

MOCKTAILS

IF YOU FEEL LIKE PIÑA COLADA

Coconut, Lemon, Eggwhite
85:-

RED DREAM

Strawberry, Passion, Lemon, Sugar
85:-

SUMMER VIBE

Watermelon, Cranberry, Lemon, Sugar,
Eggwhite
85:-

— B A R —

SOFT DRINKS

LEMONADE

Lemon, Elderflower, Rhubarb
65:-

SODAS

Cola, Fanta, Sprite, Zero
45:-

JUICE

Cranberry, Passion, Orange, Apple
45:-

STORY BEHIND THE SCENES

This bar is a cultural haven next to the iconic Cirkus Arena where guests recharge before or unwind after experiencing the city's rich arts scene. Inspired by music, The Backstage Zone offers a unique atmosphere filled with memorabilia and a welcoming community for all to enjoy. In the Backstage Bar, the perfect blend of culture and creativity awaits.



Enjoy complimentary access to 7000+ newspapers and magazines during your stay, available in 60+ languages. Connect to our wifi network to get started.



— B A C K S T A G E —

COCKTAILS

JAZZED UP COLA

Amaro, Vanilla, Bergamotte, Lemon, Sprite,
Cola
165:-

BACKSTAGE BREEZE

Xanté, Vanilla, Passion, Lemon, Cream
165:-

RYTHM N RHUM

Planterey Cut & Dry coconut, Angostura
Chocolate
165:-

SOUR CRESCENDO

Eau de Vie, Koskenkorva Apple, Lemon,
Sugar, Applecordial
165:-

ICE-T

Grappa, Bergamot, Isolabella, Lemon, Tea,
Ginger
165:-

GREENROOM GIMLET

Hernö Gin, Melon, Bergamot, Lime, Sugar,
Cucumber
165:-

GOLDEN NOTE

Buffalo Trace, Mandarine, Lemonade, Sugar
165:-

PEAR JAM

Bushmills, Xanté, Pear, Lemon, Bitterlemon
165:-

ELDERFLOWER POWER

Bushmills, Elderflower, Lemon, Sugar
165:-

SALTED CARAMEL SYMPHONY

Bushmills, Amarula, Borghetti, Espresso,
Salted Caramel
165:-

GOOSEBERRY GROOVE

Artic Gin, Marashino, Lemon, Goosberry
165:-

WHILE YOU WAIT

BACKSTAGE MEDOWSWEET LINGONBERRY

Stockholms Bränneri and Backstage signature
drink
155:-

MARIESTAD EXPORT

Lager 4,8%, 40cl
85:-

THIRD MATE MISSING

IPA, 5,9%, 40cl
85:-

SLEEPY BULLDOG

Pale Ale, 4,8%, 40cl
85:-

DJURGÅRDSLÄGER STOCKHOLM BREWING

Lager, 5,2%, 33cl
89:-

SESSION IPA STOCKHOLM BREWING

IPA 4,2%, 33cl
89:-

BRIGHT LIGHT STOCKHOLM BREWING

Pale Ale, Glutenfree, Vegan
5,5% 33cl
89:-

DAURA DAMM

Glutenfree, Vegan
5,4% 33cl
85:-

BRISKA CIDER

Pear / Raspberry
4,5% 33cl
83:-

BRISKA CIDER

Demi-Sec Reisling Persika
4,5% 33cl
89:-

BUBBLES

MONT-FERRANT L'AMERICANO

Cava, Catalonia, SPA
135:-/795:-

PHILIPPONNAT ROYAL RÉSERVE BRUT

Champagne, FRA
175:-/1050:-

DEUTZ VINTAGE BRUT 2015

Champagne, FRA
1200:-

DEUTZ BLANC DE BLANCS 2017

Champagne, FRA
1500:-

TATTINGER COMTES DE CHAMPAGNE BLANC DE BLANCS 2007/2008

Champagne, FRA
3200:-

BACKSTAGE'S BLOODY'S

BLOODY MARIA

Our house bloody mix with the added latin
flavors of José Cuervo tequila, chili, agave,
and fresh lime
165:-

