



COCKTAIL BAR MENU

LIQUIDO ROOFTOP BAR
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SIGNATURE COCKTAILS

PERU 14.

Pisco, Platano, Pepe Rosa, Limone, Albumina

Pisco, Platano, Pink pepper, Fresh Lemon juice, Egg white

TAIWAN 15. (BUBBLE TONIC)

Gin, Earl grey Tea, Acqua tonica, Perle di tapioca alla fragola

Gin, Earl grey tea, Tonic water, Strawberry pearls

CHINA 14.

Gin mandarino e cannella, Litchi, Tè nero cinese

Tangerine and Cinnamon Gin, Lychee, Chinese black tea

UKRAINE 14.

Vodka, Miele, Albicocca, limone, Liquore alla Ciliegia

Vodka, Honey, Apricot, Fresh lemon juice, Cherry Liqueur

WONDERLAND 14.

Vodka alla BigBabol, Fragola, Banana, Limone, Glitter

BigBabol Vodka, Strawberry, Banana, Lemon juice, Glitter

MEXICO 14.

Tequila al Jalapeño, Cocco, Ananas, Lime

Jalapeño Tequila, Coconut, Pineapple, Fresh lime juice

POLYNESIA 15.

LiQuido Rum Blend, Cocco, Agrumi, Noce Moscata

LiQuido Rum Blend, Coconut, Citrus Mix, Nutmeg

PORTOGALLO 14.

Porto, Bitter alla ciliegia, Zafferano, Limone, Soda,

Porto, Cherry Bitter, Saffron, Lemon, Soda water

GIAPPONE 15.

Blend di whisky Giapponesi, Sake, Limone, Tè matcha, Albume, Soia

Japanese blended whisky, Sake, Lemon juice, Matcha tea, Egg white, Soy sauce

U.S.A. 15.

Bourbon Whisky, Mela, Cannella, Ibisco, Limone, Soda

Bourbon Whisky, Apple, Cinnamon, Hibiscus, Fresh lemon juice, Soda water

SPAIN 15. (OUR CONCEPT OF SANGRIA)

Gin Mare, Licor 43, Vermouth bianco, Zucchero, Vino bianco e frutta fresca

Gin Mare, Licor 43, White vermouth, Sugar Syrup, White wine and fresh fruit

BRAZIL 14.

Cachaça, Lime, Orzata di anacardi e Noce Brasiliana

Cachaça, Lime, Cashews and Brazilian Walnut Orgeat

OUR CLASSIC

MULETTO 14.

Rabarbaro Zucca, Passion Fruit,
Lime, Ginger Beer
*Italian Rhubarb Liqueur, Passion fruit,
Lime, Ginger Beer*

IRIS 15.

Gin infuso all' Iris, Liquore alla
Violetta, Limone
*Gin infuse with iris root, Violet
Liqueur, Limone*

PURPLE STRAIN 14.

Gin, Butterfly Pea Flower Tea, Lime,
Timo, Rosmarino
*Gin, Butterfly Pea Flower Tea, Lime,
Thyme, Rosemary*

MILANESE GIN FIZZ 15.

Gin, Zafferano, Limone, Riduzione di
Bitter Campari
*Gin, Saffron, Fresh Lemon Juice,
Bitter Campari reduction*

MARGARITA TONIC 15.

Tequila Blanco, Cointreau, Lime,
Sciroppo di Aneto, Tonica
*Tequila blanco, Cointreau, fresh lime
juice, fresh dill syrup, Tonic water*

MOCKTAILS

FLORIDA [Alcohol Free] 12.

Lime, Fragola, Succo di Cranberry,
Soda, Menta
*Strawberry, Cranberry juice, Soda
water, Mint leaves*

BALI [Alcohol Free] 12.

Cocco, Passion Fruit, Agrumi
Coconut, Passion Fruit, Citrus Mix

GIN TONIC [Alcohol Free] 12.

Seedlip Gin Analcolico & Acqua Tonica
Seedlip alcohol free Gin & Tonic water

SPRITZ [Alcohol Free] 12.

Monin bitter analcolico, Soda al
pompelmo rosa
*Monin Alcohol free bitter, Pink
grapefruit soda*





NEGRONI LIST

NEGRONI EXPERIENCE 25.

