SIGNATURE TIPPLES

TEEKA PERU
Pisc la Caravedo, guava, lime, chat masala, seltzer

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.

REBIRTH
Brugal 1888 brewed with Indian Chai tea, Charred pineapple, chai bitters, blackstrap bitters & Ashwagandha oil

THE BEEKEEPER

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

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

BELLAIRE (3.0 mi)
Bellaire honey, Casamigos Reposado, Blend of Peach & Grapefruit bitters.

UNIVERSITY WEST (3.5mi)
West U honey, Brugal 1888 rum and Black Walnut bitters.

MONTROSE (4.0 mi)
Montrose Honey, Caravedo Mosto Verde Pisco, Blend of Rhubarb & Cherry bitters.

THIRD WARD (6.2mi)
Third Ward honey, Union Mezcal, underberg bitters.

Musaafer

By The Spice Route Co.

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.

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 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.

TANQUERAY RANGPUR I ENGLAND I CITRUSY & ZESTY
Slice of Orange & Lime, Fresh Lemon juice, Lemon Bitters & Fever Tree Indian Tonic

LONDON NO 3 I HOLLAND I AROMATIC & FRUITY
Tulsi Moringa infused Gin, fresh holy basil, Fever Tree Mediterranean Tonic

HENDRICK'S I SCOTLAND I FLORAL & VEGETAL
Cucumber Slice, Lime Juice, Rose Cordial, Peychaud’s Bitters & Fever Tree Cucumber Tonic

ZEPHYR I IUK I FLORAL & FRUITY
St. Germain, Creme de Violette, Fever Tree Mediterranean Tonic