

SIGNATURE TIPPLES

Ziro <i>New</i>	20
Gin citrus, Home fermented kiwi wine, Spring flower	
SHAMMI'S OLD FASHIONED	20
Bulleit Bourbon, sandalwood infused water, chocolate bitters, angostura bitters	
ZAFFRAN 2.0	20
Tanqueray Rangpur, Italicus, saffron, cardamom, pistachio, lemon, lavender	
BOMBAY VELVET	18
Hendrick's Gin, Lillet Blanc, Kewra flower water, lime, basil	
THE CAMAC STREET (TEQUILA / MEZCAL)	18/20
Tequila Milagro Reposado/ Dos Hombres, Panch Phoron cordial, lime, angostura bitters, Tajín rim	
TEEKHA PERU (CLARIFIED)	20
Caravedo Quebranta Pisco, guava, lime, chat masala, hint of red chili, Seltzer	
PAAN NEGRONI	20
Tanqueray Rangpur, Ketel One Vodka and Campari sous vide with Paan, Cocchi Torino.	

EXPERIENTIAL COCKTAILS

For when you want to imbibe with all your senses

KOHINOOR	29/43/63/600
Macallan 12/15/18/Rare/ 25YR, Houston Honey, Fig Infused Sherry, Cocchi De Torino, House Blend of Cardamon Bitters and Silver dipped Sherry Fig.	
PUMPKIN SPICE KAPPI <i>New</i>	20
El Tequileno Reposado tequila infused pumpkin spice Coffee, Licor 43, Espresso, coated with dark chocolate and edible Times of India Newspaper dated 15 Aug 1947. (Indian Independence Day)	
REBIRTH (Cardamon smoke)	23
Brugal 1888 brewed with first flush Chai boy tea, Charred pineapple, chai bitters, blackstrap bitters, CBD.	
Kalam <i>New</i>	18/20
Socoro Blanco/ Dos Hombres Mezcal, Mom's Blackberry pickle. Served with edible ink & pen	

20% Service charge applies

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/ **Sweet & Sour** - GOLD RUSH/ **Toddy** - HOT

BELLAIRE (3.0 mi) Bellaire honey, Komo's Reposado Rosa, Blend of Peach & Grapefruit bitters.	23
UNIVERSITY WEST (3.5mi) West U honey, Brugal 1888 rum and Black Walnut bitters.	18
MONTROSE (4.0 mi) Montrose Honey, Caravedo Mosto Verde Pisco, Blend of Rhubarb & Cherry bitters.	18
THIRD WARD (6.2mi) Third Ward honey, Dos Hombres Mezcal & Eucalyptus bitters.	18
GULFTON (2.5mi) <i>New</i> Gulfton honey, Don Julio 1942 & cherry bitters.	39

CLASSIC COCKTAIL

PORNSTAR MARTINI <i>Sweet, Tangy</i> <i>Served in a coupe</i> Absolute Vanilla Vodka, Chinola passion fruit liqueur, lime, champagne chaser	20
MARGARITA <i>Citrusy, Refreshing</i> <i>Served on an ice block</i> Astral Blanco, Grand Marnier, lime, agave	18
OLD FASHIONED <i>Bitter, Bold</i> <i>Served on an ice block</i> Wyoming Bourbon, Angostura bitters, orange bitters, sugar	18
PISCO SOUR <i>Tart, Juicy</i> <i>Served on an ice block</i> Caravedo Mosto Verde, lemon, sugar, Angostura bitters	19
ESPRESSO MARTINI <i>Bitter, Sweet</i> <i>Served in a coupe</i> Ketel One Vodka, Mr Black coffee liqueur, espresso	18
Naked & Famous <i>Bitter, Sweet & Tangy</i> <i>Served in a coupe</i> Dos Hombres, Yellow Chartreuse, Aperol, Fresh lime juice	18

NO ABV

REJUVENATION	15
Cucumber juice, fresh lime juice, honey, Fever Tree cucumber tonic.	
MANGO COLADA	15
Alphonso mango puree, mango nectar, coconut.	
HIBISCUS GINGER COOLER	12
Hibiscus ginger beer, fresh cucumber slices, fresh lemon slices, fresh citrus, mint.	
N-A PASSION FRUIT BELLINI	12
Fresh passion fruit puree, non-alcoholic sparkling wine.	
CHATPATA MANGO COOLER	12
Mango puree, lime wedges, fresh mint, tajin, sparkling water.	
N-A SPARKLING WINE	9

SHOTS

PAAN <i>New</i>	10
Tanqueray Rangpur, Ketel One Vodka and Campari sous vide with Paan, Cocchi Torino.	
PURPLE HAZE	12
Empress 1908 Gin, Chambord, lemon, CBD.	
RUM TEA <i>New</i>	10
Brugal 1888 brewed with first flush Chai boy tea, Charred pineapple, chai bitters, blackstrap bitters.	

BEER

TAJ MAHAL, LAGER	8
Made in India	
DUVEL, GOLDEN ALE	13
Made in Belgium	
Shinner,	15
Made in Houston	
Snowman, LAGER	16
Made in India	

THE ULTIMATE GIN & TONIC

Because life may not always hand you lemons for your Gin & Tonic! Experience the ultimate Gin & Tonic served at Musaafer. **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 Musaafer, 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.

HENDRICK'S SCOTLAND FLORAL & VEGETAL Cucumber Slice, Lime Juice, Rose Cordial, Peychaud's Bitters & Fever Tree Cucumber Tonic	20
LONDON NO 3 HOLLAND AROMATIC & FRUITY Grapefruit, Grand Marnier, Rosemary Sprig, Cardamon Bitters & Fever Tree Grapefruit Sonic	20
TANQUERAY RANGPUR ENGLAND CITRUSY & ZESTY Slice of Orange & Lime, Fresh Lemon juice, Lemon Bitters & Fever Tree Indian Tonic	20
LAS CALIFORNIAS USA & MEXICO FRUITY & FLOWRAL Pineapple juice, Rose Cordial, Lemon bitters, Basil, Orange, Fever Tree Indian Tonic	20
ROKU JAPAN SAVORY & ZESTY Pink Ginger, Cinnamon Dust, Plum Bitters, Fresh Lemon Juice, Fever Tree Tonic	20
METICULOUS TEXAS Fruity & Tangy Indian Nostalgic Kachi Keri cordial, Fever Tree Mediterranean Sonic & Gola to suck on.	20