



SIGNATURE TIPPLES

OZAR

Pisco, Pomegranate molasses, Raw grape juice, white Wine. Vijay Amritraj red wine & Pomegranate foam.

SHAMMI'S OLD FASHIONED

Bulleit Bourbon, sandalwood infused water, chocolate bitters, angostura bitters

ZAFFRAN 2.0

Tanqueray Rangpur, Italicus, saffron, cardamom, pistachio, lemon, lavender

ADRAKI SUTRA

Turmeric sous vide Simple vodka, fresh ginger and lemon juice, Fever Tree ginger beer

THE CAMAC STREET (TEQUILA / MEZCAL)

Tequila Reposado / Mezcal Reposado, Panch Phoron cordial, lime, angostura bitters, Tajín rim

PAAN NEGRONI

Tanqueray Rangpur, Ketel One Vodka and Campari sous vide with Paan, Cocchi Torino.

KAPPI

Reposado tequila infused Coffee & Licor 43, fresh Espresso, served with coffee beans coated with dark chocolate and edible Times of India Newspaper dated 15 Aug 1947. (Indian Independence Day)

REBIRTH

Brugal 1888 brewed with Indian Chai tea, Charred pineapple, chai bitters, blackstrap bitters & CBD

THE BEEKEEPER



Cocktails made with Honey from neighbourhood.
(within 6.5 mi of Musaafers)

Below cocktails can be served in four ways: **Spirit forward** -OLD FASHIONED/ **Easy drinking** -EASY OLD FASHIONED/ **Toddy** - HOT

BELLAIRE (3.0 mi) 23

Bellaire honey, Komos Reposado Rosa, Blend of Peach & Grapefruit bitters.

UNIVERSITY WEST (3.5mi) 18

West U honey, Brugal 1888 rum and Black Walnut bitters.

MONTROSE (4.0 mi) 18

Montrose Honey, Caravedo Mosto Verde Pisco, Blend of Rhubarb & Cherry bitters.

THIRD WARD (6.2mi) 18

Third Ward honey, Union Mezcal & Eucalyptus bitters.

NO ABV

MANGO COLADA

Alphonso mango puree, mango nectar, coconut.

HIBISCUS GINGER COOLER

Hibiscus ginger beer, fresh cucumber slices, fresh lemon slices, fresh citrus, mint.

CHATPATA MANGO COOLER

Mango puree, lime wedges, fresh mint, tajin, sparkling water.

SHOTS

PAAN

Tanqueray Rangpur, Ketel One Vodka and Campari sous vide with Paan, Cocchi Torino.

PURPLE HAZE

Empress 1908 Gin, Chambord, lemon, CBD.

RUM TEA

Brugal 1888 brewed with Indian Chai tea, Charred pineapple, chai bitters, blackstrap bitters.



THE ULTIMATE GIN & TONIC

Because life may not always hand you lemons for your Gin & Tonic! Experience the ultimate

Gin & Tonic served at Musaafers. **Interesting fact:** Tonic water was created by adding the medicine "Quinine" to soda water for a "Malaria Cure" in the early 19th century during British rule in India. Gin was imported from England and was rationed for the British in the army. To make the compulsory Quinine dose bearable, they started adding Gin to it. Thus, came into existence the famous Gin & Tonic by mixing Gin, Citrus, Sugar, Soda and Quinine, a drink that would become a worldwide trend. The drink not only tasted delicious but also helped them cure malaria, a true win-win situation!

We at Musaafers, are giving an indigenous ethnic touch to the experience in the quest of Incredible India.

Here's our top pick of Gins being produced today which are served with a slice, twist, herb or spice that will make the spirit shine.

TANQUERAY RANGPUR | ENGLAND | CITRUSY & ZESTY

Slice of Orange & Lime, Fresh Lemon juice, Lemon Bitters & Fever Tree Indian Tonic

LONDON NO 3 | HOLLAND | AROMATIC & FRUITY

Grapefruit, Grand Marnier, Rosemary Sprig, Cardamon Bitters & Fever Tree Grapefruit Tonic

HENDRICK'S | SCOTLAND | FLORAL & VEGETAL

Cucumber Slice, Lime Juice, Rose Cordial, Peychaud's Bitters & Fever Tree Cucumber Tonic

ROKU | JAPAN | SAVORY & ZESTY

Pink Ginger, Cinnamon Dust, Plum Bitters, Fresh Lemon Juice, Fever Tree Tonic

MALFY CON LIMONE | ITALY | Fresh & Lemon

Limoncello, Celery & Lemon bitters, Fever Tree Mediterranean Tonic