Tris di Piccoli Negroni scelti da te
Trio of Small Negronis chosen by you

NEGRONI (THE CLASSIC) 15.

Gin, Bitter Campari, Vermouth Rosso
Gin, Bitter Campari, Sweet vermouth

ITALY 16.

Gin agli agrumi, Bitter Campari al Basilico, Vermouth alla nocciola
Citrus gin, Basil bitter campari, Hazelnut red vermouth

THAI NEGRONI 16.

Classico Negroni con Gin, Bitter Campari, Vermouth rosso cotto sottovuoto con cardamomo e lemongrass
Classic Negroni made with Gin, Bitter Campari, Sweet Vermouth cooked in sous vide with cardamom and lemongrass

COFFEE NEGRONI 16.

Classico Negroni con Gin, Bitter Campari Vermouth Rosso filtrato con caffè Brasile 100% Arabica
Classic Negroni made with Gin, Bitter Campari, Sweet Vermouth filtered by Brazilian Coffee 100% Arabica

TMT 16. (TORINO-MILANO-TOKYO)

Vermouth Rosso, Bitter Campari, Sake
Sweet Vermouth, Bitter Campari, Sake

NEGRONI SOFA 16.

Classico Negroni con Gin, Bitter Campari, Vermouth rosso infuso con melissa, Tè english breakfast e lavanda
Classic Negroni made with Gin, Bitter Campari, Sweet Vermouth infused with lemon balm, english breakfast tea and lavender

NEGRONI BURRO E SALVIA 16.

Dry Gin, Bitter Campari, Vermouth Rosso, Burro, Salvia
Dry Gin, Bitter Campari, Sweet Veremouth, Butter, Sage

DIRTY WHITE NEGRONI 16.

Portofino Gin, Bitter Bianco, Martini Ambrato, Salamoia di Oliva
Portofino Gin, White Bitter, White Vermouth, Olive brine

NEGRONI DI MARE 16.

Gin, Bitter Campari, Vermouth Rosso, Limone, Lime, Acqua di mare
Gin, Bitter Campari, Sweet Vermouth, Lemon, Lime, Sea Water

TRUFFLE NEGRONI 16.

Gin, Bitter Campari, Vermouth Rosso, Tartufo
Gin, Bitter Campari, Sweet vermouth, Truffle



CLASSIC COCKTAILS

AMARETTO SOUR 14.

Amaretto Disaronno, Limone,
Zucchero, Albume
*Amaretto, Fresh lemon juice, Sugar,
Egg white*

TEQUILA SUNRISE 15.

Tequila Blanco, Succo di arancia,
Granatina
*Tequila Blanco, Fresh orange juice,
Grenadine*

FRENCH 75 16.

Gin, Limone, Zucchero, Franciacorta
Gin, Lemon juice, Sugar, Sparkling wine

MOSCOW MULE 12.

Vodka, Lime, Ginger Beer
Vodka, Lime, Ginger Beer

SPRITZ 12.

Aperol / Campari o Select, Prosecco,
Soda
*Aperol / Campari or Select, Prosecco,
Soda*

NEGRONI 15.

Gin, Bitter Campari, Vermouth Rosso
Gin, Campari Bitter, Sweet Vermouth

BASIL SMASH 16.

Portofino Dry Gin, Succo di limone,
Agave, Basilico
*Portofino Dry Gin, Fresh lemon juice,
Agave syrup, Basil leaves*

PALOMA 14.

Tequila, Agave, Lime, Soda al
pompelmo rosa
*Tequila, Agave syrup, Fresh lime juice,
Pink grapefruit soda*

DRY MARTINI 15.

Gin Tanqueray Ten, Vermouth Dry, Oliva
Tanqueray Ten Gin, Dry Vermouth, Olive

DON'S SPECIAL 14.

DAIQUIRI
LiQuido Blend Rhum, Passion fruit,
Miele, Lime
*LiQuido Blend Rhum, Passion fruit,
Honey, Fresh lime juice*

DIDN'T YOU FIND YOUR COCKTAIL? PLEASE, ASK TO THE STAFF

WINE BY THE GLASS

A PARTIRE DA €8 / FROM 8€

Al fine di promuovere l'enografia Italiana i vini al calice potrebbero subire variazioni settimanali. Chiedi al nostro STAFF per conoscere tutte le nuove proposte.

