



The following pages are a presentation of our belief in providing the ultimate ways to imbibe. All liquor infusions, syrups and bitters are home-made using spices such as star anise, lavender, cardamom, fennel, cumin, pink pepper, jasmine flowers, orange, cedar. Our original recipes utilize only fresh ingredients.

Our extensive modernist program will challenge all conventional notions of what a cocktail can be. Our goal: to engage you, our guest, into an engaging, memorable, nostalgic and emotional drinking experience. We put as much care into these drinks as a chef would into a dish, so please be patient. All cocktails contain at least 2 ounces of alcohol. **Cocktail Menu by Mario Esposito**

Enjoy Your Drink

Share your Moment with us

#fourpointsbolzano

Sweet&Sour Cocktails

Typically juice-based cocktails incorporating fresh herbs, bitters and syrups for complexity and length — 8€

Basil Daiquiri

Herbaceous, fruit forward and tropical, this cocktail is long and balanced with nuances of basil and honey.

Coconut rum, fresh basil, fresh lime, fresh pineapple, honey and black pepper syrup

Tiki punch coffee

Like a tiki punch popsicle, our cocktail is three-tiered with rum coffe infused simple siroup and a piece of lime.

Rum coffee infused lime juice simple siroup

Primo Fiore

Floral and frothy, light on the palate yet complex, juicy but balanced with deeper notes of lavender.

Gin, lavender infused homemade egg white, fresh lemon, simple syrup

Garden Fizz

Subtle and refreshing, airy and lifted on the palate. Clean savoury notes and balanced sweetness.

Vodka, green apple pressé, fresh lime, basil, soda, grapefruit zest egg white

Violet Secret

A fragrant citrus base with undertones of violet flowers and rosmary

Gin,violet liquor,egg white, rosmary syrup lime juice

Pink Lavander Margarita

A cocktail incorporating the balance of sweet and sour. A beautiful composition that combines home-made lavender honey and fresh bluberry

Reposado tequila, fresh raspberry, lemon, lavender syrup, triple sec lime juice

B-BAR Daiquiri

At the B- bar we all love daiquiri so we called this cocktail B-Bar daiquiri where the old citrus curd english cream recall meets the spicy rum.

Spice rum, fresh lime, simple syrup, lemon curd cream, angostura

Coconut Mojito

Delicious, refreshing, long and balanced. Creamy mouthfeel with a touch of acidity.

Coconut rum, fresh lime, vanilla, coconut milk, mint

Sipping Cocktails

A classic style; booze heavy, complex and composed to savour — 8€

Saffron Sazerac

Our unique adaptation of the iconic New Orleans cocktail is an aromatic and delicious blend of saffron, toasted chamomile and orange.

Saffron infused brandy, Herbsaint, sugar cube, toasted chamomile and saffron bitter, orange zest

Coffee Boulevardier

An adaptation of the classic cocktail developed in 1927 at Harry's New York bar in Paris. Notes of cigar, balanced, smooth and full-bodied.

Coffee infused bourbon, sweet vermouth, Campari, vanilla smoked

Peruvian tomato rosemary

A beautiful bouquet accented by vegetal and toasty notes, evocative of rosemary

Pisco, rosemary syrup, tomato Water, egg white

Banana Mule

Scented as perfume, incorporating floral notes with undertones of banana and candied chocolate. Silky on the palate.

Rum banana infused homemade Lime juice, ginger beer

Satisfaction

Five harmonious flavours, offering complexity, depth and sweetness. Undertones of juniper and pepper with coffee aroma.

Gin, cold espresso, fernet branca, tonic water

B-Bar mule

Robustly peaty with deep notes of dried and toasted spices, cucumber and champagne.

Vodka cucumber infused, lime juice, ginger juice, Cardamom, pink pepper and champagne

38 Karat

A two cocktail style with complex chocolate aromas and raspberry.

Rum, white chocolate infused Raspberry foam, Bourbon whiskey chocolate infused Raspberry foam

Scottish Breeze

Light and effervescent, an excellent introduction to a spirit-forward cocktail style. Approachable and soft with peat aromas.

