqueur, Sugar

# TIGER CLASSICS

|                                                                                                                 |      |                                                                                            |      |
|-----------------------------------------------------------------------------------------------------------------|------|--------------------------------------------------------------------------------------------|------|
| <b>AMERICANO</b><br>Bitter, Sweet Vermouth, Soda                                                                | 15.— | <b>MARGARITA</b><br>Tequila, Limejuice, Triple Sec,<br>Simple Syrup                        | 17.— |
| <b>MILANO TORINO</b><br>Bitter, Sweet Vermouth                                                                  | 14.— | <b>MOJITO</b><br>White Rum, Limejuice, Mint,<br>Simple Syrup, Soda                         | 17.— |
| <b>AMARETTO SOUR</b><br>Amaretto, Lemonjuice, Simple<br>Syrup                                                   | 17.— | <b>MOSCOW MULE</b><br>Vodka, Limejuice, Ginger Beer                                        | 16.— |
| <b>WHISKEY SOUR</b><br>Bourbon, Lemonjuice, Simple<br>Syrup                                                     | 17.— | <b>NEGRONI</b><br>Gin, Bitter, Sweet Vermouth                                              | 16.— |
| <b>BOULEVARDIER</b><br>Bourbon, Bitter,<br>Sweet Vermouth                                                       | 17.— | <b>OLD FASHIONED</b><br>Bourbon, Simple Syrup, Bitters                                     | 19.— |
| <b>COSMOPOLITAN</b><br>Vodka, Triple Sec, Limejuice,<br>Cranberryjuice                                          | 17.— | <b>OLD CUBAN</b><br>Dark Rum, Limejuice,<br>Simple Syrup, Mint, Bitters,<br>Sparkling Wine | 18.— |
| <b>DAIQUIRI</b><br>White Rum, Limejuice,<br>Simple Syrup                                                        | 17.— | <b>TOMMY'S MARGARITA</b><br>Tequila, Limejuice, Agave Syrup                                | 17.— |
| <b>GIN BASIL SMASH</b><br>Gin, Lemonjuice, Basil Syrup                                                          | 17.— |                                                                                            |      |
| <b>LONG ISLAND ICED TEA</b><br>Vodka, Gin, White Rum, Tequila,<br>Triple Sec, Lemonjuice, Simple<br>Syrup, Cola | 19.— |                                                                                            |      |
| <b>MANHATTAN</b><br>Rye, Sweet Vermouth,<br>Aromatic Bitters                                                    | 16.— |                                                                                            |      |
| <b>SOUTHSIDE</b><br>Gin, Limejuice, Mint,<br>Simple Syrup                                                       | 16.— |                                                                                            |      |
| <b>MAI-TAI</b><br>White Rum, Jamaica Rum,<br>Triple Sec, Limejuice, Orgeat                                      | 17.— |                                                                                            |      |
| <b>PALOMA</b><br>Tequila, Limejuice, Salt,<br>Grapefruit Soda                                                   | 17.— |                                                                                            |      |

