



# BAR LOCARNO

Cocktails & Restaurant dal 1925



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**50**  
**BEST**  
*Discovery*



Gentile Cliente, se ha allergie o intolleranze alimentari non esiti a chiedere informazioni sui nostri cibi e bevande. Saremo felici di consigliarla al meglio.

*Dear Customer, if you have food allergies or intolerances do not hesitate to ask for information about our food and our drinks. We will be happy to advise you in the best way.*

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BAR  
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COLLETTA EMPIRICA DAL 1925

SINGLE CASK RUM

N°  
101



SMALL  
BATCH

RUM 101

BAR  
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UNIQUE RELEASE

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## Rum 101

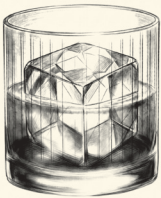
Creato per celebrare 101 anni di storia, questo rum nasce dal tempo, dalla pazienza e da una scelta intenzionale. Custodito per 3 anni in un'unica botte di rovere ex-PX, scelta per carattere e profondità, è imbottigliato a 101 proof, senza compromessi, in sole 101 bottiglie numerate: ciascuna un capitolo di una storia che continua.

*Created to celebrate 101 years of history, this rum is born from time, patience, and intention. A single ex-PX oak cask, chosen for its character and depth, aged the spirit for three years. Bottled at 101 proof, uncompromising, in only 101 numbered bottles—each a chapter in a story still being written.*



### 101 Daiquiri

*Rum 101, Lime, Cane Sugar*



### 101 El Presidente

*Rum 101, House Vermouth Blend, Angostura Bitter*



### Psycho Killer

*Rum 101, Passion Fruit, Black Pepper, Sour*



### Tropic Thunder

*Rum 101, Tropical Blend, Falernum, Angostura Bitter*



花見

花見

Tokyo HOTEL

こもれび

花見  
不二子

頑張って

楽

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## Tokyo Safari

Quattro cocktail ispirati a un viaggio, al ricordo di un sapore,  
alla precisione di un gesto e al valore del silenzio.

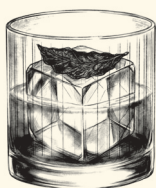
*Four Cocktails inspired by a journey, the memory of flavor,  
the precision of a gesture, and the value of silence.*



### Komorebi

*Vodka, Matcha,  
Yuzu, Club Soda*

こもれび



### Ganbatte

*Whiskey, Awamori,  
Umeshu, Angostura Bitter*

頑張って



### Hanami

*Gin, Franciacorta Rosè,  
Sakura, Lemon, Honey*

花見



### Fujiko

*Tequila G4 Blanco or Tequila Spicy Ghost  
or Mezcal El Occidental.*

*Shiso, Lime, Agave.*

*Strawberry and Sansho Perrin Salt Rim*

不二子



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*Signature Cocktail***Roma Bracciano***Bitter Campari, Vermouth Antica Formula,  
Rabarbaro Zucca, Orange Bitter***Americano Grand Cru***Bitter Campari, Vermouth Dopo Teatro,  
Amaro Jefferson, Club Soda***1925***Gin, Bitter Campari,  
Barolo Chinato, Cardamom Bitter***Wolf, I Solve Problems***Gin, Orange Dry Curacao, Sour,  
Club Soda, Absinthe Perfume***Flamingo***Vodka, Elderflower Liqueur,  
Raspberry, Mint, Sour*

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## *Signature Cocktail*



### Monkeys Gone To Heaven

*Smokey Whiskey, Ginger, Honey,  
Lemon, Ginger Ale, Angostura Bitter*



### Rosario

*Tequila, Mezcal,  
Orange Dry Curacao, Lime  
Served with Sangrita Shot*



### Bananas In Pyjamas

*Jamaican Rum, Banana Cream,  
Chai Cacao, Lime, Tonka Bean*



### La Belle Vie

*Champagne, Elderflower Liqueur,  
Lavender Bitter*



### Serenissima

*Franciacorta, Bergamot,  
White Peach, Raspberry*





*Ultimate Classic  
Selection*

50 cocktail iconici da assaporare  
almeno una volta nella vita.

Bevi responsabilmente  
ma fallo con stile.

