

BAR MENU

PLEASE ORDER AND PAY AT THE BAR

—
COMMONGROUND
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Frozen

Frozen classic cocktails, blitzed to order.

Boozy Juice

Freshly-juiced seasonal fruit, paired with booze.

Berry Daiquiri ²	9	Apple ²	8
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Bacardi 8yr, Strawberry, Blueberry, Raspberry, Lime.

Fresh Apple Juice with Bulleit Bourbon.

Pineapple Mint Blitz	9	Watermelon ²	8
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Zubrówka Bison Grass Vodka, Crème de Pêche, Fresh Pineapple, Mint.

Fresh Watermelon Juice with a blend of Plymouth Gin and Sloe Gin.

Passionfruit Margarita ⁹	8	Pineapple ²	9
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Herradura Reposado Tequila, Passionfruit, Grand Marnier, Lime.

Fresh Pineapple Juice with House-Spiced Rum

'Sharing is Caring' - Half Price Jugs 17:30-19:30

Cocktails - To Share

Summer Classics and Commonground Inventions, designed to be shared. Serves 3-6 people.

Pimms Cup	26	Aperol Spritz ²	29
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Pimms No.1, House-made Ginger Ale, Summer Fruit.

Aperol, Sparkling Wine, Soda.

Sangria ⁹	27	White Wine Spritz ^{2 9}	28
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Tempranillo, Fruit-steeped Brandy, Manzanilla Sherry, Lemon, Strawberry, Orange.

Verdejo, Crème de Pêche, Lillet Blanc, Cucumber, Lemon, Strawberry, Mint, Soda.

Razzamatazz ⁹	29	Goldy Hops ^{2 9}	26
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Tanqueray Gin, Raspberry & Peppercorn Reduction, Luxardo Maraschino, Soda.

House-Infused Pineapple Rum, Pineapple Shrub, Passionfruit, Berliner Berg Pale Ale.

Beer - To Share

1.3 Litre Pitchers of Tap Beer

Berliner Berg Pale Ale	15	Allgäuer Büble Edelbräu Pilsner	9
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Signature Cocktails

Rhubarb Rosemary Smash

Plymouth Gin, Rhubarb, Rosemary, Lime.

9,5

Kumquat Fizz ^{2 9 17}

Linie Aquavit, Kumquat Shrub, Pierre Ferrand Dry Curaçao, Lemon, Egg White, Soda.

9,-

Buttered Rum Old Fashioned ²

Butter-Washed Botucal Reserva Exclusiva, Sugar, Vanilla + Orange Bitters.

10,-

Butterfly Pea Cobbler

Manzanilla Sherry, Butterfly Pea Tea, Raspberry Brandy, Muddled Berries, Ver Jus.

9,5

Silver Lining Spritz ²

Hendricks Gin, Yellow Chartreuse, Bénédictine, Ginger, Lemon, Soda.

8,5

Burnt Cognac Gimlet

Scorched Pierre Ferrand VSOP, Lemon, Sugar, Peach Bitters.

8,-

Turmeric Daiquiri ^{2 4}

Choya Sake, Pierre Ferrand Dry Curaçao, Turmeric, Lime, Honey.

8,5

Caribbean Swizzle ^{2 9}

Bulleit Rye Whiskey, Wray & Nephew Over-proof Rum, Angostura Bitters, Mint, Lime.

9,-

Don't see what you're looking for?

Ask your bartender!

WINE

FROM 17:30

White °		Red °	
Jack erres dans les Abimes, 2016	36	Coteaux Bourguignons, 2016	35
Jaques		Gamay Noir	
Combeaux Reves, Savoie, FR		Chateau de Prémeaux, Burgundy, FR	
<i>Candy Lemon, White Blossom, Lush.</i>		<i>Black Cherry, Juicy, Warming.</i>	
Dos Argente, 2014	32	Cheverny, 2016	30
Chardonnay		Pinot Noir, Gamay Noir, Malbec	
David Large, Beaujolais, FR		Herve Villemade, Loire, FR	
<i>Green Apple, Zesty, Spring.</i>		<i>Dark fruit, Balanced, Meandering.</i>	
Bianco, 2016	44	Ménage à Trois, 2014	40
Procanico, Malvasia, Vermentino		Grenache	
Le Coste, Lazio, IT		Opi D'aquí, Languedoc, FR	
<i>Cantaloupe, Clean, Vibrant.</i>		<i>Plum, Bright, Forest.</i>	
Little Bastard, 2017	35	Masseria Cacciagalli, 2012	38
Reisling, Sauvignon Blanc		Aglianico	
Staffelter Hof, Mosel, DE		I Cacciagalli, Roccamonfina, IT	
<i>Citrus, Effervescent, Wonderful.</i>		<i>Black Plum, Woody, Leather Daddy.</i>	
Orange + Rose °		Vin de Zélébrité, 2016	35
		Gamay Noir	
Sine Felle Rosato, 2016	30	Domaine de l'Epicurieux, Morgon, FR	
Sangiovese, Canaiolo		<i>Cherry, Starburst, Ripe.</i>	
Podre Casaccia, Tuscany, IT			
<i>Sour Cherry, Flowery, Bright.</i>		Litrozzo Rosso, 2015	31
		Sangiovese, et. al.	
450 slm, 2016	28	Le Coste, Lazio, IT	
Glera, Pinot Noir, Chardonnay		<i>Blackcurrant, Earthy, Unpretentious.</i>	
Costadila, Veneto, IT			
<i>Peach, Cider, Summery.</i>		Sweet °	
Coteaux Bourguignons Rosé 2017	30	Ratifa	45
Gamay, Domaine Armelle et Bernard Rion,		Fresh Pinot Noir Juice, Marc de Bourgogne	
Vosne-Romanée, Burgundy, FR		Château de Prémeaux, Burgundy, FR	
<i>Strawberry, Creamy, Joyful.</i>		<i>Sultana, Treachy, Indulgent.</i>	