# BUBBLES — WINE — BEER — SOFTS

## BUBBLES

**PROSECCO EXTRA DRY «NUDO»** 1dl 8.50  
70cl 45.—  
Colli del Soligo — IT — Glera

**CHAMPAGNE BRUT «CARTE D'OR»** 1dl 14.—  
70cl 89.—  
Loriot Pagel — Champagne FR

**KOLONNE/NULL CUVÉE BLANC NO.01 PRICKELND** 70cl 42.—  
*Nonalcoholic* | Freiherr von  
Gleichenstein — DE — Cuvée

## WHITE WINE

**VV RIESLING** 1dl 8.—  
70cl 45.—  
Van Volxem — DE —  
Riesling — 2022

## ROSÉ WINE

**L'ÉTÉ** 1dl 9.—  
70cl 59.—  
Deux Frères — FR —  
Grenache, Syrah — 2022

## RED WINE

**RAYOS UVA** 1dl 9.—  
70cl 59.—  
Olivier Rivière — ES —  
Graciano, Tempranillo —  
2022

## BEER

**SUPER BOCK** 3dl 5.50  
5dl 7.50  
Tap

**LIEFMANS FRUITESSE** 3dl 7.—  
5dl 9.—  
Tap

**AMBOSS AMBER** 33cl 6.50

**AMBOSS LIBERO ALCOHOLFREE** 33cl 6.—

## SOFTDRINKS

**STILL WATER** 3dl 2.50  
5dl 4.—  
Tap

**SPARKLING WATER** 3dl 2.50  
5dl 4.—  
Tap

**TIPSY LEMONADE** 3dl 5.50  
5dl 7.50  
Homemade

**TIPSY ICE TEA** 3dl 5.—  
5dl 7.—  
Homemade

**SCHWEPES TONIC** 20cl 5.50

**SWISS MOUNTAIN SPRING** 20cl 5.50  
Classic Tonic /  
Bitter Lemon /  
Ginger Ale /  
South Beans

**THREE CENTS** 20cl 5.50  
Ginger Beer /  
Pink Grapefruit Soda /  
Mandarin Bergamot Soda /  
Pineapple Soda

**COCA COLA / ZERO** 20cl 5.—

**EL TONY MATE** 33cl 6.—

**RED BULL** 25cl 6.—

## VODKA

## KOSKENKORVA

40 Vol.-%

11.—

## BELVEDERE

40 Vol.-%

12.—

## GIN

## HENDRICK'S

41.4 Vol.-%

11.—

## HENDRICK'S ORBIUM

43.4 Vol.-%

13.—

## GIN MARE CAPRI

42.7 Vol.-%

13.—

## GORDON'S

37.5 Vol.-%

11.—

## DEUX FRÈRES

43 Vol.-%

16.—

## KI NO BI

45.7 Vol.-%

16.—

## IRON BALLS

40 Vol.-%

16.—

## RUM

## DIPLOMATICO PLANAS

47 Vol.-%

11.—

## DIPLOMATICO

## MANTUANO

40 Vol.-%

11.—

## DIPLOMATICO RESERVA

40 Vol.-%

13.—

## J.B.L. LIMITED

## JAMAICA 14Y.

44 Vol.-%

14.—

## AMERICAN WHISKEY

## JACK DANIEL'S

40 Vol.-%

12.—

## WOODFORD RESERVE

42.7 Vol.-%

12.—

## WOODFORD RYE

45.2 Vol.-%

13.—

## SCOTCH

## MONKEY SHOULDER

43 Vol.-%

11.—

## MONKEY SHOULDER

## SMOKEY MONKEY

40 Vol.-%

13.—

## TEQUILA

## HERRADURA PLATA

40 Vol.-%

11.—

2CL SHOT

6.—

## HERRADURA REPOSADO

40 Vol.-%

12.—

2CL SHOT

7.—

## CLASE AZUL PLATA 2cl

40 Vol.-%

17.—

## PISCO

## 1615 ACHOLADO

42 Vol.-%

11.—

## CACHACA

## PITU DO BRASIL

38 Vol.-%

11.—

## VERMOUTH

## CARPANO CLASSICO

16 Vol.-%

8.50

## CARPANO BIANCO

14.9 Vol.-%

8.50

## ANTICA FORMULA

16.5 Vol.-%

8.50

## LILLET BLANC

17 Vol.-%

8.50

## LIQUEURS

## CAMPARI

25 Vol.-%

8.50

## APEROL

11 Vol.-%

8.50

## DISARONNO

28 Vol.-%

11.—

## KOSKENKORVA GINGER

21 Vol.-%

11.—

2CL SHOT

6.—

## KOSKENKORVA MINTU

35 Vol.-%

11.—

2CL SHOT

6.—

## PORTWINE

## GRAHAM'S BLEND

## NR.5 WHITE

19 Vol.-%

10.—

## GRAHAM'S BLEND

## NR.12 RUBY

20 Vol.-%

10.—



the problem with the world is that everyone is  
a few drinks behind

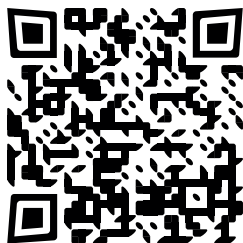
Origin Declaration Topsy Tiger:

Beef: Switzerland (CH), farmed

Chicken: 250 France (FR), farmed

Pork: Switzerland (CH), farmed

Cod-Fish: Atlantic (FA027), wild-caught



Topsy Tiger  
Langstrasse 133  
8004 Zürich

[drinks@tipsytiger.ch](mailto:drinks@tipsytiger.ch)  
044 320 13 33

All prices in CHF and inkl. 8.1% MwSt.