In order to promote Italian enography, wines by the glass may undergo weekly variations. Ask our STAFF to know all the new proposals.



GIN [50 ML] & TONIC WATER

CLASSIC AND DRY STYLE

BOMBAY SAPPHIRE 14.
| ENGLAND

FIFTY POUNDS 14.
| ENGLAND

BIG GINO | ITALY 14.

GIASS | ITALY 15.

JUNIPER RICH AND ROBUST

PLYMOUTH NAVY 14.
STRENGHT | ENGLAND

SIPSMITH VJOP 16.
| ENGLAND

BORDIGA PREMIUM 15.
SMOKE | ITALY

OUR GIN

SHISO GIN 14.
Dry Gin infused with Shiso leaf

BLUE GIN 14.
Dry Gin made with Butterfly Pea Flower

GARDEN GIN 14.
Dry Gin with a touch of Rosemary, Thyme,
Lemon and Lime

SAFFRON GIN 14.
Saffron Dry Gin

PINK GIN 14.
Fresh Dry Gin with Pink Grapefruit and
Basil



GIN [50 ML] & TONIC WATER

CITRUS, HERBACEOUS AND FLORAL

BULLDOG ENGLAND	14.	AUDEO ITALY	15.
TANQUERAY TEN ENGLAND	14.	GINARTE ITALY	15.
SILENT POOL ENGLAND	15.	ENGINE ITALY	16.
BOTANIST SCOTLAND	14.	AKORI SPAIN	15.
HENDRICK'S SCOTLAND	14.	MARE SPAIN	16.
HENDRICK'S ORBIUM SCOTLAND	15.	FERDINAND'S SAAR DRY GERMANY	15.
HENDRICK'S NEPTUNIA SCOTLAND	15.	ELEPHANT GERMANY	16.
HENDRICK'S FLORA ADORA SCOTLAND	16.	MONKEY 47 GERMANY	18.
GRIFU ITALY	14.	DISTILLERIE DE MONACO GIN AUX AGRUMES FRANCE	15.
OLD GRIFU ITALY	14.	RUTTE DUTCH DRY GIN NETHERLANDS	14.
PRIMO ITALY	15.	CROSSKEYS LATVIA	14.
MALFY POMPELMO ITALY	15.	NIKKA COFFEY JAPAN	15.
GIL ITALY	15.	AMRUT NILGIRIS INDIAN DRY GIN INDIA	14.

WHISKY E WISKEY [50 ML]

SINGLE MALT SCOTCH

TALISKER SKYE | ISLAND 14.

ARDBERG 5YO | ISLAY 15.

LAPHROAIG 10YO | ISLAY 16.

LAGAVULIN 16YO | ISLAY 20.

MONKEY SHOULDER | 14.
SPEYSIDE

BALVENIE DOUBLE 12YO 15.
| SPEYSIDE

GLENFIDDICH 18YO 20.
| SPEYSIDE

GLENMORANGIE 10YO 14.
| HIGHLANDS

OBAN 14YO | HIGHLANDS 16.

MACALLAN 12YO 18.
| HIGHLANDS

CAOL ILA 18YO 30.
| HIGHLANDS

BLENDED SCOTCH

JOHNNY WALKER BLACK 12.
LABEL

CHIVAS REGAL 12YO 14.

IRISHES

JAMESON 12.

BUSHMILL'S BLACK BUSH 12.

AMERICANS

JACK DANIELS 10.
TENNESSEE

LOT40 RYE 14.

BULLEIT RYE 14.

BUFFALO TRACE 12.
BOURBON

BULLEIT BOURBON 14.

MAKER'S MARK BOUBON 14.

WOODFORD RESERVE 14.
BOURBON

JAPANESE

NIKKA FROM THE BARREL16.

VODKAS [50 ML]

STOLICHNAYA | RUSSIA 9.

MOSKOVSKAYA | RUSSIA 9.

BELUGA SILVER | RUSSIA 14.

ZUBROWKA | POLAND 10.

BELVEDERE | POLAND 14.

KETEL ONE | HOLLAND 12.

GREY GOOSE | FRANCE 14.

