

DRINK MENU

SIGNATURE COCKTAILS \$15

Northern Lights

Gordon's Gin, blue curaçao, violet liqueur, sweet n sour

Espresso Martini

Starbucks cold brew, coffee liqueur, vodka

Asian Superstar

Tequila, ginger liqueur, chili liqueur, mint, dariti, star anise

Cool Cucumber

Gordon's Gin, cucumber, ginger, lime, sweet n sour

Spice Trail

House Bourbon, orange peel, cinnamon, house herb mix

Neel Gagan

Captain Morgan, Malibu, lime, pineapple juice, blue curaçao

Tea Old Fashioned

Crafted By Bar Manger James.

Green tea, house bourbon, angostura, orange bitter jaggery, simple syrup

Pineapple Paradise

Captain Morgan, pineapple, sweet n sour, blue curaçao

Berry Breeze

Smirnoff, blackberries, fresh lime juice, sweet n sour

Peachy Season

Smirnoff, peach purée, luxardo liqueur, lime, sweet n sour

Ginger Chaitini

Vanilla Vodka, chai liqueur, Baileys, ginger

Imli Sour

House Bourbon, House Tamarind sauce, lime, simple syrup

Tamarind Margarita

Tequila, House Tamarind Mix, Cointreau, lime, tajin

Bubbly Delight

Crafted By Sohil.

Peach vodka, cranberry, pomegranate, lemon juice, ginger beer, champagne

SIGNATURE MARTINI'S \$14

Raspberry Ginger Martini

Smirnoff, fresh ginger, raspberry syrup & raspberry schnapps, lime, sweet n sour

Watermelon Basil Martini

Smirnoff, watermelon schnapps, watermelon syrup, basil, lime, sweet n sour

THE CLASSICS \$13

Manhattan

Bourbon, Angostura, sweet vermouth, cherry

Mojito

Captain Morgan, mint, lime, simple syrup, soda water

Old Fashioned

Bourbon, Angostura, orange, simple syrup, Cherry

Negroni

Gordon's, campari, sweet vermouth

Margarita

Tequila, Cointreau, triple sec, lime juice, sweet n sour

Moscow Mule

Smirnoff, ginger beer, lime, mint

Martini

Gordon's Gin, dry vermouth, olive

SIGNATURE MOCKTAILS \$10

(COLLABORATION MENU)

Ruby No-jito

Recipe by Samantha Wilford,
Tamasha Modern Indian, NC.
cranberry syrup, ginger ale,
mint, lime, cranberries

Mango Yuzu

Recipe By Food Network India
Master Chef Ajay Chopra.
mango juice, yuzu shrub, jasmine
honey, soda water, dried mango

Filtered Negroni

Crafted By Sohil.
ritual gin, martini & rossi,
ritual aperitif, orange peel

Fruit Sangria

Fresh fruits, orange juice, grape
juice, cranberry juice, apple juice

Apple Mojito

Apple juice, saffron, lime,
mint, ginger beer

Jungle Juice

Banana syrup, fresh ginger,
orange juice, peach purée

Litchi Linda

Lychee juice & syrup, pineapple juice,
fresh cream, cherry

Mango Lassi \$7

alfonso mango pulp, milk, saffron

New FISH BOWL \$31 (40OZ)

BEERGARITA WITH CORONA

margarita, corona beer, tajin in a giant bowl

ASIAN SUPERSTAR

A giant portion of our signature tequila cocktail

DRAFT BEER

Bent Paddle Pilsner \$7

Fulton Lonely Blonde \$7

Surly Furious IPA \$7

BOTTLED BEER

| | |
|---|------|
| Central Waters Honey Blonde (can) | \$6 |
| Maui Bikini Blonde Lager (can) | \$6 |
| Stella I Heineken I Corona (bottle) | \$7 |
| Taj Mahal (12oz Lager bottle from India) | \$10 |
| Maharaja (12oz Pilsner bottle from India) | \$10 |
| Flying Horse (22oz Lager bottle from India) | \$14 |
| Angry Orchard I Modelo (bottle) | \$7 |
| Toppling Goliath Pompeii (bottle) | \$8 |
| Guinness (bottle) | \$8 |

HARD SELTZER

High Noon \$8

Assorted Flavors

BY THE BOTTLE

RED

| | |
|--|---------|
| Marques de Murrieta Rioja Rioja, Spain | - \$60 |
| Grgich Hills Zinfandel Napa Valley, USA | - \$78 |
| P Cesare Barbara D Alba Doc Piedmont, Italy | - \$64 |
| Justin Cabernet Paso Robles, USA | - \$64 |
| J Vineyard Pinot Noir Russian River, USA | - \$90 |
| Groth Cabernet Napa Valley, USA | - \$120 |
| Belle Glos Balade Pinot Noir Santa Maria Valley, USA | - \$70 |
| Quilt Reserve Cabernet Napa Valley, USA | - \$150 |

