

BACKYARD SUNDAY COCKTAILS AND DRINKS

-----Low Alcohol cocktails-----

Strawberries and stuff 99:-
Homemade limoncello, umechu, swedish strawberries
lemon, sugar, Peychaud's bitters

Aperol spritz 99:-
Aperol, cava, soda, orange

Peach Cocktail 99:-
Rinquinquin vermouth, Aperol, rhum, lemon, sugar,
peach bitter

-----Sour Style-----

Mojito 99:-
Rhum, mint, lime, sugar, soda

Tommy's Margarita 99:-
Don Julio blanco, agave, lime, salt

Nordic Light 99:-
Yuzo sake, absinthe, umechu,
grapefruit bitters, sugar, lemon

Moscow mule 99:-
Vodka + ginger beer + lime

-----Coffee & Cream-----

Espresso Martini 99:-
Vodka, kahlua, espresso, chocolate bitters

-----Alcohol free stuff-----

A Pink drink 65:-
Raspberries, pink grapefruit, lemon, cherry bitters

Lagaritaish 65:-
Alcohol free beer, lime, agave, salt

Sweet tea cocktail 65:-
Fruit tea, lemon, sugar, peach bitters

Cucumber Cobbler 65:-
Cucumber, cardamom, lime, sugar

Apple and ginger 65:-
Apple and ginger, lemon and sugar

-----Beers on tap and wine-----

Åbro Original 49:-
Bron IPA 49:-
Bron APA 49:-
Köniing Ludwig Hell 49:-

Weekend wine 75:-

(Or ask for the drinks menu for a more extensive list)

BACKYARD SUNDAY FOOD

-----Burgers-----

Black Garlic and Truffles 95:-
Our signature burger!
140g double smash local beef, black garlic n' truffle
mayo, melted brie, bacon, cheddar, pickled onion on
potato bun

Chili cheese 95:-
140g Double smash local beef, Cheddar cheese,
chipotle mayo, deep fried sweet potato, jalapeno,
sliver onion

Caramalized Onion 95:-
140g Double smash local beef, Carmalized onion,
roasted onion and sliver onion, pickled cucumber,
mustard + ketchup

Change beef for super local "stekost"
from cityysteriet i Gamlestaden

-----Sides-----

Classic Fries 25:-

Nashville Fries 50:-
Fries tossed with parmesan and nashville spices
topped with loads of cheddar cheese sauce

Cheesy Rice Balls 75:-
Panko deep fried cheese balls filled with rice and top-
ped with parmasan dip

Dip: 20:-
Black Garlic
Chipotle
Herbal
Miso

-----Andra goda grejer-----

Crispy salmon skin + nori 40:-
Deep freid salmon skin, deep freid nori with citrus and
habanero dip

Okonomiyaki, stor eller liten 155/110:-
Cabbage pancake, kimchi, japanese mayo, okonomiyaki
sauce, bonito flakes, green onion and crispy rice

-----Poké Bowls-----

Buddah rice, mayo, crispy salad,
coriander, plum seeds and fried rice paper

Salmon sashimi 95:-

Grilled Flank 95:-

Mixed Greens 95:-

-----Desserts-----

A Strawberry Dessert 60:-
Swedish strawberries, granite, almond cake and tonka
cream