*50 iconic cocktails to savor  
at least once in a lifetime.*

*Sip responsibly  
but make it stylish.*



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## *Gin*

### Martini Cocktail

*Gin, In & Out Vermouth Dry, Lemon or Olive*

### Dirty Martini

*Gin, Vermouth Dry, Olive Brine*

### Gibson Martini

*Gin, Vermouth Dry, Cocktail Onion*

### Vesper Martini

*London Dry Gin, Vodka, Kina Liqueur,  
Americano Cocchi, Orange Bitter*

### Martinez

*Old Tom Gin, House Vermouth Blend, Angostura & Orange Bitter*

### Tuxedo

*London Dry Gin, Vermouth Dry, Maraschino,  
Absinthe, Angostura & Orange Bitter*

### Hanky Panky

*London Dry Gin, Vermouth Rosso, Fernet Branca*

### Tom Collins

*Old Tom Gin, Lemon, Sugar, Club Soda*

### Gin Fizz

*London Dry Gin, Lemon, Sugar, Club Soda*

### Last Word

*London Dry Gin, Chartreuse Verte, Maraschino, Lemon*

### White Lady

*London Dry Gin, Cointreau, Lemon*

### French '75

*London Dry Gin, Lemon, Sugar, Champagne*

### Singapore Sling

*London Dry Gin, Heering, Cointreau, Dom Benedictine,  
Pineapple, Lemon, Grenadine, Club Soda*

### Pimm's Cup

*Pimm's N°1, Ginger Ale, Mint, Apple, Cucumber*



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## *Cane Sugar*

### Daiquiri

*Light Ron, Lime, Cane Sugar*

### Hotel Nacional

*Light Ron, Dark Ron, Apricot Brandy,  
Pineapple, Lime, Sugar Cane*

### Hemingway Daiquiri

*Light Ron, Grapefruit, Lime, Maraschino*

### Mojito

*Light Ron, Mint, Lime, Cane Sugar, Club Soda*

### El Presidente

*Dark Ron, House Vermouth Blend, Angostura Bitter*

### Dark 'n' Stormy

*Gosling Rum, Ginger Beer, Lime*

### Piña Colada

*Light Ron, Pineapple, Coconut, Lime, Cream,  
Chocolate Bitter, Nutmeg*

### Zombie

*Rum Rapshody, Grapefruit, Passion Fruit, Lime,  
Cinnamon, Angostura Bitter*

### Mai Tai

*Rhum Martinique, Rum Jamaica,  
Orange Dry Curacao, Lime, Orgeat*

### Jungle Bird

*Light Ron, Dark Ron, Bitter Campari, Pineapple,  
Lime, Sugar Cane*

### Navy Grog

*Pusser's Rum, Lime, Grapefruit, Allspice, Agave*

### Ti' Punch

*Rhum Agricole, Lime, Cane Sugar*

### Caipirinha

*Cachaca, Lime, Cane Sugar*



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## Whisk(e)y

### Sazerac

*Rye Whiskey, Peychaud's Bitter, Sugar, Absinthe*

### Old Fashioned

*Bourbon Whiskey, Sugar, Angostura Bitter*

### Mint Julep

*Bourbon Whiskey, Mint, Sugar*

### Manhattan

*Rye or Bourbon Whiskey,  
Vermouth Rosso, Angostura Bitter*

### Rob Roy

*Blended Smokey Whisky,  
Vermouth Rosso, Angostura Bitter*

### Boulevardier

*Bourbon Whiskey, Bitter Campari, Vermouth Rosso*

### Irish Coffee

*Irish Whisky, Coffee, Cream, Sugar, Nutmeg*

### Morning Glory Fizz

*Scotch Speyside Whisky, Sour, Absinthe,  
Club Soda, Orange Bitter*



## Cognac

### Sidecar

*Cognac, Cointreau, Lemon*

### Champagne Cocktail

*Cognac, Champagne, Sugar,  
Angostura & Orange Bitter*

### Vieux Carrè

*Cognac, Bourbon Whiskey, Vermouth Rosso,  
Dom Benedictine, Angostura & Peychaud's Bitter*