Orange infused scotch, mint, chocolate bitter, honey and black pepper syrup, soda, cedar essence

Modernist Cocktails

A contemporary and progressive approach to the craft, incorporating aromas and ingredients which create an engaging and multi-sensory experience. — 10€

Cedar

An elegant, drier option with balanced floral and woody notes and delicate pear flavours.

Gin, chamomile syrup, fennel and chamomile bitter, williams reserva, cacao soil, cedar air, pear

Mat Mar

A strong yet smooth sipping style cocktail, boldly flavoured with pino mugo, adapted from the classic bourbon Manhattan.

Pino mugo infused bourbon, sweet vermouth, cacao, maple, black pepper, cherry,

Sailor's Mojito

Pronounced acidity rounded with sweet vanilla. This refreshing cocktail is one of our most popular and an excellent introduction to the Modernist style.

Sailor Jerry rum, mint, fresh lime, vanilla syrup, vanilla air, fresh lime and vanilla air

Pina Gold

A delicious blend of tropical citrus juices and a creamy nuttiness found in classic Tiki-style cocktails.

Spiced rum, fresh lime, pineapple and Shuttelbrot

Nigtjar

A sweet sipping-style option paired with a savoury bite.

Mezcal, smoked salt, coconut foam, lime zest, passion fruit juice, elderflower liqueur

Day Into Evening

A transformative experience opening with notes of chamomile, banana maple and cacao.

Reposado tequila, bitter infused banane, chamomile bitter, vermouth cacao infused, rosemary and toasted chamomile

Oceanic

White fennel and cedar flavours, essence by green herbs to brighten the palate.

Vodka fennel infused, apple shrub, sherry, basil and cucumber soda water homemade

Mexican Mai Tai

Floral and delicious, smoked becomes more full-bodied as the cocktail is sipped.

Falernum, mezcal. Aperol coffee infused lime juice pineapple juice, di saronno

Vanilla & Hickory Smoked Manhattan

Cherry and black licorice with a pleasing burnt hickory flavour infused à la minute.

Reserve, vanilla infused brandy, cherry liquor smoked syrup, smoked hickory and vanilla



- glass, or
poking thru,



violet
cream
spheres

white choc
+ cedar

violet
gum
elder
ai

eucalyptus

white chocolate
+ cedar
black licorice

elderflower cream "wave"

Birch +
eucalyptus

black licorice

"wave"
elderflower
cream

pear + pastis

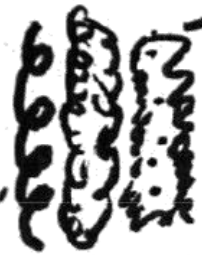
lemon + tarragon

Cocktail
of
pear

space
"scent"
almond
fruit gel



- glass, birch
poking thru,



elderflower violet
cream
+ chocolate

Signature Aperitifs

Make your day a special day.

White Veneziano — 8€

Solerno blood orange liquor, Cucumber soda water
homemade, Prosecco, tangerine essence

