

El-Phoenician’s beverage list can be described as a rich tapestry of conventional and modern notes and aromatic impressions.

It aims to appease a variety of palates - those that crave either sweet or more savoury notes, those that aspire to body and strength, or those that fancy lighter and fruitier concoctions.

The list also incorporates true-to-tradition Lebanese wines, ales and spirits, with tried-and-true local and imported favourites.

While each selection may vary in taste and temperament, it is certain that your choice will create the perfect marriage between beverage and banquet.

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# Cocktails, Martinis and signature drinks

El-Phoenician has carefully cultivated a list of delectable cocktails to whet a range of tastes. Here, you will find refined classics, new age variations and a selection of Lebanon-inspired signature drinks.

## Signature Cocktails

### The Phoenician 19

Our signature mixer aims to capture the nutty and fresh essence of Lebanese cuisine. Frangelico, Amaretto and Cointreau are mixed with orange juice for a simple, Middle Eastern-style kicker.

### Beirut Mule 19

Our bar's twist on a standard mule. A traditional Moscow Mule requires a good dose of vodka combined with lime juice and ginger beer. Our mix contains an added dose of ginger liqueur, mint and sugar as a nod to the sultry streets of Beirut.

### Passion Pagne 19

There are few things in this world that go together as well as passionfruit and champagne. This cocktail mixes passionfruit liqueur, peach liqueur, lime, sugar and fresh passionfruit to tantalise the senses.

### Fig Caiprioska 19

Delightfully fresh and light. This cocktail combines the sweetness of fig liqueur and sugar, with the sharpness of vodka and the zest of lime.

### Chivas Cooler 19

For lovers of scotch who wouldn't mind holding onto their drink for just that moment longer. Chivas Regal 12 Year Old Scotch Whisky is built and stirred with lime, sugar, orange, mint and ginger ale. The result is a refined flavour that maintains the lightness of fizz with the malt of a good scotch.

## Martinis

### Original 18

Evolving from the cocktail manual of the famous Occidental Hotel in San Fransisco, this cocktail is the height of elegance. Gin or vodka is shaken with vermouth and garnished with olives. Served dry or dirty.

### Lychee and Rose Martini 18

A sweet and delicate twist on an old favourite. Vanilla vodka is shaken with lychees, a hint of lychee syrup and rosewater.

### Baklava Martini 19

A decadent, dessert-like, treat that combines nutty Frangelico, Amaretto and vodka with honey and crushed baklava.

### Appletini 18

Another zesty and fresh diversion from an old classic. The appletini combines vodka with apple schnapps, apple juice and fresh apple.

### Espresso Martini 18

For those that do not wish to end the evening, this coffee martini is a sumptuous mix of rich coffee, coffee liqueur, with a hidden kick of vodka.

# The Classics

## Americano 16

Aptly named after American travellers who sought a slice of Milan, this traditional aperitif combines Campari, Cinzano Rosso Vermouth and soda with a slice of orange and lemon peel for added zest.

## The Spritz 16

This traditional post-WWII favourite embodies the spirit of Northern Italy. Aperol or Campari is built with sparkling wine and garnished with a slice of orange.

## The Sour (contains egg white) 18

By far the most famous of classic mixers, the sour was originally created to infuse whisky with the freshness of lemon juice and the creaminess of egg whites. Nowadays, a sour can be created with most spirits and liqueurs. Our bar recommends whisky or bourbon, Amaretto, Chambord, Frangelico, Aperol or a sweet peach twist.

## Mojito 18

The classic lime mojito takes you deep into the corners of Havana, Cuba. Mint is muddled with rum, lime and sugar for a refreshing accompaniment. Variations include: watermelon and mixed berry.

## Margarita 18

A simple, yet flavoursome, nod to the Deep South. This cocktail combines a healthy dose of tequila with lime and a dash of triple sec. It is served in a margarita glass with a lick of salt on the rim.

## Cosmopolitan 18

Made famous by four gals seeking love in the big apple, the Cosmopolitan is still a favourite among the chic and fabulous. Vodka and Cointreau is shaken with cranberry and lime juice and served with a twist of orange peel.

## Bloody Mary 18

Often referred to as the “hair of the dog” cocktail, the Bloody Mary incorporates a decadently sinful dose of vodka with tomato juice and lemon juice. Dashes of Worcestershire sauce, tabasco, salt and pepper are added to the highball glass for added spice.