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## *Tequila & Pisco*

### Margarita

*Tequila, Cointreau, Lime*

### Tommy's Margarita

*Tequila Reposado, Lime, Agave*

### Paloma

*Tequila, Grapefruit Juice, Grapefruit Soda, Lime, Agave, Salt*

### Pisco Sour

*Pisco Acholado, Sour, Amargo Chuncho*



## *Vodka*

### Espresso Martini

*Vodka, Coffee Liqueur, Espresso*

### Bloody Mary

*Vodka, House Bloody Mary Blend*

### Moscow Mule

*Vodka, Ginger Beer, Lime, Angostura Bitter*

### Cosmopolitan

*Vodka, Cointreau, Cranberry, Lime*



## *Bitter & Vermouth*

### Milano - Torino

*Bitter Campari, Vermouth Rosso Chinato*

### Americano

*Bitter Campari, Vermouth Rosso, Club Soda*

### Negroni

*London Dry Gin, Bitter Campari, Vermouth Rosso*

### Garibaldi

*Bitter Campari, Fluffy Orange Juice*

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*Mocktail***Leave the Mule Alone***Grapefruit, Ginger Beer, Lime, Agave***Charlotte Du Berry***Pineapple, Mango, Passion Fruit, Lime, Cinnamon***Le Marais***White Peach, Orange, Raspberry***Interstellar Overdrive***Non-Alcoholic Gin, Indian Tonic Water*

20 €

**Homemade Lemonade***Fresh Squeezed Lemon, Sugar, Perrier***Homemade Iced Tea***Prepared Daily With Different Selection of Loose-Leaf Teas*

12 €

Premium Spirits: + 3 €

**Sour***Sugar or Honey, Lime or Lemon, Egg White.*

*Bollicine  
by the glass*

Prosecco Valdobbiadene Superiore DOCG  
Extra Dry “Rive di San Michele” 2024 - 16 €

*Az. Agricola Sommariva, Veneto*

*100% Glera - 11,5% vol.*

*Flo reale, fresco, intenso / Floral, fresh, intense*

Franciacorta Rosé DOCG “Ambrosé” 2022 - 19 €

*Tenuta Ambrosini, Lombardia*

*55% Pinot Nero, 45% Chardonnay - 12% vol.*

*Fruttato, morbido, cremoso / Fruity, smooth, creamy*

Champagne Brut Premier Cru Tradition S.A. - 20 €

*Nicholas Gueusquin - 70% Pinot Noir, 20% Chardonnay, 10%*

*Pinot Meunier - 12% vol.*

*Flo reale, fruttato, delicato / Floral, fruity, delicate*

Champagne Brut AOC S.A. - 23 €

*Perrier-Jouët - 20% Chardonnay, 40% Pinot Nero, 40% Pinot*

*Meunier - 12% vol.*

*Fresco, minerale, persistente / Fresh, mineral, persistent*



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*Vini Bianchi  
by the glass*

Venezia Giulia IGT - 16 €

*Jermann, Friuli Venezia Giulia - 100% Pinot Grigio - 13% vol.  
Erbaceo, armonico, morbido / Herbaceous, harmonic, smooth*