B-Bar Hugo — 6€

Flowers syrup homemade, Mint soda water, prosecco

Flower Aperol Spritz — 6€

Aperol infused lavender, or Strawberry soda
water, prosecco

Marlene Spritz — 6€

Apple liquor, edelflower syrup,
Cinnamon soda water, prosecco

Hibiscus Flower Spritz — 8€

Hibiscus flower, soda water, champagne

Carbonated Negroni — 8€

Campari, red vermouth, gin mountain grass infused
and carbonated homemade

Tu vuoi fa' l'americano — 8€

Campari, red vermouth pollen infused Soda water,
orange bitter

Mon amour — 8€

Gin, cranberry juice rosemary syrup, Lime juice, soda
water, rose essence

Alessia — 8€

Italicus rosolio, flowers orange soda, water homemade,
prosecco cedar essence

Mediterraneo Tonic — 10€

Gin mare, tomato water, tonic water, Fresh oregano,
pink pepper

Black Martini — 8€

Gin black olive infused dry vermouth

Classic Hugo / Veneziano / Spritz — 4⁵⁰€

Non Alcoholic Aperitifs

Passion Fruit Bitter — 7€

Passion fruit juice edelflower syrup red sanbitter

Wild Berry Mojito — 7€

Wildberry fruit, lime juice sugar, mint soda water

Rosè — 7€

White sanbitter, lime, grapefruit juice, ginger chili syrup

Garden Mule — 7€

Cucumber juice, mango puree, ginger juice soda water

B-Bar Garden — 8€

Seedlip spice tonic water b-bar

Raspberry Cider — 8€

Seedlip garden, raspberry shrub, Soda water

Flower Hugo — 6€

Flowers syrup homemade, Soda water white sanbitter

Virgin Mary Thai — 7€

Tomato juice, thai spice lime juice

Beer Cocktails

Mojito Fidel — 8€

Rum, lime juice, mint, Corona beer

Micelada — 8€

Mezcal water tomato thai spice, Corona beer

B-Bar Bozen — 8€

Forst beer, ginger beer, lemonade

Beer

Selection

Draft

Forst Vip Pils 0.2l local 3€
Forst Vip Pils 0.3l local 4€
Forst Vip Pils 0.4l local 5€
Forst Felsenkeller 0.3l local 4€

Weihenstephaner 0.3l Lager 4€
Weihenstephaner 0.4l Lager 5€

Weihenstephaner 0.3l Weizen 4€
Weihenstephaner 0.5l Weizen 5.50€

Special Bottles

Blanche de namur Belgium 5€
La trappe tripel Netherlands 6€
Sierra nevada USA 7€

Other Bottles

Forst 1857 5€
Corona 5.50€
Budweiser 5€
Clausthaler Non Alcoholic 5€

Gin

Prearie gin organic 8€
Beefeater 2424 10€
Bombay Sapphire 6€
Gin Mare 8€
The Botanist 9€
Z44 gin 9€
Elephant 8€
Bulldog 8€
Mayfair 8€
Filliers Grannjenever 15y 15€
Monkey 47 11€
Monkey 47 sloe gin 11€
Hendricks 8€
Tonka 16€
Tanqueray No. Ten 9€
London dry lavender homemade 7€
London dry black olive homemade 7€

*Please select your favorite Gin
Add 2€ for Premium Tonic Water*

Vodka

Vestal premium potato 8€
8Potokci 10€
Belvedere 9€
Grey Goose 9€
Prairie Organic 8€
Stolichnava elit 10€
Smirnoff 5€
Titos homemade 9€

*Please select your favorite Vodka.
Add 2€ for Tonic Water / Ginger
Ale / Bitter Lemon / Ginger Beer or
Soda Water*

