

1224 BAR
LOUNGE

Vini serviti al calice · Wine by the glass

Bollicine · Sparkling

Franciacorta Cuvée alla Moda <i>Chardonnay - Pinot Nero 12,5% vol.</i>	<i>Monzio Compagnoni</i>	s.a.	20 €
Encry Brut <i>Chardonnay 12,5 vol.</i>	<i>Encry</i>	s.a.	22 €
Prosecco Superiore DOCG <i>Glera 11,5% vol</i>	<i>Bortolomiol</i>	2023	15 €

Vini Bianchi · White Wine

Soave Classico DOC <i>Soave 12% vol.</i>	<i>Pieropan</i>	2023	14 €
Pinot Grigio DOC <i>Pinot Grigio 13% vol.</i>	<i>Lageder</i>	2023	14 €
Sauvignon IGT <i>Sauvignon 13% vol.</i>	<i>Jerman</i>	2023	15 €

Vini Rosè · Rose Wine

Lagrein <i>Lagrein 13% vol.</i>	<i>Colterenzio</i>	2023	12 €
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Vini Rossi · Red Wine

Amarone Classico della Valpolicella DOCG <i>Corvina, Rondinella 16,5% vol.</i>	<i>Zenato</i>	2019	30 €
Pinot Nero DOC <i>Pinot Nero 13,5% vol.</i>	<i>Franz Haas</i>	2022	18 €
Teroldego Rotaliano IGT <i>Teroldego 12% vol.</i>	<i>Foradori</i>	2022	14 €

Vini Dolci · Sweet Wine

Muffato della Sala IGT <i>Sauvignon Blanc, Grechetto 12,5% vol.</i>	<i>Antinori</i>	2020	20 €
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Signature

Pre dinner 20 €

My Cortina
bitter cortina, red vermouth punt e mes, gin cortina, black pepper essence

1224
select, passoa, fresh pink grapefruit juice, prosecco

Savoia Orange
bitter campari, tangerine shrub, cardamom bitter

Oriente Express
bitter campari, sake, lillet blanc, soda infused jasmine tea

All day 20 €

Cortina fashioned
whiskey woodford bourbon infused with cinnamon, chocolate bitter, maple syrup

Mary Dolomites
sabatini gin, tomato juice, spicy

Ginger margarita
tequila patron silver, lime juice, ginger liquor, ginger syrup

Wild Berries Mojito
rum havana 3, strega liquor, lime juice, wild red fruit, sugar, pink grapefruit soda

After dinner 20 €

Terrace Savoia
gin hendricks neptunia, chambord, raspberry syrup, lemon juice, vegan foamer

Crystal sour
bourbon whiskey knob creek infused with dates, chestnut syrup, lemon juice, vegan foamer

Call me dark
cognac vsop martell, banana liquor, dark chocolate

Brown martini
vodka stolicnaya with vanilla, hazelnut liquor, espresso, honey syrup

Winter mule
mountain gin, fresh cucumber, lemon juice, ginger beer, thyme and rosemary essence

I Classici

Martini Selection

20 €

Martini Gin

gin tanqueray n10, vermouth carlo alberto extra dry, olives or Lemon twist

Vodka martini

grey goose, vermouth noilly prat extra dry, olives or lemon twist

Vesper

vodka belvedere, gin portofino, lillet blanc, olives or lemon twist

Dirty martini

gin tanqueray N10 or vodka grey goose, vermouth carlo alberto extra dry, olives

Gibson

gin london N3, vermouth noilly prat, onion pickled

Martinez

gin del professore, vermouth carpano antica formula, luxardo maraschino, orange bitter

Mocktail

18 €

Winter

seedlip grove, cucumber cordial, mediterranean tonic

Spring

apple juice, fresh lemon juice, kiwi sherbet

Summer

fresh pineapple juice, passion fruit, acidified strawberry

Autumn

Pomegranate juice, pear syrup, wild berries fruit

Pre dinner

18 €

Spritz

aperol, prosecco, seltz

Americano

red vermouth, bitter campari, soda

Boulevardier

bourbon, campari bitter, red vermouth

Manhattan

rye whiskey, red vermouth, angostura bitter

Puccini

tangerine, prosecco

Champagne

cocktail cognac, champagne, angostura bitter, grand marnier

All day

Bloody Mary

vodka, tomato juice, fresh lemon juice, worcester shire sauce, tabasco, salt, pepper

