

must

WINEBAR

A votre sante'
...to your health

AWARDS

Catering Institute of Australia
Prix D'Honneur 2006
Wine List of the Year

Catering Institute of Australia WA
Gold Plate
2005
Best Licensed Dining - City

Catering Institute of Australia WA
2005, 2004 & 2003
Wine List of the Year

Australian Gourmet Traveller
Restaurant of the Year 2003
Best Wine List

Tucker Seabrook
Wine List of the Year 2004
Winner - Western Australia

Western Australia Gold Plate for
Best New Restaurant 2003



RÉMY MARTIN
FINE CHAMPAGNE COGNAC

must

WINEBAR

Must Winebar Open 7 days, 12 noon - 12 midnight
519 Beaufort St Highgate, Western Australia Phone: (08) 9328 8255 www.must.com.au

MARTINIS

Shaken or Stirred, Olive or Twist. Wet or Dry.
The Debate Continues.

14.5 - 22.5

GIN

Plymouth
Bombay
Tanqueray
Tanqueray 10
Miller's
Westbourne
Strength
Hendricks
Junipero

VODKA

Level
Grey Goose
Belvedere
42 Below
Croc

martinis

NEGRONI

Plymouth Gin, Punta Mes Sweet Vermouth, Campari 14.5

HEMINGWAY DAIQUIRI

Matusalem Platino Rum, lime juice, grapefruit, maraschino juice 16.5

GRAND MARGARITA

Jose Cuervo Especial, Grand Marnier, Cointreau, lemon and lime juice
Served up or on the rocks with or without a salted rim 16.5

POMEGRANATE MARTINI

Zubrowka Bison Grass Vodka, pomegranate syrup, Aperol, cloudy apple juice, 16.5

APPLE AND SAGE MARTINI

Level Vodka, Massenez Pomme Vert, cloudy apple juice, sage leaves 16.5

SLOE GIN MARTINI

Plymouth Sloe Gin, Amaro Montenegro, garnished with lime 14.5

VANILLA & HONEY MARTINI

Absolut Vanilla, vanilla liqueur, honey, garnished with a vanilla bean 14.5

SOURS

premium spirits, lemon juice, sugar syrup, egg white

APEROL SOUR

14.5

DISARONNO AMARETTO SOUR

14.5

CUSTOM SOURS:

let your bartender be your guide...

THE TAXMAN

Metaxa 7 Star Brandy, Muscat, grapefruit juice, lime juice, Fee Brothers Orange Bitters, garnished with grapes 14.5

BLOOD ORANGE MAI TAI

Mount Gay Eclipse Rum, blood orange syrup, orgeat syrup, lime juice and a healthy float of Mount Gay Extra Old 16.5

CAFÉ STELLA

Absolut Vanilla, Gabriel Boudier Crème de Cacao, Kahlua, and a shot of espresso 14.5

ROB ROY

Chivas 18, Sweet Vermouth, Fee Brothers Orange Bitters. Garnished with a lemon twist 18.5

18TH CENTURY OLD FASHIONED

Old Potrero 18th Century Style Whiskey, demerara sugar, Fee Brothers Old Fashioned Bitters, and a flamed orange zest garnish. As close to the original as we can get 25

ROYAL SAZERAC

Perhaps one of the world's first cocktails, dating back to the early 1800's in New Orleans. Absinthe washed rocks glass, Peychaud Bitters, Remy Martin XO Cognac, dash of sugar syrup. Garnished with a flamed orange zest
A Classic 25

Champagne Cocktails

CHAMPAGNE COCKTAILS

9.5

FRENCH 75

Gabriel Boudier Saffron Gin, lemon juice, sugar syrup

THE RITZ FIZZ

Cointreau, Remy Martin Grand Cru Cognac, maraschino liqueur

Spirit flights

SPIRIT FLIGHTS

Three 15ml serves per selection 22.5

PATRON TEQUILA

Silver, Reposado, Anejo

MACALLAN SINGLE MALT WHISKY

12yr, 18yr, 25yr

COMTE DE LAMAËSTRE ARMAGNAC

1960, 1967, 1979

REMY MARTIN COGNAC

VSOP, XO, EXTRA

CUSTOM 'CHARTER' FLIGHTS AVAILABLE

MOCKTAILS

9.5

An array of non alcoholic drinks are available using the freshest fruits and juices