Lazio IGT “Fioranello” - 16 €

*Tenuta di Fiorano, Lazio*

*50% Grechetto, 50% Viognier - 13% vol.*

*Equilibrato, floreale, elegante / Well balanced, floral, elegant*

Etna Bianco DOC “Ginestra” - 16 €

*Az. Agricola Calcagno, Sicilia*

*50% Carricante, 50% Grecanico - 13,5% vol.*

*Fresco, persistente, minerale / Fresh, persistent, mineral*

Ladoix AOC Blanc - 17 €

*Domaine Chevalier, Borgogna*

*100% Chardonnay - 13,5% vol.*

*Armonico, persistente, pieno / Harmonic, persistent, full-body*



*Vini Rosé  
by the glass*

Etna Rosato DOC “Romice delle Sciare” - 16 €

*Az. Agricola Calcagno, Sicilia*

*Nerello Mascalese, Nerello Cappuccio - 13,5% vol.*

*Floreale, minerale, persistente / Floral, mineral, persistent*

*Vini Rossi  
by the glass*

Langhe DOC “Occhetti” - 16 €

*Prunotto, Piemonte*

*100% Nebbiolo - 13,5% vol.*

*Corposo, morbido, elegante / Medium body, smooth, elegant*

Toscana IGT “Le Volte” - 16 €

*Ornellaia, Toscana - 67% Merlot, 20% Cabernet Sauvignon, 13%*

*Sangiovese - 13,5% vol.*

*Setoso, persistente, intenso / Silky, persistent, intense*

Colli del Trasimeno DOC “Grappolo d’oro” - 16 €

*Montemelino, Umbria - 100% Merlot - 14,5% vol.*

*Morbido, pieno, persistente / Soft, full-body, persistent*

Côte de Nuits Villages AOC “La Damoda” - 17 €

*Xavier Durand, Borgogna*

*100% Pinot Noir - 13% vol.*

*Intenso, persistente, pieno / Silky, persistent, full-body*



*La Nostra Cantina*



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## Whisky

### Highlands

Glenmorangie 18y Extremely Rare	43%	28 €
Old Pulteney 12y	40%	18 €
Dalmore 12y	40%	18 €
Glencadam 10y	46%	15 €

### Islands

Highland Park 18y	43%	23 €
Talisker 8Y	58,7%	22 €
Talisker Storm	45,8%	18 €

### Speyside

Balvenie 14y old Caribbean cask	43%	21 €
Aberlour A'Bunadh	59,7%	18 €
Macallan 12y Fine Oak Triple Cask	40%	20 €
Glenfiddich 15y Solera	40%	16 €
Glenfarclas 12y	43%	15 €
Benriach 12y The Smoky	46%	16 €

### Islay

Caol Ila 15y cask strength unpeated	61%	33 €
Laphroaig PX Cask	48%	23 €
Lagavulin Distiller edition 2022	43%	22 €
Ardbeg Corryvreckan	57%	21 €
Bowmore 15y Darkest	43%	18 €
Bunnahabhain 12y	46,3%	18 €
Ardbeg 10y	46%	16 €

### Lowlands

Glenkinchie 12y	43%	16 €
Auchentoshan 12y	40%	16 €

### Campbeltown

Springbank 12y	57%	16 €
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### Blended

Johnny Walker Blue Label	40%	35 €
Monkey Shoulder	40%	16 €
Monkey Shoulder smokey	40%	16 €



## Whiskey

### *Japanese*

Hibiki Japanese Harmony	43%	28 €
Suntory Yamazaky	43%	28 €
Suntory Hakushu	43%	28 €
Nikka Yoichi	43%	21 €
Nikka Miyagikyo	45%	21 €
Toki Suntory	43%	21 €

### *Irish*

Red Breast 12y	40%	18 €
Lost Irish	40%	18 €
Bushmills Black Bush	40%	15 €

### *Bourbon*

Michter's Straight Bourbon	45,7%	18 €
Elijah Craig Small Batch	47%	18 €
Eagle Rare	45%	16 €
Wild Turkey Long brunch	43%	16 €
Maker's Mark	45%	15 €
Woodford Reserve	43,2%	15 €

### *Rye*

Knob Creek Rye	50%	16 €
Michter's Straight Rye	42,4%	21 €
Rittenhouse	50%	16 €

### *Tennessee*

Jack Daniel's Single Barrel	45%	15 €
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## *Rum*

Appleton Estate 1984	Jamaica	63%	250 €
Hampden Estate Overproof	Jamaica	60%	18 €
Hampden Estate Lrok 2010	Jamaica	47%	22 €
Hampden Estate 8y	Jamaica	46%	16 €
El Dorado Port Mourant 1997	Guyana	57,9%	35 €
El Dorado 12y	Guyana	40%	15 €
Pusser's 15y	Guyana / Trinidad	40%	16 €
English Harbour 5y	Antigua	40%	15 €
Doorly's XO	Barbados	40%	15 €
El Supremo 18y	Paraguay	40%	18 €

## *Rhum*

Rhum J.M XO	Martinique	45%	18 €
Clairin Sajous	Haiti	55,2%	18 €
Depaz Vieux	Martinique	45%	16 €

## *Ron*

Flor De Cana 25y	Nicaragua	40%	41 €
Botran Solera 1893 18y	Guatemala	40%	18 €
Havana Club Selección De Maestros	Cuba	45%	18 €
Plantation Panama 2006	Panama	41,6%	18 €
La Hechicera	Colombia	40%	16 €
Diplomatico Reserva Exclusiva	Venezuela	40%	16 €



