

SIGNATURE COCKTAILS

HIDDEN GEM | \$18

Solera-aged Bourbon whiskey and scotch, housemade infusion, oakwood smoke

PASSION PEARL | \$17

chamomile-infused gin, basil, red peppercorn, yuzu, passionfruit caviar

KHEERA PUDEENA COOLER | \$17

Hendricks, cucumber vodka, basil, mint, lemon, lime

TROPICAL POUT | \$16

whiskey, mango, passionfruit, coconut, vanilla, rice reduction, lemongrass

TULASI SANTARA CRUSH | \$16

Three Olives orange vodka, blood orange, orange, muddled basil

FINT ASIA | \$15

vodka, Midori melon, cucumber, yuzu, demarrara

THE IMALEE | \$15

rum, lychee, ginger liqueur, tamarind, lime, grenadine

NARIYAL DAIQUIRI | \$15

coconut rum, coconut cream, lime, demarrara, caramel coconut rim

GULAAB G&T | \$15

rose dry gin, lavender, lemon, butterfly pea flower, rosemary syrup, tonic

ANAAR MARTINI | \$15

vodka, demarrara, pomegranate, hibiscus, lemon, sugar rim

ADARAK BEES KNEES | \$15

floral gin, ginger, lemon, cinnamon-honey syrup, candied ginger garnish

JAL JEERA PALOMA | \$15

tequila, Aperol, pamplemousse liqueur, lime, grapefruit, cumin salt rim

MIRCHI BOURBON ANAANAAS | \$15

bourbon, pineapple, agave, lemon, bruléed pineapple, Mirchi pepper

MOCKTAILS

ADARAK PINE | \$7

lime, ginger beer, pineapple

MANGO MULE | \$7

mango, lime, ginger beer

MANGO LASSI | \$6

house-made yogurt, Alphonso mango, cardamom, honey

STRAWBERRY LEMONADE | \$6

house-made lemonade with puréed strawberries

VANILLA ORANGE | \$8

blood orange juice, vanilla syrup, soda

GULAABI COLADA | \$7

grapefruit, coconut cream, lime

ADHUL LEMON SPRITZ | \$8

hibiscus, lemon, soda

SANGU PUSHPAM ARNOLD PALMER | \$7

Butterfly Pea flower tea, housemade lemonade

A 20% service charge will be automatically applied for dining in.

B E E R S

Draft Beer: Our selections vary seasonally.
Please inquire with your server for seasonal selection~

Bottled

Kingfisher \$9	Taj Mahal (12 oz) \$9
Flying Horse (22 oz) \$11	Taj Mahal (22 oz) \$11
Allagash White \$9	Goose Island IPA \$9
Budweiser \$8	Heineken \$9
Budlight \$8	Corona \$9
Coors Light \$8	Guinness \$9
Stella Artois \$9	Sam Adams \$8
Amstel Light \$7	Michelob Ultra \$8
Fat Tire Amber Ale \$8	Becks \$7

Non-alcoholic

Becks Non-Alcoholic \$7
Athletic Golden Lager \$8
Sam Adams Just the Haze Non-Alcoholic IPA \$8

W I N E S

Red wines by the glass

Pinot Noir - Bodan Roan, California \$12/\$38
Malbec - Alhambra, Argentina \$12/\$36
Bordeaux Blend - Château Jourdan, France \$14/\$42
Cabernet Sauvignon - Barrique, California \$14/\$45
Red Blend - 7 Moons, Chile \$12/\$36
House Red - (Rotating Selection) \$10

White wines by the glass

Pinot Grigio - Circa, Italy \$12/\$36
Riesling - Red Newt, Finger Lakes NY \$11/\$35
Gewurtztraminer - Hogue, Washington \$12/\$36
Sauvignon Blanc - Casa Julia, Chile \$14/\$42
Moscato D'Asti - Bricco Del Sole, Italy \$12/\$36
Chardonnay - Lockhart, California \$14/\$42

Sparkling wines by the glass

Blanc de Bleu Cuvee Mousseux - California \$10
Prosecco - La Marca, Italy \$10/\$30
Rosé - Bodegas Y Vinedos Ponce, Spain \$12/\$40