## Daiquiri 18

A fruity combination that sends you straight to Daiquiri Beach in Cuba. The Daiquiri base begins with white rum and simple syrup. It then incorporates the flavour of fruit for a summery treat. Our bar recommends lemon and lime, strawberry or peach.

## Old Fashioned 18

Borne out of a revolt against the frills and garnish of modern day cocktails, the Old Fashioned strips it back to basics. Bourbon or rye whiskey is mixed with raw sugar and Angostura Bitters. Served with a slice of orange and maraschino cherry - if you're lucky.

## Caipiroska 18

A simple mixer from the heart of Brazil. The Caipiroska combines vodka, lime and brown sugar and is served over ice.

## Midori Splice 18

With roots stemming from New York's infamous Studio 54, the Splice takes the classic sweet notes of Midori and amplifies them to a new level of indulgence. Midori, coconut cream and coconut liqueur is mixed with pineapple and lime juice for a treat that resembles a classic splice icecream.

# Wine list

## On the pour

### Sparkling & Champagne

Bay of Stones NV	Barossa Valley	SA	10
Alasia Moscato d-asti (frizzante)	Piedmont	Italy	12
Deutz Cuvée NV	Marlborough	NZ	13
Mumm Cordon Rouge NV	Reims	France	22

### Rosé

Château Riator	Provence	France	13
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El-Phoenician Rosé Sangria (Glass 12, Jug 35)

### White Wine

Bay of Stones Sauvignon Blanc	Barossa Valley	SA	8
Brancott Estate Terroir Sauvignon Blanc	Marlborough	NZ	11
St. Helga Riesling	Eden Valley	SA	11
Corte Giara Pinot Grigio	Veneto	Italy	11
Bel-Ami Chardonnay	Tumbarumba	NSW	12
Château Ksara Blanc De Blanc	Bekaa Valley	Lebanon	13
Hay Shed Hill Sav/Sem	Margaret River	WA	13

El-Phoenician White Sangria (Glass 12, Jug 35)

### Red Wine

Bay of Stones Shiraz	Barossa Valley	SA	8
Gramps Cabernet Merlot	Barossa Valley	SA	10
Stoneleigh Pinot Noir	Marlborough	NZ	11
Campo Viejo Gran Reserva	Rioja	Spain	11
Château Mont-Redon			
‘Cote du Rhone’ Shiraz/Grenache	Rhone	France	13
Salomon Estate Cabernet Sauvignon	Finnis River	SA	13
Château Musar Jeune (unoaked)			
Cinsault Syrah Cab/Sav	Bekaa Valley	Lebanon	13
Clarence House Pinot Noir	Coal River	TAS	14

El-Phoenician Red Sangria (Glass 12, Jug 35)

# Champagne and Sparkling

## Champagne

Mumm Cordon Rouge NV	Reims	France	110
Veuve Clicquot NV	Reims	France	140
Perrier-Jouët Blason Rosé NV	Epernay	France	180
Dom Pérignon	Epernay	France	350

## Sparkling

Bay of Stones NV	Barossa Valley	SA	39
Alasia Moscato d-asti (frizzante)	Piedmont	Italy	45
Deutz Cuvée NV	Marlborough	NZ	59

Vintages available on request.



**Mumm Cordon Rouge NV**  
Magnum 1.5L  
Reims, France, 250

*Serves 12 normal glasses  
or 18 toast glasses*

# White

## Traditional

Château Ksara Blanc De Blanc	Bekaa Valley	Lebanon	55
<i>A medium-bodied blend of Sauvignon Blanc, Sémillon and Chardonnay. The marriage between the three provides a drop that combines the freshness and zest of fruit with delicate citrus notes and oak.</i>			

## Riesling

St. Helga Riesling	Eden Valley	SA	46
Ministry of Clouds Riesling	Clare Valley	SA	57
Mader Riesling	Alsace	France	65
Steingarten Riesling	Eden Valley	SA	73

## Sauvignon Blanc & Semillon Blends

Bay of Stones Sauvignon Blanc	Barossa Valley	SA	35
The Grayling Sauvignon Blanc	Marlborough	NZ	40
Brancott Estate Terroir Sauvignon Blanc	Marlborough	NZ	45
Hay Shed Hill Savignon Semillon	Margaret River	WA	49
Freycinet Wineglass Bay			
Sauvignon Blanc (20% oak)	Bicheno	TAS	59
Cloudy Bay Sauvignon Blanc	Marlborough	NZ	79
Pascal Reverdy Sancerre	Loire Valley	France	85