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## *Gin*

Plymouth	England	41,2%	16 €
Plymouth Navy Strength	England	57%	16 €
Fifty Pounds	England	43,5%	16 €
Sipsmith	England	41,6%	16 €
Martin Miller's Original	England	40%	16 €
Oxley	England	47%	18 €
Garden Swift	England	47%	18 €
Old Tom Hayman's	England	40%	16 €
Fords Gin	England	45%	16 €
Number 3	Netherland	46%	16 €
Tanqueray	Scotland	43,1%	16 €
Tanqueray N° Ten	Scotland	47,3%	16 €
Hendrick's	Scotland	44%	16 €
The Botanist	Scotland	46%	16 €
Boatyard	Ireland	46%	16 €
Citadelle	France	44%	16 €
Citadelle Reserve	France	40%	16 €
N°209 Original	USA	46%	16 €
Roku	Japan	43%	16 €
Kapriol	Italy	41,7%	16 €
Solo Wild Gin	Italy	40%	16 €
Elephant	Germany	45%	18 €
Scapegrace gold	New Zealand	57%	18 €

## *Vodka*

VKA	Italy	40%	18 €
Elit	Latvia	40%	16 €
Ketel One	Netherland	40%	16 €
Potocki	Poland	40%	16 €
Haku	Japan	40%	16 €
Tito's	U.S.A	40%	16 €
Chopin	Poland	40%	16 €
Boatyard	Ireland	41%	16 €



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## Tequila

Fortaleza Reposado	40%	21 €
Calle 23 Reposado	40%	16 €
Calle 23 Añejo	40%	18 €
Herradura Añejo	40%	18 €
Don Fulano Añejo	40%	21 €
Ocho Blanco	40%	15 €
Ocho Reposado	40%	16 €
Corralejo Reposado	38%	16 €
Tapatio Añejo	38%	16 €
G4 Reposado	40%	16 €
G4 Blanco	40%	15 €

## Mezcal

Tobala del Maguey	45%	32 €
Vida del Maguey	42%	18 €
Vago Elote Espadin	51,1%	18 €
Alipus	47%	16 €
El Occidental Maguey Tobala	46,7%	16 €
El Occidental Maguey Papalote	46,3%	16 €
El Occidental Maguey Espadin	47,3%	16 €

## Good Stuff

### *Sotol*

Hacienda de Chihuahua Sotol Reposado	38%	18 €
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### *Raicilla*

La Venenosa	42 %	18 €
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### *Stravecchio & Brandy*

Villa Zarri	44%	18 €
Magna Mater	40%	15 €
Torres 15y	40%	16 €



## *Cognac*

Delamain XO Pale & Dry	40%	18 €
Pierre Ferrand Original 1840	45%	16 €
Hennessy VS	40%	15 €
Martel VSOP	40%	15 €
Vallein Tercinier VSOP	40%	15 €

## *Armagnac*

Bas Armagnac Dartigalongue Hors D'Age	40%	18 €
Saint Vivant	40%	15 €

## *Calvados*

Le Compte 12y	42%	18 €
Chateau Du Breuil 8 Ans	40%	18 €
Morin Extra	40%	16 €

## *Acquaviti & Grappe*

Nonino Schioppettino Cru	45%	18 €
Sassicaia	40%	16 €
Po Di Poli Morbida	40%	15 €
Prime Uve Nere	38,5%	15 €

## *Porto*

Fonseca Ruby	20%	13 €
Fonseca Tawny	20%	13 €

*Amari & Liquori* 13 €



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## *Soft Drinks*

### *Water*

Valverde 75 cl	5 €
Perrier 33 cl	4 €
S.Pellegrino 25 cl	3,5 €
Panna 25 cl	3,5 €
Valverde 25 cl	3,5 €

### *Coffee*

Espresso	6 €
Espresso Doppio	9 €
American Coffee	8 €
Caffè Shakerato	10 €
Cappuccino	8 €
Latte Macchiato	8 €
Barley	6 €
Hot Chocolate	10 €
Tea and Herbal Blend	10 €

### *Soft Drinks*

10 €

## *Beer*

Menabrea Lager Menabrea	12 €
Lager Gluten Free Peroni	12 €
Imperial Ghisa Birrificio Lambrate	14 €
Montestella Pilsner Birrificio Lambrate	14 €
Haus Lager Birrificio Ritual Lab	14 €
Super Lemon Haze Apa Birrificio Ritual Lab	14 €





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