White Wine

Lugana Lago Zenato

Glass

4⁵⁰€

Bottle

26€

Sauvignon Winkl Terlan

5€

28€

Gewürztraminer Schreckbichl

5€

26€

Red Wine

Pinot Nero Mezcan Hofstätter

5€

28€

St. Magdalener Schreckbichl

4€

24€

Lagrein Peter Sölva

4⁵⁰€

26€

Sparkling

Bellavista Cuvée Brut Franciacorta

9€

55€

Antica Fratta Saten Franciacorta

45€

Kettmeir Rose Athesis Brut Südtirol

6⁵⁰€

39€

Arunda Brut

6⁵⁰€

39€

Prosecco Bottega

5€

25€

Champagne

Jacquart Brut

9€

55€

Ruinart Blanc De Blanc

120€

Ruinart Rose

115€

Veuve Clicquot

75€

Moët Chandon

75€

Spirits

American Whiskey

Maker's Mark 8€

Wild Turkey 8€

Jack Daniel's Tennessee 7€

Jim beam 6€

Jack Daniel's Single Barrel, Tennessee 12€

Canadian Whisky

Canadian Club 8€

South Tyrol Whisky

Puni Alba Nero 12€

Japanese Whisky

Nikka 12€

Scotch

Ardbeg Islay, 10yr 16€

The Balvenie "Double Wood" 12€

Bowmore Islay, 12yr 12€

Talisker 10y 12€

Caol Ila 12y 14€

Chivas Regal Speyside 12yr 10€

Highland Park 12yr 12€

Highland Park 18yr 25€

Talisker 10yr 10€

Laphroaig 10yr 10€

Lagavulin 16yr 16€

Macallan Amber 12€

Oban 14yr 14€

Highland Park Orkney, 10yr 11€

Highland Park Orkney 12€

Johnnie Walker red or black 8€

Monkey Shoulder 10€

Irish

Bushmills 10yr 8€

Rum

Ron Zacapa Solera 12yr, Guatemala 12€

Ron Zacapa Solera xo, Guatemala 21€

Bacardi superior 6€

Bacardi 8yr, Puerto Rico 8€

Mount Gay xo, Barbados 9€

Havana 7yr, Cuba 8€

Matusalem 15yr 9€

Diplomatico Reserva Extra Anejo 9€

Diplomatico Reserva Exclusiva 12€

J.Bally agricole martinique 10€

J.M.Rhum agricole xo martinique 15€

Sailor Jerry spice rum 7€

Ron Aguerre Cocco 7€

Cognac

Courvoisier VSOP 8€

Remy Martin XO 25€

Hennessey VS 11€

Pirre Ferrand 1840 10€

Remy Martin VSP 9€

M.D Montesquiou 9€

Xo armagnac

Tequila

Don Alvaro Blanco bio 8€

Don Alvaro Reposado bio 8€

Jose Cuervo Blanco 6€

Jose Cuervo Reposado 6€

Mezcal Pisco

Ilegal Mezcal 8€

Pisco 16 15 8€

Grappa ^{2cl}

Poli Sassicaia 14€

Poli Vespaiolo 12€

Poli Sarpa 7€

Roner 7€

Gewürztraminer / Pinot Nero / La Morbida / Lagrein

Roner Barrique 8€

Gewürztraminer / Pinot Nero / La Morbida / Lagrein

Aquavite

Roner Williams Reserva 6€

Roner Raritas Caldif 9€

Roner Raritas Marille 9€

Roner Raritas Himbeere 9€

Brandy ^{4cl}

Carlos 1 8€

Cardenal Medoza 8€

Vecchia Romagna 5€

Calvados Corquerel 8€

Vermouth ^{4cl}

Carlo Alberto red/white 6€

Carlo Alberto Reserva red/white/dry 8€

Bitter Rouge Carlo Alberto 6€

Martini red/white/dry/rose 5€

Liquor

Amari/Bitter 5€

Liquor Naz 5€

Liquor Int 6€

Porto Fonseca ^{10y} 10€

Sherry Lustau 7€

Classics

Premium Tonic Water

- Thomas Henry** 4^{50€}
- Fever Tree Mediterrean** 4^{50€}
- Fever Tree Indian** 4^{50€}
- Cortese** 4^{50€}
- Monaco** 4^{50€}
- Schweppes** 3^{50€}
- Schweppes Pink Pepper** 4^{50€}
- Fever Tree Ginger Beer** 4^{50€}
- Schweppes Lemon** 3^{50€}
- Schweppes Ginger Ale** 3^{50€}

Soft Drink

- Coca Cola / Fanta / Sprite** 3^{50€}
- Sportwasser** 2^{50€}
- Spuma** 2^{50€}
- Juice** 3^{50€}
- Red Bull** 4^{50€}
- Gingerino** 3^{50€}
- Sanbitter** 3^{50€}
- Crodino** 3^{50€}
- Campari Soda** 4[€]
- Smoothie** 6[€]
- Ice Tea** 3^{50€}
- Chinotto** 3^{50€}
- Lemon Soda** 3^{50€}
- Mineral Water** 0,25cl 2[€]
- Mineral Water** 0,5cl 2^{50€}