**BEER, SOFT
& LONG**

FROM 17:30

Gin & Tonic		Bottled Craft Beer 330ml	
Tanqueray & Dry ¹⁰	7	To Øl 'LikeWeisse'	6
<i>Tanqueray, Schweppes Dry Tonic, Lemon.</i>		Berlinerweisse, 3.8%, DK	
Martin Millers & Mediterranean ¹⁰	9	Dugges Black Current Sour	7
<i>Martin Millers, Fever-Tree Mediterranean Tonic, Grapefruit</i>		Blackcurrent Sou, 4.5%, SE	
Hendrick's & Dry ^{9 5}	9,5	Berliner Berg 'Cali Wheat'	4
<i>Hendricks, Schweppes Dry Tonic, Cucumber.</i>		Californian Wheat, 5%, DE	
Star of Bombay & BTW ¹⁰	11	BRLO 'Redlight Ale'	5
<i>Star of Bombay, BTW Handmade Tonic, Strawberry.</i>		Hoppy Red Ale, 5%, DE	
Basic Long Drinks ^{2 3 6 10 11}	7	Mölllys 'Aprikos'	7.5
<i>House Spirit & Juice, Schweppes Range or Cola.</i>		Apricot Saison, 7.2%, SE	
Tap Beer 300ml/500ml		Stone 'Go-To'	5
		Session IPA, 4.8%, DE	
Allgäuer Büble Edelbräu Pilsner 2,8/3,5		Motel Brewing 'Shady Pines'	5
		IPA, 6.3%, DE	
Allgäuer Büble Edelweiss	3/4	Mölllys 'Golden Shower'	7.5
		IPA, 7.5%, SE	
Berliner Berg Pale Ale	4/6	Stone 'Ruinatation 2.0'	6
		Double IPA, 8.5%, DE	
Guest Craft Beer	4/6	Pöhjala 'Kalana'	6.5
<i>Ask us for today's selection</i>		Vanilla & Pine needle Brown Ale, 8%, EE	
Soft Drinks		Magic Rock 'Dark Arts'	5
		Stout, 6%, UK	
House-made Sodas	4.5	To Øl 'Reparationsbajer'	7.5
<i>Lemon + Thyme or Rhubarb + Rosemary</i>		Gluten Free American Pale Ale, 5.8%, DK	
Soft Drinks 200ml ^{2 3 6 10 11}	2,5		
<i>Coke, Fanta, Sprite, Schweppes Varieties</i>			
Water Selters Natural/Classic	2,5/5,0		
Allgäuer Büble Alcohol Free 500ml	4,0		

BAR SNACKS

FROM 18:00

Bread & Butter

Sourdough Sironi Bread served with Salty,
Yeasty Butter.

Brot & Hefe Butter

2,5

Martini Olives

Manzanilla Olives Marinated in Gin &
Vermouth Bianco

Martini Oliven

3,-

Furikake Peanuts

Peanuts roasted in Nori Seaweed Salt Mix &
Butter.

Erdnüsse & Algen Salz

3,5

German Cheese Board ¹⁶

Selection of Cheeses, served with Chutney &
Crackers

Käse mit Chutney & Crackers

8,5

Italian Cold Cuts

Selection of Cured Meats, served with
Sourdough & Pickles

Charcuterie & Brot

9,8

Burrata *Subject to Availability* ¹⁶

Burrata (125g), served with Fresh Tomatoes,
Herb Infused Oil & Bread.

