



MR. GOODBAR

WELCOME

Steeped in history, Mr. Goodbar slides effortlessly into the iconic East End Produce Market archway over Ebenezer Place.

With a tongue in cheek quasi-spiritual vibe, it has become a shrine to the best kinds of sin. What else could you expect from a bar that has a shrine dedicated to saint amand, the patron saint of bartenders?

A good place to sin.



MR. GOODBAR

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The Negroni

While the drink's origins are unknown, the most widely reported account is that it was first mixed in Florence, Italy, in 1919, at Caffè Casoni. Count Camillo Negroni concocted it by asking the bartender, Fosco Scarselli, to strengthen his favorite cocktail, the Americano, by adding gin rather than the normal soda water. The bartender also added an orange garnish rather than the typical lemon garnish of the Americano to signify that it was a different drink.

30 ml Gin

30 ml Sweet Vermouth

30 ml Campari

20

The Dry Martini

The martini is a cocktail made with gin and vermouth and garnished with an olive or a lemon twist. Over the years, the martini has become one of the best-known mixed alcoholic beverages. H. L. Mencken called the martini "the only American invention as perfect as the sonnet" and E. B. White called it "The Elixir of Quietude".

60 ml Gin

10 ml Dry Vermouth

Olives or Lemon

20

Customise your stir down
Just ask one of our friendly staff



CLASSIC COCKTAILS

Steeped in history, balanced by time, and us.

2+ Standard drinks

GIN

London Maid 20
Bombay Sapphire Gin, Lemon, Mint,
Peach & Cucumber

Corpse Reviver No.2 22
Bombay Sapphire Gin, Cocchi Americano,
Dry Curacao, Lemon & Absinthe

Zuzu Petals 18
Bombay Sapphire Gin, Campari,
Fresh Watermelon, Lime & Mint

RUM

Daiquiri 20
Bacardi Carta Blanca, Lime & Sugar
*(Share it between three as tasty shots -
"Snaiquiris, please")*

Mai Tai 22
Plantation Original Dark , Plantation O.F.T.D,
Plantation 3 Star (Jamaica, Barbados & Trinidad) Rums,
Orgeat, Pierre Ferrand Dry Curacao & Lime



WHISKEY

- | | |
|--|----|
| Whiskey Sour | 20 |
| Buffalo Trace Bourbon, Lemon, Sugar,
Froth & Bitters | |
| Boulevardier | 20 |
| Rittenhouse Rye Whiskey, Campari,
Sweet Vermouth & Orange | |

SWEET

- | | |
|--|----|
| Espresso Martini | 20 |
| Sailor Jerry Spiced Rum, Espresso,
Coffee Liqueur & Chocolate Bitters | |
| Sloe Gin Fizz | 22 |
| Plymouth Sloe Gin, Bombay Sapphire,
Maidenii Sweet Vermouth, Lemon,
Froth & Fizz | |
| Fancy Amaretto Sour | 22 |
| Disaronno Amaretto, Plantation OFTD Rum,
Apricot Liqueur, Lemon & Froth | |

REQUESTS

Want a classic cocktail not on our list?
Just ask our friendly staff.



ARTISANAL COCKTAILS

Here at Mr. Goodbar we like to get creative!

Beach Blanket Bingo

Spiced Rum, Punt E Mes, Pineapple Shrub, Passionfruit & Lime

20

Christmas Martinez*

Four Pillars Christmas Pudding Infused Gin, Maidenii Sweet Vermouth,
Luxardo Maraschino, Angostura & Bokers Aromatic Bitters

25

Mi Scuzi

Bombay Sapphire Gin, Campari, Alpha Box & Dice Prosecco,
Passionfruit & Lemon

20

The Hooker

Buffalo Trace Bourbon, Laphroaig 10yo Scotch Whisky, Averna Amaro,
Fresh Orange, Bokers Bitters & Big Shed - Golden Stout Time

22

Living Barrel-Aged Lineage Cocktail*

Buffalo Trace, Aperol & Punt e Mes perfectly blended and unconventionally
aged in freshly charred Oak. Shaken with fresh lemon or served on the rocks

24

**Very limited quantities due to rarity of ingredients*



ROSE

2016 Bertrand Bespoke '100% Rose'
Heathcote, Vic
Syrah, Mourvedre, Semillon, Nebbiolo, Viognier
10 / 46

RED WINE

2016 Hither & Yon
Mclaren Vale / Shiraz
12 / 56

2016 VHS Wines 'Rat Shit In Love
Symphony, Movement #4'
*Adelaide Hills / Syrah, Pinot Noir, Pinot Gris,
Sauvignon Blanc, Viognier*
12 / 56