SUGAR CANE [50 ML]

FRENCH STYLE RHUM

TROIS RIVIERES BLANC 12.
| MARTINIQUE

ST JAMES ROYALE 12.
AMBRÈ | MARTINIQUE

J. BALLY 7 ANS D'AGE 18.
"PYRAMIDE" | MARTINIQUE

ENGLISH STYLE RUM

ELDORADO 15YO 16.
| BRITISH GUYANA

CACHAÇA

SAGATIBA PURA 8.
CRISTALINA | BRAZIL

SPANISH STYLE RON

FLOR DE CAÑA 4YO 9.
| NIGARAGUA

FLOR DE CAÑA 7YO 10.
| NIGARAGUA

FLOR DE CAÑA 12YO 14.
| NIGARAGUA

BARCELO' IMPERIAL 14.
| DOMINICAN REPUBLIC

ABUELO 12YO | PANAMA 14.

DIPLOMATICO RESERVA 14.
EXCLUSIVA | VENEZUELA

BOTRAN 18YO 16.
| GUATEMALA

ZACAPA 23YO 16.
| GUATEMALA

ZACAPA XO 30.
| GUATEMALA

MEZCAL [50 ML]

MEZCALES

ENCANTADO | OAXACA 12.

ALIPUS S.JUAN | OAXACA 12.

NUESTRA SOLEDAD 14.
| OAXACA

TEQUILAS

EL JIMADOR BLANCO 8.
| JALISCO

ESPOLON BLANCO 8.
| JALISCO

ESPOLON REPOSADO 10.
| JALISCO

PATRON SILVER | JALISCO 12.

OCHO REPOSADO 12.
| JALISCO

TAPATIO REPOSADO 12.
| JALISCO

TAPATIO ANEJO 14.
| JALISCO

OCHO ANEJO | JALISCO 16.

BRANDIES [50 ML]

BRANDY

CARLOS I | SPAIN 12.

STRAVECCHIO BRANCA 7.
| ITALY

CALVADOS

PÉRE MAGLOIRE VSOP 12.
| FRANCE

ARMAGNAC

DUC DE MARAVAT VSOP 14.
| FRANCE

COGNAC

MARTELL VS | FRANCE 12.

REMY MARTIN VSOP 14.
| FRANCE

DELAMAIN XO | FRANCE 20.

PISCO

BARSOL ACHOLADO 10.
| PERÙ

TABERNERO ACHOLADO 10.
| PERU

SHERRY

TIO PEPE DRY | SPAIN 7.

AMARI LIQUEURS, VERMOUTH & BITTER [60 ML]

AMARO DEL CAPO 7.

DISARONNO 7.

MONTENEGRO 7.

LUCANO 7.

CYNAR 7.

RAMAZZOTTI 7.

AVERNA 7.

FERNET BRANCA 7.

UNICUM 7.

JÄGERMEISTER 7.

JEFFERSON 8.

NONINO 8.

BRAULIO RISERVA 8.

SAMBUCA 7.

FRANGELICO 7.

LIMONCELLO DI CAPRI 7.

VERMOUTH & BITTER 7-12.





GRAPPAS [50 ML]

GRAPPA POLI BARRIQUE	7.
GRAPPA POLI BIANCA	7.
GRAPPA POLI MOSCATO	7.

BEERS

STELLA ARTOIS (0,4L)	7.
PREMIUM LAGER BELGIAN DRAFT BEER	
LEFFE (0,33L)	7.5
LEFFE ROUGE ABBEY RED DOUBLE MALT DRAFT BEER	
CORONA ZERO	6.5
ANALCOLICA (0,33L)	
BIRRA ANALCOLICA IN BOTTIGLIA BOTTLED ALCOHOL FREE BEER	

SOFT DRINKS & COFFEE

ESPRESSO •	2.
DECAFFEINATO • ORZO	
<i>Barley coffee</i>	
CAPPUCCINO	3.
CAFFÈ AMERICANO	3.5
<i>Filter coffee</i>	
CAFFÈ SHAKERATO	4.
TÈ • TISANE	5.
<i>Tea • Infusion</i>	

SOFT DRINK	5.
SUCCHI DI FRUTTA	5.
<i>Fruit Juices</i>	
SUCCO DI ARANCIA	6.
FRESCO	
<i>Fresh Orange Juice</i>	
FRULLATO DELLA	8.
SETTIMANA	
<i>Smoothie of the week</i>	



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