



TAP BEER

The Circus Beer	0.3l/0.5l/1.0l	3.90/5.00/ - €
Backpacker Beer	0.3l/0.5l/1.0l	3.50/4.50/7.00€
Franziskaner	0.3l/0.5l/1.0l	3.50/4.50/ - €

HAPPY HOUR 7 TO 8 PM EVERY DAY!

BOTTLED BEER & CIDER

for our selection of local craft beers see blackboard

Franziskaner alcohol free	0,5l	3.50€
OBC Original Berliner Cidre 3,0%	0,33l	3.20€
Bulmers	0,4l	4.20€

WINE

White Chardonnay	0.25l	4.50€
Red Cabernet Sauvignon	0.25l	4.50€
Rosé Cinsault	0.25l	4.50€

LONGDRINKS

Dark & Stormy	8.00€
Gin & Tonic	8.00€
Jameson & Ginger	8.00€
Vodka & Grapefruit	8.00€



COCKTAILS

Mime Artist

9.50€

Bringing a lighter touch to a classically dark cocktail, this white negroni tells its own story. Gin, vermouth and gentian root are built over ice and stirred to portray a bitter and herbaceous character.

Human Cannonball

9.50€

Floral gin, aromatic basil and fresh lemon smashed together, with a hint of sweetness to set it all off. A sensory explosion that will blast you to heaven.

Fortune Teller

9.50€

A mystical potion, concocted in the spirit of a Moscow Mule, with lavender infused vodka, Limoncello italian liqueur and ginger beer. Each sip brings good fortune to the lips.

The Contortionist

9.50€

This flexible take on the classic Gimlet, with gin, homemade thyme syrup, elderflower liqueur and fresh lime, squeezes a full body of flavour into a refreshingly compact space.

Thyme Warp

9.50€

Thrillseekers, step right up! Let our future-proof Old Fashioned take you for a spin. The smooth swirl of bourbon, bitters and homemade thyme syrup will be an adventure to remember.

The Acrobat

9.50€

Delicately balanced and shaken to perfection. The cool blend of mango, rosemary infused tequila and fresh lime elevates the classic margarita to new heights.

Don't see your favourite? Ask our bartender, and they will be happy to help you fulfill your desire!

GUEST BEERS

SESSIONABLE HEALING

Session India Pale Ale from our mates at Vagabund Brewery in Wedding. Light-bodied, notes of tropical fruits, pine and elderflower. Alc. 4,5%

4.00 €

HAUPTSTADT HELLES

Also from Wedding this is a traditional German lager. Crisp and floral with a hint of honeydew melon. Alc. 4,9%

4.00 €

STÖRTEBEKER ATLANTIC ALE

Winner of the gold medal at the 2020 Craft Beer Awards, this beer comes from one of Germany's oldest craft breweries. Established in 1827 in Stralsund they were brewing specialty beers before it was cool. A fresh and dry natural pale ale with scents of lemon, grapefruit, and melon. Alc. 5,1%

4.00 €

NEWCASTLE BROWN ALE

This is a working-man's beer, with a long association with heavy industry, the traditional economic staple of the North East of England. First brewed in 1927 by Colonel Porter of the Staffordshire regiment. Been making people happy ever since, including Jimbo who studied up there. Alc. 4,7%

5.00 €

Skittle-Bomb

Triple-Sec, Energy^{1,2}

3.50€

Jäger-Bomb

Jägermeister, Energy^{1,2}

3.50€

RAINBOW SHOTS

10 shots, creatively poured by our expert bartenders to form the colors of the rainbow!

10.00€

SOFT DRINKS & JUICES

Fritz Kola ^{1,2}	0.33l	2.50€
Fritz Limo Zitrone	0.33l	2.50€
Sprite	0.2l/0.4l	1.80/2.90€
Apple / orange / pineapple	0.2l/0.4l	2.20/3.60€
Cranberry / rhubarb / mango	0.2l/0.4l	2.60/3.60€
Club Mate ¹	0.33l	2.80€
Thomas Henry Ginger Ale ¹	0.2l	2.50€
Thomas Henry Ginger Beer ³	0.2l	2.90€
Thomas Henry Tonic ⁴	0.2l	2.50€
ChariTea	0.33l	2.70€
LemonAid	0.33l	2.70€
Spreequell natural	0.25l/0.75l	1.80/3.90€
Spreequell classic	0.25l/0.75l	1.80/3.90€

DECLARATION OF ADDITIVES

¹WITH COLOURING ²CAFFEINE ³ANTIOXIDENT ⁴QUININE ⁵WITH SWEETER

⁶PHENYLALANINE ⁷PHOSPHATE ⁸TAURINE

ALL PRICES IN EURO INCLUDING TAX, CASH ONLY.

FOOD

AVAILABLE FROM 7 – 9 PM

CLASSIC BURGER

7.50€

150 g beef patty with salad, tomato, onions, ketchup, mayo & mustard

VEGAN BURGER

7.50€

Vegetable beef patty with lettuce, tomatoes, red onions, ketchup, mustard and vegan mayo

EXTRAS

Fries

3.00 €

Sweet Potatoe Fries

4.20 €

Extra Dip: Bernaise or Chipotle Mayo

1 €

COMBO: BURGER + FRIES + 0.3L BEER

13.90€

All prices plus 1,50€ delivery costs

**Pick from the food options. Order and pay at the bar.
Our mates at Wolt will bring it to you in about 30 minutes.**