2017 Ochota Barrels 'Texture Like Sun
Sector 4'
*Adelaide Hills / Pinot Noir, Grenache, Gamay,
Gewurztraminer, Syrah, Chardonnay*
13 / 64

2016 Alpha Box & Dice 'Tarot'
Mclaren Vale / Grenache
9 / 42

2016 Unico Zelo 'Cherry Fields'
Adelaide Hills / Dolcetto
10 / 46

2015 Escondido 'Equilibrio da Mistura'
Langhorne Creek & Alpine Valley
Tempranillo/Touriga
14 / 65



Stirred Down...

There has always been a few very popular drinks that are to be stirred down. It is to maintain clarity and avoid oxidisation of the delicate flavours used in these particular libations.

The Old Fashioned

The grandpappy of mixed drinks! The first documented definition of the word "cocktail" was in response to a reader's letter asking to define the word in the may 6, 1806, issue of the balance and columbian repository in hudson, new york. In the may 13, 1806, issue, the paper's editor wrote that it was a potent concoction of spirits, bitters, water, and sugar; it was also referred to at the time as a bittered sling.

60 ml Spirit (rum/scotch/bourbon/rye/irish, Etc...)

1 Barspoon Sugar

2 Dashes Aromatic Bitters

20

The Manhattan

A popular history suggests that the drink originated at the Manhattan Club in New York City in the early 1870s, where it was invented by Dr. Iain marshall for a banquet hosted by Jennie Jerome (Lady Randolph Churchill, mother of Winston) in honor of presidential candidate Samuel J. Tilden. The success of the banquet made the drink fashionable, later prompting several people to request the drink by referring to the name of the club where it originated—"The Manhattan Cocktail".

50 ml Rye Whiskey

20 ml Sweet Vermouth

1 Dash Aromatic Bitters

20



BEER

Colonial - Small Ale	<i>WA</i>	9
Mismatch - Session Ale	<i>SA</i>	10
Hawkers - Pilsner	<i>VIC</i>	10
Stone & Wood - Pacific Ale	<i>NSW</i>	10
Colonial - I.P.A	<i>WA</i>	11
Big Shed - Golden Stout Time	<i>SA</i>	13
Dead Guy - Amber Ale	<i>OR, USA</i>	15

CIDER

Young Henrys <i>Pink Lady</i> & <i>Royal Gala</i> Crushed Apple Cider	<i>NSW</i>	9
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SPARKLING

2016 Alpha Box & Dice 'Zaptung'	
<i>Mclaren Vale</i>	
<i>Prosecco</i>	9 / 42
Chevalier	
<i>Burgundy, FR</i>	
Blanc De Blanc - Chardonnay	10 / 46
2016 By Jingo! 'Nastro D'Argentino'	
<i>Adelaide Hills</i>	
Blanc De Blanc - Chardonnay	65

WHITE WINE

2016 Alpha Box & Dice 'Whitemare'	
<i>Mclaren Vale</i>	
Chardonnay (un-oaked)	9 / 42
2016 Hither & Yon	
<i>Mclaren Vale</i>	
Petit Blanc	12 / 56
2016 Unico Zelo 'The Harvest'	
<i>Adelaide Hills</i>	
Chardonnay (oaked)	10 / 46
2016 Adelina	
<i>Watervale</i>	
Riesling	10 / 46
2017 Ochota Barrels 'Kids Of The Black Hole'	
<i>Adelaide Hills</i>	
Riesling	14 / 70



APERITIVO

Lighter, slightly bitter, slightly sweet & refreshing!

Maidenii Spritz	14 / 50
Syrah, Nebbiolo & Semillon Pet Nat with Vermouth + Seasonal Fruit	
Aperol Spritz	14
Aperol, Prosecco, Soda & Orange	
Americano	14
Campari, Sweet Vermouth & Soda	
The Adonis	16
Fino Sherry, Maidenii Sweet Vermouth & Regan's Orange Bitters	
Negroni	20
Bombay Sapphire Gin, Campari & Sweet Vermouth	
Shake Me, Wake Me	20
666 Butter Vodka, Pedro Ximinez Sherry, Fernet Branca Menta, Espresso & Mint	
Montenegro Sour	20
Montenegro, Bourbon, Honey, Lemon & Froth	