Cosmopolitan

vodka citron, cointreau, cranberry juice, fresh lemon juice

Paloma

tequila, fresh lime, a pinch of salt, pink grapefruit, soda

French 75

gin, lemon juice, sugar syrup, top champagne

After dinner

18 €

Espresso Martini

vodka, kahlua, sugar syrup, espresso

French Martini

vodka, raspberry, pineapple juice

New York sour

bourbon, sugar syrup, lemon juice, drop egg white, red wine

Spicy Fifty

vodka vanilla, elderflower cordial, lime juice honey syrup, slices red chili pepper

Spirits

Spayside Malts & Island Malts & Islay Malts

Aberlour 12y	15 €
Glenlivet 15y	18 €
Dalwhinnie	18 €
Bowmore 12y	18 €
Talisker 10y	18 €
Caol ila 12y	18 €

Bended Scotch Whisky

Chivas 12y	15 €
Chivas 18y	18 €
Dimple 15y	16 €
Johnnie Walker Red Label	15 €
Johnnie Walker Black Label	18 €
Johnnie Walker Blue Label	22 €

Canadian & Bourbon

Bulleit bourbon	12 €
Woodford Reserve	15 €
Wild Turkey	12 €
Knob Creek	15 €
Makers Mark	12 €
Jack Daniel's single barrel	12 €
Blanton's single barrel	25 €

Japanese

Nikka from the barrel	18 €
Toki Suntory	15 €
Yamazaki 12	30 €

Vodka

Stolichnaya Elite	15 €
Beluga golden line	35 €
Ciroc	18 €
Grey Goose	15 €
Purity	18 €
Belvedere	18 €
Cristal Head Rainbow	20 €

Rum

Zacapa XO	25 €
Zacapa 23	18 €
J. Bally 12	18 €
Diplomatico	15 €
J.M Reserve speciale xo	25 €

Tequila & Mezcal

Patron silver	12 €
Patron reposado	15 €
Patron anejo	18 €
Clase Azul Reposado	35 €
Don Julio Anejo	15 €
Montelobos	10 €

Highland Malts

Aberfeldy 12y	15 €
Oban 14y	18 €
Craggamore 12y	18 €
Glenkinchie	18 €

Cognac & Armagnac

Martell v.s.	15 €
Remy Martin v.s.o.p.	18 €
Remy Martin XO	25 €
Hennessy v.s.	15 €
Hennessy XO	25 €
Armagnac Castarède v.s.	15 €

Brandy

Carlos I	10 €
Cardenal Mendoza	10 €
Grand Duca D'alba	10 €
Vecchia Romagna etichetta nera	10 €

Grappe

Nonino Merlot	12 €
Nonino Chardonnay	12 €
Po' di Poli moscato morbida	15 €
Domeis Secolo 60°	12 €
903 Barrique	12 €
Nonino antica cuveè grappa riserva	15 €
Amari	10 €

Birre

Menabrea	10 €
Artigianale G Julia Bionde Pale ale	10 €
Dolomiti pils	10 €
Weiss Hefe	12 €
Paulaner Pils	12 €
Forst 0.0	10 €
Mac Farland	12 €
Birra alla spina/ draft 0,3	9 €
Birra alla spina/ draft 0,5	12 €

Succhi/Juices

Spremuta di agrumi	8 €
Soft drinks	7 €

Caffetteria/Coffee

Caffe espresso	4 €
Caffe americano	5 €
Cappuccino	6 €
Latte macchiato	8 €
Doppio espresso	8 €
Cioccolata calda	6 €
Ginseng	5 €
Caffe orzo	6 €
Le Vie del Te	10 €

Selezione Acque/Water Selection

Dolomia 0,70lt	7 €
Dolomia 0,50lt	5 €



GRAND HOTEL
SAVOIA

CORTINA D'AMPEZZO

A RADISSON COLLECTION HOTEL