Burrata mit Tomaten, Kräuteröl & Brot

9

SPIRITS

FROM 17:30

Vodka	2cl 4cl	Rum	2cl 4cl
Greenmark	3.0 4.5	Bacardi 8 ²	3,0 4,5
Ketel One	4.0 7.5	Bacardi Heritage 44.5	3.5 5.0
42 Below	3.5 5.0	House-Spiced Rum ²	4.0 7.5
Grey Goose	6.0 10.5	Pineapple-Infused Rum ²	4.0 7.5
Zuburówka	4.0 7.5	Denizen 8yrs	4.0 7.5
Belvedere ²	6.0 10.0	Appleton 12 Yrs	4.5 7.5
		Botucal Reserva Exclusiva ²	5.0 8.5
		Ron Zacapa Solera 23	7.0 10.0
Gin		Pacto Navio	5.5 9.5
Tanqueray ⁹	3.5 4.5	Banks 7 Island	6.0 10.5
Martin Millers	3.5 6.0	Goslings	3.5 5.0
Hendrick's ²	4.5 8.0	Santa Teresa	5.0 10
Sipsmith ⁹	4.5 8.0		
No. 3	4.5 8.0	Tequila	
The Botanist	5.0 8.5	Topenito Blanco	3.0 4.5
Tanqueray Ten	4.0 7.5	Patrón Blanco	9.0 13.5
Bombay Sapphire	3.5 5.0	Patrón Reposado	8.0 12.0
Star of Bombay ⁹	6.0 10.5	Don Julio Anejo	6.0 10.5
Beefeater 24	4.5 8.0	Herradura Reposado	5.0 8.5
Gin Sul	5.0 8.5	1800 Anejo	7.0 10.5
Plymouth	3.5 5.5		
Ferdinand's Dry ⁹	7.0 10.0	Mezcal	
Old Raj	4.0 7.5	Amores Espadín	5.5 9.0
Haymans Sloe	4.0 6.5	Atenco Espadín	6.0 10.5
Muscatel Gin	5.0 9.5	Sombra	6.0 10.5
Monkey 47	6.0 10.0		
Ruttles Celery	4.5 8.0	Amari	
Brandy / Pisco		Nonino ⁹	3,5 6,0
Pierre Ferrand VSOP ⁹	6,0 10	Amer Picon	3.5 5.0
Barsol	3.5 6.5	Averna ²	3.5 5.0
Control	3.5 5.0	Bigallet China China ²	3.5 6.5
		Fernet Branca ⁹	3.5 6.5
Cachaça		Aperol ^{2 10}	3.5 5.0
Avua Prata	5.5 9.5	Campari ²	3.5 5.0
Avua Amburana	7.0 10.5	Pimms ²	3.5 5.0

USA

		2cl 4cl
Bulleit ²	Bourbon	3.0 4.5
Buffalo Trace ²	Bourbon	3.5 6.0
Elijah Craig ²	Bourbon	4.0 6.5
Woodford Reserve	Bourbon	4.0 7.5
Knob Creek	Bourbon	4.5 8.5
Old Bardstown ²	Bourbon	5.5 9.5
Booker's	Bourbon	8.0 12.0
Basil Haydens	Bourbon	5.5 9.5

Bulleit Rye	Rye	3.0 4.5
Rittenhouse	Rye	4.5 7.5
Old Overholt	Rye	4.5 8.0
1776 ²	Rye	4.5 8.0

Scotch

Monkey Shoulder ²	Blend	3.5 6.5
Dewar's 12yrs ²	Blend	4.5 8.5

The Balvenie 12 yrs	Speyside	7.0 10.5
Arbelour 12 yrs	Speyside	6.5 11.0
Oban 14 yrs	Highland	6.0 10.5
Oban Little Bay ²	Highland	6.0 10.5
Glenkinchie 12yrs ²	Lowland	6.0 10.5
Talisker 10yrs ²	Islay	4.5 8.0
Laphroaig 10yrs ²	Islay	4.5 8.0
Coal Ila 12yrs	Islay	7.5 10.5
Ardberg 10yrs ²	Islay	7.0 10.0
Lagavulin 16yrs ²	Islay	8.0 11.5

World

Jameson ^{2 9}	Ireland	3.5 5.0
Green Spot	Ireland	6.5 9.5
Red Breast 12 yrs	Ireland	7.0 10.0

Nikka from the Barrel ²	Japan	7.0 10.5
Nikka Coffee Malt	Japan	7.0 10.5

OUR STORY

Silo Coffee is proud to present
Commonground, their second Gastronomy
Project in Berlin Mitte in Collaboration
with **The Circus Hotel**.

COFFEE. FOOD. BOOZE.

SUPPLIERS

We work with local suppliers who have a
focus on creating or supplying high quality
products. Thank you to our suppliers:

Sironi
Eiland Grimme
Markthalle Neun
Brodowin
Fjord Coffee
Naked Wine
Déjà Bu ?
Blomeyer's Käse

Please note, we do not allow laptop use in Commonground on weekends.

Order & Pay at the Bar.

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COMMONGROUND
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Rosenthaler Str. 1,
10119 Berlin
Germany