



NFT SKYBAR
& RESTAURANT

DEAR GUEST

Have you ever imagined what it would be like to experience a digital life in the metaverse? Well, we've turned that imagination into reality in the form of the metarverse: the artcoin expression of nhow Frankfurt.

A unique collection of digital art created especially for the NFT SKYBAR & RESTAURANT by artist David Zucker, each of the signature cocktails have been re-imagined and elevated into elements of the metarverse.



LIMONCELLO SPRITZ

Limoncello, Tonic, Sparkling Wine

14

A LIMONCELLO BATH IN THE DARK

In some corner of the metaverse, a silhouette moves through the lemon tides as a fish moves through the universe: floating through time, amidst an aura of quantum dreams and flashes that break through the darkness.



OLD CUBAN

Rum, Vermouth, Sparkling Wine

17

BETTER TO DRINK STANDING THAN TO DRINK ON YOUR KNEES

In the old Cuba of the metaverse we have built a large figure of Che Guevara and, like a Golem, we have brought him to life so that he can taste the cocktail that has been created in honour of the island he loved so much. As he tasted the first sips his eyes widened and exhaled excitement.



Dry Vermouth, Sherry, Maraschino

16

ROCK WITH THE QUEEN

The queen of hearts illuminates every corner of the metaverse singing to the rhythm of rock. She doesn't want to rule you, give you orders, or guide your destiny; she just wants you to break free. The white rabbit has arrived on time, the caterpillar has smoked his pipe, everything is ready for the recital to begin: it's time to rock.



Tomato Water, Serrano Peppers, Citrus Vodka

13

METaverse TOMATO SOUP Andy puts on his virtual reality goggles transforming into an avatar half submerged in a lake of Campbell's tomato soup.



Lemon Grass, Ginger, Green Cardamon

12

DIVING INTO THE DEPTHS OF ICED TEA After hundreds of years, the Mona Lisa has escaped from her two-dimensional prison and plunged into the metaverse, where she has transformed into a being full of life, thirsty for experience and sensations.



GERMAN MULE

Jägermeister, Lime Juice, Ginger Beer

14

GERMAN MULE TAKIN' THE WAVE

The German mule, on her surfboard, sails the seas of imagination. A metaverse whose limits are the circular edges of a cocktail glass and whose bottom reaches the abysses of dreams and desires.



Gin, Vermouth, Olive, Asparagus

16

BIRTH OF VENUS ON THE METAVERSE On a bed of asparagus, a cocktail glass appears, and from it, a Venus is born. Split in two: the celestial Venus, made of energy and pixels, and the earthly Venus, made of flesh and temptation.



WHISKEY SOUR

Bourbon, Lemon Juice, Agave, Rosemary

15

THE SHINING OF A DREAM IN THE METAVERSE

Jack sat at the empty metaverse bar and ordered a Whiskey Sour from Lloyd, his virtual bartender. At the first sip, sensations overcame his senses: an aura of colours surrounded him, a surreal holographic light took over the place and his mind was invaded by multiple ideas and simultaneous daydreams.



FRANKFURT FIZZ

Amaretto, Lemon Juice, Eggwhite, Cider

16

FRANKFURT FIZZ

Everybody travels to Frankfurt tonight. The place in the metaverse where experiences are unleashed, emotions escape from their cage and the senses are delighted with infinite moonlit proposals.



Gin, Maple Syrup, Sherry

16

BANKSY'S RAT DISCOVERS THE METAVERSE

After 15 years trapped in a wall in Utah, Banksy's rat has discovered a space-time hole that leads him to the metaverse. Now he can break out of the two dimensions in which he was locked and explore a three-dimensional world full of fun and dreams.