## Chardonnay

St. Hilary Chardonnay	Adelaide Hills	SA	49
Bel-Ami Chardonnay	Tumbarumba	NSW	55
Clarence House Reserve Chardonnay	Coal River	TAS	65
Reeves Point Chardonnay	Barossa Valley	SA	69
Denis Pommier	Chablis	France	79
Church Road Grand Reserve Chardonnay	Hawke's Bay	NZ	85

## Varietals

Corte Giara Pinot Grigio	Veneto	Italy	45
Deviation Road Pinot Gris	Adelaide Hills	SA	53
Terre de Pierre Muscadet	Loire Valley	France	69
Brokenwood	Hunter Valley	NSW	60

# Rosé

## Traditional

Château Musar Jeune Rose	Bekaa Valley	Lebanon	68
<i>With a palate of quince, apples and Seville orange marmalade, Musar Jeune Rosé is light and fresh. It has a nose of peaches, pears and white stone fruits and a hint of mandarin and rosewater on the finish.</i>			
Barosé Rosé	Barossa Valley	SA	42
Château Riotor Rosé	Provence	France	53

Vintages available on request.

# Red

## Traditional

Château Musar Jeune (unoaked)			
Cinsault, Syrah, Cabernet Sauvignon	Bekaa Valley	Lebanon	62

*This classic Lebanese offering bursts forth with a palate of berries and stone fruits and descends into a long, warm finish. It is an unoaked style of red which makes it rather light-bodied and easy to drink.*

Château Musar Hochar Cinsault,			
Carignan, Cabernet Sauvignon	Bekaa Valley	Lebanon	82

*Considered the connoisseur's wine, the brainchild of acclaimed winemaker, Serge Hochar, provides the consumer with an enticing nose of dark berries, a palate of stone fruits, leather, cigar box, tea and dark chocolate.*

## Pinot Noir & Gamay Noir

Stoneleigh Pinot Noir	Marlborough	NZ	47
Pencarrow Pinot Noir	Martinborough	NZ	55
Clarence House Pinot Noir	Coal River	TAS	65
Domaine Metrat 'Chiroubles'	Fleurie	France	75
Lignier-Michelot Morey			
Saint Denis "en la rue de Vergy"	Burgundy	France	140

## Merlot

Wyndham Estate Bin 999 Merlot	South East Australia		39
Cork Cutters Merlot	Adelaide Hills	SA	49

## Cabernet Sauvignon & Blends

Gramps Cabernet Merlot	Barossa Valley	SA	44
West Cape Howe 'Book Ends'			
Cabernet Sauvignon	Mount Barker	WA	54
Salomon Estate Cabernet Sauvignon	Finnis River	SA	59
Frank Potts Cabernet Malbec	Langhorne Creek	SA	68
St Hugo Cabernet Sauvignon	Coonawarra	SA	89
Château Charmail (Haut Medoc)	Bordeaux	France	110

## Shiraz & Shiraz Blends

Bay of Stones Shiraz	Barossa Valley	SA	35
George Wyndham Shiraz	Langhorne Creek	SA	48
Château Mont-Redon 'Cote du Rhone'	Rhone Valley	France	55
Epsilon Shiraz	Greenock	SA	60
Heathcote Winery Mail Coach Shiraz	Heathcote	VIC	71
St Hugo GSM	Barossa Valley	SA	89
Lawsons Shiraz	Padthaway	SA	110
Johann Shiraz Cabernet	Barossa Valley	SA	130

## Varietals

Campo Viejo Gran Reserva	Rioja	Spain	45
Giravolta Primitivo D.O.C.	Puglia	Italy	64
Château Labegorce (Margaux)	Bordeaux	France	120
Domain La Barroche			
Chateauneuf-de-pape "signature"	Rhone Valley	France	130

Vintages available on request.

# Beers and cider

One of the oldest thirst-quenchers, beer is often a welcome choice for extended, banquet-style eating. Highly recommended by El-Phoenician is the sampling of our traditional Lebanese varieties that create a perfect synergy between plate and palate.