Caffeteria

- Caffé / Deca / Orzo** 1^{70€}
- Cappuccino** 2^{50€}
- Latte Macchiato** 3[€]
- Ciocolata Calda** 3[€]
- Té / Tisane** 4[€]
- Caffé Shakerato** 3^{50€}
- Shakerato Coretto** 5[€]
- Caffé Coretto** 3^{50€}
- Spremuta** 4^{50€}
- Centrifuga** 5[€]
- Smoothie** 6[€]

Food Selection

Monday – Sunday, from 12:00 to 22:30h

*More options at our **Bistro35 & Restaraunt Patio***

Simple Pleasures

Klassischer Toast mit Schinken und Käse

Toast classico con prosciutto e formaggio

Classic toast with ham and cheese 5^{€ JMD}

Bauerntoast (Schwarzbrot) mit Schinken, Salami, Käse und Senf

Pane nero con prosciutto, salame, formaggio e senape

Black bread with ham, salami, cheese and mustard 5^{50€ JMD}

Rohschinken und Finocchiona Salami, Parmesan und

Südtiroler Almkäse mit eingelegtem Gemüse

Prosciutto crudo e finocchiona, parmigiano e formaggio delle malghe altoatesine con verdure marinate

Raw ham and finocchiona salami, parmesan and South Tyrolean Alpine cheese with pickled vegetables 14^{€ DL}

Mozzarella und Tomaten mit Basilikumöl, gerösteten Kürbiskernen und Culatello Schinken

Mozzarella e pomodoro con olio al basilico, semi di zucca arrostiti e prosciutto Culatello

Mozzarella and tomatoes with basil oil, roasted pumpkin seed and Culatello ham 11^{€ BD}

Classics

Caesar Salad mit kross gebratenen Hühnerstreifen und Parmesanchips

Caesar Salad con croccanti pezzi di pollo e chips di parmigiano

Caesar Salad with crispy chicken strips and parmesan chips 12^{50€ DEL}

Spaghetti mit geschmorten Ofentomaten und frischem Basilikum

Spaghetti con pomodori brasati e basilico fresco

Spaghetti with braised tomatoes and fresh basil 12^{€ J}



Signature Burgers

Burger Sheraton mit Zwiebel, Cheddar, Ei, Tomaten, BBQ Sauce und Pommes

Burger Sheraton con cipolla, Cheddar, uovo, pomodori, salsa BBQ e patate fritte

Burger Sheraton with onion, Cheddar, egg, tomatoes, BBQ sauce and fries 13^{€ JDE}

Vegetarischer Auberginen-Soja-Burger mit Zwiebel, Cheddar, Ei, Tomate und Pommes

Burger vegetariano alle melanzane e soia, cipolla, Cheddar, uovo, pomodori e patate fritte

Vegetarian eggplant Burger with soya, onion, cheddar, egg, tomatoes and fries 12^{€ JDEI}

Sweet Temptation

Frischer Obstsalat mit Sorbet von der Passionsfrucht
Macedonia di frutta fresca con sorbetto al frutto della passione

Fresh fruit salad with passion fruit sorbet 6^{50€ D}

Gemischtes Eis

Gelato misto

Mixed ice-cream 5^{50€ DE}

*We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any special dietary requirements that we should be made aware of when preparing your menu request.

A Peanuts B Treenuts C Lupin D Milk & Milk products E Eggs F Fish G Molluscs H Crustaceans I Soya J Cereals containing gluten K Sesame Seeds L Celery M Mustard N Sulphur Dioxide

B-Breakfast

Monday to Friday 07:00 to 11:00h

Saturday, Sunday & Bank Holiday 7:00 to 14:00h

Wurstaufschnitt (Salami, Speck, gekochter Schinken) 7^{50€} D-L-M-N-O-P
Affettato misto (salame, speck, prosciutto cotto)
selection of cold cuts (salami, speck, Ham)

Auswahl an einheimischen Käse 7^{50€} D
Selezione di formaggi misti
Selection of cheeses

Geräucherter Lachs 8[€] D-F-O
Salmone affumicato
Smoked salmon

BIO Rührei "Nature" 4^{50€} E
BIO uova strapazzate "Nature"
BIO eggs "Nature"