COCKTAILS

Ochibarak	18
Dark rum, lime juice, vanilla, white chocolate, passion fruit	
Pink Flower	16
Gin, elderflower liqueur, lemon, lime, pink grapefruit	
Amaretto Amore	14
Amaretto, lime juice, white peach	
Maro	14
Raspberry gin, Aperol, agave, lemon juice, egg white	
Victoriana	16
Pink gin, rose syrup, lime juice, coconut syrup, jalapeno	
Pinty Minty	16
White rum, pineapple, peach, lime juice, honey syrup, fresh mint	
Fresh	18
Vodka, passoa, lime juice, elderflower liqueur, raspberries, passion fruit	

- 0,0 TOLERANCE -

Flying Thyme	12
Riesling alcohol free, lime juice, elderflower, thyme, red bull	
Iron Man	12
Passion fruit juice, strawberry syrup, hibiscus syrup, lime juice, sparkling water	
Strawberry Cheese Cake	12
Fresh strawberries, strawberry syrup, coconut syrup, orange juice	

ICED GREEN OLIVES

12

Lemon gel stuffed olives, citrus peel

AVOCADO ON TOAST^{G, E, M}

14

Toasted brioche, fresh avocado puree, egg 63,
cilantro, sauce hollandaise

CORN-FED CHICKEN WASABI SLIDER^{G, E, MS, R}

17.5

Sepia brioche, cornflake coated chicken,
chopped iceberg, jicama slaw, potato straw,
wasabi mayo

TACO BAJA CALIFORNIA^{G, C, M}

17.5

Chopped tiger prawns, pineapple lime salsa,
avocado cubes, ancho chili, chopped lettuce,
sour cream

TACO MAGNIFICO ^{G, MS, E} 16.5

Wan-tan, bbq chicken thigh, pico de gallo, pickled cabbage, chipotle mojo

TEMPURA PRAWN ^{G, P} 18

Tiger prawn, celeriac & granny smith slaw, togarashi mayo

GOLDEN FRIES ^E 15

Truffle mayo & truffle shavings, gold dust

ICE CREAM ^{E, M} 3.5

Vahlrona chocolate ice cream, bourbon vanilla ice cream, strawberry ice cream per scoop

SORBETS 3.5

Mango sorbet, piña colada sorbet, raspberry gin sorbet per scoop

Gluten **G** | Crustaceans **C** | Egg **E** | Fish **F** | Peanuts **P** | Soy **S** | Milk **M** | Nuts **N** | Celery **SR**
Mustard **MS** | Sesame Seeds **SS** | Sulphur Dioxide and Sulphites **O** | Lupine **P** | Molluscs **R**

Please let your server know of any allergies. Our prices are indicated in Euros and include VAT.

DRINKS

GIN 4 CL

Bombay Gin	10
Botanist Islay Dry Gin	10
Brokman's	14
Elephant Gin	14
Gin Mare	14
Gin Sul	14
Hendrick's	14
Le Tribute	14
Monkey 47	16
Tanqueray	10
Tanqueray Ten	12
Whitley Neil Dry Gin	10

BOURBON 4 CL

Blanton's straight from the Barrel	48
Buffalo Trace	14
Booker's N7	22
Knob Creek	14
Maker's Mark	14
Rittenhouse Rye	14
Woodford Reserve	14
Jack Daniels n7	9
Jack Daniels Single Barrel	14

COGNAC 4 CL

Hennessy Fine	18
Hennessy VSOP	54
Remy Martin XO	48

BRANDY 4 CL

Cardenal Mendoza Solera Grand Reserva	16
Carlos I	14

TEQUILA & MEZCAL 4 CL

Patron Gold	18
Patron Silver	16
Jose Cuervo Silver	8
Jose Cuervo Gold	8
Jose Cuervo La Familia	18

VODKA 4 CL

Belvedere	12
Grey Goose	12
Ketel One	8
Absolut	8

BLENDED WHISKEY 4 CL

Chivas Regal 18	21
Chivas Regal 21	48
Dewar's 12	14
Dimple	12
Johnnie Walker Blue Label	48
Johnnie Walker Black label	12

IRISH WHISKEY 4 CL

Connemara	12
Jameson Black Barrel	14
Tulamore Dew 12	12

JAPANESE WHISKY 4 CL

Suntory Yamazaki 12 (Single Malt)	42
Hibiki Japanese Harmony (Blended)	24
Nikka from the Barrel (Blended whisky)	14
Suntory Whisky Toki (Blended)	14