White wines by the bottle

Pinot Grigio - Ecco Domani, Italy | \$38
medum body, tropical fruit, crisp

Pinot Grigio - Tolloy, Italy | \$50
round, tangy, white orchard fruits

Riesling - Bluefield, Germany | \$45
semi-sweet, oak, apples, peaches

Riesling - Dr. Konstantin Frank, Finger Lakes, New York | \$50
semi-dry, apricots, pineapple, citrus

Moscato - Bartenura, Italy | \$40
semi-sweet, crisp, melon notes

Sauvignon Blanc - Oyster Bay, New Zealand | \$35
crisp, bright citrus notes, zesty finish

Domaine Didier Rimbault - Sancerre, France | \$65
citrus aromas, notes of grapefruit and the zest of lemons and minerals

Chardonnay - Josh, California | \$45
bright citrus, oak, honey, juicy peach notes

Chardonnay - La Crema, California | \$55
round, ripe pear, vanilla notes

Chardonnay - Duckhorn, California | \$75
lavish butter, full bodied, vanilla butter

Red wines by the bottle

Pinot Noir - Rainstorm, Oregon | \$45
medium, ruby red, bright cherry, pomegranate

Pinot Noir - Erath, Willamette Valley, Oregon | \$85
ripe strawberry, forest floor aromas, tangy cherry

Pinot Noir - Ken Wright, Willamette Valley, Oregon | \$150
ripe rainier cherry, red plum and blackberry, lively on the palate with a generous finish

Malbec - Antigua Uno, Argentina | \$45
silky texture, plum, strawberry and blackberry flavors, hints of vanilla and milk chocolate

Merlot - Montes, Chile | \$45
intense floral notes, coffee and tobacco flavors, plum flavors and smooth tannins

Merlot - Rodney Strong, California | \$50
black fruits, blackberries, dark spices, cedar notes

Cabernet Sauvignon - J Lohr Seven Oaks, California | \$35
ripe fruit aromas of black cherry, toasted pastry, hazelnut

Cabernet Sauvignon - Montes, Chile | \$45
strawberry, cherry, red plum, cassis aromas

Cabernet Sauvignon - Josh, California | \$45
strawberry, cherry, red plum, cassis aromas

Cabernet Sauvignon - Caymus, Napa Valley | \$200
ripe tannins, aromas and flavors of sandalwood, black fruit, oak

Sparkling wines by the bottle

Lambrusco - Cantina F. Illi, Italy | \$35

elegant and fruit driven, ripe strawberry, tangy raspberry, pomegranate

Prosecco - Tulia, Italy | \$40

intensely fruity and fresh spear wood flowers, wild apple and mountain honey

Inspiration 1818 Brut - Champagne, France | \$60

aromas and flavors of tart apples, mineral notes, and a hint of creaminess

DESSERT DRINKS

Cocktails

KESAR BRULEE | \$16

smoke lab saffron vodka, rumchata, frangelico, white chocolate creme liqueur, caramel, malai

ESPRESSO MARTINI | \$16

smoke lab star anise vodka, espresso vodka, Kahlua, Bailey's chocolate ganache

DOUBLE CHOCOLATE MARTINI | \$16

white chocolate creme liqueur, dark chocolate creme liqueur, creme de cacao, chocolate vodka, Bailey's

TITLI SPRITZ | \$16

grenadine, Midori melon liqueur, cucumber vodka, lemon, butterfly pea flower

Wine

RIESLING - Inniskillin IceWine, Ontario, Canada | \$28

Port

TAYLOR FLADGATE TAWNY PORT - 20 year | \$20

Single malt scotch

HIGHLAND PARK - 18 year | \$40

LAGAVULIN - 16 year | \$24

THE MACALLEN - 15 year | \$18

OBAN - 14 year | \$35

Please inquire with your server for our most recent scotch selection.

Cognac

HENNESY VS | \$15

REMY XO | \$35

Coffee and Tea

INDIAN COFFEE | \$5

MASALA CHAI | \$5

ASSORTED TEAS | \$6