2 Spiegeleier BIO 4^{50€} E
BIO 2 uova all'occhio di bue
2 fried eggs BIO

BIO Omelette "Nature" 4^{50€} E

Bacon "crunchy" 3^{50€} D-E

Bircher muesli 3^{50€} A-B-C-D-E-L

Frisch geschnittenes Obst der Saison 4^{50€}
Frutta di stagione tagliata
Freshly sliced seasonal fruit

Einheimischen Früctemarmeladen 1^{50€} / Portion
Marmellate locali
Local fruit jams

Einheimischer Honig 1^{50€}
Miele locale
Local honey

Auswahl an einheimischen Brotspezialitäten 3[€] A-B-C-D-E-I-L
Selezione di pane
Selection of traditional bread specialties

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K Sesame Seeds L Celery M Mustard N Sulphur Dioxide

Business Breakfast 6^{50€}

Frisch gepresster Orangensaft, Brìochè, Kaffee oder Tee

Spremuta d'arancia, brìochè, caffè o tè a scelta

Freshly squeezed orange juice, brìochè, coffee or tea ^{A-B-C-D-E-L-M}

Breakfast KM "0" 12^{50€}

Auswahl an einheimischen Brotspezialitäten, lokaler Käse und Wurstaufschnitt, 2 Spiegeleier BIO, Apfelsaft, Kaffee oder Tee, Joghurt und frisch geschnittenes Obst der Saison

Selezione di pane locale, formaggi locali, salumi locali, 2 uova BIO all'occhio di bue, succo di mela, caffè o tè a scelta, yogurt e frutta di stagione tagliata.

Selection of traditional bread specialties, local cheeses and cold cuts, 2 fried eggs BIO, apple juice, coffee or tea, yoghurt & freshly sliced seasonal fruit ^{A-B-C-D-E-L-M-N-O-P}

Healthy Breakfast 12€

Frisch gepresste Obstsaftè (Karotten, Apfel, Ingwer), Bircher-Müsli, Vollkornbrot serviert mit Auswahl an einheimischen Früchtemarmeladen und Honig, frisch geschnittenes Obst der Saison, Kaffee oder Tee

Centrifuga (carota, mela, zenzero), Bircher-Müsli, pane integrale con selezione di marmellate e miele locale, frutta fresca tagliata, caffè o tè a scelta

Freshly squeezed fruit juices (carrot, apple, ginger), Bircher-Müsli, selection of whole meal bread served with local fruit jams and honey, freshly sliced seasonal fruit, coffee or tea ^{A-B-C-D-E-L-M-N}

Vegetarian Breakfast 11€

Kaffee oder Tee, Fruchtsaft nach Wahl, fettarmes Joghurt mit Müsli, Auswahl an Brot und Früchtemarmeladen, frisch geschnittenes Obst der Saison

Caffè o tè a scelta, succo a scelta, yogurt magro con cereali, selezione di pane e marmellate, frutta fresca tagliata

Coffee or tea, fruit juice of your choice, low fat yoghurt with Müsli, selection of bread and fruit jams, freshly sliced seasonal fruit ^{A-B-C-D-E-L-M-N}

B-BAR

Monday - Saturday 07:00 - 01:00h
Sunday & Bank Holiday 7:00 - 24:00h

Reserve your table +39 0471 1950 900
Share Your Moment With Us #fourpointsbolzano
Give us feedback info@fourpointsbolzano.it

Bei Veranstaltungen in der B-Bar berechnen wir einen Aufpreis von €1 pro Getränk.
In occasione di eventi presso il B-Bar, verrà applicato un supplemento di €1 a consumazione.
In occasion of events in our B-Bar we charge an extra fee of €1 per drink.

Visit our other outlets

PATIO
R e s t a u r a n t

Tuesday to Saturday 12:00 to 14:30h
Monday to Saturday 19:00 to 22:30h

BISTRO35

Monday to Friday 12:00 to 14:30h
Monday to Friday, Sunday 19:00 to 22:30h

7TH HEAVEN
• beauty & wellness •

Everyday 06:00 to 22:00h
Beauty treatments on request