BLOODY MARU

Our house bloody mix with a Japanese twist.
Made with Saké, yuzu, soy sauce, wasabi, and
sesame
165:-

BLOODY CEASAR

Our house bloody mix with chili vodka,
mustard, and celery salt
165:-

BLOODY MOLLY

Our house bloody mix with Bushmills Irish
whiskey and blood orange bitters
165:-

Ask your bartender about spice levels!

ROSE

SCALUNERA ETNA ROSATO

Etna, ITA
135:-/610:-

WHITE

2024 MUCCHIETTO BIANCO

Chardonnay, Grillo, ITA
130:-/585:-

2023 CHARLY NICOLLA CHABLIS PER ASPERA

Chardonnay, FRA
190:-/890:-

2024 DOMAINE DES GRANDES PERRIÈRES SANCERRE

Sauvignon Blanc, FRA
185:-/850:-

2023 LOIMER KAMPTAL DAC

Reisling, AUT
155:-/695:-

RED

2021 MUCCHIETTO ROSSO

Syrah/Nero D'avola, ITA
130:-/585:-

2023 MAISON CHAMPY BOURGOGNE PINOT NOIR

Pinot Noir, FRA
185:-/850:-

2021 DAMILANO "MARGHE" LANGHE NEBBIOLO

Nebbiolo, Piemonte, ITA
170:-/795:-

2022 CHÂTEAU PESQUIÉ TERASSES ROUGE

Grenache, Syrah, FRA
140:-/630:-

SNACKS

MARCONAMANDLAR

Marcona almonds

75:-

ÖCHIPS

Gotländska chips

Crisps

65:-

MARINERADE OLIVER

Marinated olives

75:-

SMÅGODIS

Swedish pick and mix candy

65:-

CHEDDARPOPCORN

Cheddar popcorn

60:-

SALTA PINNAR

Bretzel sticks

45:-

DESSERT

CRÈME BRÛLÉE

Crème Brûlée

95:-

CHOKLADTRYFFEL

Chocolate Truffle

55:-

Allergies?

No problem - just tell us!

BAR MENU

CHARK OCH OST

med knäckebröd, äpple/päron och valnöts-
marmelad

Charcuterie and Cheese with Crispbread, Apple/
Pear and Walnut Marmelade

255:-

JALAPENO OCH GETOSTBOLLAR

rödbetscrème och rostade

pumpakärnor

Jalapeno and Goat cheese bites, Beetroot crème,
Pumpkin seeds

129:-

FRITERAD KRONÄRTSSKOCKA

parmesancreme

Crispy Fried Artichokes, Parmesan Crème

95:-

SPICY TUPPVINGAR

vitlök och citrondipp

Spicy Chicken Wings with Garlic and Lemon dip

125:-

RÅBIFF

rödbeta, dijonnaise, picklad rödlök, parmesan
pommes

Steak tartare with Beetroot, Dijonnaise, Pickled
Red onions, Parmesan, Pommes

265:-

SMÖRGÅSTÅRTA

Klassiker

Classic Swedish Layerd Sandwich, Shrimp,
Salmon, Mayo

195:-

KRÄMIG SVAMPPASTA

spenat, parmessan

Creamy mushroom pasta, Spinach, Parmesan

225:-

CHEESEBURGARE

svenskt nötkött, lök, cheddarost,

Saltgurka, pommes

(veganskt alternativ tillgängligt)

Cheese burger, Onions, Cheddar, Dill Pickles, Fries
(vegan option available)

225:-

DIRTY FRIES

ost, jalapeno, bacon, vårlök

Dirty Fries, Cheese, Jalapenos, Bacon, Spring
Onion

95:-