SCOTCH 4 CL

Aberlour 16 Double Cask	22
Aberfeldy 12	12
Ardberg 10	16
Ardberg Corryvreckan	26
Balvenie 12	16
Dalmore 15	32
Dalwhinnie 15	16
Glenmorangie La Santa	16
Highland Park 18	62
Laphroaig 15	16
Lagavulin 16	28
Oban 14	16
Bruichladdich Islay Barley	16
Talisker Sky	12

LIQUEUR/ BITTERS 4 CL

Amaretto Disaronno	8
Baileys	8
Cointreau	8
Grand Marnier	8
Drambuie	8
Sambuca	8
Frangelico	8
Averna	8
Ramazotti	8
Fernet Branca	8
Jägermeister	8

RUM 4 CL

Brugal	8
Dominican Republic	
El Dorado 15 y	18
Guyana	
Havana Club #7	8
Cuba	
Pampero Aniversario	14
Venezuela	
Ron Zacapa XO	44
Guatemala	
Zacapa 23 y	18
Guatemala	

LONG DRINKS

Strawberry Paloma	14
Tequila blanco, strawberry syrup, lime juice, paloma soda	
All Cyprus Long	14
Marker's Mark, lemon juice, angostura, soda	
Grassy Mule	14
Gin infused with cardamon & lemon grass, lime juice, spicy ginger soda	
Mediterranean Madne\$\$	14
Gin Mare, agave syrup, rosemary, citrus, wild berry soda	
Berry white	14
Brokman's gin, elderflower liqueur, lemon, white peach soda	
Garden of Eden	14
Tanqueray rangpur, elderflower liqueur, lime, tonic	

SOFT DRINKS

Bad Camberger Taunus Water 0.75l	8
Bad Camberger Taunus Water 0.25l	3.5
Cola, Cola Zero, Sprite 0.2l	4.5
Le Tribute Tonic	7
Thomas Henry 0.2l Tonic, tonic dry, elderflower tonic, mango, grapefruit, bitter lemon, ginger ale	4.5
Red Bull 0.25l	5.5
The Organics by Red Bull 0.25l Purple berry, tonic water, black orange, ginger beer	5.5

HOT DRINKS

Espresso	3.4
Coffee	4
Cappuccino	4.50
Pot of tea Black, green, fruit, fresh mint	5.5

WINE & BEER

WINE BY THE GLASS ^{0.1L}

WHITE

DE	Pinot Blanc – Mosel Markus Molitor	8
DE	Grauburgunder- Pfalz Markus Schneider	9
DE	Schiefer Riesling – Mosel Nik Weis St. Urbans Hof	9
DE	R3 Remastered Riesling – Rheingau Dr. Corvers-Kauter	7
DE	Weisser Burgunder-Chardonnay – Pfalz Geheimer Rat Dr. von Basserman-Jordan	9
FR	Sauvignon Blanc – Loire Sauvignon Blanc	11
AT	Carnuntum- Weingut Payr Grüner Veltliner vom Löss	8

RED

DE	Blauer Spätburgunder - Baden Hans-Peter Ziereisen	8
IT	Ciliegiolo - Tuscany Elisabetta di Brunetti Luigi	9
IT	Primitivo – Apulia Schole Sarmenti Cubardi	10
FR	Vermeersch - Rhône Le Plan de Dieu	8
FR	Merlot – Bordeaux Chateau la Mothe du Barry	9
ES	Crianza – Rioja Real Rubio Rioja	10

ROSÉ

FR	Rosé – Provence Domaine de l’Amaurigue	9
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CHAMPAGNE / SPARKLING WINE

DE	Riesling Brut - Rheingau Schloß Vaux	10
DE	Secco Rosé – Rheingau Dr. Corvers-Kauter	10
FR	Champagne Brut Tradition Pierre Laurent	17

BEERS

Frankfurter Brauunion 0.4l	4.95
Radler alcohol free 0.33l	4.25
Heineken 0.3 l	4.45
Heineken 0.0, 0.33l	4.45
Schöfferhofer Wheat 0.5l	4.95
Schöfferhofer Wheat alcohol free 0.5l	4.95



ENJOY
YOUR VISIT