## Traditional

Almaza Pilsener	10
<i>A beer traditionally served with lemon juice and a salted rim. The addition of salt, as the story goes, was to avoid cramping during a hard day's work.</i>	

## Local

James Boags Premium Light	8
Tooheys Extra Dry	9
Crown Lager	10
James Boags	10
Pure Blonde	10
Little Creatures Pale Ale	11

## Imported

Corona	10
Peroni	10
Stella Artois	10
Heineken	10

## Cider

Tooheys 5 Seeds Crisp Apple Cider	10
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## Scotch, whisky and whiskey

*Whiskey or whisky, that is the question. The answer is always dependant on preference. As a rule of thumb, those that prefer the sweetness of corn should opt for American variants while those that enjoy a rich, ashy aftertaste should consider Scotland an origin of choice.*

### Johnnie Walker

Red	9
Black	12
Blue	27

### Chivas Regal

12 Year Old	10
Chivas Extra (aged in sherry cask)	12
18 Year Old	18
Chivas Regal Ultis	22
21 Year Old	39
25 Year Old	42

### The Glenlivet

12 Year Old	12
15 Year Old	14
18 Year Old	19

### Other

Aberlour' a'bunadh'	22
Jameson Irish Whiskey	10
Canadian Club	11

### Bourbon

Jim Beam	10
Jack Daniels	10
Southern Comfort	10
Makers Mark	14
Wild Turkey (Rare Breed)	14

## Fortified Wines and cognacs

*A refined end to the night and a fiery discussion is often found in the aromatic notes of a port or cognac.*

### Fortified wine

Galway Pipe	12
Penfolds Grandfather	19

### Cognac

Martell VSOP	15
Remy Martin VSOP	19
Martell Cordon Bleu	32
Hennessy XO	45
Martell Creation Grand Extra	59

### Vodka

*There is delight and simplicity to be found in the pureness of vodka. Our selection extends through Eastern Europe, Sweden, to include the more popular French varieties.*

Absolut Vodka	10
Absolut Citron, Kurrant, Vanilia, Mandrin, Raspberri, Apeach, Pears, Berri Açai	10
Absolut Elyx	13
Grey Goose	14
Belvedere	15

## Spirits, arak and liqueurs

*For those who like to keep their spirits neat, our extended selection includes several options that will either satiate the need for dry, sweet, spicy or salty.*

### Aperitifs

Ricard	9
Pernod	9
Vermouth	9

### Arak

*This grape-based liquor has a punchy aniseed taste that serves as a digestive throughout your meal. Arak is traditionally served in a short glass, at a ratio of one part Arak, two parts water, with a cube of ice.*

Ksara	(glass 7, 350 ml bottle 80)
Fakra	(glass 10, 350 ml bottle 95)

### Gin

Beefeater	10
Tanqueray	13
Bombay Sapphire	13
Plymouth	14
Hendricks	14

### Rum

Havana Club Añejo 3 Años	10
Havana Club Añejo Especial	10
Havana Club Añejo 7 Años	12
Bacardi 8 year old	12

### Tequila

Olmecca	10
Olmecca Alto Reposado	12
Avión Espresso	12
Avión Añejo	18

### Galliano

White Sambuca	10
Black Sambuca	10

### Liqueur

Kahlua, Alizé Blue, Baileys, Frangelico, Drambuie, Malibu, Tia Maria, Grand Marnier, Ouzo, Cointreau, Chambord, Baron Vonsheuters Schnapps (butterscotch or peach), Midori (melon or strawberry), Amaretto	10
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### Non-Alcoholic

A jug of traditional Lebanese lemonade with mint and rose water	15
Natural spring or sparkling water	(small 5, large 10)
Soft drinks and juices	5.90



## Chivas Regal 12YO

This benchmark Speyside blend is rounded and creamy on the palate, Chivas 12 has a full, rich taste of honey and ripe apples, with vanilla, hazelnut and butterscotch notes. A whisky to share.

## Chivas Regal 18YO

This leading super premium blend has deep and rich aromas of dried fruit and dark chocolate that lead to a velvety and full bodied palate with dried apricot and elegant floral notes and a wisp of sweet mellow smokiness. A whisky to savour.



## Chivas Regal Extra

This gold medal winning whisky is fruity and sweet on the nose, with aromas of ripe pears and melon, that give way to creamy toffee and milk chocolate, full bodied palate with incredible balance and smoothness. A whisky to enjoy.

## Chivas Regal Ultis

Tasting reveals a smooth vanilla texture, brimming with clementine and apricots, before giving way to a background of soft caramel, spicy cloves and ginger. The bold finish is long with a warm hint of heather, leaving a satisfyingly full experience.