WHITE

| | |
|--|--------|
| Marc Bredif Vouvray Loire Valley, France | - \$55 |
| Schlumberger Riesling Alsace, France | - \$55 |
| Livio Felluga Pinot Grigio Collio, Italy | - \$62 |
| Cloudy Bay Sauvignon Blanc Marlborough, New Zealand | - \$90 |
| Quilt "Grace of the Land" Fume Blanc California, USA | - \$65 |

BUBBLES & DESSERT WINE

| | |
|--|---------|
| Zonin Prosecco (187ml) Veneto, Italy | - \$10 |
| Moet A Chandon Brut Imperial Champagne, France | - \$120 |
| Veuve Clicquot Brut Yellow Label Champagne, France | - \$150 |
| Ramos Ruby Port (3oz) Douro River Valley, Portugal | - \$12 |
| Ramos Tawny 10yr Port (3oz) Douro River Valley, Portugal | - \$28 |
| Inniskillin Icewine (2oz) Ontario, Canada | - \$40 |

BY THE GLASS

RED

| | | |
|---|--------|------|
| House Cabernet | - \$8 | \$30 |
| Hess Select Cabernet Mendocino, USA | - \$12 | \$46 |
| The Show Malbec Mendoza, Argentina | - \$10 | \$38 |
| Hess Select Pinot Noir Central Coast, USA | - \$12 | \$46 |
| Barone Fini Merlot Alto Adige, Italy | - \$9 | \$34 |
| Proemio Malbec Mendoza, Argentina | - \$8 | \$30 |
| Joel Gott 815 Cabernet California, USA | - \$13 | \$50 |

WHITE

| | | |
|--|--------|------|
| House Chardonnay | - \$8 | \$30 |
| Belle Glos Rosé Sonoma County, USA | - \$13 | \$50 |
| Hess Select Chardonnay Monterey County, USA | - \$9 | \$34 |
| Justin Sauvignon Blanc Central Coast, USA | - \$12 | \$46 |
| The Crossings Sauvignon Blanc Marlborough, New Zealand | - \$11 | \$42 |
| Napa Cellars Chardonnay Napa Valley, USA | - \$13 | \$50 |
| Terra d'Oro Moscato California, USA | - \$12 | \$46 |
| Chemistry Pinot Gris Willamette Valley, USA | - \$11 | \$42 |
| Bieler Pere & Fils Rosé Provence, France | - \$9 | \$34 |

SPIRITS

BOURBON

Amador Double Barrel
Bulleit
Elijah Craig
Four Roses
Knob Creek
Kikori Japanese
Maker's Mark
Redemption
Woodford Reserve

SINGLE MALT

Amrut Fusion
Ardberg 10
Glenfiddich 18
Glenfiddich 12
Glenlivet 12
Glenmorangie
Lagavulin 12
Laphroaig 10
Laphroaig Select
Macallan 12
Macallan 18
Tullibardine 20

VODKA

Absolute
Belvedere Hanson's
Ketel One
Prairie Vodka Cucumber
Smirnoff Grey Goose
Titos
Tattersall Tightline

CANADIAN WHISKEY

Crown Royal
Crown Royal Regal Apple
Canadian Club

RYE

Bulliet
Jim Beam
Tattersall
Templeton 4

BLENDED

Black A'Bunadh Alba
Chivas Regal
Dalmore Cigar Malt
Dewar's White Label
Johnnie Walker
Johnnie Walker Blue
Johnnie Walker Red
Royal Salut

IRISH WHISKEY

Jameson
Keeper's Heart
Powers
Tullamore Dew

GIN

Beefeater Bombay
Empress 1908 Prairie
Hendricks Tanqueray
Plymouth The Botanist
Sapphire Gordon's

SPIRITS

RUM

Bacardi
Captain Morgan
Cachaca
Myer's Dark
Malibu Bumbu
Mt. Gay
Novofogo
Old Monk (India)

COGNAC & BRANDY

Christian Brothers
E&J
Hennessy XO
Hennessy VS
Remy Martin VSOP

TEQUILA

1800 Silver
1800 Reposado
Casamigos Blanco
Casamigos Reposado
Devil Reserve
Don Julio Anejo
Don Julio Blanco
Don Julio Reposado
Espolon Blanco
Hornitos Plata
Patron Anejo
Patron Blanco
Patron Reposado
Siempre Blanco

BEYOND THE TABLE

THE CORNER CAFE: A GOURMET COFFEE
& PASTRY EXPERIENCE SERVING
MACHA, LATTES, BITES EVERY MORNING

RAAG AFTER DARK: OUR LIMITED LATE NIGHT
WITH MUSIC, COCKTAILS & LOUNGE VIBES

HOST WITH RAAG: HAS EXECUTED EVENTS
AT MINNEAPOLIS INSTITUTE OF ART,
THE LANDMARK, MACHINE SHOP,
RUSTIC ROOTS WINERY & PRIVATE HOMES

OR RENT OUR BEAUTIFUL SPACE FOR YOUR
NEXT CELEBRATION

RAAGINDIANCUISINE@GMAIL.COM